

NOT POPPADOMS

- CHAKLI (Ve)

Crunchy fried snacks (spiced flours of rice and gram) to dip into tangy chilli tomato chutney. A Permit Room regular.

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.

CHILLI CHEESY GARLIC NAAN BITES (V)

Cheddar stuffed and green-chilli smacked, straight out the Tandoor. Every hot mouthful melts – your drink’s plus-one.

CHAATS & SALADS

- CRISPY SPINACH CHAAT (+Ve option)

Hard work to make this chaat, but a holiday to eat. Crispy-fried babyleaf spinach with yoghurt, chutneys, spices, sev and fresh pomegranate. So light, so zesty, you’d eat twenty.

ALOO TIKKI CHAAT (+Ve option)

A roadside hottie. Smashed spiced potato patties dolled up with sweet yoghurt, fresh green chutney, sweet-sour tamarind and crunchy papdi. Warning: Vendors will whistle.

CHILLI BROCCOLI SALAD (+Ve option)

So much greenery! Fresh broccoli, toasted pistachios, seeds of pumpkin and sunflower, shredded mint, chilli, and so on.

KALI MIRCH CHICKEN SALAD

Marinated morsels of black pepper chicken (like Murgh Malai) flung about in creamy yoghurt dressing with salad leaves, kale, red chilli and spiced wholesome seeds.

SAVOURIES

- A SPICY CHICKEN PUFF

Irani bakery favourite. A pastry puff with hearty filling of Keralan pepper-fry chicken. Warm and spicy.

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.

LAMB SAMOSAS

Golden Gujarati filo (not Punjabi shortcrust) stuffed with minced lamb, onions and spices. Lime for tang.

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.

CHILLI CHIPS (Ve)

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

AUNTY’S MASALA EGGS (V)

A couple of devilish eggs. Boiled, spiced and loaded with onion, tomato and green chutney. Mild heat, savoury, sour and sweet – more layers than Aunty’s sari.

FISH CHAPALI

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

PRAWN RECHEADO

A Goan go-to. Pan-tanned prawns in a tangy masala of red chillies, garlic and ginger. Arrives on an a-peeling banana leaf.

If you have any food allergies or dietary requirements please let us know.

(V)

Suitable for vegetarians

(Ve)

Suitable for vegans

(+Ve option)

Vegan option available

Dishes marked (V) may contain eggs. We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen-free.

An optional service charge of 12.5% will be added to your bill. Every penny of this goes to the team. (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.)

For allergen and calorie information, simply scan the QR code.



RUBY MURRAY

- CHOLE (Ve)

Chickpeas bob to saucy beats. Roasted cumin, black tea and dried mango cut loose over waves of heat. Hearty for your party.

DISHOOM CHICKEN RUBY

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

PRAWN MOILEE (+Ve option)

Very peaceful curry of coconut milk, golden with turmeric, curry leaves, fresh ginger, garlic and spices. A South Indian recipe with juicy prawns (**or vegan with cauliflower...** £14.90).

CHEF’S LAMB CURRY

Very tasty lamb inside a rich masala sauce with spicing of garlic, red chilli and bold black peppercorns. Fiddlesticks of ginger on top.

DISHOOM MATTAR PANEER (V)

Perky peas, pillowy paneer in a delicious tomato gravy. Simple comfort.

PERMIT ROOM SPECIAL

- HALF / WHOLE-CHICKEN TANDOORI

Something special is going on here: marinated spatchcock is not coloured red. It is grilled and served with fresh kachumber, tangy green chutney and charred lemon to squeeze.

BIRYANI & PULAO

- CHICKEN BERRY BRITANNIA

Full-on tasty pot of chicken, ginger, garlic, mint, coriander and rice cooked together in the Kacchi biryani style. Think Britannia’s Chicken Berry Pulao, with cranberries.

JACKFRUIT BERRY PULAO (Ve)

Luscious jackfruit – unexpected – 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

- DISHOOM BLACK DAAL (V)

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

CHARRED SWEET POTATO (+Ve option)

Shakarkandi is mellow yellow Indian sweet potato grilled and dashed with tangy chilli-lime masala, just as the street-vendor would make it.

TENDERSTEM BROCCOLI (+Ve option)

The Hindi name is *hari phool gobhi* (green flower cauli), here steamed and grilled, then tumbled with chilli and lime. Fools, and angels, rush in.

RAITA (V)

Minty yoghurt, cool as a cucumber. Always on standby.

BREAD & RICE

- PLAIN NAAN (+Ve option*)

£4.40

GARLIC NAAN (+Ve option*)

£4.70

CHEESE NAAN (V)

£4.90

STEAMED BASMATI RICE (Ve)

£4.70

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

BREAKFAST

– Begin the morning after the night before with a Double Bacon Naan Roll and a Marmalade Mimosa or some Bun Maska and Chai. Wakey Wakey. Served until 11.45am every day.

IN 1949, the ‘Bombay Prohibition Act’ was passed and has never been repealed. In the early days, there were Aunty Bars, secret back rooms where modest Goan ladies sold Feni liquor, occasionally paying a hefty *hafta* to the police. A boiled-egg vendor stationed nearby – a clue for those in the know. Over time, restaurants would set aside a place where permit-holders could get a drink. These special places came to be known as permit rooms.

HIGHBALLS

‘THE SUNLIT SET’

Glinting bottles, endlessly rising tiny bubbles. Pour like light on ice.

BLUSHING DAWN PALOMA (Ve) . . . £12.50
Kumquat super-juice, chilli-infused Altos Plata tequila, spice, pink salt, lime-oil sugar and a hint of Del Maguey mezcal. Smoky but no coughing.

BEYOND THE PALE DAYLIGHT (Ve) . . £12.90
Worth getting out of bed at any time for this tropical custard-apple sherry and Indian tonic. Low alcohol (3.8%), if you care.

GOLDEN GLOAMING FIZZER (Ve) . . £12.50
Soda of orange bitters with cordial from pressed mandarin juice and a fresh segment to eat. Not to mention the lingering Redbreast 12-Year-Old Irish whiskey.

TWISTED CLASSICS

IN A PONY GLASS

ORANGE WINE MARGARITA (Ve) . . . £12.50
A risky drink, as it’s obscenely good for your health. Orange wine and its syrup, almond bitters for nutty depth, a touch of citrus and Altos Reposado tequila. The classic margarita can retire.

MANGOSTEEN DAIQUIRI (Ve) £12.50
White rum, mangosteen, fruit syrup and chamomile get mixed up. Let the nice person spray your pony with lime oil.

PERMIT ROOM CLOVER CLUB (V) . . . £12.50
Don’t be fooled by the pretty pink, or the coconut-cardamom foam – there’s strength inside this velvet glove. House raspberry-and-lychee liqueur, Beefeater dry gin and a dash of lemon oil. You will feel historical.

CHAI CAFFÈ MARTINI (Ve) £12.50
No sleeping on this pillow. Sip rich coffee, chai spices and banana-infused La Hechicera rum through a silky cushion of crema. Nibble on the bit of banana.

ON THE ROCKS

MANGO LASSI PUNCH (V) £13.00
Old Monk rum (a Bombay favourite) with yoghurt and spicy mango syrup. In some legend there’s a handsome monk in the forest...

SUMMERHOUSE NEGRONI (V) . . . £13.70
A boozy break to Northern India’s hilltop apples. Beefeater dry gin, Campari, sweet vermouth with dashes of Manzanilla dry sherry, apricot liqueur and Calvados.

NEW PERMIT ROOM OLD-FASHIONED (V) £13.70
A newly-fashioned old hat. Coconut-washed Woodford Reserve bourbon, Pedro Ximénez sherry and Medjool-date liqueur. “High-class Bombay in a glass” – so they say.

SHORT & BOOZY

PONY GLASS / TWO SIPS

FENI MARTINI (V) £13.20 / £5.10
A nod to old, dangerous Indian moonshine. A green olive rests in a cloudy-cold mix of Monkey 47 dry gin, Axia Extra Dry Mastiha spirit and cashew eau de vie. Is it love? It is strong, balanced, pure.

THUMS UP SAZERAC (Ve) . . . £13.20 / £5.10
Ice-cold, old-school classic of Sazerac rye whiskey, Seignette VS cognac, Peychaud’s bitters and absinthe, sweetened with a reduction of Thums Up (Indian big-name cola rebel).

AUNTY’S ANJEER MANHATTAN (V) £13.20 / £5.10
Fig liqueur, bourbon, sweet vermouth and bitters. Medicinal aroma (for your health).

FROZEN LIPSTERS

SPICY GUAVA FROSÉ (Ve) £11.30
A tumbler of rosé ice-crush with guava fruit, and candied red chilli to play hot-and-cold.

KIWI COLADA SHIMMY (Ve) £11.00
Let this icy pineapple-coconut classic – laced with rum, kiwi, lemongrass and ginger – shimmy down your drainpipe.

MORNING GLORIES

CRYSTAL MARY (V) £11.20
Pale clear concoction of tomato and jalapeño-infused vodka with aromas of green. Close your eyes: it tastes red. Candied chilli and sundried tomato give you something to chew on.

MARMALADE MIMOSA (Ve) £11.20
Home-made marmalade liqueur, fresh red grapefruit juice and Integrale organic sparkling wine. Calm, cloudy, comforting, possibly the cure.

TEETOTAL

(NO HAFTA)

SOBER SUMMER NEGRONI (Ve) £9.20
Green apple and apricot, no-alcohol gin, no-alcohol vermouth, no-alcohol bitter. Dishoom hand-made them all, singing no, no, no.

PINK PEPPER PINEAPPLE SODA (Ve) . . . £8.70
Foam-capped sparkling green Darjeeling with gentle pineapple cordial and pink peppercorn tincture. Tingles on your tongue. Abstemious and glorious.

NO-HAFTA KIWI COLADA (Ve) £8.70
Frozen pineapple-coconut classic – with kiwi, lemongrass and ginger. Plenty of shimmy, but no rummy.

LYCHEE FRENCH ‘75 (Ve) £8.70
Juices of lemon and cabernet grape, with no-alcohol gin and lychee sparkling wine – all 100% prohibition-friendly. (No permit required.)

WINE & BEER

Make eyes at the other menu. Good-time, good-will, natural, organic, biodynamic, local, and the like.

LASSIS

MANGO LASSI (V) £6.20
First-class yoghurt drink with the sweetness of mango.

SALTED LASSI (V) £6.20
Crushed cumin and salt gently flavour this creamy yoghurt drink.

CBD BHANG LASSI (V) £8.90
The Holi drink. Ours is with ginger, shredded mint, hints of spice and happy dashes of CBD botanical bitters instead of the traditional half oz. from a good dealer.

SOFTS

THUMS UP / LIMCA (Ve) £5.50

PALLONJI’S ICE CREAM SODA (Ve) . . £5.50

AGUA DE MADRE WATER KEFIR (Ve) . . £5.60

FRESH ORANGE JUICE (Ve) £4.80

FRESH GRAPEFRUIT JUICE (Ve) £5.90

GINGER SHOT (Ve) £4.10

TURMERIC SHOT (Ve) £4.10

STILL / SPARKLING WATER (Ve) £4.10

HOT DRINKS

All coffee in this Permit Room is ethically sourced and roasted by friends nearby.

ESPRESSO (Ve) £2.90 / £3.90

FLAT WHITE / LATTE (+Ve option) £4.40

CAPPUCCINO (+Ve option) £4.40

GUEST BREW (Ve) £3.90

HOUSE CHAI (+Ve option) £4.50

CHOCOLATE CHAI (+Ve option) £4.60

BREAKFAST ASSAM TEA (POT) (Ve) . . £3.70

DARJEELING GREEN TEA (POT) (Ve) . . £3.90

FRESH MINT TEA (POT) (Ve) £3.70

GINGER, LEMON & HONEY TEA (POT) (V) £3.90

HALDI DOODH (+Ve option) £4.50

MATCHA LATTE (+Ve option) £4.50

A MEAL FOR A MEAL – For every meal you eat with us, we donate a meal to a child. We work with two charities – Magic Breakfast in the UK and The Akshaya Patra Foundation in India – who provide nourishing free meals to schools.