

# **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**

### **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

5.20

### **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.(V)

2.70

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. 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

### 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 EVERYDAY)**

#### CHEF'S KING'S CROSS SPECIAL

##### NALLI NIHARI

A robust lamb-on-the-bone stew with generous spice, for strength and protection against faintness of heart. First relished by Nawabs who then employed its fortifying properties to fuel their labourers. Served with sesame-onion-seed naan. 17.09

##### ADD BHEJA

Add Bheja (lamb brain) for more taste and more power. 21.90

### SMALL PLATES

##### FAR FAR

A sort of carnival of snackery, halfway between crisp and cracker. Colourful, lemony, 2.50

##### LAMB SAMOSAS

VEGETABLE SAMOSAS 4.90

##### CHILLI CHEESE TOAST

OKRA FRIES 3.50

##### PAU BHAJI

KEEMA PAU 4.20

PAU BHAJI 4.50

KEEMA PAU 5.50

## VADA PAU

Bombay's version of London's Chip Butty. Sprinkle the red 'hillbilly' Ghati masala to 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 5.90

## PRAWN KOLIWADA

Bombay's Koli (fishermen) Wada (district) recipe: a bowl of delicate, crispy morsels 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 8.90

## GRILLS

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

Chicken thigh meat is steeped overnight in garlic, ginger, coriander stems and a little cream.

Still slightly pink when fully cooked. (M)

### DISHOOM CHICKEN

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



### PANEER TIKKA

Paneer is vegetarian first-class fare and a subtle cheese to make. Marinated then gently charred with red and green capsicums. (V)

### 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)

### 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

### JACKFRUIT

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)

8.50

## VEG. SIDE DISHES

First-class greens and other delectables.

### 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

### 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

### 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

## 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

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

### 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)

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

### 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 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

### MATTAR PANEER

A steadfast and humble vegetarian curry, the sort that can be found in any good Indian roadside restaurant. (V) 7.90

### HOUSE BLACK DAAL

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

## 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

## VEGAN

### 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 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

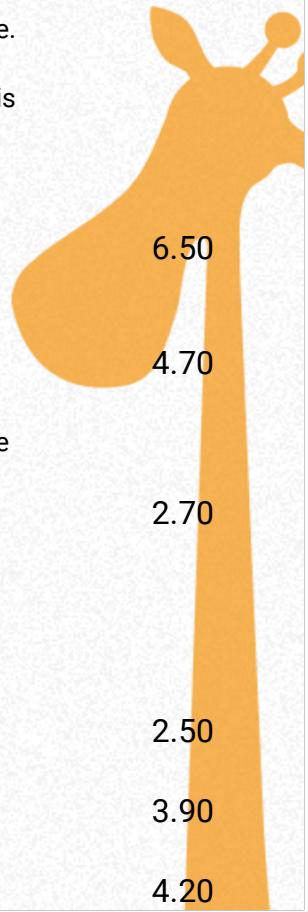
Fresh mango, grapes, strawberries, blueberries and honeydew melon, topped with coconut yoghurt infused with fresh vanilla pod and served with toasted seeds.

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

### FAR FAR

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

2.50

### VEGETABLE SAMOSA

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

3.90

### OKRA FRIES

Fine lady's fingers for the fingers.

4.20

## 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

## BEDMI PURI\*

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

### 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. \*served without butter or raita

6.50

## SALAD PLATES

### CHANA CHAAT

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

### CRUNCHY POMELO SALAD

A decently spicy jumble of fresh kale, pink pomelo, pistachios, mint and coriander, with date and tamarind chutney. (N)(S)

7.90

## SIDE DISHES

### BOWL OF GREENS\*

Grilled broccoli, snow peas and spinach tumbled with chilli and lime. \*with olive oil instead of butter

3.90

### NO-BUTTER-BHUTTA

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

3.70

### KACHUMBER

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

3.20

### STEAMED BASMATI RICE

It means “the fragrant one”.

2.90

## 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

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.

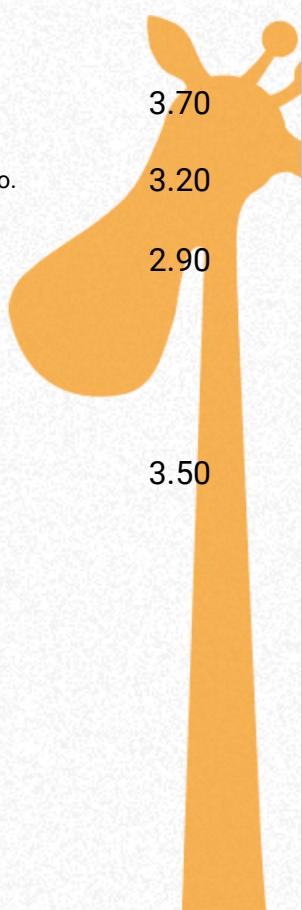
Dishes may contain eggs.

If you have any food allergies or dietary requirements please let us know.

Gluten and dairy-allergy menus are available.

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, 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

### 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)

2.70

# 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, 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.

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 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

## GROUP FEAST

These menus are not available throughout the festive period (21st November - 24th December). During this time we will be running our Christmas and Winter Feasts.

Please email [reservations@dishoom.com](mailto:reservations@dishoom.com) for more details.

In every community, eating is a means to celebrate and to bring people together. We are particularly good at this in India.

Every celebration has food in the middle of it, invariably leaving us all thoroughly sated, happy and burping (considered a courteous gesture).

When feasting, Bombay's Bohra community traditionally gather around one very large plate, or Thaal.

This old tradition comes from a strong belief that sharing food across a single Thaal reinforces the precious bonds of family and community.

Our version of this lovely tradition brings large groups together over a first-class feast, dining from Thaals laden with delicious food.

Small plates, Grills, Ruby Murrays, Biryani, Daal, Kachumber, and freshly baked Naan and Roti are shared by everyone at the table, enhancing the warmth of the occasion that might bring a group of old friends, work colleagues or a family together for a meal.

Please do telephone us on: 020 7420 9320 {Covent Garden} | 020 7420 9324

{Shoreditch} |

020 7420 9321 {King's Cross} | 020 7420 9322 {Carnaby} | 01312 026 406 {Edinburgh}

Or email [reservations@dishoom.com](mailto:reservations@dishoom.com) to make a large group booking.

## BOOKING YOUR FEAST

We serve Thaal feasting menus to groups of 12 or more, and we can accommodate smaller groups on request.

We need to have a confirmed reservation and your food order at least 48 hours in advance.

Prices for communal feasts start at £21.50 for lunch and £27.50 for dinner. The lower priced menus offer very good value, while the higher priced ones include both a wider selection of dishes, and our more expensive dishes. (In the unlikely event you run out of Naan, Roti, Raita or Kachumber for any of these menus, it will be our pleasure to bring more.)

Regardless of which menu you choose, there should be more than enough food.

We would be remiss if you left without being quite full.

Our reservations-wallas will be very pleased to help you choose a menu.

Please don't hesitate to ask if you have any questions or specific requirements.

(Unfortunately we cannot sensibly offer the a la carte menu to groups of 12 or more. When we have done this in the past,

large groups invariably had to wait unacceptably long times for their food.

Please accept sincere apologies.)

## AS PART OF THE FEAST

If it suits, we can greet you with a pre-ordered round of drinks for £5 per person, which is excellent value. A glass of Prosecco, an East India Gimlet or a Bollybellini.

## KYANI FEASTING

21.50

### CHEF'S SELECTION

#### SMALL PLATES

Keema Pau • Okra (V) • Bhel (V) (N)

#### FROM THE GRILL

Sheekh Kabab

#### BIRYANI

Chicken Berry Biryani

#### HOUSE BLACK DAAL (V)

A Dishoom signature dish. It is cooked over 24 hours for extra harmony.

#### SIDE ORDERS

Freshly-baked Naans & Roomali Rotis (V) • Tangy Kachumbers (V) • Cucumber

(or)

## VEGETARIAN FEAST (V)

#### SMALL PLATES

Pau Bhaji • Okra • Bhel (N)

#### FROM THE GRILL

Paneer Tikka

#### BIRYANI

Jackfruit Biryani

#### HOUSE BLACK DAAL (V)

A Dishoom signature dish. It is cooked over 24 hours for extra harmony.



## SIDE ORDERS

Freshly-baked Naans & Roomali Rotis • Tangy Kachumbers • Cucumber & Mint

## DESSERTS

### KULFI (V)

Malai • Pistachio (N) • Mango

### KALA KHATTA GOLA ICE (V)

## OLYMPIA FEASTING

27.50

## CHEF'S SELECTION

### SMALL PLATES

Lamb Samosas • Keema Pau • Bhel (V) (N)

### FROM THE GRILL

Sheekh Kabab • Dishoom Chicken Tikka

### BIRYANI

Chicken Berry Biryani

### HOUSE BLACK DAAL (V)

A Dishoom signature dish. It is cooked over 24 hours for extra harmony.

### SIDE ORDERS

Freshly-baked Naans & Roomali Rotis (V) • Tangy Kachumbers (V) • Cucumber

(or)

## VEGETARIAN FEAST (V)

### SMALL PLATES

Chilli Cheese Toast • Veg Samosas • Pau Bhaji

### FROM THE GRILL

Paneer Tikka • Gunpowder Potatoes

### BIRYANI

Jackfruit Biryani

### HOUSE BLACK DAAL

A Dishoom signature dish. It is cooked over 24 hours for extra harmony.

### SIDE ORDERS

Freshly-baked Naans & Roomali Rotis • Tangy Kachumbers • Cucumber & Mint

## DESSERTS

### KULFI (V)

Malai Pistachio (N) • Mango

### KALA KHATTA GOLA ICE (V)

## BRITANNIA FEASTING

32.50

## CHEF'S SELECTION

### SMALL PLATES

Dishoom Calamari • Keema Pau • Bhel (V) (N)

### FROM THE GRILL

Lamb Boti Kabab • Gunpowder Potatoes • Dishoom Chicken Tikka

## BIRYANI & RUBY MURRAY

Chicken Ruby & Steamed Basmati Rice • Chicken Berry Biryani

## HOUSE BLACK DAAL (V)

A Dishoom signature dish. It is cooked over 24 hours for extra harmony.

## SIDE ORDERS

Freshly-baked Naans & Roomali Rotis (V) • Tangy Kachumbers (V) • Cucumber

(or)

## VEGETARIAN FEAST (V)

### SMALL PLATES

Chilli Cheese Toast • Bhel • Pau Bhaji

### FROM THE GRILL

Paneer Tikka • Gunpowder Potatoes

## BIRYANI & RUBY MURRAY

Mattar Paneer & Steamed Basmati Rice • Vegetable Biryani • Chole Bhatura

## HOUSE BLACK DAAL

A Dishoom signature dish. It is cooked over 24 hours for extra harmony.

## SIDE ORDERS

Freshly-baked Naans & Roomali Rotis • Tangy Kachumbers • Cucumber & Mint

## DESSERTS

### KULFI (V)

Malai Pistachio (N) • Mango

### KALA KHATTA GOLA ICE (V)

40/35

## NAAZ FEASTING

### CHEF'S SELECTION (£40PP)

### SMALL PLATES

Prawn Koliwada • Keema Pau • Dishoom Calamari • Lamb Samosas

### FROM THE GRILL

Masala Prawns • Murgh Malai • Lamb Boti Kabab

## BIRYANI & RUBY MURRAY

Chicken Ruby & Steamed Basmati Rice • Lamb Biryani

## HOUSE BLACK DAAL (V)

A Dishoom signature dish. It is cooked over 24 hours for extra harmony.

## SIDE ORDERS

Freshly-baked Naans & Roomali Rotis (V) • Tangy Kachumbers (V) • Cucumber

(or)

## VEGETARIAN FEAST (V) (£35PP)

### SMALL PLATES

Pau Bhaji • Vegetable Samosas • Chilli Cheese Toast • Bhel • Okra Fries

### FROM THE GRILL

Paneer Tikka • Gunpowder Potatoes

**BIRYANI & RUBY MURRAY**

Mattar Paneer & Steamed Basmati Rice • Vegetable Biryani • Chole Bhatura

**HOUSE BLACK DAAL**

A Dishoom signature dish. It is cooked over 24 hours for extra harmony.

**SIDE ORDERS**

Freshly-baked Naans & Roomali Rotis • Tangy Kachumbers • Cucumber & Mint

**DESSERTS**

**KULFI (V)**

Malai Pistachio (N) • Mango

KALA KHATTA GOLA ICE (V)

