

DISHOOM

A BOMBAY CAFÉ IN EDINBURGH

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 Date & Banana 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.

BEDMI PURI

Fried puris puffed with spiced lentils, served with a hearty bowl of potato, chickpea and paneer curry. Slowly swirl through the creamy yoghurt. Will bring happiness. (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) (M) 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. (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. (M) 8.20

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

CHEF’S EDINBURGH SPECIAL

SALI BOTI

This is a first-rate Parsi classic, a notable example of which is served in the inimitable Britannia & Co. Tender lamb is braised in a rich and flavoursome gravy then finished with crunchy sali crisp-chips. Served with a buttered roomali roti.

Half-plate 11.50

Full-plate 16.50

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 BIRYANI

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

AWADHI LAMB BIRYANI

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

VEG. SIDE DISHES

First-class greens and other delectables.

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

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

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.

SIR PATRICK GEDDES (1854–1932)

SIR PATRICK GEDDES WAS A SCOTTISH botanist, sociologist, town planner, and all-round man of the people. His work improving living conditions in Edinburgh’s Old Town led him to Bombay in 1915. He produced plans for fifty of India’s cities, and founded the department of Sociology & Civics at Bombay University. Geddes spent many years in Bombay, frequenting its academic institutions, reading rooms and Irani cafés. This restaurant, its design and the art on the walls are an homage to Geddes and his time in Bombay. With thanks to the National Library of Scotland and the Patrick Geddes Memorial Trust for their kind help.

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.)

TIPPLES

KALAMANSI SMASH (TALL)
Bold Gran Centenario tequila and rich demerara syrup muddled with fresh mint and kalamansi lime, over crushed ice. 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

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

CHANDRA BOSE SOUR (UP)
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

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

TAJ BALLROOM TODDY (TALL)
Feisty Blow Horn cider, Amrut whisky, apple juice and agave in a long hot sling. 8.00

COPY TIPPLES

VIRTUOUS TULSI SOUR (UP)
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

DRY OLD-FASHIONED (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

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
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. Admire its striking brilliance, creamy profuse mousse, lemon zest, stone fruit, mineral and toasty complexity. 65.00

RUINART ROSÉ, NV, CHAMPAGNE
Premier Cru Chardonnay blended with Premier Cru Pinot Noir. Sublime petal-pink, fine sustained bubbles and a smooth 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. Find joy in rich expressions of crisp green apple, brioche, toasted nuts and a smoking kindling. Perfect complexity. 90.00

ROSÉ

DOMAINE DE CABRIALS, GRENACHE-CINSAULT, 2016, LANGUEDOC
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

COOLERS & SHARBATS

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

COLABA COLADA
Pineapple and coconut-cream classic with a Bombay twist: a little coriander, chai syrup, lime juice and dark rum. With or without rum. 3.90 / 7.50

WATERMELON SHARBAT
Fresh watermelon muddled with spearmint, lime and sea-salt, thrown over cubes of ice. 3.90

PASSIONFRUIT SHARBAT
Long and sparkling, with the fresh tang of passion fruit and lime, finished with a generous splash of soda. 3.90

KALA KHATTA SHARBAT
Kokum fruit juice, chilli, citrus and black salt, stirred all together for some time and left to rest before being strained over cubed ice. 3.90

LASSIS

MANGO & FENNEL LASSI
First-class yoghurt with fresh mango pulp and fennel seeds. 3.90

ROSE & CARDAMOM LASSI
Sweet and subtle as a perfumed love-letter. 3.90

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

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

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

MONSOONED MALABAR COFFEE

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

Espresso, Single or Double 1.90 / 2.20
Cappuccino, Caffelatte or Flat White 2.70
Americano 2.70

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

DRY MONSOON MARTINI (UP)
With Dishoom's totally teetotal secret spirit essence. Nobody will know that your monsoon is dry. 6.00

GUEST ROAST FILTER COFFEE
Consult your server kindly about our guest filter coffees. Hot or iced. 2.50

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

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. 8.50 / 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

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

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

FRESH JUICE

No poppycock.
Orange 3.90
Ruby-Red Grapefruit 3.90

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

DAURA DAMM (GLUTEN-FREE) (CAN)
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 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