

DISHOOM *Permit Room*

Our best dishes that really pack a punch are served together as part of a feast, for larger groups to devour together.

PARTY SPREAD – NON-VEG £29pp

SNACKS & SAVOURIES

PEANUT MASALA (Ve)

The first wet thing you order in a permit room: lightly-roasted fresh peanuts tossed with chopped tomato, onion, coriander, chilli and lime juice.

VEGETABLE SAMOSAS (Ve)

Three crunchy short-crust (Punjabi style) pastry parcels of potato, onion, green pea, carrot, cinnamon and clove stuffing. God loves a triangle.

CRISPY CHILLI CHIPS (Ve)

A favourite from Leopold's: twice-cooked potato chips steeped in sultry sauce of Indo-Chinese heritage (via Kolkata).

CHICKEN PICK-ME-UPS

An Indo-Chinese choice in permit rooms, this bundle of marinated and battered chicken is deep-fried, and ready to roll in red chilli chutney.

FISH CHAPALI

Succulent grilled fish patty with coriander and carom seeds, cumin, onion and tomato. Fresh green chutney and kachumber salad bring zing to your tongue.

RUBY MURRAY & DAAL

DISHOOM CHICKEN RUBY

Tender chicken in a rich-and-silky makhani sauce. A good and proper curry full of spice and flavour.

DISHOOM BLACK DAAL (V)

Rich, dark, deep, the answer to all questions. Cooked over 24 hours for extra harmony.

PERMIT ROOM SPECIAL

JACKFRUIT BERRY PULAO (Ve)

Riffing on a recipe from Bombay's Britannia & Co. – but we use luscious jackfruit – with onion, tomato, jaggery and whole spices, under a heap of saffron pulao rice studded with barberries and sultanas. Could be a group thing.

DISHES ON THE SIDE

PLAIN NAAN (V)

GARLIC NAAN (V)

STEAMED BASMATI RICE (Ve)

SWEET THINGS

ICE CREAM SANDWICH (V)

An ice cream slab is wedged between two wafers, which might take you back to K. Rustom & Company (Bombay).

Mango Dream: vanilla and rippling mango.

Rose Ripple: rose syrup and vanilla.

Tutti Frutti: with pieces of dried papaya.

Chocolate & Butterscotch: explains itself.

DISHOOM *Permit Room*

Our best dishes that really pack a punch are served together as part of a feast, for larger groups to devour together.

PARTY SPREAD – VEG

£29pp

SNACKS & SAVOURIES

PEANUT MASALA (Ve)

The first wet thing you order in a permit room: lightly-roasted fresh peanuts tossed with chopped tomato, onion, coriander, chilli and lime juice.

VEGETABLE SAMOSAS (Ve)

Three crunchy short-crust (Punjabi style) pastry parcels of potato, onion, green pea, carrot, cinnamon and clove stuffing. God loves a triangle.

MUSHROOM & ONION BHAJIA (Ve)

Like a bhaji that's gone to pieces. Light fritters of mushroom and onion, with gram flour, ginger, garlic and warming spices. Tamarind chilli chutney.

CRISPY CHILLI CHIPS (Ve)

A favourite from Leopold's: twice-cooked potato chips steeped in sultry sauce of Indo-Chinese heritage (via Kolkata).

DAHI BHALLA CHAAT (V)

Like a kaleidoscope, it tumbles together a motley mix: lentil dumplings, sweet yoghurt, roasted cumin, fresh green and tamarind chutneys, papdi crackers, chilli salt and sprinkles of sev. Wakes up all the senses.

RUBY MURRAY & DAAL

CAULIFLOWER MOILEE (Ve)

Very peaceful curry of coconut milk, golden with turmeric, curry leaves, fresh ginger, garlic and spices. A South Indian recipe, but here it's cauliflower.

DISHOOM BLACK DAAL (V)

Rich, dark, deep, the answer to all questions. Cooked over 24 hours for extra harmony.

PERMIT ROOM SPECIAL

JACKFRUIT BERRY PULAO (Ve)

Riffing on a recipe from Bombay's Britannia & Co. – but we use luscious jackfruit – with onion, tomato, jaggery and whole spices, under a heap of saffron pulao rice studded with barberries and sultanas. Could be a group thing.

DISHES ON THE SIDE

PLAIN NAAN (V)

GARLIC NAAN (V)

STEAMED BASMATI RICE (Ve)

SWEET THINGS

ICE CREAM SANDWICH (V)

An ice cream slab is wedged between two wafers, which might take you back to K. Rustom & Company (Bombay).

Mango Dream: vanilla and rippling mango.

Rose Ripple: rose syrup and vanilla.

Tutti Frutti: with pieces of dried papaya.

Chocolate & Butterscotch: explains itself.

DISHOOM *Permit Room*

Our best dishes that really pack a punch are served together as part of a feast, for larger groups to devour together.

PARTY SPREAD – VEGAN

£29pp

SNACKS & SAVOURIES

PEANUT MASALA (Ve)

The first wet thing you order in a permit room: lightly-roasted fresh peanuts tossed with chopped tomato, onion, coriander, chilli and lime juice.

VEGETABLE SAMOSAS (Ve)

Three crunchy short-crust (Punjabi style) pastry parcels of potato, onion, green pea, carrot, cinnamon and clove stuffing. God loves a triangle.

MUSHROOM & ONION BHAJIA (Ve)

Like a bhaji that's gone to pieces. Light fritters of mushroom and onion, with gram flour, ginger, garlic and warming spices. Tamarind chilli chutney.

CRISPY CHILLI CHIPS (Ve)

A favourite from Leopold's: twice-cooked potato chips steeped in sultry sauce of Indo-Chinese heritage (via Kolkata).

DAHI BHALLA CHAAT (Ve option)

Like a kaleidoscope, it tumbles together a motley mix: lentil dumplings, sweet yoghurt, roasted cumin, fresh green and tamarind chutneys, papdi crackers, chilli salt and sprinkles of sev. Wakes up all the senses.

RUBY MURRAY & DAAL

CAULIFLOWER MOILEE (Ve)

Very peaceful curry of coconut milk, golden with turmeric, curry leaves, fresh ginger, garlic and spices. A South Indian recipe, but here it's cauliflower.

PERMIT ROOM SPECIAL

JACKFRUIT BERRY PULAO (Ve)

Riffing on a recipe from Bombay's Britannia & Co. – but we use luscious jackfruit – with onion, tomato, jaggery and whole spices, under a heap of saffron pulao rice studded with barberries and sultanas. Could be a group thing.

DISHES ON THE SIDE

PLAIN NAAN (Ve*)

GARLIC NAAN (Ve*)

CHILLI BUTTER-BHUTTA (Ve option)

Charcoal-grilled and buttered corn on the cob, finished with chilli, salt and lime, Chowpatty style. Comforting and gently sweet.

STEAMED BASMATI RICE (Ve)

**vegan naans cooked in the same tandoor as naans made with eggs and dairy*

SWEET THINGS

ORANGE BLOSSOM JELLY, AND SOME (Ve)

Shaky floral jelly sits with strawberry ice-cream from Boho Gelato, and pomegranate two ways: juicy seeds and sweet molasses drizzle.