



## AT LUNCH, AND LATER

*Satisfyingly agreeable dishes for lunch, or perhaps part of a feast to share at supper-time.*

### VADA PAU 6.90

Much loved, humble, unifying Bombay street staple. Hot potato vada, crunchy titbits and chutneys, tucked inside a soft home-made bun. Sprinkle the red spicy masala to taste. (V, S)

### CHOLE PURI HALWA 14.50

Where to start? Chole (chickpeas), halwa (sweet semolina), pickles (which are pickles) and one giant, crackled, puffy puri. Satisfying morning, noon or night. (V)



### BUN MASKA CHAI 5.20

The Irani café classic. Soft bun with butter inside, to be dipped happily into the hot chai. (V)



### DISHOOM HOUSE CHAAT 9.70

Warm-cold, sweet-tangy, moreish. Golden-fried sweet potato covered with cool yoghurt, pomegranate, beetroot, radish and carrot. Tamarind drizzle and green chutney lift it nicely. (V)

### PANEER ROOMALI ROLL 11.50

Delicate handkerchief roll crisped and filled with grilled paneer, onion, peppers and green leaves. Mint chutney on the side. (V)

### CHICKEN KATHI ROLL 11.90

Flaky paratha with a fine omelette layer, wrapped all-about an abundance of chicken tikka, fresh kachumber and zingy green chutney. A most-popular street food in Kolkata. Pleasingly sating.

**SNACK****CHOTA PAPAD (SIX-SIDED, 3D) WITH MANGO CHUTNEY 4.90**

A plate of freshly puffed poppadom puffs (hexagonal) sprinkled with masala magic. Dip into home-made chutney rich with two kinds of mango. Beloved of young and old alike. (Ve, V)

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## SMALL PLATES

### VEGETABLE SAMOSAS 7.20

Crunchy Punjabi-style shortcrust pastry, pea and potato filling warmly spiced with cinnamon. Tamarind chutney for dipping. (Ve, V)

### LAMB SAMOSAS 7.90

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

### OKRA FRIES 7.20

Fine lady's fingers for the fingers. (Ve, V)

### CHILLI CHEESE TOAST 6.90

A nostalgia for Bombayites. Green chillies, capsicum and garlic in Cheddar melt on white sliced loaf. (V, S)

### BHEL 7.50

Cold and crunchy, light and lovely. Puffed rice, peanuts and Bombay Mix tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint. (Ve, V)

### NEW KEEMA PAU 9.90

Perked-up Irani café classic: earthy, aromatic minced lamb, studded with peas, distinguished with subtle dill and warming lindi pepper. Arrayed with slices of toasted, buttered pau. Buy this now and convince yourself. (S)



### UP-TO-DATE PAU BHAJI 7.90

An old-time favourite with lovely new qualities, pre-eminently nicer than any you have sampled before. Buttery-spicy, mashed vegetables and home-made buns on a Chowpatty tray. No food is more Bombay. (V)





## 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 13.70

Chicken thigh meat is steeped overnight in garlic, ginger, coriander stems and a little cream. Slightly pink when fully cooked.

### DISHOOM CHICKEN TIKKA 13.70

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

### MAKHMALI PANEER 13.50

Such simplicity. Pillows of paneer, marinated, charred and spiced gently. A flourish of fried cashews and pomegranate. Makhmali means velvety. (V)

### GUNPOWDER POTATOES 9.90

The seduction is in the tumble. New potatoes are smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs. (V)

### TANDOORI CHAAT 10.90

Ignite your senses! A tangy tumble of pineapple, sweet potato and Padrón peppers, charred and spiced with bright vigour. Tossed in Jaadu Masala and lime. Insist on having. (V)

### TANDOORI LAMB CHOPS 19.50

Two chops of generous proportions. They lie overnight in raw papaya, yoghurt and a plenitude of seeds and spices. Blackened on the grill and finished with a chamak of lime, butter and masala.

### CHEEKY KABAB 12.00

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**RUBY MURRAY****HOUSE BLACK DAAL 10.50**

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

**MATTAR PANEER 16.50**

A steadfast, humble and delicious vegetarian curry, beloved of Bombay families. (V)

**CHICKEN RUBY 17.20**

Tender chicken in a rich, silky makhani sauce. A good and proper curry redolent with spice and flavour.

**GOAN MONKFISH CURRY 18.90**

Choicest monkfish simmered in creamy coconut, tamarind, tomatoes and kokum. Strewn with fragrant curry leaves. Most popular for its sublime balance of aromas. Think quality!

**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 17.50**

Tempting and flavourful pot of chicken, ginger, garlic, mint, coriander and rice cooked together in the Kacchi style. An homage to Britannia's Chicken Berry Pulao, with cranberries.

**AWADHI JACKFRUIT BIRYANI 17.50**

**VEG. SIDE DISHES**

*First-class greens and other delectables.*

**GRILLED GREENS 6.90**

Grilled Tenderstem broccoli and mangetout with lively Bengali mustard dressing. Greens for choosing – not refusing! (V)

**CHILLI BUTTER-BHUTTA 5.70**

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

**CHILLI BROCCOLI SALAD (HALF PORTION) 7.90**

Toasted pistachios and shredded mint leaves with finest, greenest broccoli, fresh red chillies, pumpkin and sunflower seeds, dates and lime. (Ve, V)

**KACHUMBER 5.70**

A messy to-do of cucumber, onion and tomato. A little lime lifts the whole affair. (V)

**RAITA 4.90**

Delicate minty yoghurt, cool as a cucumber. (V)

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**BREAD & RICE**

*All breads are made by hand and baked to order.*

**PLAIN NAAN 4.70**

Freshly baked in the tandoor. (V)

**GARLIC NAAN 4.90**

With minced garlic and coriander sprinkle. (V)

**CHEESE NAAN 5.70**

Cheddar is melted inside. (V)

**MASALA PARATHA 5.20**

Wholewheat flaky-buttery bread. Fresh from the tandoor, with chaat masala and dried mint.  
(V)

**ROOMALI ROTI 4.90**

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

**TANDOORI ROTI 4.90**

*Food will be dishoomed to your table as it is prepared. (S) Spicy (V) Suitable for vegetarians.*

*Dishes marked (V) may contain eggs. We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen-free.*

*If you have any food allergies or dietary requirements please let us know. Dishes suitable for vegan diets and gluten and dairy-intolerances are available. Allergens may be found [here](#).*

*An optional service charge of 12.5% will be added to your bill. Every penny of this goes to the team. (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.)*

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WITH LOVE”

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