



BOMBAY CAFÉ

# DISHOOM

डिशूम



## BREAKFAST

Join the Bombay Breakfast Club  
8am – 11am on weekdays  
10am – 1pm on weekends

### BREAKFAST LASSI

A yoghurt drink with banana, mango and oats – kick-start your morning (v)  
3.50

### GRANOLA

With cinnamon, fresh fruit and yoghurt with Madagascar vanilla (v)(n)  
4.90

### BRUN MASKA

Hot buttered bun and Chai, Irani Café style. Dipping essential (v)  
2.70

### EGG NAAN ROLL

Fried egg, homemade chilli jam in fresh naan (v)  
3.50

### BACON NAAN ROLL

Smoked back bacon, homemade chilli jam in fresh naan  
3.70

### SAUSAGE NAAN ROLL

Cumberland sausage, homemade chilli jam in fresh naan  
3.70

### BOMBAY OMELETTE

A tasty spiced omelette with grilled vine tomatoes, served with toast (v) (Add bacon, sausage, or both)  
5.90 / 6.90 / 7.90

### BOMBAY BREAKFAST BAKE

2 eggs baked on a lentil bhaji mash, served with fresh naan (v) (Add sausage)  
7.90 / 8.90

## DISHOOM ROLLS

### PANEER TIKKA

Grilled Indian cheese, herbs, leaves, chutney in a light roti (v)  
6.50

### MALAI CHICKEN

Mild succulent chicken thigh, herbs, leaves, chutney in a light roti (n)(m)  
6.90

### DISHOOM CHICKEN

Spicy grilled chicken, herbs, leaves, chutney in a light roti (s)  
6.90

### DISHOOM FRANKIE

Spicy minced lamb in freshly baked naan bread (s)  
6.90

## SOUP

### LENTIL MULLIGATAWNY

A rich peppery lentil soup – an old Anglo-Indian recipe (v)  
3.70

### CHICKEN SHORBA

Shredded chicken, coriander and spring onions in a nourishing broth  
3.90

## SALADS

Hot grills laid on a bed of cool, crunchy salad with fresh herbs

### CHICKEN & CORIANDER

With a tamarind dressing (n)(m)  
7.20

### DILL SALMON TIKKA

With a fresh mint yoghurt dressing  
8.20

### SPICY SWEET PANEER TIKKA

With homemade Indian cheese (v)  
6.90

## SMALL PLATES

To snack and share

### CAFÉ CRISPS

Homemade and tangy (v)  
2.20

### SAMOSAS

Veggie (v) or lamb  
2.90 / 4.20

### CHILLI CHEESE TOAST

Chillies optional (s)(v)  
3.20

### PAU BHAJI

Mashed veg with hot buttered bread, Chowpatty Beach style (v)  
3.90

### KEEMA PAU

Spiced minced lamb with hot buttered bread (s)  
4.70

### VADA PAU

A Bombay obsession – spiced potato and chutney in a bun (v)  
3.90

### BHEL

Classic Bombay snack – puffed rice, pomegranate, tamarind chutney (v)(n)  
3.90

### DISHOOM CALAMARI

With zesty lime and chilli  
5.20

### DESI FISH FINGERS (m)

4.20

## GRILLS

Marinated and charcoal grilled

### MURGH MALAI

Mild, succulent chicken thigh (n)(m)  
6.70

### DISHOOM CHICKEN TIKKA

With ginger, green and red chillies (s)  
6.70

### PANEER TIKKA

Fluffy homemade Indian cheese with peppers (v)  
6.90

### GUNPOWDER POTATOES

Grilled potatoes, crushed and tossed with a spicy dry masala (v)(s)  
5.50

### PORTOBELLO MUSHROOM

Grilled portobello and onions, with a tangy dressing (v)  
6.70

### SHEEKH KABAB

Juicy spiced minced lamb with cumin and lime  
7.20

### SPICY LAMB CHOPS

Rubbed with crushed black pepper and chillies (s)  
11.50

### LAMB BOTI KABAB

Chunks of lamb marinated in red chilli, garlic and ginger (s)  
7.90

### GRILLED MASALA PRAWNS

With lime, tomato and coriander  
10.50

### DILL SALMON TIKKA

With lemon zest and light spices  
8.90

## BIRYANI

Aromatic rice, layered with meat or vegetables, slow-cooked for deep, rich flavour

### CHICKEN BERRY BIRYANI

Our take on the classic berry pulao from Britannia Café in Bombay  
7.90

### VEGETABLE BIRYANI

With juicy peas, green beans and carrots (v)  
6.90

### LAMB BIRYANI

With tender spiced lamb  
8.90

## DAAL

### HOUSE BLACK DAAL

Our slow-cooked signature daal (v)  
4.70

## RUBY MURRAY

### MATTAR PANEER

Fluffy homemade Indian cheese and peas in our house curry (v)  
7.20

### DHABA CHICKEN

Succulent chicken in a delicious curry, as served in roadside catts  
7.50

## BREAD & SIDES

### ROOMALI ROTI

Light unleavened bread, stretched and cooked to order over a hot dome (v)  
1.70

### PLAIN NAAN

Fresh from the tandoor, with or without butter (v)  
1.70

### GARLIC NAAN

Baked with garlic and coriander (v)  
1.90

### CHEESY NAAN

With melted Cheddar inside (v)  
1.90

### RAITA

Cool yoghurt with fresh cucumber and mint (v)  
1.90

### SIDE SALAD

With a mint yoghurt dressing (v)  
2.90

### STEAMED BASMATI RICE (v)

2.20

## CHEF'S SPECIALS

Just ask

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)  
Ask if you have other allergies

An optional service charge of 12.5% will be added to your bill

## DESSERT

---

### PINEAPPLE & BLACK PEPPER CRUMBLE

Nutty seed crumble served with ice cream (v)(n)

5.20

### CHOCOLATE FONDANT

Served warm, with cinnamon ice cream and pistachio brittle (v)(n)

5.20

### CRÈME CARAMEL

As served in all the best Bombay Cafés (v)

4.50

### GOLA ICE (v)

Like a Chowpatty Beach Gola  
Passion fruit & ginger or  
Pomegranate & chilli

2.20

### KULFI ON A STICK (v)

Mango, pistachio (n) or malai

2.70

## TABLE WATER

Purified in a seven stage process, using carbon filters, natural ceramics and ultraviolet light

### STILL

1.00 500ml

### SPARKLING

1.00 500ml

20p from each bottle is donated to Plan India to help provide clean water to Garib Nagar, a slum in the north-east of Bombay

## LASSIS & COOLERS

---

### BHANG LASSI

Fresh ginger, mint and hints of Bombay spice, with (or without) rum

6.50 / 3.50

### MANGO & FENNEL LASSI

3.50

### ROSE & CARDAMOM LASSI

3.50

### SALTED LASSI

A light cooling yoghurt drink

2.70

### NIMBU PANI

Freshly squeezed lemon juice and sparkling water, slightly sweetened

2.90

### VIRGIN DAILY PAANCH

Changes daily – just ask

3.20

### VIRGIN BOMBAY COLADA

Pineapple, coconut milk, herbs and spices – a Bombay-twisted classic

3.70

## SOFT DRINKS

---

### THUMS UP

Bombay's best Cola

2.70 300ml

### LIMCA

Bombay's best fizzy lemon

2.70 300ml

### FEVER-TREE GINGER BEER

Ginger beer with guts

2.90 200ml

### FRESHLY SQUEEZED ORANGE JUICE

3.20

### COKE / DIET COKE

2.20 330ml

## CHAI

---

### HOUSE CHAI

As sipped by millions of Bombayites

2.20

### CHOCOLATE CHAI

An indulgent chocolate treat

2.20

### NAUGHTY CHOCOLATE CHAI

Dark chocolate syrup, chocolate shavings, Bourbon and Chai

5.50

### BAILEYS CHAI

Warm, luxurious and unbelievably good

5.50

### GREEN DARJEELING

A refreshing first flush Darjeeling green tea

1.50

### ENGLISH BREAKFAST TEA

1.90

### FRESH MINT TEA

1.20

## COFFEE

---

Made with a mellow, rich Monsooned Malabar coffee bean from a single estate in India

### ESPRESSO / DOUBLE

1.70 / 1.90

### CAPPUCCINO

2.20

### CAFFÈ LATTE

2.20

### AMERICANO

1.90

### SPICED CAPPUCCINO

2.20

## TIPPLES

---

### BOLLYBELLINI

A delicious rose, lychee and raspberry Bellini

6.50

### CHAIJITO

With chai infused rum, muddled with fresh mint and lime

6.50

### WINTER PIMM'S

Warmed Winter Pimm's with Calvados and cloudy apple juice, gently spiced

5.50

### CHILLI MARTINI

Pomegranate, homemade chilli syrup and gin – delivers a little kick

6.50

### BOMBAY COLADA

Pineapple, coconut milk, rum, herbs and spices – a Bombay-twisted classic

6.90

### DAILY PAANCH

Punch originated in India – ours changes daily – just ask

5.90

### PINK GIN

Tanqueray, Fever-Tree tonic and a few drops of Angostura

6.20

## BEER

---

### MEANTIME INDIA PALE ALE

Amber in colour, hoppy in character

3.90 330ml

### ALHAMBRA ESPECIAL

A smooth, crisp golden beer

3.90 330ml

### KINGFISHER

India's favourite beer

3.90 330ml

## WHITE

---

### CATTARATO

PARVA RES / SICILY

Light and refreshing – citrus fruit, clean floral finish

4.90 175ml / 18.90 750ml

### CHARDONNAY TREBBIANNO

TUTTOBENE / TUSCANY

Full of melon fruit – perfect with fish and lightly spiced grills

5.90 175ml / 21.90 750ml

### PINOT GRIGIO

SORAVALLE / VENETO

An excellent Pinot Grigio – creamy, smooth, great with spice

6.50 175ml / 23.50 750ml

### VIIGNIER

DOMAINE DE MUS / SOUTHERN FRANCE

Peaches and cream, great minerals – excellent with seafood

6.90 175ml / 24.90 750ml

### SAUVIGNON BLANC

WILD SOUTH / MARLBOROUGH

Crisp, vibrant, layered with gooseberry and fruit – very good with Biryani and grills

7.50 175ml / 29.50 750ml

## ROSÉ

---

### NEGRAMARO

CONTI ZECCA / PUGLIA

Floral on the nose, dry palate, deliciously full of red berry fruit

5.50 175ml / 19.50 750ml

## PROSECCO

---

### PROSECCO VSAQ BRUT

VAL D'OCA / ITALY

A stunning Prosecco, with delicate, fresh pear fruit flavours – perfect as an aperitif or with white meat or fish

6.50 125ml / 27.50 750ml

## RED

---

### GRENACHE

ROC D'OPALE /

SOUTHERN FRANCE

Light aromatic red, perfect with lightly spiced dishes

4.90 175ml / 18.90 750ml

### MERLOT

DOM CABRIALS / LANGUEDOC

Elegant and fruity – excellent with Ruby Murrays and Biryani

5.90 175ml / 21.90 750ml

### BORDEAUX

CHÂTEAU MAZEAU / FRANCE

Classic claret, packed with cassia and blueberry, stands up deliciously against meaty dishes

6.50 175ml / 23.50 750ml

### RIOJA CRIANZA

MARQUES DE MUNDAIZ / SPAIN

Cherry fruit, sweet spice and oak – great with meaty grills

6.90 175ml / 24.90 750ml

### MALBEC

LUIGI BOSCA RESERVA /

MENDOZA

Deep, full bodied, chocolaty texture oozing mulberry fruit – excellent with red meat

7.50 175ml / 29.50 750ml

## CHAMPAGNE

---

### MOËT & CHANDON IMPÉRIAL

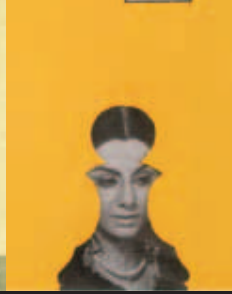
The classic champagne – soft, fresh flavours of fruit, gingerbread, vanilla

9.90 125ml / 49.50 750ml

### MOËT & CHANDON ROSÉ IMPÉRIAL

Intense summer berries, lively floral notes – a great Rosé Champagne

10.90 125ml / 59.50 750ml



### A BOMBAY CAFÉ IN LONDON

The original Bombay Cafés have almost disappeared.

Their faded elegance welcomed all – rich businessmen, sweaty taxi-wallahs 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.

Opened early last century by Persian immigrants, there were almost four hundred cafés at their peak in the 1960s. Now, fewer than thirty remain. Their loss is much mourned by Bombayites.

Dishoom draws on their heritage, with our all-day menu paying homage to the food of Bombay.

