

CHRISTMAS FEASTS AT

DISHOOM

In every community, eating brings people together in celebration. We are particularly good at this in India. Celebrations generally have food right in the middle of them, leaving us all thoroughly sated and burping gently (considered a courteous gesture).

When feasting, Bombay's Bohra community traditionally gather around one very large plate, or Thaal. They believe that sharing food from a single Thaal reinforces precious family and community bonds.

Our version of this tradition brings large groups together over a first-class Christmas feast, dining from Thaal laden with food. Small Plates, Grills, Biryanis, slow-cooked Turkey Raan, Kachumber, and freshly baked Naans are shared by everyone at the table, enhancing the warmth that brings a group of old friends, work colleagues or a family together for a meal.

(Sporting the red Santa hats, muchis and bindis that we provide for parties is entirely optional, but does make for excellent photographs.)

19th November – 24th December 2018

TIPPLES



If it suits, we can greet you with
pre-ordered bottles of Prosecco
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.

TURKEY RAAN WITH ALL THE TRIMMINGS

Whole turkey leg prepared in the traditional Indian raan style, cooked slowly over a day until meltingly tender. Served with Bombay-style potatoes, masala winter greens and spiced cranberry chutney

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 Bread — Freshly baked in the tandoor. (V)

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

Raita — Delicate minty-cucumber yoghurt. (V)

PUDDINGS

Bun Muska Pudding — A matchless bun (bread) maska (butter) pudding steeped in vanilla custard, topped with sultanas and served warm with cinnamon ice cream. (V)

CHRISTMAS FEAST

Please choose one of the two menus. Large 'Thaals' of food will be placed on the table for guests to help themselves. Everything is served in plentiful portions.

£40.00 per person

We also invite you to pre-order a festive 'Naughty Chai' — a very agreeable way to end your meal

CHAI EGG NOG £6.90

COGNAC CHAI £6.90

NAUGHTY CHOCOLATE CHAI £6.90

BAILEYS CHAI £6.90

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

Other dishes are made without nuts and flour (gluten) but may contain traces. If you have any food allergies, please let us know.

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.)

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 Tikka — Marinated then gently charred with red and green capsicums. (V)

Gunpowder Potatoes — Potatoes with brown skins, smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs. (V) (M)

CHOLE PURI

Puffed puris lay next to a hearty bowl of spiced chickpea curry, with sweet halva alongside. Eat altogether. (V)

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)

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TO FIND OUT MORE OR TO BOOK YOUR FEAST

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PLEASE EMAIL reservations@dishoom.com

OR VISIT dishoom.com/reservations

We serve our festive feasting menu to groups of 10 or more, and to smaller groups on request.

In the unlikely event you run out of Naan, Raita or Kachumber for any of these

menus, we will bring you more. We'd like you to leave full!

In order to confirm your reservation, we need confirmation of your menu choice within 7 days of your enquiry. Our reservations-wallas will be delighted to help you choose

your menu. If you are hankering for a specific dish that isn't on your preferred menu, please let us know. We will always try to accommodate requests.

We regret that we cannot offer the a la carte menu to groups of 10 or more. It causes kitchen delays – both for the party in question and to other diners. Sincere apologies.

Good Food Guide UK Best Small Group, 2016 and listed 2012–2018

Yelp Best UK Restaurant 2015 & 2016

Times Top 100 Best Companies to Work For, Ranked #36, 2017

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