

DISHOOM

A BOMBAY CAFÉ IN LONDON

THE ORIGINAL BOMBAY CAFÉS HAVE ALMOST DISAPPEARED. Opened early last century by Zoroastrian immigrants from Iran, 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.

BREAKFAST

Begin the day with a Bombay Omelette, some Bun Maska and Chai, a bowl of House Porridge or a Bacon Naan Roll. You might like to linger with a coffee and a newspaper, or just come and go in a jiffy. Breakfast is served until 11.45am every day.

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 Akshaya Patra, which provides nourishing, free lunches to schools in India. This means the children are undistracted by hunger, and ready to learn.

AT LUNCH, AND LATER...

An inexpensively agreeable lunch for one, or perhaps part of a feast to share at supper-time.

CHOLE BHATURA

An abiding favourite of Indian families everywhere, originally hailing from the Punjab. A hearty bowl of spiced chickpeas served with fried bread. (V) 8.90

SALAD PLATES

CHANA CHAAT SALAD

A tumble of chickpeas, couscous and baby sprouts studded with fresh pomegranate and pumpkin seeds. Smooth avocado and mint chutney with bun toast to the side. (V) 8.50

CHILLI MALAI POMELO

A decently spicy jumble of pulled Murgh Malai, pink pomelo, fresh kale, mint and coriander, aside thinly sliced bun toast. (S) (N) 9.50

ROOMALI ROLLS

Roomali Roti Rolls are made with delicate 'handkerchief' bread. Baked and filled to order from late morning until late at night. Best eaten with the hands.

PANEER ROLL

Grilled Indian cheese with green leaves and mint chutney on the side. (V) 7.20

DISHOOM CHICKEN TIKKA ROLL

Spicy charred chicken, lavish salad and tomato chilli jam. (S) 7.50

SMALL PLATES

FAR FAR

A sort of carnival of snackery, halfway between crisp and cracker. Colourful, lemony, salty. (V) 2.50

LAMB SAMOSAS

Gujarati filo (not Punjabi shortcrust) stuffed with minced lamb, onions and spices. 4.90

VEGETABLE SAMOSAS

Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves. (V) 3.90

CHILLI CHEESE TOAST

A Bombay standard. Cheddar melt on white bloomer, with or without chillies. (S) (V) 3.50

OKRA FRIES

Fine lady's fingers for the fingers. (V) 4.20

PAU BHAJI

A bowl of mashed vegetables with hot, buttered, home-made bun, Chowpatty Beach style. No food is more Bombay. (V) (S) 4.50

KEEMA PAU

A classic of Irani cafés: spiced minced lamb and peas with a toasted, buttered, home-made bun. (S) 5.50

VADA PAU

Bombay's version of London's Chip Butty. Sprinkle the red 'hillbilly' Ghati masala to taste. (V) (S) 3.90

BHEL

Cold and crunchy, light and lovely. Puffed rice, Bombay Mix and Nylon Sev tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint. (V) (N) 4.50

DISHOOM CALAMARI

Tiny tender squid, grainy crumb crunch, quick-fried and tossed into a bowl with Dishoom drizzle. (M) 5.90

PRAWN KOLIWADA

Bombay's Koli (fishermen) Wada (district) recipe: a bowl of delicate, crispy morsels with tamarind and date chutney. (S) 6.20

GRILLS

First comes the marinade, then the open-air grill. Picture Bademiya in Colaba, a Bombay institution since 1942. A balmy night, with newspapers laid out on old car bonnets. You eat. Savour. Spill.

MURGH MALAI

Chicken thigh meat is steeped overnight in garlic, ginger, coriander stems and a little cream. Still slightly pink when fully cooked. (M) 7.90

DISHOOM CHICKEN TIKKA

A family recipe, using a marinade of sweet vinegar, not yoghurt. Laced with ginger juice, turmeric, garlic and green chilli. (S) 7.90

PANEER TIKKA

Paneer is vegetarian first-class fare and a subtle cheese to make. Marinated then gently charred with red and green capsicums. (V) 7.70

GUNPOWDER POTATOES

The seduction is in the tumble. Potatoes with brown skins, smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs. (V) 6.50

SHEEKH KABAB

Minced lamb is marinated with lime, coriander and cumin, then grilled. 8.20

SPICY LAMB CHOPS

They lie overnight in a special marinade of lime juice and jaggery, warm dark spices, ginger and garlic. Blackened by the grill, but juicy inside. 11.90

LAMB BOTI KABAB

Pieces of tender lamb marinated with red chilli, garlic and ginger. A top-notch Bademiya-style classic. 9.50

MASALA PRAWNS

Each one charred slightly at the edges, succulent and simple, nothing to bamboozle. 11.20

MAHI TIKKA

In Bombay, mahi can be any fish, but this is sustainable Asian basa fillet in a subtle yoghurt marinade. 8.20

CHEF'S COVENT GARDEN SPECIAL

PRAWN MOILEE

From the golden sands of the Malabar Coast to the mansions of Malabar Hill. Finest prawns (with finest tails) in a South Indian-style golden broth of onions, mustard seeds, garlic, ginger and chilli, tempered with coconut milk. Served with traditional steamed idiyappam. 17.50

HOUSE BLACK DAAL

A Dishoom signature dish — dark, rich, deeply flavoured. It is cooked over 24 hours for extra harmony. (V) 5.90

BIRYANI

Slow-cooked, layered and aromatic, the Biryani traces its origins to Iran — as does the old Bombay café. A pot is to be shared, or kept as spicy contentment all for oneself.

CHICKEN BERRY BRITANNIA

The Dishoom variation on the legendary Irani café special, with cranberries. 9.50

JACKFRUIT

Delicious, savoury jackfruit and delicately saffron'd rice, potted and cooked with mint, coriander and sultanas. (V) 8.90

AWADHI LAMB

The lamb is prepared with stock and spices, then layered with rice and cooked in traditional 'dum' style. (S) 10.50

RUBY MURRAY

MATTAR PANEER

A steadfast and humble vegetarian curry, the sort that can be found in any good Indian roadside restaurant. (V) 8.90

CHICKEN RUBY

A good and proper curry redolent with spice and flavour. Tender chicken in a rich silky 'makhani' sauce, best mopped up with a Roomali Roti. 9.50

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 10.00 / VINYL LP 18.00

VEG. SIDE DISHES

First-class greens and other delectables.

KACHUMBER

The name refers to beating someone up nicely — a messy to-do of cucumber, onion and tomato. (V) 3.20

DISHOOM SLAW

A kachumber with shredded cabbage, pomegranate seeds and mayonnaise. Fresh, feisty, crunchy. (V) 3.20

A BOWL OF GREENS

Grilled broccoli, snow peas and spinach tumbled with chilli and lime. (V) 3.90

BUTTER-BHUTTA

Corn-on-the-cob, brushed with butter and grilled over charcoal fire. Finished with chilli, salt and lime, Chowpatty beach style. (V) 3.70

RAITA

Delicate minty yoghurt, cool as the cucumber. (V) 2.90

BREAD & RICE

All breads are made by hand and baked to order.

PLAIN NAAN

Freshly baked in the tandoor. (V) 2.70

GARLIC NAAN

With minced garlic and coriander sprinkle. (V) 2.90

CHEESE NAAN

Cheddar is melted inside. (V) 3.50

ROOMALI ROTI

Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa. (V) 2.70

STEAMED BASMATI RICE

It means "the fragrant one". (V) 2.90

DISHOOM COINS

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

Food will be dishoomed to your table as it is prepared.

(S) Spicy
(M) Mild
(V) Suitable for vegetarians
(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.)

PUDDINGS

BUN MASKA PUDDING

A matchless bun (bread) maska (butter) pudding steeped in vanilla custard, topped with sultanas and charoli seeds. Served warm with cinnamon ice cream. (V) 5.50

DISHOOM CHOCOLATE PUDDING

Melting-in-the-middle chocolate pudding served with a scoop of Kashmiri chilli ice cream. You will not want to share. (V) 6.90

MEMSAHIB'S MESS

What the Memsahibs of Malabar Hill used to serve at their fancy parties. Fresh cream, crushed meringue and strawberries with rose syrup and gulkand. (V) 5.50

KULFI ON A STICK

A sweet creamy treat. To say “kulfi jam gai” is to say “I’m feeling very cold!”

MANGO KULFI

Satin-smooth, sweet real mango. (V) 3.50

PISTACHIO KULFI

Creamy, proper pistachio. (V) (N) 3.50

MALAI KULFI

The original with a hint of caramel. (V) 3.50

KALA KHATTA GOLA ICE

Fluffy ice flakes steeped in kokum fruit syrup, blueberries, chilli, lime, white and black salt. The first spoonful tastes bizarre. The second spoonful is captivating. (V) 3.50

A BOWL OF ICE CREAM

Cinnamon (V) 3.50

Kashmiri Chilli (V) 3.50

TIPPLES

BOMBAY PIMM’S (TALL)

Pimm’s on a Gap Yah. With mint, pomegranate, and citrus. Fiery ginger beer, not lemonade. 7.50

BOLLYBELLINI (FLUTE)

Raspberries, lychees, rose and cardamom sparkling with first-class Prosecco. A very pretty missy. 7.50

EAST INDIA GIMLET (UP)

The old-established drink devised for sailors to evade scurvy. Portobello Road Gin with Rose’s lime and a touch of celery bitters. 7.50

CHAIJITO (TALL)

Smoky rum and Dishoom sweet-spice chai syrup muddled with fresh mint, coriander, ginger and lime. 7.50

CHANDRA BOSE SOUR (UP)

Volatile combination of Indian and Japanese whiskies, fiery dry, with dashes of plum bitters and egg-white foam. 8.00

VICEROY’S OLD-FASHIONED (PEG)

A bottle-aged muddle of Woodford Reserve bourbon, bayleaf reduction, green tea and so on. 9.00

COPY TIPPLES

Consult your kindly server about our non-alcoholic Copy Tipples. 6.00

COOLERS

NIMBU PANI

Light lemondrink to quench the thirst. Made to order with fresh juice, salt, sugar and soda. 2.90

SHARBATS

Watermelon or Passionfruit. 3.90

BOMBAY COLADA

The classic pineapple and coconut-cream concoction with a Bombay twist: a little coriander, chai syrup, lime juice. With or without rum. 3.90 / 7.50

LASSIS

MANGO & FENNEL

First-class yoghurt with fresh mango pulp and fennel seeds. 3.90

ROSE & CARDAMOM

Sweet and subtle as a perfumed love-letter. 3.90

BHANG

Traditional Holi drink, but with fresh shredded mint in place of happy-go-lucky hemp. With or without rum. 3.90 / 7.50

SALTED

Creamy yoghurt, salted and gently spiced with crushed cumin. 3.50

FRESHLY SQUEEZED JUICE

Fresh Orange or Ruby-red Grapefruit. No poppycock. 3.90

BOTAL SODA

THUMS UP

The cola of Bombay, in botals nicely worn from recycling. 330ml 2.90

LIMCA

Fizzy Bombay lemondrink. “Contains no fruit” — guaranteed. 330ml 2.90

FRANK WATER — STILL OR SPARKLING

Pure water that bubbles naturally to the surface from artesian springs in Devon. Botalled and supplied by FRANK, a charity that donates all profits to sustainable water projects in India and other developing countries. 750ml 3.50

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

Consult your server kindly about our guest filter coffees. Hot or iced. 2.50

RED WINE

175ml glass / 500ml carafe / 750ml bottle

ROC D’OPALE GRENACHE-MERLOT, 2016, PAYS D’OC

Hedgerow fruit, plum and cocoa, with soft tannins. Charming and agreeable with or without food. 5.70 / 15.50 / 22.00

TERRE DI MONTELUSA PRIMITIVO, 2016, PUGLIA

Inky, aromatic, full-bodied Italian, with the most excellent qualities of spice and hinting liquorice. 6.90 / 18.90 / 27.00

LAS GAVIAS GARNACHA, 2015, CAMPO DE BORJA

A prize from Zaragoza, from sixty-year-old Grenache vines. Blooming violet colour in glass, intense black cherry emerges. Savour worthy tannins. 7.00 / 19.20 / 28.00

FERRO FRAPPATO, 2015, SICILIA

For seduction, alluring Italian from Western Sicilian hills. Tender scents of strawberry and morello cherry grace into velvety fruit character. Silkiness will make you sigh. 7.70 / 20.50 / 29.00

DOMAINE DE CABRIALS PINOT NOIR, 2016, LANGUEDOC-ROUSSILLON

Light-hearted joy that slips down well on its own or with white meats. Admire perfumed cherry fruit, silky tannins and sustained finish. 8.00 / 21.90 / 30.00

PITCHFORK SHIRAZ, 2014, MARGARET RIVER

Elegant complex Australian character with ripe cherry, plum fruits and chocolate influences. Its sophistication is most commendable. 8.20 / 23.50 / 34.00

LUIGI BOSCA RESERVA MALBEC, 2014, MENDOZA

A mouth-watering Argentine beauty of voluptuous, chocolatey, densely fruited character, with an enticing spice finish. 9.00 / 25.50 / 37.00

WHITE WINE

175ml glass / 500ml carafe / 750ml bottle

IL FOLLE GRILLO, 2016, SICILY

Gregarious, sun-drenched Sicilian. The name means “the mad one”. Wild, but with elegant aromas of exotic blooms and tropical fruits. You may well develop special affections. 5.20 / 14.50 / 21.00

PASOS DE LA CAPULA VERDEJO, 2016, CASTILLA

Fine and most well-selected, with clear straw colour and expressive nose of pale fruits. Young, balanced, refreshing. 6.00 / 16.50 / 24.00

BLANDINE LE BLANC, CHATEAU DU CEDRE, 2016, COTES DE GASCogne

Liveliness is derived from Ugni Blanc and Colombard grapes. Tangy lemon-peel presents immediately. Minerals are the subsequent secret of aromatic intensity. Pair with poultry. 6.90 / 18.90 / 27.00

PINOT GRIGIO, 2016, DELLA VENEZIA

A refreshingly good Pinot Grigio with citrus fruit, pear and floral aromas. The balanced acidity marries well with spicy food. 7.20 / 19.70 / 28.00

DOMAINE DE MUS VIOGNIER, 2016, LANGUEDOC

Aromatic, elegant and pleasantly rounded. Intense white flowers, peaches and cream, and very pleasing minerals. A lover of seafood. 7.90 / 20.50 / 29.00

WILD SOUTH SAUVIGNON BLANC, 2016, MARLBOROUGH

A tip-top classic made by talented wine-walli Christie Brown. Vibrant and intense, with a fresh palate of ripe citrus and intriguing minerals. 8.50 / 23.50 / 34.00

HARTENBERG RIESLING, 2016, STELLENBOSCH

Riesling grapes hand-picked at daybreak ensure most heavenly flavours. Defined lime zest with taut apple (green) succulence. Find residual sweetness quietly lingering. 8.90 / 24.00 / 35.00

CHAI

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

NAUGHTY CHOCOLATE CHAI

The charming couplet goes a little madcap with Bourbon. 6.50

BAILEYS CHAI

Sip hot spicy chai through a cushion of cool cream. A dessert-drink one can sink into, much like a sofa. 6.50

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

BEER & CIDER

KINGFISHER

Beer came to India with the old British Empire. At present, this mild and malty easydrink lager is India’s choicest favourite. 4.8% 330ml / 650ml 4.20 / 6.90

DISHOOM INDIA PALE ALE

A new and bettered recipe: delectable IPA with citrus notes, specially crafted for Dishoom by Mondo Brewing Company. 5.0% 330ml 4.90

ALL CAPS PILSNER (CAN)

Hundreds of Typography Officials choose this estimable brew of American Cascade and Czech Saaz hops, with sweet maize balance. 4.9% 330ml 5.20

BEAVERTOWN GAMMA RAY

AMERICAN PALE ALE (CAN)

Punchy, hoppy, juicy, hugely malty tropicality. Note to patrons: Beavertown is located not in Bombay, nor in America, but within Tottenham district. 5.4% 330ml 5.20

WU GANG CHOPS THE TREE WHEAT BEER

Belgian wit. Drinkers are low in alcohol but high in spirits. Fire-quencher with herbal notes and hints of clove, citrus and banana. 3.8% 330ml 5.20

GUEST BEERS

Kindly consult your server for details of guest beers. 5.20

BLOW HORN SPICED UP CIDER

Natural feisty cider gets along exceedingly well with feisty food. Cotswold Cider Company drew inspiration from words on the tailgate of Indian trucks: Blow Horn as you’re passing. 4.0% 500ml 5.80