

BREAKFAST (8AM - 1145AM ON WEEKDAYS), (9AM - 1145AM ON WEEKENDS)

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 (V)

5.50

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 –

BOMBAY OMELETTE (V)

6.90

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

AKURI (V)(S)

6.90

An Irani café staple. Three spicy scrambled eggs piled up richly alongside plump, home-made buns and served with

KEEMA PER EEDU (S)

8.50

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

THE BIG BOMBAY

11.50

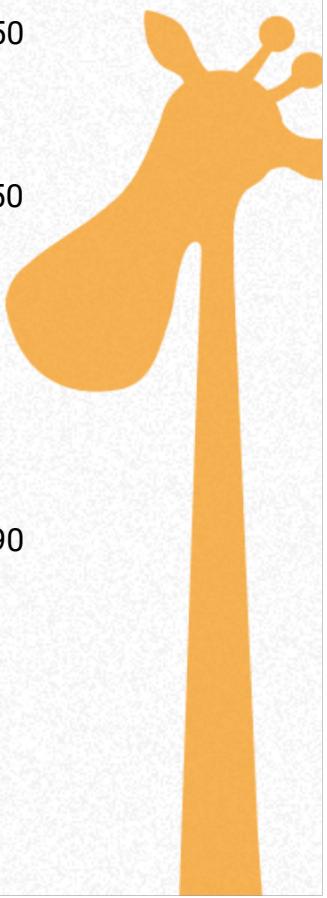
Your plate will be laden with abundant Akuri, char-striped smoked streaky bacon from The Ginger Pig, peppery Shropshire pork sausages, masala baked beans, grilled field mushroom, grilled tomato and buttered, home-made

FRUITS, GRAINS & BREADS

HOUSE PORRIDGE (V)

3.90

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



FRUIT & YOGHURT (V)	4.70
Fresh mango, grapes, strawberries, blueberries and honeydew melon, topped with creamy yoghurt infused with Keralan vanilla pod, and starflower honey.	
HOUSE GRANOLA (V)(N)	5.20
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	
BUN MASKA (V)	2.70
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	
FIRE TOAST (V)	2.70
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.	

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	5.50
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	
SAUSAGE NAAN ROLL	5.50
Award-winning Shropshire pork sausages, warmly spiced with cracked black pepper. Each sausage is made by hand in the old-fashioned way.	
EGG NAAN ROLL (V)	4.90
Two fried free-range eggs with saffron-yellow, runny yolks. Warm and most gratifying.	
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	1.50
THREE RASHERS OF BACON	2.50

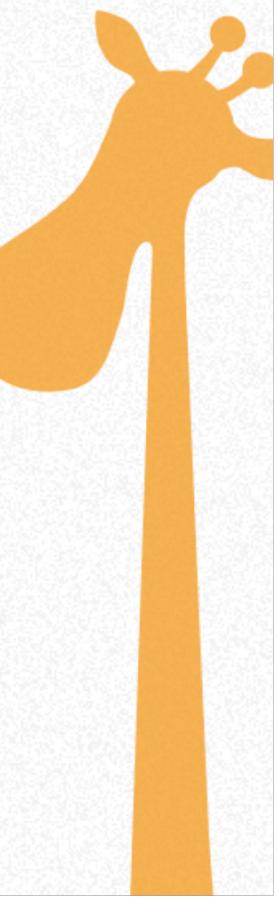
S denotes Spicy

N denotes contain nut ingredients

ALL DAY FROM 12PM

SMALL PLATES

FAR FAR (V)	2.50
A sort of carnival of snackery, halfway between crisp and cracker. Colourful, lemony, salty.	
LAMB SAMOSAS	4.90
Gujarati filo (not Punjabi shortcrust) stuffed with minced lamb, onions and spices.	
VEGETABLE SAMOSAS (V)	3.90
Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves.	
CHILLI CHEESE TOAST (V)(S)	3.50
A Bombay standard. Cheddar melt on white bloomer, with or without chillies.	
OKRA FRIES (V)	4.20
Fine lady's fingers for the fingers.	
PAU BHAJI (V)(S)	4.50
A bowl of mashed vegetables with hot buttered, home-made bun, Chowpatty Beach style. No food is more	
KEEMA PAU (S)	5.50
A classic of Irani Cafés: spiced minced lamb and peas with a toasted, buttered, home-made bun.	
VADA PAU (V)(S)	3.90
Bombay's version of London's Chip Butty. Sprinkle the red 'hillbilly' Ghati masala to taste.	
BHEL (V)(N)	4.50
Cold and crunchy, light and lovely. Puffed rice, Bombay Mix and nylon sev tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint.	



DISHOOM CALAMARI (M)	5.90
Tiny tender squid, grainy crumb crunch, quick-fried and tossed into a bowl with Dishoom drizzle.	
PRAWN KOLIWADA (S)	6.20
Bombay's Koli (fishermen) Wada (district) recipe: a bowl of delicate, crispy morsels with tamarind and date chutney.	

RUBY MURRAY

MATTAR PANEER (V)	8.90
A steadfast and humble vegetarian curry, the sort that can be found in any good Indian roadside restaurant.	
CHICKEN RUBY	9.50
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.	
BEDMI PURI (V)	8.90
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.	

SALAD PLATES

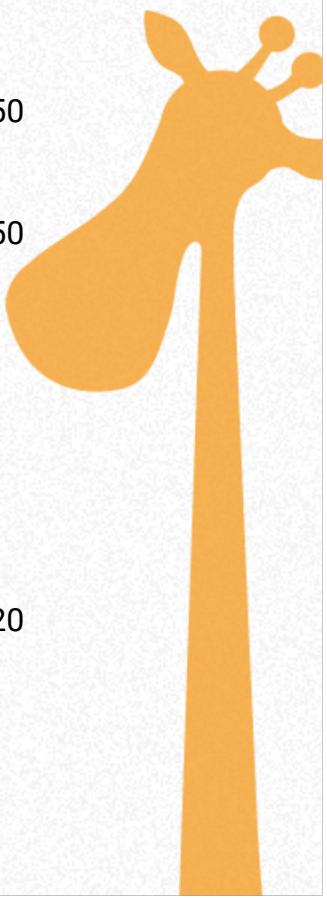
Hot and cold, three kinds, all served with fresh lime and chilli dressing, and crisp naan strips.

CHILLI MALAI POMELO (N)(S)	9.50
A decently spicy jumble of pulled Murgh Malai, pink pomelo, fresh kale, mint and coriander, aside thinly sliced	
CHANA CHAAT SALAD (V)	8.50
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	

VEG. SIDE DISHES

First-class greens and other delectables.

KACHUMBER (V)	3.20
The name refers to beating someone up nicely — a messy to-do of cucumber, onion and tomato.	

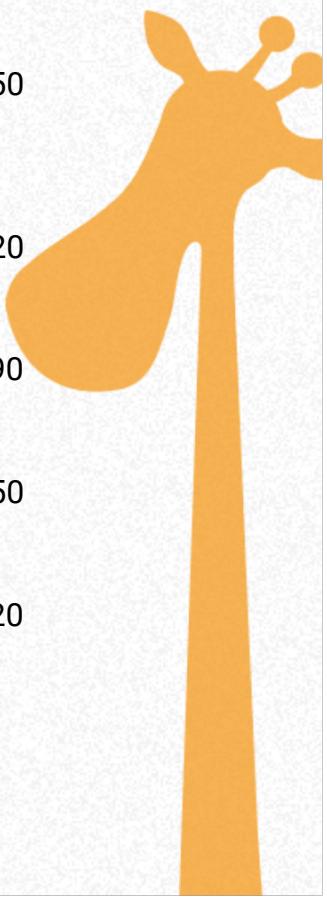


DISHOOM SLAW (V)	3.20
A kachumber with shredded cabbage, pomegranate seeds and mayonnaise. Fresh, feisty, crunchy.	
A BOWL OF GREENS (V)	3.90
Grilled broccoli, snow peas and spinach tumbled with chilli	
BUTTER-BHUTTA (V)	3.70
Corn-on-the-cob, brushed with butter and grilled over charcoal fire. Finished with chilli, salt and lime, Chowpatty	
RAITA (V)	2.90
Delicate minty yoghurt, cool as the cucumber.	

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 (M)	7.90
Chicken thigh meat is steeped overnight in garlic, ginger, coriander stems and a little cream. Still slightly pink when	
DISHOOM CHICKEN TIKKA (S)	7.90
A family recipe, using a marinade of sweet vinegar, not yoghurt. Laced with ginger juice, turmeric, garlic and green	
PANEER TIKKA (V)	7.70
Paneer is vegetarian first-class fare and a subtle cheese to make. Marinated then gently charred with red and green	
GUNPOWDER POTATOES (V)	6.50
The seduction is in the tumble. Potatoes with brown skins, smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs.	
SHEEKH KABAB	8.20
Minced lamb is marinated with lime, coriander and cumin, then grilled.	
SPICY LAMB CHOPS	11.90
They lie overnight in a special marinade of lime juice and jaggery, warm dark spices, ginger and garlic.	
LAMB BOTI KABAB	9.50
Pieces of tender lamb marinated with red chilli, garlic and ginger. A top-notch Bademiya-style classic.	
MASALA PRAWNS	11.20
Each one charred slightly at the edges, succulent and simple, nothing to bamboozle.	



MAHI TIKKA	8.20
In Bombay, mahi can be any fish, but this is sustainable Asian basa fillet in a subtle yoghurty marinade.	
HOUSE BLACK DAAL (V)	5.90
A Dishoom signature dish – dark, rich, deeply flavoured. It is cooked over 24 hours for extra harmony.	

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	9.50
The Dishoom variation on the legendary Irani Café special, with cranberries.	
JACKFRUIT (V)	8.90
Delicious, savoury jackfruit and delicately saffron'd rice, potted and cooked with mint, coriander and sultanas.	
AWADHI LAMB (S)	10.50
The lamb is prepared with stock and spices, then layered with rice and cooked in traditional 'dum' style.	

BREAD & RICE

All breads are made by hand and baked to order.

PLAIN NAAN (V)	2.70
Freshly baked in the tandoor.	
GARLIC NAAN (V)	2.90
With minced garlic and coriander sprinkle.	
CHEESE NAAN (V)	3.50
Cheddar is melted inside.	
ROOMALI ROTI (V)	2.70
Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa.	
STEAMED BASMATI RICE (V)	2.90
It means 'the fragrant one'.	



ROOMALI ROLLS

and filled to order from late morning until late at night. Best eaten with the hands

PANEER ROLL (V)	7.20
Grilled Indian cheese with green leaves and mint chutney	
DISHOOM CHICKEN TIKKA ROLL (S)	7.50
Spicy charred chicken, lavish salad and tomato chilli jam.	

S denotes Spicy

N denotes contain nut ingredients

PUDDINGS

PUDDINGS

BUN MASKA PUDDING (V)	5.50
A matchless bun (bread) maska (butter) pudding steeped in vanilla custard, topped with nuts and sultanas. Served warm with cinnamon ice-cream.	
DISHOOM CHOCOLATE PUDDING (V)	6.90
Melting-in-the-middle chocolate pudding served with a scoop of Kashmiri chilli ice cream. You will not want to	
MEMSAHIB'S MESS (V)	5.50
What the Memsahibs of Malabar Hill used to serve at their fancy parties. Fresh cream, crushed meringue and strawberries with rose syrup and gulkand.	
KALA KHATTA GOLA ICE (V)	3.50
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.	
A BOWL OF ICE CREAM (V)	3.50
Cinnamon or Kashmiri Chilli.	



KULFI ON A STICK

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

MANGO KULFI (V)	3.50
Satin-smooth, sweet real mango.	
PISTACHIO KULFI (V)(N)	3.50
Creamy, proper pistachio.	

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

PUDDING DRINKS

LUIGI TACCHINO MOSCATO D'ASTI, NV, PIEDMONT	7.20 / 29.90
A matchless sparkling pudding wine to lift the spirits with charm and indulgence. Fresh, fruity and light, with a mere 5% alcohol. 150ml / 750ml	
MONSOON MARTINI	8.00
Dishoom's Monsooned Malabar espresso, vivified with Black Cow Vodka, chilli liqueur, black walnut bitters and	
VELVETTE FOGG	8.00
The chai ice cream melts seductively into the coffee liqueur and vodka. Decadent and not unlike a dessert.	

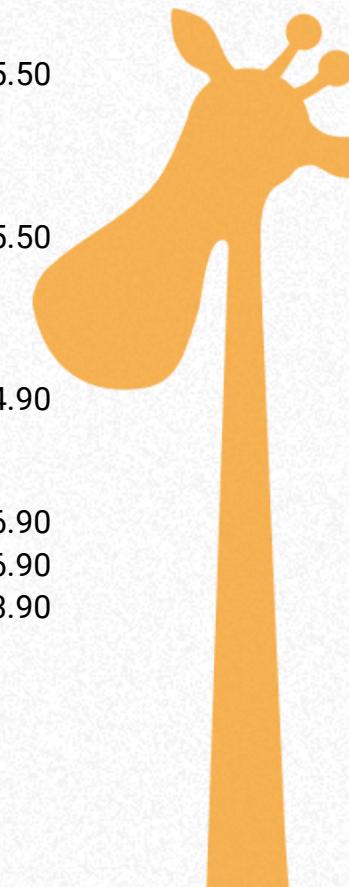
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TAKEAWAY

BREAKFAST (8AM-11.45AM)

BACON NAAN ROLL	5.50
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	
SAUSAGE NAAN ROLL	5.50
Award-winning Shropshire pork sausages, warmly spiced with cracked black pepper. Each sausage is made by hand in the old-fashioned way.	
EGG NAAN ROLL (V)	4.90
Two fried free-range eggs with saffron-yellow, runny yolks. Warm and most gratifying.	
BACON & EGG NAAN ROLL	6.90
SAUSAGE & EGG NAAN ROLL	6.90
HOUSE PORRIDGE (V)	3.90
Organic porridge oats cooked with milk, banana and sweet Medjool dates.	



FRESH FRUIT & YOGHURT (V)	4.70
Fresh mango, grapes, strawberries, blueberries and honeydew melon, topped with creamy yoghurt infused with Keralan vanilla pod and starflower honey.	
GRANOLA (V)	5.20
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	

COLD DRINKS

BREAKFAST LASSI	3.90
A concoction of yoghurt, banana, mango and oats. Keep	
FRESH ORANGE JUICE	3.90
FRESH PINK GRAPEFRUIT JUICE	3.90
FRESH APPLE, CARROT & GINGER JUICE	4.50

VEG. SIDE DISHES

First class greens and other delectables.

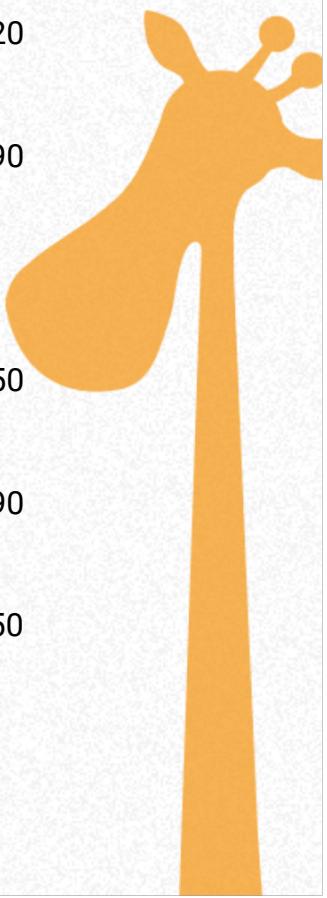
KACHUMBER SALAD (V)	3.20
The name refers to beating someone up nicely - a messy to-do of cucumber, onion and tomato.	
DISHOOM SLAW (V)	3.20
A kachumber with shredded cabbage, pomegranate seeds and mayonnaise. Fresh, feisty, crunchy.	

RAITA (V)	2.90
Delicate minty yoghurt, cool as the cucumber.	

LUNCH (12PM-5PM WEEKDAYS)

CHICKEN BERRY BIRYANI	9.50
The Dishoom variation on the legendary Irani café special, with cranberries.	
JACKFRUIT BIRYANI (V)	8.90
Delicious, savoury jackfruit and delicately saffron'd rice, potted and cooked with mint, coriander and sultanas.	

AWADHI LAMB BIRYANI (S)	10.50
The lamb is prepared with stock and spices, then layered with rice and cooked in the traditional 'dum' style.	



CHICKEN RUBY	8.50
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.	
MATTAR PANEER (V)	7.90
A steadfast and humble vegetarian curry, the sort that can be found in any good Indian roadside restaurant.	
HOUSE BLACK DAAL (V)	5.90
A Dishoom signature dish - dark, rich, deeply flavoured. It is cooked over 24 hours for extra harmony.	

ROOMALI ROLLS

Roomali Roti Rolls are made with delicate handkerchief bread.

DISHOOM CHICKEN TIKKA ROLL (S)	7.50
Spicy charred chicken, with lavish salad and tomato chilli	
PANEER ROLL (V)	7.20
Grilled Indian cheese with green leaves and mint chutney	

SMALL PLATES

KEEMA PAU (S)	5.50
A classic of Irani Cafés: spiced minced lamb and peas with a toasted, buttered home-made bun.	
PAU BHAJI (V)	4.50
A bowl of mashed vegetables with hot buttered home-made bun, Chowpatty Beach style. No food is more	

SALAD PLATE

CHANA CHAAT SALAD (V)	8.50
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	

BREAD AND RICE

All breads are made by hand and baked to order.

PLAIN NAAN (V)	2.70
Freshly baked in the tandoor.	

GARLIC NAAN	2.90
With minced garlic and coriander sprinkle.	
CHEESE NAAN	3.50
Cheddar is melted inside.	

S denotes Spicy

N denotes contain nut ingredients

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VEGAN

BREAKFAST

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	6.50
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Your plate is filled with grilled field mushrooms, masala baked beans, grilled tomato, Fire Toast, and creamy avocado and mint chutney. Too good.

FRUIT AND COCONUT YOGHURT	4.70
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Fresh mango, grapes, strawberries, blueberries and honeydew melon, topped with coconut yoghurt infused with fresh vanilla pod and served with toasted seeds.

FIRE TOAST	2.70
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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

SMALL PLATES

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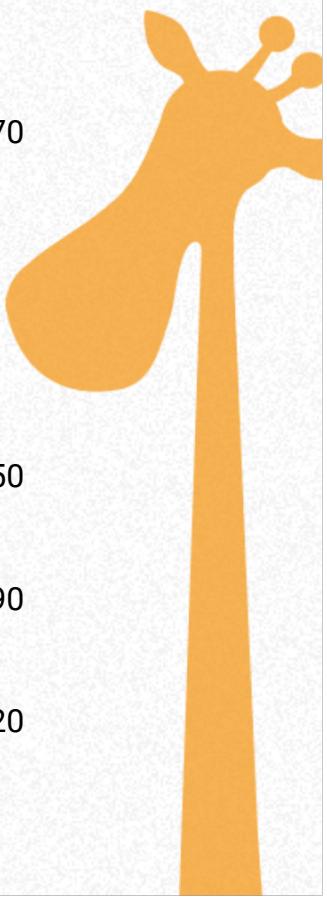
A sort of carnival of snackery, halfway between crisp and cracker. Colourful, lemony, salty.

VEGETABLE SAMOSA	3.90
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Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves.

OKRA FRIES	4.20
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Fine lady's fingers for the fingers.



BHEL (N) 4.50

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

BEDMI PURI* (V) 8.90

Fried puris puffed with spiced lentils, served with a hearty bowl of potato and chickpea curry. Will bring happiness.

*Served without paneer and yoghurt

GRILLS

GUNPOWDER POTATOES* 6.50

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

SALAD PLATES

CHANA CHAAT 8.50

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

CRUNCHY POMELO SALAD (N)(S) 7.90

A decently spicy jumble of fresh kale, pink pomelo, pistachios, mint and coriander, with date and tamarind

SIDE DISHES

BOWL OF GREENS* 3.90

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

NO-BUTTER-BHUTTA 3.70

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

KACHUMBER 3.20

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

STEAMED BASMATI RICE 2.90

It means “the fragrant one”.

AND FOR DESSERT

KALA KHATTA GOLA ICE

3.50

Fluffy ice flakes steeped in kokum fruit syrup, blueberries, chilli, lime, white and black salt. The first spoonful tastes bizarre. The second is captivating.

S denotes Spicy

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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

7.50

Mild, tender grilled chicken thigh.

PANEER TIKKA (V)

7.50

Tasty Indian cheese and peppers.

MAHI TIKKA

7.50

White fish fillet (Asian basa) in a yoghurty marinade.

V denotes may contain egg

DAIRY-FREE

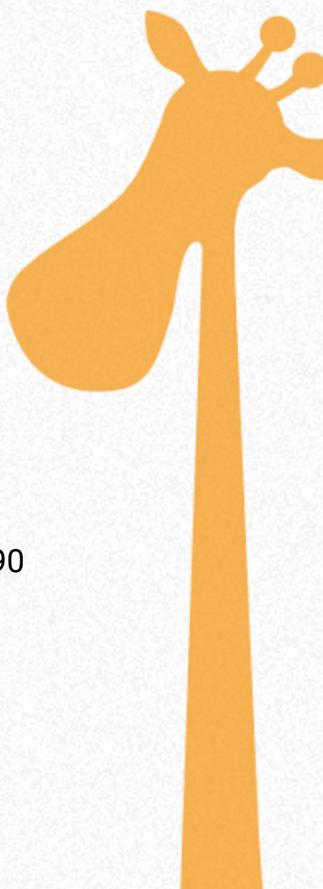
BREAKFAST

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.

THE BIG BOMBAY

10.90

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



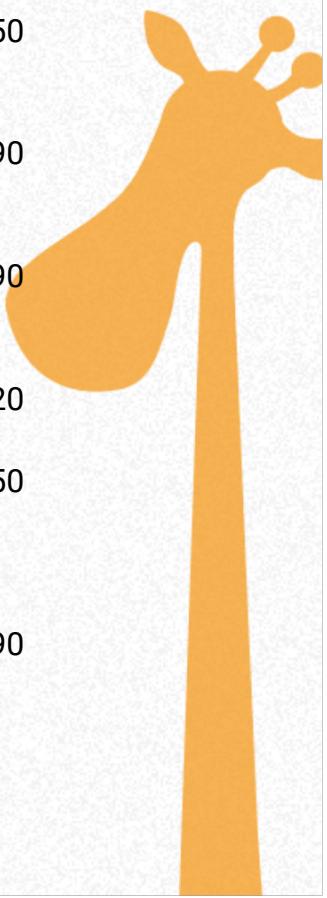
AKURI	6.90
An Irani café staple. Three eggs, spiced, scrambled and piled up richly alongside home-made buns and grilled tomato. * Fire Toast served with dairy-free spread.	
FRUIT & COCONUT YOGHURT	4.70
Fresh mango, grapes, strawberries, blueberries and honeydew melon, topped with coconut yoghurt infused with fresh vanilla pod, and starflower honey.	

SIDE ORDERS

MASALA BEANS	1.50
GRILLED TOMATO	1.00
GRILLED MUSHROOM	1.50
ONE SAUSAGE	1.50
THREE RASHERS OF BACON	2.50

SMALL PLATES

FAR FAR (V)	2.50
A sort of carnival of snackery, halfway between crisp and cracker. Colourful, lemony, salty.	
LAMB SAMOSAS	4.90
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VEGETABLE SAMOSAS (V)	3.90
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OKRA FRIES (V)	4.20
Fine lady's fingers for the fingers.	
BHEL (V)(N)	4.50
Cold and crunchy, light and lovely. Puffed rice, Bombay Mix and nylon sev tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint.	
DISHOOM CALAMARI (M)	5.90
Tiny tender squid, grainy crumb crunch, quick-fried and tossed into a bowl with Dishoom drizzle.	



PRAWN KOLIWADA (S)	6.20
Bombay's Koli (fishermen) Wada (district) recipe: a bowl of delicate, crispy morsels with tamarind and date chutney.	

VEG. SIDE DISHES

KACHUMBER (V)	3.20
The name refers to beating someone up nicely – a messy to-do of cucumber, onion and tomato.	
DISHOOM SLAW (V)	3.20
A kachumber with shredded cabbage, pomegranate seeds and mayonnaise. Fresh, feisty, crunchy.	
NO-BUTTER-BHUTTA (V)	3.70
Corn-on-the-cob, grilled over charcoal fire, rubbed with chilli, salt and lime, Chowpatty beach style.	
BOWL OF GREENS (V)	3.90
Grilled broccoli, snow peas and spinach tumbled with chilli	

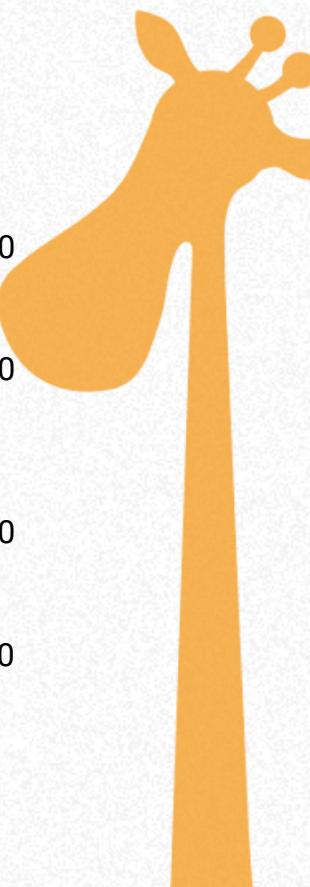
RICE

STEAMED BASMATI RICE (V)	2.90
It means 'the fragrant one'.	

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.

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A family recipe, using a marinade of sweet vinegar, not yoghurt. Laced with ginger juice, turmeric, garlic and green	
GUNPOWDER POTATOES (V)	6.50
The seduction is in the tumble. Potatoes with brown skins, smoky-grilled, broken apart, tossed with crushed aromatic seeds and green herbs.	
SHEEKH KABAB	8.20
Minced lamb is marinated with lime, coriander and cumin, then grilled.	
SPICY LAMB CHOPS	11.90
They lie overnight in a special marinade of lime juice and jaggery, warm dark spices, ginger and garlic.	



MASALA PRAWNS

11.20

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

RUBY MURRAY

BEDMI PURI* (V)

8.90

Fried puris puffed with spiced lentils, served with a hearty bowl of potato and chickpea curry. Will bring happiness.

*Served without paneer and yoghurt

SALAD PLATES

CRUNCHY POMELO SALAD (V)(N)(S)

7.90

A decently spicy jumble of fresh kale, pink pomelo, pistachios, mint and coriander.

CHANA CHAAT SALAD (V)

8.50

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

PUDDINGS

KALA KHATTA GOLA ICE (V)

3.50

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.

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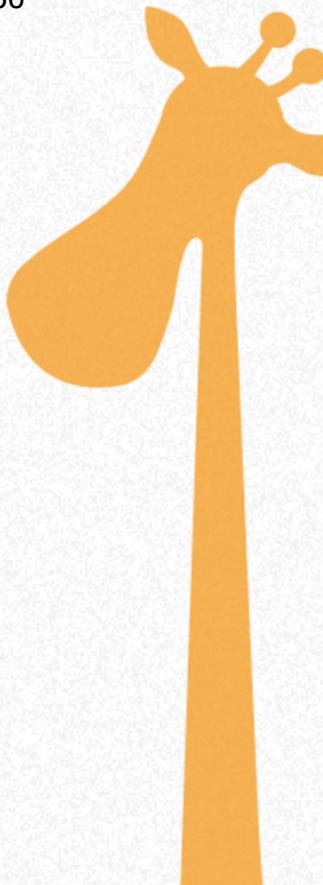
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V denotes suitable for vegetarian

GLUTEN-ALLERGY

BREAKFAST

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 (V)	6.90
A crazy-paving three-egg omelette of chopped tomato, onion, coriander and green chilli. Served with grilled tomato and Fire Toast. * served without Fire Toast	
THE BIG BOMBAY	11.50
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. * served without home-made buns and	
AKURI (V)(S)	6.90
An Irani café staple. Three eggs, spiced, scrambled and piled up richly alongside home-made buns and grilled tomato. * served without home-made buns	
FRUIT & YOGHURT (V)	4.70
Fresh mango, grapes, strawberries, blueberries and honeydew melon, topped with creamy yoghurt infused with fresh vanilla pod, and starflower honey.	
KEEMA PER EEDU (S)	8.50
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	

SIDE ORDERS

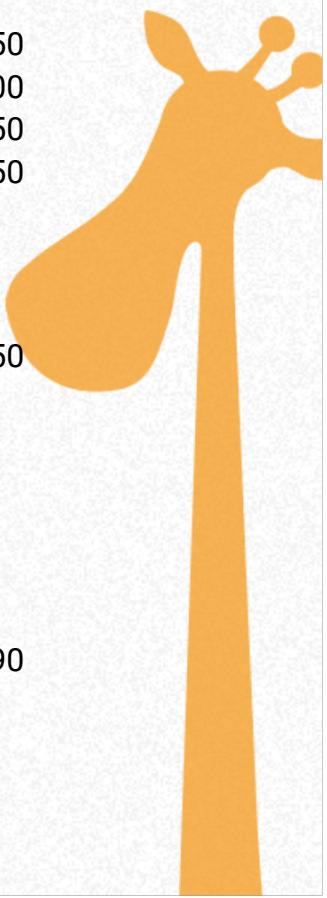
MASALA BEANS	1.50
GRILLED TOMATO	1.00
GRILLED MUSHROOM	1.50
THREE RASHERS OF BACON	2.50

SMALL PLATES

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

RUBY MURRAY

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



CHICKEN RUBY 8.50

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.

SALAD PLATES

CRUNCHY POMELO SALAD (V)(S) 7.90

A decently spicy jumble of fresh kale, pink pomelo,
pistachios, mint and coriander, aside thinly sliced bun

VEG. SIDE DISHES

First-class greens and other delectables

KACHUMBER (V) 3.20

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

DISHOOM SLAW (V) 3.20

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

A BOWL OF GREENS (V) 3.90

Grilled broccoli, snow peas and spinach tumbled with chilli

BUTTER-BHUTTA (V) 3.70

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

RAITA (V) 2.90

Delicate minty yoghurt, cool as the cucumber.

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.

DISHOOM CHICKEN TIKKA (S) 7.90

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

PANEER TIKKA (V) 7.70

Paner is vegetarian first-class fare and a subtle cheese to
make. Marinated then gently charred with red and green



GUNPOWDER POTATOES (V)	6.50
The seduction is in the tumble. Potatoes with brown skins, smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs.	
SHEEKH KABAB	8.20
Minced lamb is marinated with lime, coriander and cumin,	
LAMB BOTI KABAB	9.50
Pieces of tender lamb marinated with red chilli, garlic and ginger. A top-notch Bademiya-style classic	
MASALA PRAWNS	11.20
Each one charred slightly at the edges, succulent and simple, nothing to bamboozle.	
MAHI TIKKA	8.20
In Bombay, mahi can be any fish, but this is sustainable Asian basa fillet in a subtle yoghury marinade.	
HOUSE BLACK DAAL (S)	5.90
A Dishoom signature dish – dark, rich, deeply flavoured. It is simmered over 24 hours for extra harmony.	

RICE

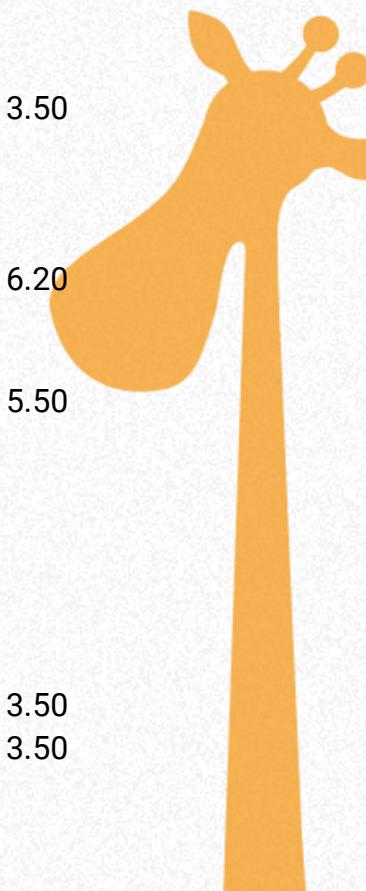
STEAMED BASAMATI RICE (V)	2.90
It means 'the fragrant one'.	

PUDDINGS

KALA KHATTA GOLA ICE (V)	3.50
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.	
DISHOOM CHOCOLATE PUDDING (V)	6.20
Melting-in-the-middle chocolate pudding served with a scoop of Kashmiri chilli ice cream. You will not want to	
MEMSAHIB'S MESS	5.50
What the Memsahibs of Malabar Hill used to serve at their fancy parties. Fresh cream, crushed meringue and strawberries with rose syrup and gulkand.	

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 cool".

MANGO KULFI (V)	3.50
Satin-smooth, sweet real mango.	
PISTACHIO KULFI (V)	3.50
Creamy, proper pistachio.	
MALAI KULFI (V)	3.50
The original with a hint of caramel.	

S denotes Spicy

N denotes contain nut ingredients

V denotes may contain egg

GROUP FEASTS

KYANI FEASTING (LUNCH ONLY)

21.50 PER PERSON

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.

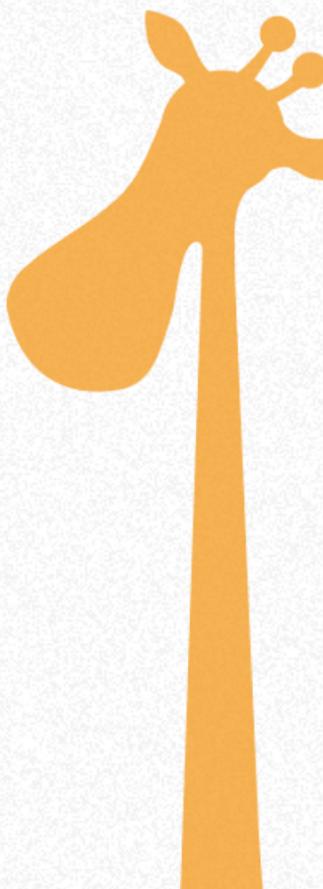
SIDE ORDERS

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

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 Raita

DESSERTS

KULFI (V)

Malai • Pistachio (N) • Mango

KALA KHATTA GOLA ICE (V)

OLYMPIA FEASTING

27.50 PER PERSON

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 & Mint Raita (V)

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 Raita

DESSERTS

KULFI (V)

Malai Pistachio (N) • Mango

KALA KHATTA GOLA ICE (V)

NAAZ FEASTING

40/35 PER PERSON

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 & Mint Raita (V)

OR

VEGETARIAN FEAST (V) (£35PP)

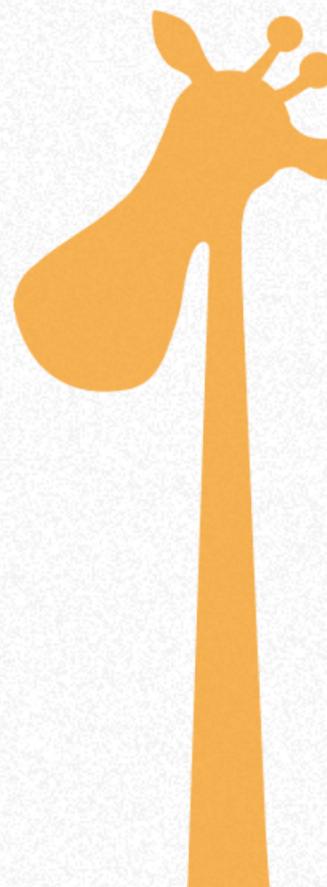
SMALL PLATES

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 Raita

DESSERTS

KULFI (V)

Malai • Pistachio (N) • Mango

KALA KHATTA GOLA ICE (V)

BRITANNIA FEASTING

32.50 PER PERSON

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

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 & Mint Raita (V)

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 Raita

DESSERTS

KULFI (V)

Malai • Pistachio (N) • Mango

KALA KHATTA GOLA ICE (V)

S denotes Spicy

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