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A BOMBAY CAFÉ IN LONDON

THE ORIGINAL BOMBAY CAFÉS HAVE ALMOST DISAPPEARED. Opened early last century by Zoroastrian immigrants from Iran, their faded elegance welcomed all: rich businessmen, sweaty taxi-wallas and courting couples. Fans turned slowly. Bentwood chairs were reflected in stained mirrors, next to sepia family portraits. Students had breakfast. Families dined. Lawyers read briefs. Writers found their characters.

BREAKFAST

Begin the day with a Bombay Omelette, some Bun Maska and Chai, a bowl of House Porridge or a Bacon Naan Roll. You might like to linger with a Monsooned Malabar coffee and a newspaper, or just come and go in a jiffy. Breakfast is served from 8am to 11.30am on weekdays, and from 9am to midday on weekends.

AT LUNCH, AND LATER...

An inexpensively agreeable lunch for one, or perhaps part of a feast to share with friends at supper-time.

SALAD PLATES

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

PANEER & MANGO

Finest marinated curd-cheese in a leafy bed with fresh mango, and crispy shallots. (V) (M) **8.50**

CHICKEN & POMEGRANATE

A juicy jumble of pulled Murgh Malai, Dishoom Slaw, pomegranate, mint and coriander. **9.50**

PRAWN & POMELO

Grilled prawns tangled with white and pink pomelo, chicory and a mix-up of leaves. (M) **10.50**

FRANKIES & ROLLS

Frankies are open-ended naan parcels, and Roomali Roti Rolls are made with delicate ‘handkerchief’ bread. Both are baked and filled to order from late morning until late at night. Best eaten with the hands.

CHOLE FRANKIE

Spiced chickpeas with fresh coriander and minty green chutney. (V) **6.90**

PANEER ROLL

Packed with green leaves, grilled Indian cheese and mint chutney. (V) **7.20**

DISHOOM CHICKEN TIKKA ROLL

Spicy charred chicken, lavish salad and tomato chilli jam. (S) **7.50**

CHOLE BHATURA

An abiding favourite of Indian families everywhere, originally hailing from the Punjab. A hearty bowl of spiced chickpeas served with fried bread. (V) **8.90**

SMALL PLATES

FAR FAR

A sort of carnival of snackery, halfway between crisp and cracker. Colourful, lemony, salty. (V) **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) **3.90**

CHILLI CHEESE TOAST

A Bombay standard. Cheddar melt on white bloomer, with or without chillies. (S) (V) **3.50**

OKRA FRIES

Fine lady’s fingers for the fingers. (V) **4.20**

PAU BHAJI

A bowl of mashed vegetables with hot buttered pau bun, Chowpatty Beach style. No food is more Bombay. (V) **4.50**

KEEMA PAU

A classic of Irani Cafés: spiced minced lamb and peas with a toasted, buttered pau 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**

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) **7.90**

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. **11.90**

LAMB BOTI KABAB

Pieces of tender lamb marinated with red chilli, garlic and ginger. A top-notch Bademiya-style classic. (S) **9.50**

MASALA PRAWNS

Each one charred slightly at the edges, succulent and simple, nothing to bamboozle. **11.20**

MAHI TIKKA

In Bombay, mahi can be any fish, but this is sustainable Asian basa fillet in a subtle yoghurtury marinade. **8.20**

CHEF’S DISHOOM CARNABY SPECIAL

SALI BOTI

This is a first-rate Parsi classic, a notable example of which is served in the inimitable Britannia & Co. Tender lamb is braised in a rich and flavoursome gravy then finished with crunchy sali crisp-chips. Served with a buttered roomali roti.

Half-plate 9.90 / Full-plate 16.50

HOUSE BLACK DAAL

A Dishoom signature dish — dark, rich, deeply flavoured. It is simmered 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. **8.90**

VEGETABLE

Spiced green beans, sweet peas and carrots, bedded with rice in the pot. (V) **7.50**

AWADHI LAMB

The lamb is prepared with stock and spices, then layered with rice and cooked in traditional ‘dum’ style. (S) **9.90**

RUBY MURRAY

MATTAR PANEER

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

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. **8.50**

SLIP-DISC: DISHOOM’S BOMBAY LONDON GROOVES

A playful celebration of the mutual fascination between London and Bombay that began in the ‘60s — and the awesome music that came out of it!

7-inch / CD / LP **5.00 / 10.00 / 18.00**

DISHOOM’S BOMBAY LONDON GROOVE

...WHAT A TERRIFIC TRIP! In the ‘60s, young Indians started hankering after Western styles and ‘beat’ bands in Bombay belted out versions of the latest rock’n’roll hits. There aren’t many records left of that scene, but it is fondly remembered by those who were there (and whose photographs and mementoes you can see on our walls). Through the design and story of this café, and the accompanying vinyl album release, we wanted to share this little-known but very cool intersection of time, place and culture with you.

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**

A BOWL OF GREENS

Grilled broccoli, snow peas and spinach tumbled with chilli and lime. (V) **3.90**

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) **2.50**

GARLIC NAAN

With minced garlic and coriander sprinkle. (V) **2.50**

CHEESE NAAN

Cheddar is melted inside. (V) **3.20**

ROOMALI ROTI

Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa. (V) **2.50**

STEAMED BASMATI RICE

It means “the fragrant one”. (V) **2.90**

EVERY TIME YOU EAT A MEAL WITH US, WE FEED A CHILD IN NEED.

In return for your meal we pledge a meal to Akshaya Patra — a charity providing nourishing, free lunches to schools in India, so children who go hungry at home attend class with full bellies and enquiring minds.

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

(S) *Spicy*
(M) *Mild*
(V) *Suitable for vegetarians*
(N) *Contains nut ingredients*

Other dishes are made without nuts but may contain traces. If you have any food allergies, please let us know.

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.

PUDDINGS

PINEAPPLE & BLACK PEPPER CRUMBLE

Tangy fresh pineapple infused with black pepper and Keralan vanilla, bedded beneath a layer of crumble topping. Served warm, with custard on the side. (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

MEMSAHIB’S MESS

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

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

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

TIPPLES

BOLLYBELLINI (FLUTE)

Raspberries, lychees, rose and cardamom sparkling with first-class Prosecco. A very pretty missy. 7.50

BOMBAY PIMM’S (TALL)

The classic English quencher gone native with saffron gin, mint, pomegranate, citrus and coriander. Fiery ginger beer, not lemonade. 7.50

EAST INDIA GIMLET (UP)

The old-established drink devised for sailors to evade scurvy. Portobello Road gin with Rose’s lime and a touch of celery bitters. 7.50

CHAIJITO (TALL)

Smoky rum and Dishoom sweet-spice chai syrup muddled with fresh mint, coriander, ginger and lime. 7.50

THUMS UP FLIP (UP)

A radical reduction of Thums Up, nogged with egg, cream and the favourite spirit of India, Johnnie Walker Black Label. 8.00

THE DHOBLE (ROCKS)

Named for the notorious party-pooing Assistant Commissioner of Police of Bombay, Vasant Dhoble. Fresh orange juice, Colombo gin, maraschino liqueur and a squeeze of lemon, served over cubed ice. 7.50

VICEROY’S OLD FASHIONED (PEG)

The sort of drink in which Lord Mountbatten may have found welcome repose. A bottle-aged muddle of Woodford Reserve bourbon, bayleaf reduction, green tea and so on. Like an old Raj club-room, with tertiary colours and artistic composition. 9.00

SPARKLING

PROSECCO CA’ DEGLI ERMELLINI, NV, VENETO

Classic delicate spumante from the pebbly Trevigiana hills of Valdobbiadene. Pleasantly pale yellow with fine bubbles, fresh apple hints, and a soft dry finish. 150ml / 750ml 6.90 / 29.50

PIERRE PAILLARD, NV, GRAND CRU CHAMPAGNE

Prize-givers go doolally about this refined and most palatable blend of Pinot Noir (60%) and Chardonnay (40%) grapes. Intense, yeasty brioche and toasted almond, with zesty citrus finish. 150ml / 750ml 10.90 / 49.50

RUINART BLANC DE BLANCS, NV, CHAMPAGNE

A harmonious blend of 100% Premier Cru Chardonnay grapes from different harvests. Admire its striking brilliance, creamy profuse mousse, lemon zest, stone fruit, mineral and toasty complexity. 59.00

RUINART ROSÉ, NV, CHAMPAGNE

Premier Cru Chardonnay blended with Premier Cru Pinot Noir. Sublime petal-pink, fine sustained bubbles and a smooth palate. Aromas of berry fruit give way to morello cherry. 65.00

VEUVE CLICQUOT LA GRANDE DAME, 2004, CHAMPAGNE

A prestige cuvée created from just eight Grands Crus (64% Pinot Noir). Fine bubbles, scents of candied fruit and sweet almond, hints of malt and herbs. Impressively complex. 165.00

LASSIS & COOLERS

BHANG LASSI

Traditional Holi drink, but with fresh shredded mint in place of happy-go-lucky hemp. Ginger, grenadine, candied fennel sprinkles and coconut milk. With or without rum. 3.90 / 7.50

MANGO & FENNEL LASSI

First-class yoghurt with fresh mango pulp and fennel seeds. 3.90

ROSE & CARDAMOM LASSI

Sweet and subtle as a perfumed love-letter. 3.90

SALTED LASSI

Creamy yoghurt, salted and gently spiced with crushed cumin. 3.50

BOMBAY COLADA

The classic pineapple and coconut-cream concoction with a Bombay twist: a little coriander, chai syrup, lime juice. With or without rum. 3.90 / 7.50

NIMBU PANI

Light lemondrink to quench the thirst. Made to order with fresh juice, salt, sugar and soda. 2.90

THUMS UP FLOAT

A nostalgic and playful drink, for the eternal child: Bombay’s cola fizzes with vanilla ice cream. 3.90

FRESHLY SQUEEZED ORANGE JUICE

No poppycock. When you ask, the oranges will be pressed. 3.90

WHITE WINE

175ml glass / 500ml carafe / 750ml bottle

PARVA RES CATARRATTO, 2014, SICILY

From Parva Res, this native Italian grape is a close relation to the Garganega of Soave. Full-bodied with citrus and tropical fruit flavours. 4.90 / 13.50 / 19.90

PASOS DE LA CAPULA VERDEJO, 2014, CASTILLA

Fine and most well-selected, with clear straw colour and expressive nose of pale fruits. Young, balanced, refreshing. 5.90 / 16.30 / 23.90

DONNA MARZIA DI CONTI ZECCA MALVASIA, 2014, PUGLIA

Fresh and heady solo aperitivo, or beauteous companion to spices. Hints of honey and generous white fruit. Italians are loving this lady. 6.50 / 17.90 / 25.90

SORAVALLE PINOT GRIGIO, 2014, TRENTINO

A refreshingly good Pinot Grigio with citrus fruit, pear and floral aromas. The balanced acidity marries well with spicy food. 6.90 / 18.90 / 26.90

DOMAINE DE MUS VIOGNIER, 2014, LANGUEDOC

Aromatic, elegant and pleasantly rounded. Intense white flowers, peaches and cream, and very pleasing minerals. A lover of seafood. 7.50 / 19.90 / 28.50

WILD SOUTH SAUVIGNON BLANC, 2014, MARLBOROUGH

A tip-top classic made by talented wine-walli Christie Brown. Vibrant and intense, with a fresh palate of ripe citrus and intriguing minerals. 8.10 / 22.90 / 33.50

ALAIN JAUME & FILS RÉSERVE CÔTES DU RHÔNE, 2014, RHÔNE

Joie-de-vivre is derived from Roussanne, Viognier and Clairette grapes. Charming stone fruit is immediately present. Aroma of flowers. Delightfully dry. 8.50 / 23.90 / 34.90

BOTAL SODA

THUMS UP

The cola of Bombay, in botals nicely worn from recycling. 330ml 2.90

LIMCA

Fizzy Bombay lemondrink. “Contains no fruit” — guaranteed. 330ml 2.90

DIET COKE

Thums Up do not make diets. 330ml 2.90

BOTAL 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 3.50

MONSOONED MALABAR COFFEE

Arabica beans from a single estate in Santicoppa, Karnataka, are bared on wood to the monsoon winds. A rich, aromatic coffee with very low acidity. Roasted locally in London by Union Hand-Roasted Coffee.

Espresso, Single or Double 1.90 / 2.20
Cappuccino or Caffelatte 2.70
Americano 2.70

RED WINE

175ml glass / 500ml carafe / 750ml bottle

ROC D’OPALE GRENACHE-MERLOT, 2014, PAYS D’OC

Hedgerow fruit, plum and cocoa, with soft tannins. Charming and agreeable with or without food. 5.20 / 14.10 / 20.20

TERRE DI MONTELUSA PRIMITIVO, 2014, PUGLIA

Inky, aromatic, full-bodied Italian, with the most excellent qualities of spice and hinting liquorice. 6.60 / 18.30 / 26.20

LOUP DANS LA BERGERIE, 2014, LANGUEDOC-ROUSSILLON

Deep intense character of Grenache, Syrah, Carignan and Cinsault, yet soft and approachable, like the wolf in sheep’s clothing. 6.60 / 18.30 / 26.20

ARROCAL MÁXIMO, 2014, RIBERA DEL DUERO

Ruby Tempranillo with dark fruits and smoky memory of vanilla, spice-cake and licorice. A prize from Castilla y León. 7.20 / 19.20 / 27.20

DOMAINE DE CABRIALS PINOT NOIR, 2014, LANGUEDOC-ROUSSILLON

Light-hearted joy that slips down well on its own or with white meats. Admire perfumed cherry fruit, silky tannins and sustained finish. 7.40 / 19.80 / 27.50

PITCHFORK SHIRAZ, 2012, MARGARET RIVER

Elegant complex Australian character with ripe cherry, plum fruits and chocolate influences. Its sophistication is most commendable. 8.10 / 22.90 / 33.50

LUIGI BOSCA RESERVA MALBEC, 2012, MENDOZA

A mouth-watering Argentine beauty of voluptuous, chocolatey, densely fruited character, with an enticing spice finish. 8.30 / 23.50 / 34.50

CHAI

HOUSE CHAI

All things nice: warming comfort and satisfying spice. Made in the proper way. All who have tried it are swearing by it. 2.50

CHOCOLATE CHAI

A charming couplet of dark chocolate and spicy chai. 2.90

NAUGHTY CHOCOLATE CHAI

The charming couplet goes a little madcap with Bourbon. 6.50

BAILEYS CHAI

Sip hot spicy chai through a cushion of cool cream. A dessert-drink one can sink into, much like a sofa. 6.50

GREEN DARJEELING (POT)

First-flush small-leaf tea, harvested after the spring rains in Darjeeling. Gentle, light and mild. 2.50

ENGLISH BREAKFAST ASSAM (POT)

Assam is the most well-liked tea-leaf in India. Malty, brisk and bright. 2.50

FRESH MINT TEA (POT)

A spearmint steeper to cleanse the palate. Get rid of your cough. 2.50

ROSÉ

175ml glass / 500ml carafe / 750ml bottle

ALAIN MARCADET TOURAINE, 2014, LOIRE

Pale, bone-dry refreshment with rose-petal notes and lively lingering red-berry fruit. Pre-eminently delicate and luscious. 6.90 / 18.90 / 26.90

BEER & CIDER

KINGFISHER

Beer came to India with the old British Empire. At present, this mild and malty easydrink lager is India’s choicest favourite. 4.8% 330ml / 650ml 4.20 / 6.70

DISHOOM INDIA PALE ALE

A new and improved recipe — a delectable IPA with lovely citrus notes, specially crafted for Dishoom by Mondo Brewing Company. 5.0% 330ml 4.90

LONDON FIELDS LAGER

Refreshing Continental-style lager hand-crafted in Hackney. Unfiltered to retain smoothness and crisp notes of citrus. 4.1% 330ml 4.90

BLOW HORN SPICED UP CIDER

Natural feisty cider gets along exceedingly well with feisty food. Cotswold Cider Company drew inspiration from words on the tailgate of Indian trucks: Blow Horn as you’re passing. 4.0% 500ml 5.80