

# **BREAKFAST** ( 8am-11.45am on weekdays & 9am-11.45am on weekends)

(V) Suitable for vegetarians, (S) Spicy, (N) Contains nut ingredients

£

## **COOKED BREAKFAST**

The Parsi bodybuilders – whose portraits still hang from the walls of Yazdani café – famously consumed several eggs a day to attain their muscular physiques. These breakfasts would satisfy any candidate for the coveted ‘Mr. Zoroastrian’ crown.

### **KEJRIWAL**

Two fried eggs on chilli cheese toast. A favourite of the well-to-do Willingdon Club, the first such Bombay institution to admit natives; the dish is reputedly named for the member who kept asking for it. (Not to be confused with Arvind Kejriwal, leader of India’s Aam Aadmi – common man’s – political party.) (V)

5.50

### **BOMBAY OMELETTE**

A crazy-paving three-egg omelette of chopped tomato, onion, coriander and green chilli. Served with grilled tomato and Fire Toast.(V)

6.90

### **AKURI**

An Irani café staple. Three eggs, spiced, scrambled and piled up richly alongside plump, home-made buns and served with grilled tomato.(V) (S)

6.90

### **KEEMA PER EEDU**

A Parsi power breakfast: spicy chicken keema studded with delicate morsels of chicken liver, topped with two runny-yolked fried eggs and sali crisp-chips. Served with home-made buns.(S)

8.50

### **THE BIG BOMBAY**

Your plate will be laden with abundant Akuri, char-striped smoked streaky bacon from The Ginger Pig, peppery Shropshire pork sausages, masala baked beans, grilled field mushroom, grilled tomato and buttered, home-made buns. Too good.

11.50

## **FRUITS, GRAINS & BREADS**

### **HOUSE PORRIDGE**

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

3.90

### **FRUIT & YOGHURT**

Fresh mango, grapes, strawberries, blueberries and honeydew melon, topped with creamy yoghurt infused with fresh vanilla pod, and starflower honey.(V) (N)

4.70

### **HOUSE GRANOLA**

5.20

### **BUN MASKA**

The Irani café classic. The bun is toasted hot on the outside, with a slice of butter inside, to be dipped into your spicy chai. The simplest thing, eaten everywhere in

2.70

### **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.(V)

2.70

## **DISHOOM NAAN ROLLS**

Each naan is freshly baked – by hand, and to order – in the tandoor oven. It is then graced with a little cream cheese, chilli tomato jam and fresh herbs, and wrapped around one of these first-rate fillings.

### BACON NAAN ROLL

The Ginger Pig's smoked streaky bacon is dry-cured for five days with rock salt and Demerara sugar then cold-smoked over oak chips. A Dishoom signature dish, and deserving of all its accolades.

5.50

### SAUSAGE NAAN ROLL

Award-winning Shropshire pork sausages, warmly spiced with cracked black pepper.

5.50

Each sausage is made by hand in the old-fashioned way

### EGG NAAN ROLL

Two fried free-range eggs with saffron-yellow, runny yolks. Warm and most gratifying.

4.90

### BACON & EGG NAAN ROLL

6.90

### SAUSAGE & EGG NAAN ROLL

6.90

## SIDE ORDERS

Masala Beans (V)	1.50
Grilled Tomato(V)	1.00
Grilled Mushrooms(V)	1.50
Fried Chicken Livers	1.90
One Sausage	1.90
Three rashers of bacons	2.50

Our bacon is supplied by The Ginger Pig.

Our sausages are from Maynard's Farms.

All egg dishes are made with Blackdown Hills Westcountry Eggs

## ALL DAY (12PM)

## SMALL PLATES

### FAR FAR

A sort of carnival of snackery, halfway between crisp and cracker. Colourful, lemony,

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)

### CHILLI CHEESE TOAST

A Bombay standard. Cheddar melt on white bloomer, with or without chillies. (V)(S)

3.50

### OKRA FRIES

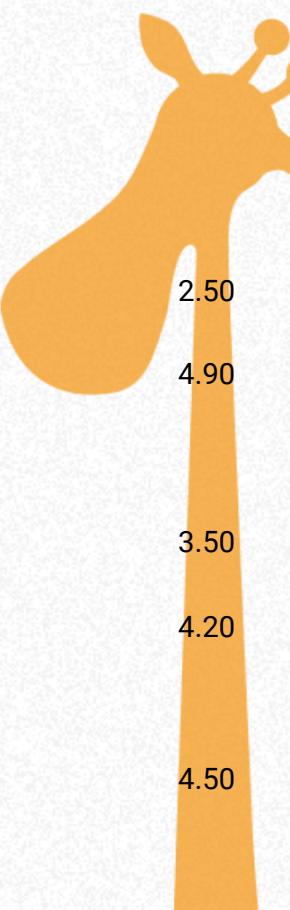
Fine lady's fingers for the fingers. (V)

4.20

### PAU BHAAJI

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

## **RUBY MURRAY**

### **MATTAR PANEER**

A steadfast and humble vegetarian curry, the sort that can be found in any good Indian

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

### **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

## **GRILLS**

institution since 1942. A balmy night, with newspapers laid out on old car bonnets. You eat. Savour. Spill.

### **MURGH MALAI**

### **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

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

In Bombay, mahi can be any fish, but this is sustainable Asian basa fillet in a subtle yoghury marinade. (M) 8.20

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

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

### AWADHI LAMB

The lamb is prepared with stock and spices, then layered with rice and cooked in 10.50

### SALAD PLATES

#### CHILLI MALAI POMELO

A decently spicy jumble of pulled Murgh Malai, pink pomelo, fresh kale, mint and coriander, aside thinly sliced bun toast. (N)(S) 9.50

#### 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)

### VEG. SIDE DISHES

First-class greens and other delectables.

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

A kachumber with shredded cabbage, pomegranate seeds and mayonnaise. Fresh, feisty, crunchy. (V)

#### 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

#### 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

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

## 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

## PUDDINGS

### BUN MASKA PUDDING

A matchless bun (bread) maska (butter) pudding steeped in vanilla custard, topped with sultanas and charoli seeds. Served warm with cinnamon ice cream. (V) 5.50

### MEMSAHIB'S MESS

What the Memsaibs of Malabar Hill used to serve at their fancy parties. Fresh cream, crushed meringue and strawberries with rose syrup and gulka. (V) 5.50

### DISHOOM CHOCOLATE PUDDING

Melting-in-the-middle chocolate pudding served with a scoop of Kashmiri chilli ice cream. You will not want to share. (V) 6.90

### KULFI ON A STICK

A sweet creamy treat. To say "kulfi jam gai" is to say "I'm feeling very cold!" MANGO KULFI Satin-smooth, sweet real mango. (V)

### PISTACHIO KULFI

Creamy, proper pistachio. (V) (N)

### MALAI KULFI

The original with a hint of caramel. (V)

### 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 spoonful is captivating. (V) 3.50

### A BOWL OF ICE CREAM

Cinnamon (V) 3.50

Kashmiri Chilli (V) 3.50

## KULFI ON A STICK

A sweet creamy treat. To say "kulfi jam gai" is to say "I'm feeling very cold!"

### MANGO KULFI

Satin-smooth, sweet real mango. (V) 3.50

### PISTACHIO KULFI

Creamy, proper pistachio. (V)(N) 3.50

### MALAI KULFI

The original with a hint of caramel. (V) 3.50

# TAKEAWAY

## BACON NAAN ROLL

The Ginger Pig's smoked streaky bacon is dry-cured for five days with rock salt and Demerara sugar then cold-smoked over oak chips. A Dishoom signature dish, and

5.50

## SAUSAGE NAAN ROLL

Award-winning Shropshire pork sausages, warmly spiced with cracked black pepper. Each sausage is made by hand in the old-fashioned way

5.50

## EGG NAAN ROLL

Two fried free-range eggs with saffron-yellow, runny yolks. Warm and most gratifying.

4.90

## BACON & EGG NAAN ROLL

6.90

## SAUSAGE & EGG NAAN ROLL

6.90

## HOUSE PORRIDGE

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

3.90

## FRUIT & YOGHURT

Fresh mango, grapes, strawberries, blueberries and honeydew melon, topped with creamy yoghurt infused with fresh vanilla pod, and starflower honey.(V) (N)

4.70

A Dishoom recipe, handmade with oats, seeds, cashews, almonds, pistachios and cinnamon, toasted in butter and honey. Served with fresh fruits, Kerala-vanilla yoghurt and starflower honey. (V)

5.20

## LUNCH (12PM-5PM WEEKDAYS)

### CHICKEN BERRY BIRYANI

The Dishoom variation on the legendary Irani café special, with cranberries.

9.50

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

8.90

The lamb is prepared with stock and spices, then layered with rice and cooked in the traditional 'dum' style. (S)

10.50

### 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.

8.50

A steadfast and humble vegetarian curry, the sort that can be found in any good Indian roadside restaurant. (V)

7.90

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

5.90

## VEG. SIDE DISHES

First class greens and other delectables.

### KACHUMBER SALAD

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

## DISHOOM CHICKEN TIKKA ROLL

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

7.50

## PANEER ROLL

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

7.20

## BREAD AND 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.

2.90

### CHEESE NAAN

Cheddar is melted inside.

3.50

## ROOMALI ROLLS

Roomali Roti Rolls are made with delicate 'handkerchief' bread.

### 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 PLATE

### 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-

5.50

## SALAD PLATE

### 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)

8.50

## BREAKFAST

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 BIG VEGAN

Your plate is filled with grilled field mushrooms, masala baked beans, grilled tomato, Fire Toast, and creamy avocado and mint chutney. Too good.

6.50

### FRUIT AND COCONUT YOGHURT

Fresh mango, grapes, strawberries, blueberries and honeydew melon, topped with coconut yoghurt infused with fresh vanilla pod and served with toasted seeds.

4.70

### FIRE TOAST

Thick slices of bloomer bread are buttered with dairy free spread 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

## SMALL PLATES

A sort of carnival of snackery, halfway between crisp and cracker. Colourful, lemony, salty.	2.50
<b>VEGETABLE SAMOSA</b>	
Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves.	3.90
<b>OKRA FRIES</b>	
Fine lady's fingers for the fingers.	4.20
<b>BHEL</b>	
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
<b>BEDMI PURI*</b>	
Fried puris puffed with spiced lentils, served with a hearty bowl of potato and chickpea curry. Will bring happiness. *Served without paneer and yoghurt (V)	8.90

## GRILLS

The seduction is in the tumble. Potatoes with brown skins, smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs. *served without butter or raita	6.50
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## SALAD PLATES

<b>CHANA CHAAT</b>	
A tumble of chickpeas, couscous and baby sprouts studded with fresh pomegranate and pumpkin seeds. Smooth avocado and mint chutney to the side.	8.50
<b>CRUNCHY POMELO SALAD</b>	
A decently spicy jumble of fresh kale, pink pomelo, pistachios, mint and coriander, with date and tamarind chutney. (N)(S)	7.90

## SIDE DISHES

<b>BOWL OF GREENS*</b>	
Grilled broccoli, snow peas and spinach tumbled with chilli and lime. *with olive oil instead of butter	3.90
<b>NO-BUTTER-BHUTTA</b>	
Corn-on-the-cob, grilled over charcoal fire, rubbed with chilli, salt and lime, Chowpatty beach style.	3.70
<b>KACHUMBER</b>	
The name refers to beating someone up nicely – a messy to-do of cucumber, onion and tomato.	3.20
<b>STEAMED BASMATI RICE</b>	
It means "the fragrant one".	2.90

## AND FOR DESSERT

<b>KALA KHATTA GOLA ICE</b>	
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

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

(S) Spicy (N) Contains nut ingredients

Other dishes are made without nuts but may contain traces.

Dishes 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.)

## FOR CHILDREN

### CHOTE DISHOOM-WALLAS MENU

One plate meals for little Dishoom-wallas served with Bombay potatoes, Dishoom slaw, and a glass of fruit juice.

#### MURGH MALAI

Mild, tender grilled chicken thigh. 7.50

#### PANEER TIKKA

Tasty Indian cheese and peppers. (V) 7.50

#### MAHI TIKKA

White fish fillet (Asian basa) in a yoghury marinade. 7.50

## DAIRY FREE

### BREAKFAST

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

You might like to linger with a Monsooned Malabar coffee and a newspaper, or just come and go in a jiffy. Breakfast is served until 11.45am every day.

#### BOMBAY OMELETTE

A crazy-paving three-egg omelette of chopped tomato, onion, coriander and green chilli. Served with grilled tomato and Fire Toast. \* Fire Toast served with dairy-free spread.

#### THE BIG BOMBAY

Your plate will be laden with abundant Akuri, char-striped smoked streaky bacon, peppery pork sausages, masala baked beans, grilled field mushroom, and grilled tomato. Too good. \* Fire Toast served with dairy-free spread.

#### AKURI

An Irani café staple. Three eggs, spiced, scrambled and piled up richly alongside home-made buns and grilled tomato. \* Fire Toast served with dairy-free spread.

#### FRUIT & COCONUT YOGHURT

Fresh mango, grapes, strawberries, blueberries and honeydew melon, topped with coconut yoghurt infused with fresh vanilla pod, and starflower honey. 4.70

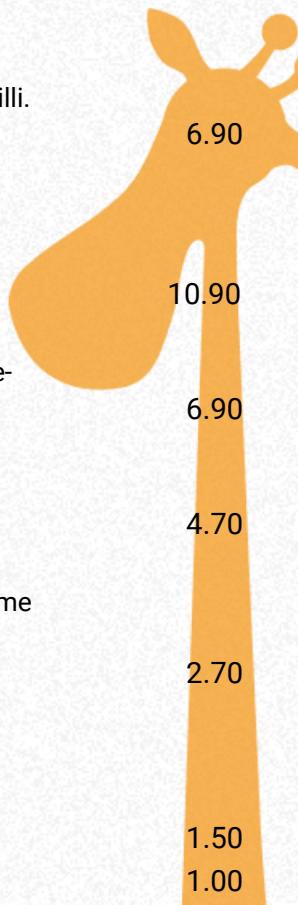
#### FIRE TOAST

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. \* Served with dairy-free spread. (V)

## SIDE ORDERS

MASALA BEANS 1.50

GRILLED TOMATO 1.00



GRILLED MUSHROOMS	1.50
ONE SAUSAGE	1.50
THREE RASHERS OF BACON	2.50

## GLUTEN-ALLERGY BREAKFAST

Begin the day with ample and wholesome dishes, or perhaps just a drop of Chai. You might like to linger with a Monsooned Malabar coffee and a newspaper, of just come and go in a jiffy. Breakfast is served until 11.45am every day.

### BOMBAY OMELETTE

A crazy-paving three-egg omelette of chopped tomato, onion, coriander and green chilli.

Served with grilled tomato and Fire Toast. \* Fire Toast served with dairy-free spread.

6.90

### THE BIG BOMBAY

Your plate will be laden with abundant Akuri, char-striped smoked streaky bacon, peppery pork sausages, masala baked beans, grilled field mushroom, and grilled tomato. Too good. \* Fire Toast served with dairy-free spread.

10.90

### AKURI

An Irani café staple. Three eggs, spiced, scrambled and piled up richly alongside home-made buns and grilled tomato. \* Fire Toast served with dairy-free spread.

6.90

### FRUIT & COCONUT YOGHURT

Fresh mango, grapes, strawberries, blueberries and honeydew melon, topped with coconut yoghurt infused with fresh vanilla pod, and starflower honey.

4.70

### KEEMA PER EEDU

A Parsi power breakfast: spicy chicken keema studded with delicate morsels of chicken liver, topped with two runny-yolked fried eggs and sali crisp-chips.

8.50

## SIDE DISHES

MASALA BEANS	1.50
GRILLED TOMATO	1.00
GRILLED MUSHROOMS	1.50
THREE RASHERS OF BACON	2.50

