

DISHOOM

VEGAN MENU



IN INDIA, VEGETARIAN DISHES ABOUND.
From street food stalls to high banquet tables, vegetables take pride of place on the menu.

The following dishes are vegan or can be made vegan for you to enjoy. Please don't hesitate to ask your server for any advice.

BREAKFAST...

Begin the day with ample and wholesome dishes, or perhaps just a drop of fresh juice. 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.

THE VEGAN BOMBAY

Your plate is filled with vegan sausages, vegan black pudding, grilled field mushrooms, masala baked beans, grilled tomato, home-made buns, and avocado with chilli and lime dressing. Too good. 11.50

VEGAN HOUSE GRANOLA

A Dishoom recipe, handmade with oats, seeds, cashews, almonds, pistachios and cinnamon, roasted in coconut oil. Served with fresh seasonal fruits, and coconut yoghurt. (N) 6.50

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.

FRUIT & YOGHURT

Fresh seasonal fruits topped with coconut yoghurt infused with fresh vanilla pod, and served with toasted seeds. 6.20

VEGAN LASSIS

Kindly ask your server for details of our vegan lassis. (N) 4.20

DATE & BANANA PORRIDGE

Organic porridge oats cooked with soy milk, banana and sweet Medjool dates. A never-ending portion: if you wish for more, you need only ask. 4.20

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. 2.70

**with dairy-free spread*

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

AT LUNCH, AND LATER...

KHICHIA & CHUNDO

A fine, crispy snack, not unlike papad. Dip happily in the spiced chutney made to an old family recipe. Made from dependable apple, not fickle mango. 2.90

VEGETABLE SAMOSAS

Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves. 4.20

OKRA FRIES

Fine lady's fingers for the fingers. 4.50

BHEL

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

CHOLE PURI*

Puffed puris lay next to hearty bowl of spiced chickpea curry, with sweet halwa alongside. Eat altogether. 9.50

CHOLE-CHAWAL*

An abiding favourite of Indian families everywhere, originally hailing from the Punjab. A hearty bowl of spiced chickpea curry served with basmati rice. 9.50

**curry made without butter*

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

(S) *Spicy*
(M) *Mild*
(N) *Contains nut ingredients*

Other dishes are made without nuts and flour (gluten), but may contain traces.

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.)

GUNPOWDER POTATOES*

The seduction is in the tumble. Potatoes with brown skins, smoky-grilled, broken apart, tossed with crushed aromatic seeds and green herbs. (M) 6.70

**served without butter or raita*

VADA PAU*

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

**with vegan home-made buns*

CHANA CHAAT SALAD

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

HOUSE GREEN SALAD

Toasted pistachios and shredded spearmint leaves are jumbled with finest, greenest broccoli, fresh red chillies, pumpkin seeds and dates. All is dressed up with lime and chilli. (S) (N) 9.50

FRIED GREEN CHILLIES

Do not confuse with lady's fingers. These are fiery, not fine. (S) 4.50

BOWL OF GREENS*

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

**with olive oil instead of butter*

NO-BUTTER-BHUTTA

Corn-on-the-cob, grilled over charcoal fire, rubbed with chilli, salt and lime, Chowpatty beach style. 3.90

KACHUMBER

The name refers to beating someone up nicely – a messy to-do of cucumber, onion and tomato. 3.50

STEAMED BASMATI RICE

It means "the fragrant one". 3.20

AND FOR DESSERT...

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 is captivating. 3.50