

**DISHOOM BREAKFAST**

## COOKED BREAKFASTS

*The Parsi bodybuilders – whose portraits still hang from the walls of Yazdani café – famously consumed several eggs a day to attain their muscular physiques. These breakfasts would satisfy any candidate for the coveted ‘Mr. Zoroastrian’ crown.*

### KEJRIWAL

Two fried eggs on chilli cheese toast. A favourite of the well-to-do Willingdon Club, the first such Bombay institution to admit natives; the dish is reputedly named for the member who kept asking for it. (Not to be confused with Arvind Kejriwal, leader of India’s Aam Aadmi – common man’s – political party.) (V) **4.90**

### BOMBAY OMELETTE

A crazy-paving omelette of chopped tomato, onion, coriander and green chilli. Served with grilled tomato and Fire Toast. (V) **6.90**

### AKURI

Spicy scrambled eggs — an Irani café staple — piled up richly alongside plump pau buns and served with grilled tomato. (V) (S) **6.90**

### KEEMA PER EEDU

A Parsi power breakfast: spicy chicken keema studded with delicate morsels of chicken liver, topped with two runny-yolked fried eggs and sali crisp-chips. Served with pau. (S) **7.90**

### THE BIG BOMBAY

Your plate will be laden with abundant Akuri, char-striped smoked streaky bacon from The Ginger Pig, peppery Shropshire pork sausages, masala baked beans, grilled field mushroom, grilled tomato and buttered pau buns. Too good. **11.50**

## FRUITS, GRAINS & BREADS

### HOUSE PORRIDGE

Organic porridge oats cooked with milk, banana and sweet Medjool dates. A never-ending portion: if you wish for more, you need only ask. (V) **3.90**

### FRUIT & YOGHURT

Fresh mango, grapes, strawberries, blueberries and honeydew melon, topped with creamy yoghurt infused with Keralan vanilla pod, and the London Honey Co’s excellent Buckinghamshire honey. (V) **4.70**

### HOUSE GRANOLA

A Dishoom recipe, handmade with oats, seeds, cashews, almonds, pistachios and cinnamon, toasted in butter and honey. Served with fresh fruits, Kerala-vanilla yoghurt and Buckinghamshire honey. (V) (N) **5.20**

### BUN MASKA

The Irani café classic. The bun is toasted hot on the outside, with a slice of butter inside, to be dipped into your spicy chai. The simplest thing, eaten everywhere in Bombay. (V) **2.70**

### FIRE TOAST

Thick slices of bloomer bread are buttered and thrown onto the grill where they become char-striped. Served with home-made preserves: pineapple-pink-peppercorn jam, and tangy orange marmalade with star anise. (V) **2.70**

## DISHOOM NAAN ROLLS

*Each naan is freshly baked — by hand, and to order — in the tandoor oven. It is then graced with a little cream cheese, chilli tomato jam and fresh herbs, and wrapped around one of these first-rate fillings.*

### BACON NAAN ROLL

The Ginger Pig’s smoked streaky bacon is dry-cured for five days with rock salt and Demerara sugar then cold-smoked over oak chips. A Dishoom signature dish, and deserving of all its accolades. **5.20**

### SAUSAGE NAAN ROLL

Award-winning Shropshire pork sausages, warmly spiced with cracked black pepper. Each sausage is made by hand in the old-fashioned way. **5.20**

### EGG NAAN ROLL

Two fried free-range eggs with saffron-yellow, runny yolks. Warm and most gratifying. (V) **4.70**

### BACON & EGG NAAN ROLL ... .. **6.50**

### SAUSAGE & EGG NAAN ROLL ... .. **6.50**

## SIDE ORDERS

|                               |             |
|-------------------------------|-------------|
| Masala beans ... ..           | <b>1.50</b> |
| Grilled tomato ... ..         | <b>1.00</b> |
| Grilled mushrooms ... ..      | <b>1.50</b> |
| Fried chicken livers ... ..   | <b>1.90</b> |
| One sausage ... ..            | <b>1.50</b> |
| Three rashers of bacon ... .. | <b>2.50</b> |

Our bacon is supplied by The Ginger Pig.

Our sausages are from Maynard’s Farms.

All egg dishes are made with Burford Brown eggs.

|            |                                 |
|------------|---------------------------------|
| (V) ... .. | <i>Suitable for vegetarians</i> |
| (S) ... .. | <i>Spicy</i>                    |
| (N) ... .. | <i>Contains nut ingredients</i> |

*Other dishes are made without nuts 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.*

BEGIN THE DAY WITH ample and wholesome dishes, or perhaps just a drop of Chai and Bun Maska.

You might like to linger with a newspaper, or avail yourself of our free ChaiFi (no password required).

Breakfast is served from 8am to 11.30am on weekdays, and from 9am to midday on weekends.

## COLD DRINKS

### BREAKFAST LASSI

A concoction of yoghurt, banana, mango and oats. Keep regular. **3.70**

### BLOODY MARY

Made with the feisty Mary-mix of Dishoom. **7.50**

### VIRGIN MARY

Feistiness abounds, but there is no swearing. **3.70**

### PIERRE PAILLARD, NV, GRAND CRU CHAMPAGNE

Prize-givers go doolally about this refined and most palatable blend of Pinot Noir and Chardonnay grapes. Intense, yeasty brioche and toasted almond, with citrus finish. 150ml / 750ml **10.90 / 49.50**

### THE DHOBLE

A refreshing breakfast cocktail, named for the notorious party-pooing Assistant Commissioner of Police of Bombay, Vasant Dhoble. Fresh orange juice, Opihr spiced gin, maraschino liqueur and a squeeze of lemon, served over cubed ice. **7.50**

## FRESH JUICE

*No poppycock. When you ask, the fruit will be juiced.*

|   |             |
|---|-------------|
| Orange ... ..   | <b>3.50</b> |
| Ruby-red grapefruit ... ..  | <b>3.50</b> |
| Apple, carrot & ginger ... ..                                     | <b>4.50</b> |
| Pineapple, lime & black pepper ... ..                             | <b>4.50</b> |
| Watermelon & apple ... ..   | <b>4.50</b> |
| Black grape & lemon ... ..  | <b>5.00</b> |
| Cucumber, celery, watermelon rind, spinach, apple & ginger ... .. | <b>5.00</b> |

## HOT DRINKS

### HOUSE CHAI

All things nice: warming comfort and satisfying spice. Made in the proper way. All who have tried it are swearing by it. **2.50**

### CHOCOLATE CHAI

A charming couplet of dark chocolate and spicy chai. **2.70**

### GREEN DARJEELING (POT)

First-flush small-leaf tea, harvested after the spring rains in Darjeeling. Gentle, light and mild. **2.20**

### ENGLISH BREAKFAST ASSAM (POT)

Assam is the most well-liked tea-leaf in India. Malty, brisk and bright. **2.20**

### FRESH MINT TEA (POT)

A spearmint steeper to cleanse the palate. Get rid of your cough. **2.20**

### MONSOONED MALABAR COFFEE

*Arabica beans from a single estate in Santicoppa, Karnataka, are bared on wood to the monsoon winds. A rich, aromatic coffee with very low acidity. Roasted locally in London by Union Hand-Roasted Coffee.*

|                                   |                    |
|-----------------------------------|--------------------|
| Espresso, Single or Double ... .. | <b>1.70 / 1.90</b> |
| Cappuccino or Caffelatte ... ..   | <b>2.50</b>        |
| Americano ... ..                  | <b>2.50</b>        |

## A BOMBAY CAFÉ IN LONDON

The original Bombay Cafés have almost disappeared. Their faded elegance welcomed all: rich businessmen, sweaty taxi-wallas and courting couples. Fans turned slowly. Bentwood chairs were reflected in stained mirrors, next to sepia family portraits. Students had breakfast. Families dined. Lawyers read briefs. Writers found their characters.

Opened early last century by Zoroastrian immigrants from Iran, there were almost four hundred cafés at their peak in the 1960s. Now, fewer than thirty remain. Their loss is much mourned by Bombayites.