In every community, eating is a means to celebrate and to bring people together. We are particularly good at this in India. Every celebration has food in the middle of it, invariably leaving us all thoroughly sated, happy and burping (considered a courteous gesture).

When feasting, Bombay’s Bohra community traditionally gather around one very large plate, or Thaal. This old tradition comes from a strong belief that sharing food across a single Thaal reinforces the precious bonds of family and community.

Our version of this lovely tradition brings large groups together over a first-class feast, dining from Thaals laden with delicious food. Small plates, Grills, Ruby Murrays, Biryani, Daal, Kachumber, and freshly baked Naan and Roti are shared by everyone at the table, enhancing the warmth of the occasion that might bring a group of old friends, work colleagues or a family together for a meal.
TIPPLES

If it suits, we can greet you with a pre-ordered bottle of sparkling wine at your table.
NON—VEG.

SMALL PLATES
Keema Pau — Spiced minced lamb and peas with a toasted, buttered, home-made bun. (S)
Okra — Fine lady’s fingers for the fingers. (V)
Bhel — Puffed rice, Bombay Mix and nylon sev tossed with fresh pomegranate, tomato, onion, lime, tamarind and mint. (V) (N)

GRILLS
Chicken Tikka — Laced with ginger juice, turmeric, garlic and green chilli. (S).
Lamb Boti Kabab — Pieces of tender lamb marinated with red chilli, garlic and ginger.

BIRYANI & RUBY MURRAY
Chicken Ruby — Tender chicken in a rich silky ‘makhani’ sauce, served with steamed basmati rice.
Jackfruit Biryani — Delicious, savoury jackfruit and delicately saffron’d rice, potted and cooked with mint, coriander and sultanas. (V)

HOUSE BLACK DAAL
A Dishoom signature dish. It is cooked over 24 hours for extra harmony. (V)

SIDE DISHES
(we’ll serve as many portions of sides as you like.)
Naan — Freshly baked in the tandoor. (V)
Roomali Roti — Soft handkerchief-thin bread. (V)
Kachumber — A messy to-do of cucumber, onion and tomato. (V)
Raita — Delicate minty-cucumber yoghurt. (V)

PUDDINGS
Basmati Kheer
Silky caramelised basmati rice pudding cooked nicely with vanilla-infused coconut milk, cardamom and cashews. Cooled and layered with blueberry compôte. (V) (N)

VEG.

SMALL PLATES
Pau Bhaji — A bowl of mashed vegetables with hot, buttered, home-made bun, Chowpatty Beach style. (S) (V)
Okra Fries — Fine lady’s fingers for the fingers. (V)
Bhel — Puffed rice, Bombay Mix and nylon sev tossed with fresh pomegranate, tomato, onion, lime, tamarind and mint. (V) (N)

GRILLS
Paneer Pineapple Tikka — Marinated then gently charred with unexpected pineapple. (V)
Gunpowder Potatoes — Potatoes with brown skins, smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs. (V) (M)

BIRYANI & RUBY MURRAY
Mattar Paneer — A steadfast and humble vegetarian curry, served with steamed basmati rice. (V)
Jackfruit Biryani — Delicious, savoury jackfruit and delicately saffron’d rice, potted and cooked with mint, coriander and sultanas. (V)

HOUSE BLACK DAAL
A Dishoom signature dish. It is cooked over 24 hours for extra harmony. (V)

SIDE DISHES
(we’ll serve as many portions of sides as you like.)
Naan — Freshly baked in the tandoor. (V)
Roomali Roti — Soft handkerchief-thin bread. (V)
Kachumber — A messy to-do of cucumber, onion and tomato. (V)
Raita — Delicate minty-cucumber yoghurt. (V)

PUDDINGS
Basmati Kheer
Silky caramelised basmati rice pudding cooked nicely with vanilla-infused coconut milk, cardamom and cashews. Cooled and layered with blueberry compôte. (V) (N)

DINNERTIME FEAST

Please choose one of the two menus.

Everything is served in plentiful portions. Large ‘Thaals’ of food will be placed on the table for guests to help themselves.

£37.00 per person

(M) Mild (S) Spicy (V) Suitable for vegetarians (N) Contains nut ingredients

Other dishes are made without nuts but may contain traces. If you have any food allergies, please let us know. While every effort is made to reduce cross-contamination, we unfortunately cannot guarantee allergen-free dishes and drinks.

An optional service charge of 12.5% will be added to your bill. Every penny of this is shared between the team in this restaurant. (Service charge is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.)
**NON—VEG. FEAST**

**SMALL PLATES**

Keema Pau — Spiced minced lamb and peas with a toasted, buttered, home-made bun. (S)

Okra Fries — Fine lady’s fingers for the fingers. (V)

Bhel — Puffed rice, Bombay Mix and nylon sev with fresh pomegranate, tomato, onion, lime, tamarind and mint. (V) (N)

**GRILLS**

Chicken Tikka — Laced with ginger juice, turmeric, garlic and green chilli. (S)

**BIRYANI**

Jackfruit Biryani — Delicious, savoury jackfruit and delicately saffron’d rice, potted and cooked with mint, coriander and sultanas. (V)

**HOUSE BLACK DAAL**

A Dishoom signature dish. It is cooked over 24 hours for extra harmony. (V)

**SIDE DISHES**

(we’ll serve as many portions of sides as you like.)

Naan — Freshly baked in the tandoor. (V)

Roomali Roti — Soft handkerchief-thin bread. (V)

Kachumber — A messy to-do of cucumber, onion and tomato. (V)

Raita — Delicate minty-cucumber yoghurt. (V)

**PUDDINGS**

(we can take individual orders after the meal)

Kulfi (V) — A sweet frozen treat. Creamy Malai, proper Pistachio (N), or sweet real Mango.

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**VEG.**

**SMALL PLATES**

Pau Bhaji — A bowl of mashed vegetables with hot, buttered, home-made bun, Chowpatty Beach style. (S) (V)

Okra Fries — Fine lady’s fingers for the fingers. (V)

Bhel — Puffed rice, Bombay Mix and nylon sev tossed with fresh pomegranate, tomato, onion, lime, tamarind and mint. (V) (N)

**GRILLS**

Paneer Pineapple Tikka — Marinated then gently charred with unexpected pineapple. (V)

**BIRYANI**

Jackfruit Biryani — Delicious, savoury jackfruit and delicately saffron’d rice, potted and cooked with mint, coriander and sultanas. (V)

**HOUSE BLACK DAAL**

A Dishoom signature dish. It is cooked over 24 hours for extra harmony. (V)

**SIDE DISHES**

(we’ll serve as many portions of sides as you like.)

Naan — Freshly baked in the tandoor. (V)

Roomali Roti — Soft handkerchief-thin bread. (V)

Kachumber — A messy to-do of cucumber, onion and tomato. (V)

Raita — Delicate minty-cucumber yoghurt. (V)

**PUDDINGS**

(we can take individual orders after the meal)

Kulfi (V) — A sweet frozen treat. Creamy Malai, proper Pistachio (N), or sweet real Mango.

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**LUNCHTIME FEAST**

Please choose one of the two menus.

Everything is served in plentiful portions. Large ‘Thaals’ of food will be placed on the table for guests to help themselves.

£28.00 per person

(M) Mild (S) Spicy (V) Suitable for vegetarians (N) Contains nut ingredients

Other dishes are made without nuts but may contain traces. If you have any food allergies, please let us know. While every effort is made to reduce cross-contamination, we unfortunately cannot guarantee allergen-free dishes and drinks.

An optional service charge of 12.5% will be added to your bill. Every penny of this is shared between the team in this restaurant. (Service charge is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.)
BOOKING YOUR FEAST

We serve Thaal feasting menus to groups of 10 or more, and we can accommodate smaller groups on request. We need to have a confirmed reservation and your food order at least 48 hours in advance.

Regardless of which menu you choose, there should be more than enough food. We would be remiss if you left without being quite full. In the unlikely event you run out of Naan, Roti, Raita or Kachumber for any of these menus, it will be our pleasure to bring more.

Our reservations-walla will be very pleased to help you choose a menu. Please don’t hesitate to ask if you have any questions or specific requirements.
TO FIND OUT MORE

OR

TO MAKE A BOOKING

PLEASE EMAIL
reservations@dishoom.com

OR TELEPHONE

KING’S CROSS ... ... 0207 420 9321
SHOREDITCH ... ... 0207 420 9324
COVENT GARDEN ... 0207 420 9320
CARNABY ... ... ... ... 0207 420 9322
KENSINGTON ... ... ... ... 0207 420 9325
EDINBURGH ... ... ... ... 0131 202 6406
MANCHESTER ... ... ... ... 0161 537 3737