The following dishes are naturally suitable for guests intolerant to gluten. Dishes marked with (*) are modified to be made suitable, and an explanation is given beneath the dish description. While every effort is made to reduce cross-contamination, we unfortunately cannot guarantee allergen free dishes and drinks. Please ask your server for any more information.

**BREAKFAST...**
Begin the day with ample and wholesome dishes, or perhaps just a drop of Chai. If you might like to linger with a cup of coffee and a newspaper, just come and go in a jiffy. Breakfast is served until 11.30am every day.

**Parsi Omelette**
A crazy-paving three-egg omelette of chopped tomato, onion, coriander and green chilli. Served with grilled tomato. (V) 7.20
*Served without Fire Toas*

**The Big Bombay**
Your plate will be laden with abundant akuri, char-striped smoked streaky bacon, masala beans, grilled field mushrooms and grilled tomato. Too good. 12.50
*Served without home-made buns and sausages*

**Sweet Appam Stack**
Thrice-stacked, lightly-frilled appam pancakes. Topped with creamy shrikhand, fresh berries, toasted coconut flakes and jaggery syrup. (V) 7.90

**Akuri**
An Indian café staple. Three eggs, spiced, scrambled and puffed richly alongside grilled tomato. (V) 7.20
*Served without home-made buns*

**Fruit & Yoghurt**
Fresh seasonal fruits topped with creamy yoghurt infused with fresh vanilla pod, and starflower honey. (V). Dairy or Coconut yoghurt 5.50 / 6.50

**Keema Per Eddy**
A Parsi power-breakfast: spicy chicken keema studded with delicate morsels of chicken liver, topped with two runny-yolled fried eggs and flatbread chips. (V) 10.90
*Served without home-made buns*

**Side Orders**
- Masala beans : 2.00
- Grilled mushrooms : 2.50
- Four rashers of bacon : 3.00

**Cold Drinks**
- Cielo e Terra Spumante Ekuo, NV, Veneto *
- Class: delicate spumante from organic vines of garganega and trebbiano. Pleasantly pale yellow with fine bubbles, fresh stone fruit and soft dry finish. (V) 7.50 / 35.00.

**The Double (Rocks)**
A refreshing breakfast cocktail, named for the notorious party-popping Assistant Commissioner of Police of Bombay. Vastly Double. Fresh orange and lemon juice, lucubiaus vodka, jaggery, and a dash of orange bitters, served over cubed ice. 8.50

**Dry MonoSon Martini (Up)**
With Dishoom’s totally teetotal secret spirit essence. Nobody will know that your monsoon is dry. 6.50

**FRESH JUICE**
- No papaysick : 3.20
- Orange : 3.90
- Ruby-red grapefruit : 4.20

**Grills**
First comes the marinade, then the open-air grill. Picture Bademiyas in Colaba, a Bombay institution since 1942. A balmy night, with newsprint laid out on old car bonnets. You eat. Savour. Spill.

**Dishoom Chicken Tikka**
A family recipe, using a marinade of sweet vinegar, not yoghurt. Laced with ginger juice, turmeric, garlic and green chilli. 8.90

**Paneer Pineapple Tikka**
Pan and bake the paneer over a charcoal brazier with unexpected pineapple. 8.70

**Spicy Lamb Chops**
They lie overnight in a special marinade of lime juice, warm dark spices, ginger and garlic. Blackened by the grill, but juicy inside. 4.30 (per chop)

**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) 6.90

**Sheekh Kabab**
Minced lamb is marinated with pipi pepper and green chillies, then grilled. (V) 8.90

**Lamb Boti Kabab**
Pieces of tender lamb marinated with red chilli, garlic and ginger. A top-notch Bademiyas-style classic. 10.20

**Masala Prawns**
Each one charred slightly at the edges, succulent and simple, nothing to bamboozle. 12.50

**Macchi Tikka**
In Bombay, macchi can be any fish, but this is our sustainable blue gill in a subtle yoghurt marinade. 9.50

**House Black Daal**
A Dishoom signature dish — dark, rich, deeply flavoured. Dial is cooled over 24 hours. (V) 6.50

**Veg. Side Dishes**
First-class greens and other delectables.

**Bowl of Greens**
Grilled broccoli, fine green beans and kale studded with chilli and lime. (V) 9.10

**Butter-Buttuta**
Corn-on-the-cob, brushed with butter and grilled over charcoal fire. Finished with chilli, salt and lime. Chowpatty beach style. (V) 9.10

**Kachumber**
The name refers to beating someone up — a messy to-do of cucumber, onion and mint. (V) 6.50

**Disshoom Slaw**
A kachumber with shredded carrot, green peppers, and raisins dressed up with mayonnaise. Fresh, feisty, crunchy. (V) 7.30

**Raita**
Delicate minty yoghurt, cool as the cucumber. (V) 3.20

**Rice**
Steamed Basmati Rice
It means ‘the fragrant one’. (V) 3.20

**Hot Drinks**
- Green Darjeeling (Pot)
- First-flush small-leaf tea, harvested after the spring rains, began, in the 1860s. (V) 2.90

**Breakfast Assam**
Assam is the most well-liked tea-in-fair in India. Malty, brisk and bright. 2.90

**Fresh Mint Tea (Pot)**
A spearmint steep to cleanse the palate. Get rid of your cough. 2.90

**Guest Roast Filter Coffee**
Consult your server kindly about our guest filter coffees. Hot or iced. 1.70

**Dishoom Coins**
Official Dishoom tender, consented to by Her Majesty’s Treasury. Bearers of these £10 coins may use them to settle their bills at Dishoom. Make a gift of them to your friends.

**Slip-Disc: Dishoom’s Bombay Grooves**
A playful celebration of the mutual fascination between London and Bombay that began, in the 1860s... (V) 10.00 / 18.00

**Slip-Disc: Dishoom’s Bombay Grooves**
If you have any food allergies or dietary requirements please let us know. Vegan, gluten and dairy-allergy menus are available.

**Chef’s Special**
Please ask your server to confirm if our Chef’s special is suitable for guests intolerant to gluten.

**Ruby Murray**
**Mattar Paneer**
A steadfast and humble vegetarian curry, the sort that can be found in any good Indian roadside restaurant. (V) 8.90

**Chicken Ruby**
A good and proper curry redolent with spice and flavour. Tender chicken in a rich silky ‘makhani’ sauce. 10.90

**Spice Disc**
Let us know at any time if you need us to ask, and the charge will be removed.
PUDDINGS

DISHoom CHOCOLATE PUDDING
Mixing-in-the-middle chocolate pudding served with a scoop of Kashiromi ice cream. You will not want to share. (V) 6.90

TIPPLES

VICEROY’S OLD-FASHIONED (P/E/G)
The sort of drink in which Lord Mountbatten may have found welcome respite. A bottle-aged medley of Woodford Reserve, Bourbon, black leaf reduction, green tea and so on. 9.90

CHANDRA BOSE SOUR (UP)
Volatile combination of Indian and Japanese whiskies, very dry with dashes of plum bitters and egg-white foam. Controversial alliances and conspiracies will abound. 8.90

EAST INDIA GIMLET (UP)
The old-established drink devised for sailors to evade scurvy London dry gin with Rosie’s lime and a touch of calvry bitters. 8.50

BOLLYBELLLINI (FLUTE)
Raspberries, lychee, rose and cardamom with first-class sparkling wine. A very pretty missy. 7.90

COLABA COLADA
Pineapple and coconut-cream classic with a Bombay twist: a little coriander, chai syrup, lime juice and white rum. (N) 8.50

DRY TIPPLES

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 OLD-FASHIONED (ROCKS)
Smoked demersar, orange bitters, cardamom and orange peel. In the throne, warmest in the billy but Not in need of alcohol! 6.50

COOLERS & SHARBATS

FRESH NIMBU SODA
Light lemon drink to quench the thirst. Made to order with fresh juice, salt, sugar and soda. 2.90

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

WATERMELON SHARBAT
Watermelon is muddled with sparmeat and lime, then thrown over cubes of ice. 3.90

PASSIONFRUIT SHARBAT
Long and sparkling, with the fresh tang of passion fruit, 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. 3.90

LASSIS

MANGO & FENNELL LASSI
First-class yoghurt with fresh mango pulp and fennell seeds. 4.20

ROSE & CARDAMOM LASSI
Sweet and subtle as a perfumed love-letter. 4.20

BHANG LASSI
Traditional Holi drink, but with fresh shredded mint in place of happy-go-lucky honey. (N) 4.50

SALTED LASSI
Creamy yoghurt, salted and gently spiced with smoked cumin. 3.90

WHITE WINE

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 / 24.50

CHÂTEAU DU CÈDRE
2017, MARGAUX
One of the best Châteaux of the Médoc. 100% Merlot. A fine-boned beauty. 13.00 / 36.00 / 49.00

WILD SOUTH SAUVIGNON BLANC
2017, MARLBOROUGH
Light and fresh, with a light citrus tang. 8.50 / 25.00 / 34.00

ROSE & CARDAMOM LASSI
Sweet and subtle as a perfumed love-letter. 4.20

FRESH JUICE

Orange...………………………………3.90
Ruby-Red Grapefruit………………..4.20

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. 2.90

CHOCOLATE CHAI
A charming cuppa of dark chocolate and spicy chai. 3.20

GREEN DARJEELING (POT)
First-flush small leaf tea, harvested after the spring rains in Darjeeling. Gentle, light and mild. 2.90

BREAKFAST ASSAM (POT)
Assam is the most well-known tea-leaf in India. Malty, brick and bright. 2.90

FRESH MINT TEA (POT)
A spearmint steep to cleanse the palate. 2.90

GINGER, LEMON & HONEY TEA (POT)
Get rid of your cough. 2.90

NAUGHTY CHOCOLATE CHAI
The charming cuppa goes a little madcap with Bourbon. 7.20

BAILEYS CHAI
Sip hot spicy chai through a cushion of cool cream. A dessert-drink one can sink into, much like a sofa. 7.20

MONSOONOONED CATUAI COFFEE
Arabica beans from a single estate in Santacoppo, Karnataka, are borne on wood in the monsoon rains, then blended with Brazilian Catuai. A rich, aromatic coffee with soft acidity and pleasant spicy notes. Roasted by Union Hand-Roasted Coffee.

ESpresso, Single or Double…………..2.50 / 2.70
Cappuccino, CaffeLatte or Flat White…2.90
Americano……………………………2.90

CATUAI MARTINI (UP)
Dishoom’s monsooned Catuai espresso, vibrified with Lukasawa vodka, chilli liqueur, black walnut bitters and cream. (N) 8.90

GUER ROAST FILTER COFFEE
Consult your server kindly about our guest filter coffees. Hot or iced. 2.70

BOTAL SODA

THUMS UP
The cola of Bombay, in bottles mostly worn from recycling. 3.90

LIMA
Fizzy Bombay lemon drink. “Contains no fruit” — guaranteed. 3.90

PALLONJI’S RASPBERRY SODA
‘Parsis are raspberry and raspberry is Parsi!’ according to the afforementioned Mr Kohinoor. (N) 3.90

ONE WATER — STILL OR SPARKLING
Pure water that bubbles naturally to the surface from arsins springs. Bottled and supplied by ONE, a charity that donates all profits to sustainable water projects. 3.70

BEER

DAURA DAMM (GULTEN-FREE) (C/AN)
Master Brewer’s damm-good, barley-malt Yeast. Typically sessional with palate of malt, cedar bark and lime, but suited for coocials. No uncertainty. 5.4% 330ml 1.30

PEACOCK CIDER
Crafted by skilled workmanship of Aspall Cyder House. Very mellow fruitfulness, best cider aperitises, kissed by the maturing sun. Pairs well with feisty food. 4.8% 500ml 6.50