FRUIT & YOGHURT
Fresh seasonal fruits topped with coconut yoghurt infused with fresh vanilla pod, and served with toasted seeds. 6.50

COCONUT GRANOLA
A Dishoom recipe, handmade with oats, seeds, cashews, almonds, pistachios and cinnamon, roasted in coconut oil. Served with fresh seasonal fruits, and coconut yoghurt. (N) 7.20

In India, vegetarian dishes abound. From street food stalls to high banquet tables, vegetables take pride of place on the menu.

The following dishes are vegan or can be made vegan for you to enjoy. Please don’t hesitate to ask your server for any advice.

Breakfast...
Begin the day with ample and wholesome dishes, or perhaps just a drop of fresh juice. You might like to linger with a coffee and a newspaper, or just come and go in a jiffy. Breakfast is served until 11.45am every day.

The Vegan Bombay
Bountiful vegan repast. Heartily-spiced (eggless) akuri, vegan sausages, vegan black pudding, grilled field mushrooms, masala baked beans, grilled tomato and home-made vegan buns. 12.50

Vegan Akuri
A vegan version of the Irani café spiced-scrambled-egg special. Piled up richly alongside plump, home-made vegan buns and grilled tomato. (S) 7.20

Soy Keema No Eedu
Behold: a vegan breakfast of fortitude. Spiced soy keema with salli crisp-chips and home-made, toasted vegan buns. (S) 10.50

Vegan Sausage Naan Roll*
Freshly baked vegan naan, graced with vegan cheese, chilli tomato jam and fresh herbs, wrapped around choicest vegan sausage. 6.50
*cooked in the same tandoor as naans made with dairy

Date & Banana Porrridge
Organic porridge oats cooked with soy milk, banana and sweet Medjool dates. A never-ending portion: if you wish for more, you need only ask. 5.50

Fruit & Yoghurt
Fresh seasonal fruits topped with coconut yoghurt infused with fresh vanilla pod, and served with toasted seeds. 6.50

Vegan Lassis
Kindly ask your server for details of our vegan lassis. (N) 4.50

Spicy
Mild
Contains nut ingredients

If you have any food allergies or dietary requirements please let us know. Vegan, gluten and dairy-allergy menus are available.

If you feel the service is in any way lacking, you need only ask, and the charge will be removed.)
AT LUNCH, AND LATER...

KHCIA & CHUNDO
A fine, crispy snack, not unlike papad. Dip happily in the spiced chutney made to an old family recipe. Made from dependable apple, not fickle mango. 2.90

VEGETABLE SAMOSAS
Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves. 4.20

OKRA FRIES
Fine lady’s fingers for the fingers. Some may be fiery hot, some not. 4.70

BHEL
Cold and crunchy, light and lovely. Puffed rice, Bombay Mix and nylon sev tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint. (N) 4.50

CHOLE PURI*
Puffed puris lay next to hearty bowl of spiced chickpea curry, with sweet halwa alongside. Eat altogether. (S) 10.50

CHOLE CHAWAL*
An abiding favourite of Indian families everywhere, originally hailing from the Punjab. A hearty bowl of spiced chickpea curry served with basmati rice. (S) 10.50

GUNPOWDER POTATOES*
The seduction is in the tumble. Potatoes with brown skins, smoky-grilled, broken apart, tossed with crushed aromatic seeds and green herbs. (M) 6.90
*without butter or raita

VADA PAU*
Bombay’s version of London’s Chip Butty. Sprinkle the red ‘hillbilly’ Ghati masala to taste. (S) 3.90
*with vegan home-made buns

CHANA CHAAT SALAD*
A tumble of chickpeas, couscous and baby sprouts studded with fresh pomegranate and pumpkin seeds. (M) 8.90
*without bun toast

CHILLI BROCCOLI SALAD
Toasted pistachios and shredded mint leaves with finest, greenest broccoli, fresh red chillies, pumpkin seeds and dates. All is dressed up in lime and chilli. (S) (N) 9.50

FRIED GREEN CHILLIES
Do not confuse with lady’s fingers. Some may be fiery hot, some not. (S) 4.50

BOWL OF GREENS*
Grilled broccoli, fine green beans and kale tumbled with chilli and lime. 3.90
*with olive oil instead of butter

NO-BUTTER-BHUTTA*
Corn-on-the-cob, grilled over charcoal fire, rubbed with chilli, salt and lime, Chowpatty beach style. 3.90
*prepared without butter

KACHUMBER
The name refers to beating someone up nicely – a messy to-do of cucumber, onion and tomato. 3.50

STEAMED BASMATI RICE
It means “the fragrant one”. 3.20

AND FOR DESSERT...

KALA KHATTA GOLA ICE
Fluffy ice flakes steeped in kokum fruit syrup, blueberries, chilli, lime, white and black salt. The first spoonful tastesbizarre. The second is captivating. 3.70

BASMATI KHEER
Silky caramelised basmati rice pudding cooked nicely with vanilla-infused coconut milk, cardamom and cashews. Cooled and layered with blueberry compôte. (N) 5.90