If you would care for any classic cocktail that is not presented in this menu — **just ask**. And if you have any allergies please let us know.
One-Of-A-Kind

GODOWN COCKTAILS
By The Peg

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

Such drinks are served by the peg.

Placed in the midst of your tray is the apothecary bottle, a dish of hand-chipped ice and cut-glass tumbler.

CHOTA PEG … 100ML … 9.90

SNACKS

CHAKNA
Fried lentils, spices, nuts and sev. (N) 2.00

POTATO CRISPS
Sprinkled with magic masala and served with lime 2.00

DARU-WALLA RECOMMENDS

SIR JEEJEEBHOOY (PEG)
A bottle-aged Old-Fashioned wherein Ceylon Arrack is lengthened with coconut water and orange bitters. A delicate pearly jewel. Warning: the soft and innocent taste contains liquor. (N) 9.90

TANCHOI FIX (PEG)
The China trade turned opium, spice and silk into merchant fortune, and dressed fortunate merchant wives in best Tanchoi silk. Aged in oak, a refreshing mandarin shrub, ginger, Hayman’s gently rested gin, etc., etc., etc., dashed off with quinine and fiery Szechuan pepper. 9.90

CHAI PAANCH (PEG)
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. 9.90

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 club-room, with tertiary colours and artistic composition. 9.90

SONIA’S NEGRONI (PEG)
The Italian lady goes native. Equal parts of London dry gin, bitter Campari and Dishoom vermouth (macerated with vanilla, cinnamon and ginger). Bottle-aged for smooth tawny intensity. 9.90

IPA PAANCH (PEG)
Your expression will be serious. Dishoom hop-infused gin steeped with lime, black tea, jaggery and spices, with a dash of Ardbeg for the taste. 9.90
DRY TIPPLES

A dry tipple looks like alcohol, but does not contain one single drop. No permit shall be required. (Mr Dhoble would approve.)

SOBER MARTINI
(UP)

Sophistication neatly executed with juniper, ginger and gentian root. Gin-like bitterness and warmth. The absence of liquor is most difficult to believe. 6.50

VIRTUOUS TULSI SOUR
(UP)

In our solicitude and zeal for abstemious guests, this peaty Whisky Sour has no whisky, nor any other spirit. Note the warming aromas of ginger, lemon, holy basil and secret botanicals. 6.50

DRY MONSOON MARTINI
(UP)

Monsooned Catuai espresso with Dishoom’s secret spirit essence, chilli and crema. Totally teetotal, but nobody will know that your monsoon is dry. 6.50

DRY OLD-FASHIONED
(ROCKS)

Smoked demerara, orange bitters, cayenne and orange peel. Fire in the throat, warmth in the belly. But no need of alcohol! 6.50

TEETOTAL HOP PANCH
(ROCKS)

Convince yourself of masculinity: tastes of tobacco, leather and peat are here in Dishoom hop-infused no-alcohol spirit, lime, tea and spices. 6.50

SHARBATS, ETC.

WATERMELON SHARBAT

Watermelon is muddled with spearmint and lime, then thrown over cubes of ice. 3.90

PASSIONFRUIT SHARBAT

Long and sparkling, with the fresh tang of passionfruit, lime and coriander, 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

AFLATOON’S COLADA

For the blithe spirit of Parsi theatre. Pineapple and coconut-cream, a little coriander, chai syrup, and lime juice. Garnished with coconut flakes. Sweet and frothy. (N) 5.50

VIRGIN MAIDAN MOJITO

‘Maidan’ comes not from virgin but from the word for a wild place. Mint is clapped in the hands and rolled, then churned with coconut milk, ginger, lime and Dishoom’s secret spirit essence. 5.50
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.

33.00

SLINGS, COOLERS & FIZZES

MEENAKSHI'S MOJITO
(TALL)

Suitable for the most advanced boy or girl. Añejo rum meets Ceylon Arrack, coconut milk, and ginger, alongside the usual mint-soda affair. 8.50

COLABA COLADA
(TALL)

The two words are almost the same, isn’t it? Pineapple and coconut-cream classic with a Bombay twist: a little coriander, chai syrup, lime juice and white rum. (N) 8.50

HOPPY BUTTER PAANCH
(MUG)

Dishoom IPA creamy foam cushions the lips. Then comes the ginger-tempered sweetness of Johnnie Walker with butter syrup base. Forget beer. Drink only this. (N) 8.90

THE PILA HOUSE SLING
(TALL)

A still drink that feels like playful fizz before curtain call at Bombay’s Pila House. Refreshing pineapple and reserve bourbon with orange and lemon sharbat foam. Happiness has a tang. 8.90

THE KOHINOOR FIZZ
(TALL)

Dishoom gooseberry syrup with lime juice and London dry gin, a wash of Aperol, diamond fizz’d with sparkling wine and cushion’d with egg white. Slips down nicely with all dishes. 8.90
## Sours & Fancies

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Dhoble (Rocks)</strong></td>
<td>Named for the notorious party-pooping Assistant Commissioner of Police of Bombay, Vasant Dhoble. A cocktail paanch with orange and lemon, jaggery and Luksusowa vodka. Served over cubed ice.</td>
<td>8.50</td>
<td></td>
</tr>
<tr>
<td><strong>East India Gimlet (Up)</strong></td>
<td>The classic Gimlet was devised for sailors to evade scurvy. This one shakes London dry gin with Rose's lime and a touch of celery bitters.</td>
<td>8.50</td>
<td></td>
</tr>
<tr>
<td><strong>Bollybellini (Flute)</strong></td>
<td>Raspberries, lychees, rose and cardamom sparkling with first-class sparkling wine. A very pretty missy.</td>
<td>7.90</td>
<td></td>
</tr>
<tr>
<td><strong>The Rudy Cotton (Up)</strong></td>
<td>Smooth as the Parsi tenor sax – a balm for your very soul. Blood orange, prestige white rum, lime juice and lemon bitters shaken hard.</td>
<td>8.90</td>
<td></td>
</tr>
<tr>
<td><strong>Cyrus Irani (Up)</strong></td>
<td>Charismatic mix of lime juice, tequila and turmeric-honey lassi syrup, shaken hard and strained finely into a sours glass. Warning: wayward drinkers must seek redemption.</td>
<td>8.90</td>
<td></td>
</tr>
<tr>
<td><strong>1948 Sour (Up)</strong></td>
<td>Peach bitters, fresh lemon, sweet vermouth and Woodford Reserve bourbon play with pisco and egg-white creamy foam. This is the sour of the heyday.</td>
<td>8.90</td>
<td></td>
</tr>
<tr>
<td><strong>Catuai Martini (Up)</strong></td>
<td>Dishoom’s monsooned Catuai espresso, vivified with Luksusowa vodka, chilli liqueur, black walnut bitters and crema. (N)</td>
<td>8.90</td>
<td></td>
</tr>
<tr>
<td><strong>Chandra Bose Sour (Up)</strong></td>
<td>Self-governance against the British? Volatile combination of Indian and Japanese whiskies, very dry, with dashes of plum bitters and egg-white foam. Controversial alliances and conspiracies will abound.</td>
<td>8.90</td>
<td></td>
</tr>
</tbody>
</table>

## Beer & Cider

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Kingfisher</strong></td>
<td>Beer came to India in the 18th century. This mild and malty easydrink lager is India’s choicest favourite.</td>
<td>4.50</td>
<td>330ml / 650ml</td>
</tr>
<tr>
<td><strong>Dishoom India Pale Ale</strong></td>
<td>Delectable IPA with citrus notes, specially crafted for Dishoom by Mondo Brewing Company.</td>
<td>5.30</td>
<td>330ml</td>
</tr>
<tr>
<td><strong>Road Soda New England Pale Ale</strong></td>
<td>Mondo explores tropical territory. From Mosaic and Simcoe hops, plenty of oats and late-dry-hopping pours forth juicy hazy golden goodness.</td>
<td>5.30</td>
<td>330ml</td>
</tr>
<tr>
<td><strong>Cold Spark Citra Pale Ale</strong></td>
<td>Big Smoke Brew and prize-givers swear by 100% Citra. Fresh and breezy, notes of bright lemon and grapefruit. Very sensible alcohol.</td>
<td>5.30</td>
<td>330ml</td>
</tr>
<tr>
<td><strong>Zintuki Sour Beer</strong></td>
<td>Drink wildly different. A spicy, fruity, lemon-juicy sour ale with Champagne-like spritz. Deeply satisfying blended beer from the Wild Beer Co.</td>
<td>6.50</td>
<td>330ml</td>
</tr>
<tr>
<td><strong>Lucky Saint (Alc-Removed)</strong></td>
<td>Be sober, be vigilant: this is alcohol-removed vegan lager, born of Bavarian springs, Hallertau hops and barley-malt. Pour. Swirl. Pour again for citrus hop finish.</td>
<td>5.00</td>
<td>330ml</td>
</tr>
<tr>
<td><strong>Lion Stout (Can)</strong></td>
<td>Glossy black pour, creamy tan froth, fragrant aromas of coffee, cacao, and caramel. Award-winning, robust stout from an old-established Sri Lankan brewery.</td>
<td>5.50</td>
<td>330ml</td>
</tr>
<tr>
<td><strong>Guest Beers &amp; Ciders</strong></td>
<td>Consult your server for guest beers and ciders.</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Peacock Cider</strong></td>
<td>Crafted by skilled workmanship of Aspall Cyder House. Very mellow fruitfulness, best cider apples, kissed by the maturing sun. Pairs well with feisty food.</td>
<td>6.50</td>
<td>500ml</td>
</tr>
</tbody>
</table>
SPARKLING

CIELO E TERRA SPUMANTE EKUÒ, NV, VENETO
Classic delicate spumante from organic vines of Garganega and Trebbiano. Pleasantly pale yellow with fine bubbles, fresh stone fruit and soft dry finish.
150ml / 750ml $7.50 / $35.00

LUIGI TACCHINO MOSCATO D’ASTI, NV, PIEDMONT
A matchless sparkling pudding wine to lift the spirits with charm and indulgence. Fresh, fruity and light, with a mere 5% alcohol.
150ml / 750ml $7.20 / $29.90

LANSON PÈRE ET FILS, NV, CHAMPAGNE
Unhesitatingly lovely blend of the best Chardonnay (35%), Pinot Noir (50%) and Meunier (15%) grapes from 10 different vintages. Admire its regal golden glow, hints of stone fruit, honeydew and buttery complexity. A boon to any celebration. 150ml / 750ml $12.00 / $55.00

EDENVALE SPARKLING CUVEÉ, S.E. AUSTRALIA
(Alc-REMOVED)
For the table, Chardonnay and Verdelho laced together, fleeting tastes of fresh apples and fragrance of white flowers. Fine bubbles whisper and fade. Elegant celebration without inebriation. 750ml $22.25

ROSÉ WINE

H-HERO ROSÉ, LA CANTINA PIZZOLATO, 2017, VENETO
Preciously pink Venetian beauty. Fruits of Cabernet and Merlot introduce lightness and freshness with blessings of red berries. 7.20 / 19.70 / 28.00

175ml glass / 500ml carafe / 750ml bottle

WHITE WINE

IL FOLLE GRILLO, 2017, SICILY
Gregarious, sun-drenched Sicilian. The name means ‘the mad one’. Wild, but with elegant aromas of exotic blooms and tropical fruits. You may well develop special affections. 6.00 / 16.70 / 23.50

PASOS DE LA CAPULA VERDEJO, 2017, CASTILLA
Fine and most well-selected, with clear straw colour and expressive nose of pale fruits. Young, balanced, refreshing. 6.90 / 18.60 / 26.50

CHÂTEAU DU CÈDRE BLANDINE LE BLANC, 2016, COTES DE GASCOGNE
Liveliness is derived from Ugni Blanc and Colombard grapes. Tangy lemon-peel presents immediately. Minerals are the subsequent secret of aromatic intensity. 7.60 / 20.30 / 29.00

PINOT GRIGIO, 2016, DELLA VENEZIA
A refreshingly good Pinot Grigio with citrus fruit, pear and floral aromas. The balanced acidity marries well with spicy food. 8.00 / 21.90 / 30.00

FRENCH AMBUSH VIognier, 2017, PAYS D’OC
Elegant, fine and pleasantly rounded. White flowers and tropical fruits dance sweetly with ripe peaches. A lover of seafood. 8.40 / 22.40 / 32.00

WILD SOUTH SAUVIGNON BLANC, 2017, 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. 8.90 / 25.00 / 37.00

HARTENBERG RIESLING, 2016, STELLENBOSCH
Riesling grapes hand-picked at daybreak ensure most heavenly flavours. Defined lime zest with taut apple (green) succulence. Find residual sweetness quietly lingering. 9.50 / 26.90 / 39.00

(All wines can be served in 125ml measures)
RED WINE

175ml glass / 500ml carafe / 750ml bottle

**ROC D’OPALE GRENACHE-MERLOT, 2017, PAYS D’OC**
Hedgerow fruit, plum and cocoa, with soft tannins. Charming and agreeable with or without food. 6.00 / 16.70 / 23.50

**TERRE DI MONTELUSA PRIMITIVO, 2017, PUGLIA**
Inky, aromatic, full-bodied Italian, with the most excellent qualities of spice and hinting liquorice. 7.00 / 19.20 / 27.50

**CIELO E TERRA MERLOT EKUÒ, 2016, VENETO**
A charitable quaff. Organic Merlot vines yield deep ruby colour, softly herbal nose and dark berry palate. 7.80 / 21.00 / 30.00

**MARRAS SHIRAZ CINSAULT, 2016, SWARTLAND**
From wine-minded enthusiast Martin ‘Marras’ Lamprecht. Tender scents of rose petals and plums grace into mouth-warmingly spicy character. 8.40 / 22.40 / 32.00

**DOMAINE DE CABRIALS PINOT NOIR, 2017, 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. 8.70 / 24.70 / 34.00

**PITCHFORK SHIRAZ, 2016, MARGARET RIVER**
Elegant complex Australian character with ripe cherry, plum fruits and chocolate influences. Its sophistication is most commendable. 9.60 / 25.90 / 37.00

**LUIGI BOSCA RESERVA MALBEC, 2015, MENDOZA**
A mouth-watering Argentine beauty of voluptuous, chocolatey, densely fruited character, with an enticing spice finish. 10.00 / 28.50 / 42.00

(All wines can be served in 125ml measures)