

## DISHOOM BREAKFAST

## COOKED BREAKFASTS

*The Parsi bodybuilders — whose portraits still hang from the walls of Yazdani café — famously consumed several eggs a day to attain their muscular physiques. These breakfasts would satisfy any candidate for the coveted 'Mr. Zoroastrian' crown.*

### KEJRIWAL

Two fried eggs on chilli cheese toast. A favourite of the well-to-do Willingdon Club, the first such Bombay institution to admit natives; the dish is reputedly named for the member who kept asking for it. (Not to be confused with Arvind Kejriwal, leader of India's Aam Aadmi — common man's — political party.) (V) 5.50

### BOMBAY OMELETTE

A crazy-paving three-egg omelette of chopped tomato, onion, coriander and green chilli. Served with grilled tomato and Fire Toast. (V) 6.90

### AKURI

An Irani café staple. Three eggs, spiced, scrambled and piled up richly alongside plump, home-made buns and served with grilled tomato. (V) (S) 6.90

### KEEMA PER EEDU

A Parsi power breakfast: spicy chicken keema studded with delicate morsels of chicken liver, topped with two runny-yolked fried eggs and sali crisp-chips. Served with home-made buns. (S) 8.50

### THE BIG BOMBAY

Your plate will be laden with abundant Akuri, char-striped smoked streaky bacon from The Ginger Pig, peppery Shropshire pork sausages, masala baked beans, grilled field mushroom, grilled tomato and buttered, home-made buns. Too good. 11.50

## FRUITS, GRAINS & BREADS

### HOUSE PORRIDGE

Organic porridge oats cooked with milk, banana and sweet Medjool dates. A never-ending portion: if you wish for more, you need only ask. (V) 3.90

### FRUIT & YOGHURT

Fresh mango, grapes, strawberries, blueberries and honeydew melon, topped with creamy yoghurt infused with fresh vanilla pod, and starflower honey. (V) 4.70

### HOUSE GRANOLA

A Dishoom recipe, handmade with oats, seeds, cashews, almonds, pistachios and cinnamon, toasted in butter and honey. Served with fresh fruits, vanilla yoghurt and starflower honey. (V) (N) 5.20

### BUN MASKA

The Irani café classic. The bun is toasted hot on the outside, with a slice of butter inside, to be dipped into your spicy chai. The simplest thing, eaten everywhere in Bombay. (V) 2.70

### FIRE TOAST

Thick slices of bloomer bread are buttered and thrown onto the grill where they become char-striped. Served with home-made preserves: pineapple-pink-peppercorn jam, and tangy orange marmalade with star anise. (V) 2.70

## A MEAL FOR A MEAL

For each and every meal you eat at Dishoom, we donate a meal to a child by way of charity Magic Breakfast, which provides nourishing, free breakfasts to schools in the UK. This means the children are undistracted by hunger and ready to learn.

## DISHOOM NAAN ROLLS

*Each naan is freshly baked — by hand, and to order — in the tandoor oven. It is then graced with a little cream cheese, chilli tomato jam and fresh herbs, and wrapped around one of these first-rate fillings.*

### BACON NAAN ROLL

The Ginger Pig's smoked streaky bacon is dry-cured for five days with rock salt and Demerara sugar then cold-smoked over oak chips. A Dishoom signature dish, and deserving of all its accolades. 5.50

### SAUSAGE NAAN ROLL

Award-winning Shropshire pork sausages, warmly spiced with cracked black pepper. Each sausage is made by hand in the old-fashioned way. 5.50

### EGG NAAN ROLL

Two fried free-range eggs with saffron-yellow, runny yolks. Warm and most gratifying. (V) 4.90

BACON & EGG NAAN ROLL ... .. 6.90

SAUSAGE & EGG NAAN ROLL ... .. 6.90

## SIDE ORDERS

|                               |      |
|-------------------------------|------|
| Masala beans ... ..           | 1.50 |
| Grilled tomato ... ..         | 1.00 |
| Grilled mushrooms ... ..      | 1.50 |
| Fried chicken livers ... ..   | 1.90 |
| One sausage ... ..            | 1.90 |
| Three rashers of bacon ... .. | 2.50 |

Our bacon is supplied by The Ginger Pig.

Our sausages are from Maynard's Farms.

All egg dishes are made with Blackdown Hills Westcountry Eggs.

(V) ... .. Suitable for vegetarians  
(S) ... .. Spicy  
(N) ... .. Contains nut ingredients

*Other dishes are made without nuts, but may contain traces.*

*Dishes marked (V) may contain eggs.*

*If you have any food allergies or dietary requirements please let us know. Gluten and dairy-allergy menus are available.*

*An optional service charge of 12.5% will be added to your bill. Every penny of this is shared between the team in this restaurant. (Service charge is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.)*

BEGIN THE DAY WITH ample and wholesome dishes, or perhaps just a drop of Chai and Bun Maska.  
You might like to linger with a newspaper, or avail yourself of our free ChaiFi (no password required).  
Breakfast is served until 11.45am every day.

## COLD DRINKS

### BREAKFAST LASSI

A concoction of yoghurt, banana, mango and oats. Keep regular. 3.90

### BLOODY MARY

Made with the feisty Mary-mix of Dishoom. 7.50

### VIRGIN MARY

Feistiness abounds, but there is no swearing. 3.70

### JOSEPH PERRIER, NV, CUVÉE ROYALE BRUT CHAMPAGNE

For your palate, an unhesitatingly lovely blend of Chardonnay (35%) and ripe Pinot Noir (35%) and Meunier (30%) grapes, with regal golden glow. Soft pear spice yields charmingly to citrus finish. A boon to any celebration. 150ml / 750ml 10.90 / 49.50

### THE DHOBLE

A refreshing breakfast cocktail, named for the notorious party-pooping Assistant Commissioner of Police of Bombay, Vasant Dhoble. Fresh orange juice, Portobello Road Gin, maraschino liqueur and a squeeze of lemon, served over cubed ice. 7.50

## FRESH JUICE

No poppycock.

Orange ... 3.90

Ruby-Red Grapefruit ... 3.90

Apple, carrot & ginger ... 4.50

## DISHOOM COINS

Official Dishoom tender, consented to by Her Majesty's Treasury. Bearer of these £10 coins may use them to settle their bills at Dishoom. Make a gift of them to your friends.

## HOT DRINKS

### HOUSE CHAI

All things nice: warming comfort and satisfying spice. Made in the proper way. All who have tried it are swearing by it. 2.50

### CHOCOLATE CHAI

A charming couplet of dark chocolate and spicy chai. 2.90

### GREEN DARJEELING (POT)

First-flush small-leaf tea, harvested after the spring rains in Darjeeling. Gentle, light and mild. 2.50

### ENGLISH BREAKFAST ASSAM (POT)

Assam is the most well-liked tea-leaf in India. Malty, brisk and bright. 2.50

### FRESH MINT TEA (POT)

A spearmint steeper to cleanse the palate. Get rid of your cough. 2.50

### COFFEE

Arabica beans from a single estate in Santicoppa, Karnataka, are bared on wood to the monsoon winds. A rich, aromatic coffee with very low acidity and pleasant spicy notes. Roasted locally in London by Union Hand-Roasted Coffee.

Espresso, Single or Double ... 1.90 / 2.20

Cappuccino, Caffelatte or Flat White ... 2.70

Americano ... 2.70

Guest Roast Filter Coffee ... 2.50

### SLIP-DISC: DISHOOM'S BOMBAY LONDON GROOVES

A playful celebration of the mutual fascination between London and Bombay that began in the '60s — and the awesome music that came out of it!  
CD / VINYL LP 10.00 / 18.00

## A BOMBAY CAFÉ IN LONDON

The original Bombay Cafés have almost disappeared. Their faded elegance welcomed all: rich businessmen, sweaty taxi-wallas and courting couples. Fans turned slowly. Bentwood chairs were reflected in stained mirrors, next to sepia family portraits. Students had breakfast, families dined, lawyers read their briefs and writers found their characters.

Opened early last century by Zoroastrian immigrants from Iran, there were almost four hundred cafés at their peak in the 1960s. Now, fewer than thirty remain. Their loss is much mourned by Bombayites.