

DISHOOM

FROM BOMBAY WITH LOVE

THE OLD IRANI CAFÉS HAVE ALMOST DISAPPEARED. Their faded elegance welcomed all: courting couples, sweaty taxi-wallas, students, artists and lawyers. These cafés broke down barriers by bringing people together over food and drink. Bombay was more open and welcoming for their existence. Dishoom pays homage to the Irani cafés and the food of all Bombay.

BREAKFAST

Begin the day with a Parsi 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. We work with two charities – Magic Breakfast in the UK and Akshaya Patra in India – who provide nourishing free meals to schools. This means the children are undistracted by hunger, and ready to learn.

AT LUNCH, AND LATER...

Inexpensively agreeable lunch, or perhaps part of a feast to share at supper-time.

CHOLE PURI

Puffed puris lie next to hearty bowl of spiced chickpea curry, with sweet halwa alongside. Eat altogether. (V) (S) 11.50

CHILLI BROCCOLI SALAD

Toasted pistachios and shredded mint leaves with finest, greenest broccoli, fresh red chillies, pumpkin and sunflower seeds, dates and honey. All is dressed up in lime and chilli. (V) (S) 9.70

DISHOOM HOUSE CHAAT

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) 5.70

VADA PAU

Bombay's version of London's Chip Butty. Sprinkle the red spicy masala to taste. (V) (S) 4.70

ROOMALI ROLLS

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

PANEER ROLL

Grilled Indian cheese with green leaves and mint chutney on the side. (V) 7.90

DISHOOM CHICKEN TIKKA ROLL

Spicy charred chicken, lavish salad and tomato chilli jam. (S) 7.90

SMALL PLATES

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. (V) 2.90

LAMB SAMOSAS

Gujarati filo (not Punjabi shortcrust) stuffed with minced lamb, onions and spices. 5.50

VEGETABLE SAMOSAS

Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves. (V) 4.90

OKRA FRIES

Fine lady's fingers for the fingers. (V) 4.90

PAU BHAJI

A bowl of mashed vegetables with hot, buttered, home-made bun, Chowpatty Beach style. No food is more Bombay. (V) (S) 5.70

KEEMA PAU

A classic of Irani cafés: spiced minced lamb and peas with a toasted, buttered, home-made bun. (S) 6.50

BHEL

Cold and crunchy, light and lovely. Puffed rice, peanuts, Bombay Mix and nylon sev tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint. (V) 4.90

CHILLI CHICKEN

Some Irani cafés now aim to please with Indo-Chinese fare. A plate of crispy garlic-ginger-soy-chilli-chicken is now a café staple. (S) 6.90

PRAWN KOLIWADA

Bombay's Koli (fishermen) Wada (district) recipe: a bowl of delicate, crispy morsels – perfect for chutney-dipping. (S) 7.20

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) 9.70

DISHOOM CHICKEN TIKKA

A family recipe, using a marinade of sweet vinegar, not yoghurt. Laced with ginger juice, turmeric, garlic and green chilli. (S) 9.70

PANEER PINEAPPLE TIKKA

Paneer is vegetarian first-class fare and a subtle cheese to make. Marinated then gently charred with unexpected pineapple. (V) 9.20

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) (M) 6.90

SHEEKH KABAB

Minced lamb is marinated with green chilli, coriander and cumin, then grilled. (S) 9.90

SPICY LAMB CHOPS

Two chops lie overnight in a special marinade of lime juice, warm dark spices, ginger and garlic. Blackened by the grill. Untrimmed for juiciness. (S) 8.90

MASALA PRAWNS

Each one charred slightly at the edges, succulent and simple, nothing to bamboozle. 12.90

DISHOOM COOKERY BOOK

And also highly subjective guide to Bombay with map. Read it, and find yourself replete with stories and recipes to share with all who come to your table. 26.00

CHEF'S COVENT GARDEN SPECIAL

TILA-FOI'S VERY BEST MASALA FISH

Aunty-ji's recipe, refined over decades with love. Two fillets of sea bream marinated in Tila-foi's masala with ginger-garlic, black pepper, lime juice, carrom seeds and red chilli. Griddled within a banana leaf and served to share. Eat with companionable Coconut Chaas. 16.90

HOUSE BLACK DAAL

A Dishoom signature dish — dark, rich, deeply flavoured. It is cooked over 24 hours for extra harmony. (V) 6.90

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

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. 12.50

JACKFRUIT BIRYANI

Delicious, savoury jackfruit and delicately saffron'd rice, potted and cooked with fresh herbs, barberries and sultanas. (V) 12.50

RUBY MURRAY

MATTAR PANEER

A steadfast, humble and delicious vegetarian curry, beloved of Bombay families. (V) 11.50

CHICKEN RUBY

Tender chicken in a rich silky 'makhani' sauce. A good and proper curry redolent with spice and flavour. 12.50

MUTTON PEPPER FRY

Finest mutton marinated in red chilli, ginger and garlic, and then cooked with black peppercorns and whole spices. Robust, spicy and tender. (S) 14.50

VEG. SIDE DISHES

First-class greens and other delectables.

A BOWL OF GREENS

Grilled broccoli, snow peas and kale tumbled with chilli and lime. (V) 4.50

KALA CHANA SALAD

Shredded lettuce and kale, red and yellow capsicums, black chickpeas and a little red chilli. (V) 4.60

CHILLI BUTTER-BHUTTA

Corn-on-the-cob, brushed with butter and grilled over charcoal fire. Finished with chilli, salt and lime, Chowpatty beach style. (V) 4.20

KACHUMBER

The name refers to beating someone up nicely — a messy to-do of cucumber, onion and tomato. (V) 4.20

RAITA

Delicate minty yoghurt, cool as the cucumber. (V) 3.50

BREAD & RICE

All breads are made by hand and baked to order.

PLAIN NAAN

Freshly baked in the tandoor. (V) 3.20

GARLIC NAAN

With minced garlic and coriander sprinkle. (V) 3.50

CHEESE NAAN

Cheddar is melted inside. (V) 3.90

ROOMALI ROTI

Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa. (V) 3.20

TANDOORI ROTI

Delicately charred from the tandoor. (V) 3.20

STEAMED BASMATI RICE

It means "the fragrant one". (V) 3.50

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.

"ALL TALKING, SINGING, DANCING."

Early silver screen Talkies brought an intoxicating world of adventure and liberty to Bombay. Thrilling "all talking, singing, dancing" Indian-made dramas featuring bold, outspoken and feisty heroines cast a glamorous spell over picture house audiences. Through the story, design details and artwork of 'New' Dishoom Covent Garden we pay homage to Bombay's theatrical journey from Parsi theatre, to silent film, to the thrill and amazement of the Talkies era. Warmest appreciation to the Madan family and New Empire archives for their kind support.

If you have any food allergies or dietary requirements please let us know. Vegan, gluten and dairy-allergy menus are available.

(S) Spicy
(M) Mild
(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. Allergen information can be found on dishoom.com/allergen-guide.

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

EAST INDIA GIMLET (UP)

The old-established drink devised for sailors to evade scurvy. London dry gin with Rose's lime and a touch of celery bitters. 8.90

COLABA COLADA (TALL)
Pineapple and coconut-cream classic with a Bombay twist: a little coriander, chai syrup, lime juice and two rums. 8.70

VICEROY’S OLD-FASHIONED (PEG)
The sort of drink in which Mountbatten may have found welcome repose. A bottle-aged muddle of Woodford Reserve Bourbon, bayleaf reduction, green tea and so on. 10.50

HOPPY BUTTER PAANCH (MUG)
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. 8.90

BOLLYBELLINI (FLUTE)
Raspberries, lychees, rose and cardamom with first-class sparkling wine. A very pretty missy. 8.20

CHANDRA BOSE SOUR (UP)
Volatile combination of Indian and Japanese whiskies, very dry, with dashes of plum bitters and egg-white foam. 8.90

More fine tipples available. Kindly ask your server for the Permit Room menu.

TEETOTAL TIPPLES

Absent of any alcohol.

VIRTUOUS TULSI SOUR (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 ginger, lemon, holy basil and secret botanicals. 6.50

DRY OLD-FASHIONED (ROCKS)
Smoked demerara, orange bitters, cayenne and orange peel. Fire in the throat, warmth in the belly. But no need of alcohol! 6.50

SPARKLING

EKUÒ: ORGANIC SPUMANTE, NV, VENETO
An elegant sparkling from organic vines of Trebbiano and Garganega, grown at a trifling distance from Prosecco. Clean, crisp, balanced. Charitable giving also. 150ml / 750ml 7.70 / 37.00

INT3GRAL3: ORGANIC UNFILTERED FRIZZANTE BIANCO, NV, TRENTO
Lively sparkles and a cloud of white flowers with dry grapefruit bite. Indigenous grapes of Glera, Garganega, Serprino and Pinella. Naturally lower in alcohol (10.5%) but mirth is likely. 150ml / 750ml 8.50 / 39.00

INT3GRAL3: ORGANIC UNFILTERED FRIZZANTE ROSÉ, NV, TRENTO
Peachy-pink cloudy fizz of Raboso, Marzemina, Corbinella and Turchetta. Dry fruity verve. Ask us to tip up the total in your presence. 150ml / 750ml 8.50 / 39.00

GOSSET: GRANDE RÉSERVE, NV, CHAMPAGNE
Bone-dry blend of Chardonnay, Pinot Noir and Pinot Meunier with biscuit, apple and long toasty finish. From the very oldest wine-house in Champagne, the connoisseur’s choicest choice. 750ml 98.00

ROSÉ

CANTINA PIZZOLATO ‘H-HERO’: ORGANIC ROSATO, 2019, VENETO
Five generations of one family stand behind this easy-going rosé. Tawny pink, Merlot-led, with red-berry character and crisp acidity. Vegan. 7.80 / 21.00 / 30.00

DOMAINE PINCHINAT: ORGANIC ROSÉ, 2019, PROVENCE
Cool altitudes and herbal fields are at play in this unendingly drinkable delight. Exceptionally balanced, refreshing and elegant beyond compare. 10.80 / 28.80 / 41.00

*175ml glass / 500ml carafe / 750ml bottle
All wines can be served in 125ml measures*

COOLERS & SHARBATS

FRESH NIMBU SODA
Light lemon drink to quench the thirst. Made to order with fresh juice, salt, sugar and soda. 3.20

AFLATOON’S COLADA
For the blithe spirit of Parsi theatre. Pineapple and coconut-cream, a little coriander, chai syrup, and lime juice. Garnished with coconut flakes. Sweet and frothy. 5.50

WATERMELON SHARBAT
Watermelon is muddled with spearmint and lime, then thrown over cubes of ice. 3.90

PASSIONFRUIT SHARBAT
Long and sparkling, with the fresh tang of passion fruit, lime and coriander, 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

BOTAL SODA

THUMS UP
The cola of Bombay, in botals nicely worn from recycling. Mostly available. 300ml 3.90

LIMCA
Fizzy Bombay lemon drink. “Contains no fruit” — guaranteed. Mostly available. 300ml 3.90

PALLONJI’S RASPBERRY SODA
‘Parsi is raspberry and raspberry is Parsi!’ according to the effervescent Mr. Kohinoor. 300ml 3.90

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 3.90

WHITE WINE

IL FOLLE: ORGANIC GRILLO, 2019, SICILY
Clean bright mineral intensity with citrus and honeydew hints. Local Grillo grapes are hand-picked. Name means ‘the doolally one’— but here is a serious wine at extremely moderate terms. 6.60 / 17.60 / 25.00

EL CONVERTIDO: ORGANIC VERDEJO, 2019, CASTILLE
Vegan persons (and all others) admire this straw-gold wine for its vibrant fruit, notes of almond and balanced acidity. Tip-top. 7.40 / 19.60 / 30.00

PRIMA ALTA: PINOT GRIGIO, 2019, VENETO
The coolness of the Dolomites is sure to marry well with your spicy food. Classic and refreshing. One could not quarrel with a detail. 7.80 / 21.00 / 30.00

FRENCH AMBUSH: VIOGNIER, 2019, LANGUEDOC-ROUSSILLON
Simple, elegant and pleasant, with aromas of white flowers and fresh apricot. A lover of grilled dishes and seafood. You can be satisfied. 9.00 / 23.80 / 34.00

MICHAEL OPITZ ‘BUDDY TALK’: ORGANIC BIODYNAMIC WHITE, 2019, WEINLAND
Aromatic Muskat Ottonel, Muskateller and Sauvignon Blanc grapes yield caramel, herbs, engaging fruit and softness. Modest Austrian winemaker Michael Opitz says “No tricks. Just wine”. 11.00 / 29.40 / 42.00

BOB ‘SHORT FOR KATE’: ORGANIC SAUVIGNON BLANC, 2019, MARLBOROUGH
Melon, citrus, then white blossom. The loopy name has a story: this wine is an ode to the honesty and joie-de-vivre of late Kate (aka ‘Bob’). A richly expressive character. Vegan. 11.20 / 30.20 / 43.00

MICHAEL OPITZ ‘IRIS’: ORGANIC NATURAL SAUVIGNON BLANC – PINOT GRIS, 2019, WEINLAND
An adventurous blend from Austria with hints of sherry, coconut and salty freshness. Unfiltered, hence slightly cloudy. Not your customary Sauvignon Blanc. 12.60 / 33.60 / 48.00

MONSOONED CATUAI COFFEE

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

Espresso, Single or Double 2.70 / 2.90
Cappuccino, Caffelatte or Flat White 3.50
Americano 3.50
Kindly let us know if you prefer oat milk.

DISHOOM ESPRESSO MARTINI
Monsooned Catuai espresso, vivified with Luksusowa vodka, chilli liqueur, black walnut bitters and crema. 9.50

TEETOTAL ESPRESSO MARTINI
Monsooned Catuai espresso with Dishoom’s totally teetotal secret spirit essence, chilli and crema. 6.50

GUEST ROAST FILTER COFFEE

Consult your server kindly about our guest filter coffees. Hot or iced. 2.90

LASSIS

MANGO & FENNEL LASSI
First-class yoghurt with fresh mango pulp and fennel seeds. 4.20

ROSE & CARDAMOM LASSI
Sweet and subtle as a perfumed love-letter. 4.20

BHANG LASSI
Traditional Holi drink, but with fresh shredded mint in place of happy-go-lucky hemp. 4.50

SALTED LASSI
Creamy yoghurt, salted and gently spiced with crushed cumin. 4.20

RED WINE

ROC D’OPALE: GRENACHE-MERLOT, 2019, LANGUEDOC-ROUSSILLON
Hedgerow fruit, plum and cocoa, with soft tannins. Garnet-red to behold. 6.60 / 17.60 / 25.00

DOMINIO DE PUNCTUM: ORGANIC BIODYNAMIC SYRAH, 2019, CASTILLE
There is no mistaking the full-bodied, rich and powerful character. And yet there is velvet. Every care is taken of vines, wines, earth, et cetera. Obtainable for vegans and other persons. 8.40 / 22.40 / 32.00

SIN PROJECT: NATURAL TEMPRANILLO, 2018, CATALONIA
Affable light red with berry-cherry character and silky tannins, pairing well with spice and grilled meats. Spanish ‘sin’ is ‘without’: the entire absence of fining, filtration or misdemeanour. 10.20 / 27.40 / 39.00

QUINDE RESERVE: ORGANIC MALBEC, 2019, MENDOZA
Enticing rose-garden bouquet. Delectation of plum, liquorice, spice and very red fruit. Pre-eminent in mellowness and refreshment. The more you have of it, the more you desire it. 10.80 / 28.80 / 41.00

HAJSZAN NEUMANN: BIODYNAMIC NATURAL ZWIEGELT, 2019, VIENNA
Maximum commendability. Zweigelt grapes (not unlike Pinot Noir) bring forth intense personality with shades of black cherry, acorn, hazelnut and spice. Pure and most wholesome to vegan and all patrons: no fining, filtering or sulphurising. 60.00

ORANGE WINE

DOMINIO DE PUNCTUM POMELADO: ORGANIC SKIN-CONTACT WHITE, 2019, CASTILLE
Sauvignon Blanc with structure and rich amber colour from grape-skins. Tangerine nose, dry citrus on the palate and pleasant bitter finish. Dances nicely with curry and buttery dishes. Vegan. 9.40 / 25.20 / 36.00

HAJSZAN NEUMANN: BIODYNAMIC NATURAL TRAMINER, 2017, VIENNA
Intense aromatic white has attained colour and power from red and yellow Traminer grape-skins. Divine grace with a twist of rose oil and tropical fruit. Never sigh when you can sing. 62.00

CHAI

HOUSE CHAI

All things nice: warming comfort and satisfying spice. Made in the proper way, or with oat milk. All who have tried it are swearing by it. 3.20

CHOCOLATE CHAI
A charming couplet of dark chocolate and spicy chai. 3.50

ENGLISH BREAKFAST ASSAM (POT)
Assam is the most well-liked tea-leaf in India. Malty, brisk and bright. 2.90

GREEN TEA (POT)
Grown on the lush garden plains between Assam and the Himalayas. Gentle, fresh and sweet. 2.90

FRESH MINT TEA (POT)
A spearmint steeper to cleanse the palate. 2.90

GINGER, LEMON & HONEY TEA (POT)
Fresh vigour and increased joie de vivre. 2.90

FRESH JUICE

No poppycock.

Fresh Orange 3.90
Ruby-Red Grapefruit 4.20

BEER & CIDER

KINGFISHER
Beer came to India in the 18th century. This mild and malty easydrink lager is India’s choicest favourite. 4.8% 330ml / 650ml 4.70 / 7.50

DISHOOM INDIA PALE ALE

Delectable IPA with citrus notes, specially crafted for Dishoom by Mondo Brewing Company. 5.0% 330ml 5.30

ROAD SODA NEW ENGLAND PALE ALE
Mondo explores tropical territory. From Mosaic and Simcoe hops, plenty of oats and late-dry-hopping pours forth juicy hazy golden goodness. 4.8% 330ml 5.30

COLD SPARK CITRA PALE ALE (CAN)
Big Smoke Brew and prize-givers swear by 100% Citra. Fresh and breezy, notes of bright lemon and grapefruit. Very sensible alcohol. 3.6% 330ml 5.30

ZINTUKI SOUR BEER
Drink wildly different. A spicy, fruity, lemon-juicy sour ale with Champagne-like spritz. Deeply satisfying blended beer from the Wild Beer Co. 7.3% 330ml 6.50

LION STOUT (CAN)
Glossy black pour, creamy tan froth, fragrant aromas of coffee, cacao, and caramel. Award-winning, robust stout from an old-established Sri Lankan brewery. 8.8% 330ml 5.50

LUCKY SAINT (ALC-REMOVED)
Be sober, be vigilant: this is alcohol-removed vegan lager, born of Bavarian springs, Hallertau hops and barley-malt. Pour. Swirl. Pour again for citrus hop finish. 0.5% 330ml 5.00

GUEST BEERS & CIDERS

Consult your server for guest beers and ciders.

PEACOCK CIDER
Crafted by skilled workmanship in Herefordshire. Very mellow fruitfulness, best cider apples, kissed by the maturing sun. Pairs well with feisty food. 4.8% 500ml 6.50

