

*Presenting*

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# THE PERMIT ROOM

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*A Guide to the Available Tipples*

**Starring:**

(in order of appearance)

*Daru-walla Recommends*

*Slings, Coolers & Fizzes*

*Sours, Flips & Fancies*

*The Bitter End*

*Bombay Presidency Punch*

*Beers, Ciders & Wines*

*Copy Tipples*

**An Original Menu**

**Written and Executed by:**

Dishoom Daru-walla

Carl Brown



**Performing only beneath  
Dishoom Edinburgh**



**EVERY DAY OF THE WEEK, FROM 5PM – 3AM**



‘BREAK A LEG – ENJOY A PARSİ PEG!’

*[Enter AFLA, dressed in striped cotton shorts, a crumpled over-shirt, and a red cravat. A grubby Madras checked duster is thrown across a shoulder. His expression is one of perpetual exhaustion.]*

The Irani family retainer Afla (short for Aflatoon) is a hero of Parsi theatre. He is forever henpecked by the bossy ladies of the house. One eyebrow-arch or leg-waggle might cause a whole audience to fall down with laughter.

The delightful tradition of Parsi theatre in Bombay saw Persian, Indian and English classics (including Shakespeare and suchlike) reimagined in Gujarati, Hindu, Urdu and English. Preposterous plots, eccentric characters and ribald quips drew persons of every kind to the Pila House district.

This Permit Room pays tribute to the heroes of Parsi theatre. Raise a glass to poor Afla and his fellow characters – drunken, henpecked, otherwise – who brought this fine Bombay tradition to life.

*With sincere thanks to the lovely Bombay author Meher Marfatia for her support in the curation of Permit Room artefacts, photographs, etc.*

PROGRAMME

BE SWIFTLY PICKLED

Snacks	02
Cocktails	03 – 07
DARU-WALLA RECOMMENDS	03
BOMBAY PRESIDENCY PUNCH	04
PEGS & PAANCH	05
SLINGS, COOLERS & FIZZES	06
SOURS & FANCIES	07

BE SLOWLY PICKLED

Beer & Cider	08
Wines	09 – 11
SPARKLING	09
WHITE	10
ROSÉ	10
RED	11

BE NOT PICKLED AT ALL

COPY TIPPLES	12
SHARBATS, ETC.	12

If you might care for any classic cocktail that is not listed in this menu, we will gladly mix it for you. Just ask.

# THE PERMIT ROOM

Since 1949, and to this very day, Bombay has been under a state of prohibition. A personal permit is required by law if one is to “continue to require foreign liquor and country liquor for preservation and maintenance of one’s health.”

Set apart from a family room, there is a special place which has come to be known unofficially as a Permit Room. Herein liquor can be sold and imbibed, but only for the goodness of one’s health.

## SNACKS

DAL MOTH

Fried lentils, spices, nuts and sev. 1.50

POTATO CRISPS

Sprinkled with magic masala and served with lime. 1.50

# DARU-WALLA RECOMMENDS

HORNIMAN'S OLD-FASHIONED (PEG)

We use the smoked oak barrel to age best rum, pineapple syrup and bitters. Named for the upstanding editor of the Bombay Chronicle, a great friend of Patrick Geddes. Excessive consumption may lead to lack of censorship, inflammatory statements, and ultimately, deportation. 9.00

MARZBAN'S FIZZ (TALL)

Named in honour of the foremost Bombay playwright, whose audiences relished his scripts as heartily as his newspaper. Smoked chikoo – Indian pear – and Johnnie Walker Black Label, topped with a soda fizz. 8.00

TEHMUL'S TANGLE (UP)

A cinnamon-tinted threesome of Hayman's slow gin, fresh lemon juice and ginger – much like the mad 1968 Parsi theatre caper *Tirangi Tehmul*, in which a hapless fellow juggles a trio of women. 8.00

THE PILA HOUSE SLING (TALL)

A still drink that feels like playful fizz before curtain call at Bombay's Pila House. Refreshing pineapple and reserve bourbon with orange and lemon sharbat foam. Happiness has a tang. 8.00

CHANDRA BOSE SOUR (UP)

Self-governance against the British? Volatile combination of Indian and Japanese whiskies, very dry, with dashes of plum bitters and egg-white foam. Controversial alliances and conspiracies will abound. 8.00

THE RUDY COTTON (UP)

Smooth as the Parsi tenor sax – a balm for your very soul. Blood orange, prestige white rum, lime juice and lemon bitters shaken hard. 8.00

# BOMBAY PRESIDENCY PUNCH

A recipe first written down by General Sir John Gayer,  
Governor of the East India Company's Bombay Presidency.

A magnificent sharing concoction of jaggery, lime, Darjeeling  
tea and Ceylon Arrack, served over cubed ice in a vintage bowl.  
Ladle into the dainty cups and crumble in the jaggery, to taste.  
It would be ornamental were it not so good to drink.

Sir John's predecessor warned in 1676: 'The usual effects of  
that accursed Bombay punch involves its consumers besotting  
themselves with drunkenness, and then quarreling, dueling  
and committing any number of other acts, to the shame, scandal  
and ruine of our nation and religion.'

As such the Bombay Presidency Punch is only to be shared  
amongst a minimum of four people.

29.00

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**BOMBAY 7**

# PEGS & PAANCH

**HOPPY  
BUTTER PAANCH**  
(TALL)

Dishoom IPA creamy foam cushions the lips.  
Then comes the ginger-tempered sweetness  
of Johnnie Walker with butter syrup base.  
Forget beer. Drink only this. 8.00

**VICEROY'S  
OLD-FASHIONED**  
(PEG)

The sort of drink in which Lord Mountbatten  
may have found welcome repose. A bottle-  
aged muddle of Woodford Reserve bourbon,  
bayleaf reduction, green tea and so on. 9.00

**CHAI  
PAANCH**  
(PEG)

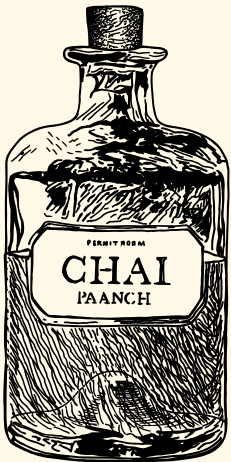
Lemon shrub with Johnnie Walker Black  
Label, Ceylon Arrack, House Chai, Gosling's  
dark rum, and two liqueurs: one ginger, one  
80% cocoa. Clear, complicated and sweet.  
9.00

**SONIA'S NEGRONI**  
(PEG)

The Italian lady goes native. Equal parts of  
London Dry Gin, bitter Campari and Dishoom  
vermouth (macerated with vanilla, cinnamon  
and ginger). Bottle-aged for smooth, tawny  
intensity. 9.00

**IPA  
PAANCH**  
(PEG)

Your expression will be serious. Dishoom  
hop-infused gin steeped with lime, black tea,  
jaggery and spices, with a dash of Ardbeg for  
the taste. 9.00



DRINK  
**CHAI  
PAANCH**  
by the Peg

कृष्ण सिनेमा,

## SLINGS, COOLERS & FIZZES

## SOURS & FANCIES

### TAJ BALLROOM TODDY (TALL)

Guests nightly shake a leg to 'hot' jazz from Taj music-makers: Chic Chocolate, Mickey Correa and Ken Mac. Feisty Blow Horn cider, Amrut whisky, apple juice and agave in a long hot sling. 8.00

### THE DHOBLE (ROCKS)

Named for the notorious party-pooing Assistant Commissioner of Police of Bombay, Vasant Dhole. A cocktail paanch with orange and lemon, jaggery and Luksusowa vodka. Served over cubed ice. 7.50

### THE KOHINOOR FIZZ (TALL)

Dishoom gooseberry syrup with lime juice and Portobello gin, a wash of Aperol, diamond fizz'd with Prosecco and cushion'd with egg white. Slips down nicely with all dishes. 8.00

### KALAMANSI SMASH (TALL)

Bold Gran Centenario tequila and rich demerara syrup muddled with fresh mint and kalamansi lime, over crushed ice. Drink with any dish—you will be untired of repetitions. 7.50

### COLABA COLADA (TALL)

The two words are almost the same, isn't it? Pineapple and coconut-cream classic with a Bombay twist: a little coriander, chai syrup, lime juice and dark rum. 7.50

### EAST INDIA GIMLET (UP)

The classic Gimlet was devised for sailors to evade scurvy. This one shakes Portobello Road Gin with Rose's lime and a touch of celery bitters. 7.50

### BOLLYBELLINI (FLUTE)

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

### CYRUS IRANI (UP)

Charismatic mix of lime juice, tequila and turmeric-honey lassi syrup, shaken hard and strained finely into a sours glass. Warning: wayward drinkers must seek redemption. 8.00

### 1948 SOUR (UP)

Peach bitters, fresh lemon, nutty fortified amor wine and dry whisky tannins play with egg-white creamy foam. This is the sour of the heyday. 8.00

### MONSOON MARTINI (UP)

Dishoom's Monsooned Malabar espresso, vivified with Black Cow Vodka, chilli liqueur, black walnut bitters and crema. 8.00



### KING OF CATERERS ROHINTON B. GODIWALLA

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## BEER & CIDER



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**DISHOOM**  
**IPA**

AVAILABLE HERE

### 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

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

### BEAVERTOWN GAMMA RAY AMERICAN PALE ALE

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 (Can) 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

### DAURA DAMM (GLUTEN-FREE)

Master Brewer's damn-good, barley-malt beer. Seemingly typical with palate of malt, cedar bark and lime, but suited for coeliacs. No uncertainty. 5.4% 330ml (Can) 5.20

### GUEST BEERS

Kindly consult your server for details of guest beers. 5.20

### BLOW HORN SPICED UP CIDER

Feisty cider gets along exceedingly well with feisty food. A trial is solicited! Cotswold Cider Company drew inspiration from words on the tailgate of Indian trucks: Blow Horn as you're passing. 4.0% 500ml 5.80

-છુપો રસતમ-

લેખક અને દિગ્દર્શક : અદી મર્ઝયાન



## SPARKLING

### PROSECCO CA'DEGLI ERMELLINI, NV, VENETO

Classic delicate spumante from the pebbly Trevigiana hills of Valdobbiadene. Pleasantly pale yellow with fine bubbles, fresh apple hints, and a soft dry finish. 150ml / 750ml 6.90 / 29.70

### 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 a regal golden glow. Soft pear spice yields charmingly to citrus finish. A boon to any celebration. 150ml / 750ml 10.90 / 49.50

**RUINART BLANC DE BLANCS, NV, CHAMPAGNE**  
A harmonious blend of 100% Premier Cru Chardonnay grapes from different harvests. Creamy profuse mousse, lemon zest, stone fruit, mineral and toasty complexity. 65.00

**RUINART ROSÉ, NV, CHAMPAGNE**  
Premier Cru Chardonnay (45%) blended with Premier Cru Pinot Noir, of which 18% is vinified in red. Sublime petal-pink, with fine sustained bubbles and a smooth, well-balanced palate. Aromas of berry fruit give way to morello cherry. 75.00

**GOSSET GRANDE RESERVE, NV, CHAMPAGNE**  
A prestige cuvée from the very oldest wine house in Champagne, whose wines were drunk by French kings from 1584. Find joy in rich expressions of crisp green apple, brioche, toasted nuts and a smoking kindling. Perfect complexity. 90.00



DRINK  
**THUMS UP,**  
**LIMCA**  
AND OTHER  
VARIETIES

**STUDIO** *Shangri-la*

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WHITE WINE

હુળાશ થીએટર.

RED WINE

<div>175ml / 500ml / 750ml</div> <div><b>IL FOLLE GRILLO, 2016, SICILY</b> 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</div> <div><b>PASOS DE LA CAPULA VERDEJO, 2016, CASTILLA</b> Fine and most well-selected, with clear straw colour and expressive nose of pale fruits. Young, balanced, refreshing. 6.00 / 16.50 / 24.00</div> <div><b>BLANDINE LE BLANC, CHATEAU DU CEDRE, 2016, COTES DE GASCOGNE</b> Liveliness is derived from Ugni Blanc and Colombard grapes. Tangy lemon-peel presents immediately. Minerals are the subsequent secret of aromatic intensity. 6.90 / 18.90 / 27.00</div> <div><b>PINOT GRIGIO, 2016, DELLA VENEZIA</b> 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</div> <div><b>DOMAINE DE MUS VIOGNIER, 2016, LANGUEDOC</b> 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</div> <div><b>WILD SOUTH SAUVIGNON BLANC, 2016, MARLBOROUGH</b> 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</div> <div><b>HARTENBERG RIESLING, 2016, STELLENBOSCH</b> 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</div>		<div>175ml / 500ml / 750ml</div> <div><b>ROC D'OPALE GRENACHE-MERLOT, 2016, PAYS D'OC</b> Hedgerow fruit, plum and cocoa, with soft tannins. Served cool in summer months. Charming and agreeable with or without food. 5.70 / 15.50 / 22.00</div> <div><b>TERRE DI MONTELUSA PRIMITIVO, 2016, PUGLIA</b> Inky, aromatic, full-bodied Italian, with the most excellent qualities of spice and hinting liquorice. 6.90 / 18.90 / 27.00</div> <div><b>LAS GAVIAS GARNACHA, 2015, CAMPO DE BORJA</b> 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</div> <div><b>FERRO FRAPPATO, 2015, SICILIA</b> 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</div> <div><b>DOMAINE DE CABRIALS PINOT NOIR, 2016, LANGUEDOC-ROUSSILLON</b> 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</div> <div><b>PITCHFORK SHIRAZ, 2014, MARGARET RIVER</b> Elegant complex Australian character with ripe cherry, plum fruits and chocolate influences. Its sophistication is most commendable. 8.50 / 23.50 / 34.00</div> <div><b>LUIGI BOSCA RESERVA MALBEC, 2014, MENDOZA</b> A mouth-watering Argentine beauty of voluptuous, chocolatey, densely fruited character, with an enticing spice finish. 9.00 / 25.50 / 37.00</div>	
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ROSÉ

<div><b>DOMAINE DE CABRIALS, GRENACHE-CINSAULT, 2016, LANGUEDOC</b> Pale and softly dry, Provence-style refreshment. Admire peach-perfect notes in elegant harmony with red-berry fruit. Deliciously fresh. 6.90 / 18.90 / 26.90</div>
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# COPY TIPPLES

*A copy tippie looks like alcohol, but does not contain one single drop.  
No permit shall be required. (Mr Dhoble would approve.)*

<b>SOBER MARTINI</b> (UP)	Sophistication neatly executed with juniper, ginger and gentian root in grape and cucumber waters. Gin-like bitterness and warmth. The absence of liquor is most difficult to believe. 6.00
<b>VIRTUOUS TULSI SOUR</b> (UP)	In our solicitude and zeal for abstemious guests, this peaty Whisky Sour has no whisky, nor any other spirit. Note the warming aromas of juniper, ginger, lemon, holy basil and secret botanicals. 6.00
<b>DRY MONSOON MARTINI</b> (UP)	Monsooned Malabar espresso with Dishoom's secret spirit essence, chilli, walnut bitters and crema. Totally teetotal, but nobody will know that your monsoon is dry. 6.00
<b>DRY OLD-FASHIONED</b> (ROCKS)	Smoked demerara, orange bitters, juniper, applewood, cayenne and orange peel. Fire in the throat, warmth in the belly. But no need of alcohol! 6.00
<b>NO-PERMIT HOP PAANCH</b> (ROCKS)	Convince yourself of masculinity: tastes of tobacco, leather and peat are here in Dishoom hop-infused no-alcohol spirit, lime, jaggery, tea and spices. 6.00

# SHARBATS, ETC.

<b>WATERMELON SHARBAT</b>	Fresh watermelon muddled with spearmint, lime and sea-salt, thrown over cubes of ice. 3.90
<b>PASSIONFRUIT SHARBAT</b>	Long and sparkling, with the fresh tang of passionfruit and lime, finished with a generous splash of soda. 3.90
<b>KALA KHATTA SHARBAT</b>	Kokum fruit juice, chilli, citrus and black salt, stirred all together for some time and left to rest before being strained over cubed ice. Will take you straight back to Chowpatty beach. 3.90
<b>VIRGIN COLABA COLADA</b>	The classic pineapple and coconut-cream concoction with Bombay beach flair: a little coriander, chai syrup, lime juice. Garnished with coconut flakes. Sweet and frothy. 3.90
<b>VIRGIN KALAMANSI SMASH</b>	A pinch of mint is clapped in the hands and rolled, then churned with rich demerara syrup, fresh lime and a flourish of soda. 3.90



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