



GFISHER[®]

REAL TASTE OF INDIA



Permit Room Menu

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If you would care for any classic cocktail that is not presented in this menu, we will gladly prepare it for you — just ask.

Since 1949, and to this very day, Bombay has been under a state of prohibition. A personal permit is required by law if one is to “continue to require foreign liquor and country liquor for preservation and maintenance of my health.”

Set apart from a family room, there is a special place which has come to be known unofficially as a Permit Room. Herein liquor can be sold and imbibed, but only for the goodness of one’s health.

Signature Shoreditch Tipples

TODDY TAPPER (COPPER CUP)

At dawn, the toddy tapper leaps on tightropes between palms, gathering nectar from flowers — the heart of Arrack. Here, mint is churned with Dishoom drizzle and best Ceylon Arrack. Then the bar-tender blazes berries, fennel and chilli, to be poured over ice for a long warm finish.

8.00

HUNTERWALI’S JULEP (COPPER CUP)

A valiant nod to the masked stuntwoman Fearless Nadia, notable as Hunterwali or ‘Lady of the Whip’. A rum do with fresh ginger, spearmint and pineapple.

8.00

Daru-Walla Recommends

EDWINA'S AFFAIR (COPPER CUP)

The hush-hush love triangle of gin, rose and cardamom, in a secret garden of fresh mint, strewn with candied rose petals. A light and captivating julep.

8.00

THE DHOBLE (ROCKS)

A refreshing breakfast cocktail, named for the notorious party-poopng 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

1948 SOUR (ROCKS)

Dry whisky tannins play with the creamy foam of egg-white. Peach, hibiscus, honey, fresh lemon and India's highly acclaimed whisky Amrut — nectar of the gods from the churning ocean.

8.00

BOMBAY MANHATTAN (UP)

Two great cityscapes stirred as one, with Old Forester Bourbon and a Dishoom vermouth with flavours of cinnamon, nutmeg and vanilla.

9.00

Pegs

Bottle-aged Old-Fashioned style drinks. The first strong taste is mellowed slowly by the constantly-melting ice.

CHAI PAANCH

Lemon shrub with Johnnie Walker Black Label, Ceylon Arrack, House Chai, Gosling's dark rum, and two liqueurs: one ginger, one 80% cocoa. Clear, complicated and sweet.

9.00

IPA PAANCH

Convince yourself of masculinity: tastes of tobacco, leather and peat are here in Dishoom hop-infused gin, lime, jaggery, English Breakfast Tea and spices. Your expression will be serious.

9.00

SONIA'S NEGRONI

The Italian lady goes native. Equal parts of Hayman's London Dry Gin, bitter Campari and Dishoom vermouth (macerated with vanilla, cinnamon and ginger). Bottle-aged for smooth tawny intensity.

9.00

VICEROY'S OLD-FASHIONED

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

9.00

Fancy Cocktails

BOLLYBELLINI (FLUTE)

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

7.50

EAST INDIA GIMLET (UP)

The classic Gimlet was devised for sailors to evade scurvy. This one shakes Portobello Road gin with Rose's lime and a touch of celery bitters.

7.50

BOMBAY COLADA (TALL)

The classic pineapple and coconut-cream concoction with a Bombay twist: a little coriander, chai syrup, lime juice and rum.

7.50

CHAIJITO (TALL)

Smoky rum and Dishoom sweet-spice chai syrup muddled with fresh mint, coriander, ginger and lime. Dashed with fizzy water and built over crushed ice.

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

THUMS UP FLIP (UP)

A radical reduction of Bombay Cola Thums Up with citrus, ginger and salt, nogged with egg, cream and unstinting Johnnie Walker Black Label.

8.00

THE COMMANDER (UP)

Serious and strong with a dash of scandal, much like the upstanding Commander Nanavati, who shot his English wife's lover with a navy pistol then handed himself in. A bone-dry martini of pepper-washed Royal Dock Navy Strength gin, Kamm & Sons liqueur and a naughty absinthe rinse.

9.00

Bombay Presidency Punch

A recipe first written down by General Sir John Gayer, Governor of the East India Company's Bombay Presidency.

A magnificent sharing concoction of jaggery, lime, Darjeeling tea and Ceylon Arrack, served over cubed ice in a vintage bowl. Ladle into the dainty cups and crumble in the jaggery, to taste. It would be ornamental were it not so good to drink.

Sir John's predecessor warned in 1676:

"The usual effects of that accursed Bombay punch involves its consumers besotting themselves with drunkenness, and then quarreling, dueling and committing any number of other acts, to the shame, scandal and ruine of our nation and religion."

As such the Bombay Presidency Punch is only to be shared amongst a minimum of four people.

29.00

Non-Alcoholic Cocktails

VIRGIN BOMBAY COLADA

The classic pineapple and coconut-cream concoction with a Bombay twist: a little coriander, chai syrup, lime juice. Garnished with pineapple leaf and paan masala. Sweet and frothy.

3.90

WATERMELON SHARBAT

Fresh watermelon muddled with spearmint and lime, thrown over cubes of ice.

3.90

PASSIONFRUIT SHARBAT

Long and sparkling, with the fresh tang of passionfruit and lime, finished with a generous splash of soda.

3.90

KALA KHATTA SHARBAT

Kokum fruit juice, chilli, citrus and black salt, stirred all together for some time and left to rest before being strained over cubed ice. Will take you straight back to Chowpatty Beach.

3.90

VIRGIN CHAIJITO

A pinch each of mint and coriander are clapped in the hands and rolled, then churned with Dishoom Chai syrup, fresh lime and a flourish of soda.

3.90

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. Creamy profuse mousse, lemon zest, stone fruit, mineral and toasty complexity.

59.00

RUINART ROSÉ, NV, CHAMPAGNE

Premier Cru Chardonnay (45%) blended with Premier Cru Pinot Noir, of which 18% is vinified in red. Sublime petal-pink, with fine sustained bubbles and a smooth, well-balanced 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) selected from Madame's own vineyards. Admire its jade glints, the finesse of its bubbles, scents of candied fruit and sweet almond, hints of malt and herbs. Impressively complex.

165.00

Rosé

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

White Wine

175ml glass / 500ml carafe / 750ml bottle

PARVA RES CATARRATTO, 2014, SICILY

From Parva Res, east of Marsala, 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

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. Served cool in summer months. Charming and agreeable with or without food.

5.20 / 14.10 / 20.20

TERRE DI MONTELUISA 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 / 26.60

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

Beer & Cider

DISHOOM IPA

Specially crafted for Dishoom by Mondo Brewing Company, a delectable India Pale Ale with citrus notes and lingering bitter finish.

5.0% 330ml **4.90**

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**

LONDON FIELDS LAGER

Refreshing Continental-style lager handcrafted in Hackney. Unfiltered to retain smoothness and crisp notes of citrus.

4.1% 330ml **4.90**

BLOW HORN SPICED UP CIDER

Feisty cider gets along exceedingly well with feisty food. A trial is solicited! Cotswold Cider Company drew inspiration from words on the tailgate of Indian trucks: Blow Horn as you're passing.

4.0% 500ml **5.80**

Small Plates

FAR FAR

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

2.50

OKRA FRIES

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

4.20

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 spiced with cinnamon and cloves. (V)

3.90

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 morsels with tamarind and date chutney. (S)

6.20

(S) Spicy (M) Mild (V) Suitable for vegetarians