

THE WEE STORY OF DHOOM

Mr. Dhaneshwar Prasad - Founder and Chef Director

Hailing from the Uttarakhand, the land of Gods, and living most of his young adult life in the buzzing capital of India- New Delhi, Prasad already knew hospitality is his calling at an early age due to his love of food.

Having helped to open and worked at various establishments ranging from street food cafes to 5-star hotels, Prasad was headhunted and arrived in Scotland to help open a chain of curry houses in 2003. Prasad then went on to successfully opening eight curry houses, one fine dining and one buffet restaurant, all in and around the Scottish capital.

It is during this period Prasad realised that the Indian food that was served here in UK was very much adapted to the local palate and taste and has only a distant resemblance to the actual Indian cuisine that he grew up eating with.

The food he actually loved and wanted to serve wasn't even what the restaurants and hotels in India portrayed and served as Indian Cuisine. Prasad wanted to showcase the nutritious and tasty food that he grew up eating with to the people of Dunfermline and Scotland.

It was also Prasad's attempt to bring the authentic taste and flavour of Indian street food to the people of the UK. He also wanted to preserve and bring recipes to the UK made by the grandmothers and Mothers daily for the families and the recipes that are passed on from generations to generations.

Chef Prasad doesn't write menus from recipe books or memory, he takes journeys to every region, exploring their food by foot. These trips not only form the backbone of the recipes but allow us to acquire the unique spices and ingredients which make Dhoom so special.

It is at the back of this realization and his 33 years of experience in hospitality that Dhoom was conceptualized.



Dhoom Indian Streatery and Bar- Opened its doors in 2018

India. A vast and complex land with food at its very core. A country defined by its eating habits, from street corners to regal homes. Visceral and intense, every pocket throbbing with unbound enthusiasm.

Dhoom is that unbound enthusiasm. Quite literally. We stand for the very meaning of the word. Our unbound enthusiasm for the hyper-regional food of India, told through frequently changing affordable tasting menus. Dhoom is not another curry house. Dhoom is a journey through the changing landscapes and cuisines of India.



Dhoom is a unique and one of its kind Indian Streatery and Bar serving delectable delicacies from the streets of India and similarly unique and carefully crafted Indian -inspired cocktails and mocktails from its bar.

Dhoom takes pride in not being your average regular curry house. Dhoom instead provides your senses a journey through various cities and cuisines in India by bringing you carefully and meticulously curated menus that pick elements and dishes from the highlighted regions and cities throughout the year.

This is also the reason why we keep changing the menu every 6 months! So dining at Dhoom is always exciting as you explore a different flavour every time!.

What also makes Dhoom different is our approach to ensuring that we cater for most dietary requirements like Gluten, Nuts and Lactose, which is quite a rare feat for an Indian restaurant. A lot of focus goes into creating menu items that not just great at taste, but healthy too. We refrain from using double cream, desi ghee, and cashew nuts amongst others in most menu items for these precise reasons.

We are probably the only restaurant in the UK where a team of chefs spends 5-6 weeks on the streets of India, exploring the culinary regions and tasting the local flavours and delicacies. We then create a menu that incorporates those travel experiences and things that inspired us to create something unique for our new home, Dunfermline and it's people.

The first destination when starting the Dhoom culinary journey was the capital of India- New Delhi. We have since covered 11 different regions and cities in the country from North, West, East and South.

The current menu is from the city of Chennai or Madras, and places around Chennai along the Coromandel Coast. The colonial influence is still reflected throughout the city in its architecture, culture, food, and the people themselves. Chennai is a warm and welcoming coastal metropolitan megacity with a love for food, music, dance, poetry, and culture. Each dish has its own story of vibrant spicing. It's a city where the heritage of the past is met with the changing vista of a modern cosmopolitan. From the cricket ground to the railway station to the coast, and all the streets in-between, no two dishes are the same.

Awards and Achievements

Dhoom won 14 awards within 5 years of our existence in this lovely city of Dunfermline. Our first achievement was being crowned "The Best Newcomer Indian Restaurant in Scotland" followed by one of our latest honours of being "The Best Indian Restaurant in Scotland" and this was conferred to us last year.

We are proud recipients of 1 Rosette Award for Culinary Excellence for 2 years running. We proudly represent the newest city of UK- Dunfermline. We sincerely hope you enjoy the Dhoom experience.

पिक्चर अभी बाकी है मेरे दोस्त.....
(My Friend The Film Isn't Over Yet....)
Namaste



À LA CARTE STREET FOOD MENU

Popular Indian Street food from across the country

VEG STREATERY - £7.50

CHICKPEA KOTLET (NEW)(VG)(GF)(DF)(NF)

Famous parsi chickpea cutlets from Mumbai on the western coast of India

MAC N CHEESE PAKORA (VG)(GF)(DF)(NF)

Dhoom's twist on the popular Italian mac & cheese, an Indian style macaroni & cheese pakora

RAILWAY ALU TIKKI (VG)(GF)(DF)(NF)

Famous Indian railway canteen-style potato tikki from Delhi

KAPPA VADAI (NEW)(VG)(GF)(DF)(NF)

Tapioca vadas from Chennai on the southern coast of India

NON-VEG STREATERY

BAMBAL MACHHI PAKODA (NEW)(GF)(DF)(NF) - £8.50

Mumbai's iconic street-style battered fried fish pakoras

CHICKEN 65 CHAAT (Ask for Gluten-Free option) (DF)(NF) - £8.95

A chaat made from boneless chicken marinated with ginger garlic paste, garam masala and tossed with hot chili garlic sauce from Chennai

KING PRAWN KOLIWADA (NEW)(GF)(DF)(NF) - £9.95

Special Koliwada Masala marinated king prawn from the Konkan coast

FULLY LOADED CHICKEN CHAAT (NEW)(DF)(NF) - £9.95

Juliennes of chicken, carrots, beetroots & potatoes with sweet & spicy sauce in a crispy taco.

CRISPY PUNJABI LAMB (NEW)(DF)(NF) - £8.50

Spicy Punjabi-style minced lamb rolls from Chandigarh in the Northern Part of India

SIGRI THE GRILL

(Chef's Recommendation)

Sigri cooking is a traditional Indian style of grilling and roasting food. All dishes are served pre-plated with respective carbs and accompaniments.

GRILLED STUFFED PANEER STEAK (NEW)

(V)(GF)(NF) - £16.95

Homemade cottage cheese stuffed with apricot and fig masala & grilled

GRILLED TAWA FISH (NEW)(GF)(DF)(NF) - £17.95

Grilled white fish fillet marinated with special tandoori masala

SWEET CHILLI KING PRAWN (NEW)(GF)(DF)(NF) - £18.95

Sweet and tangy grilled king prawn

MASALA ROAST DUCK (NEW)(GF)(DF)(NF) - £18.95

Indian masala marinated duck roasted and served with coconut sauce

NILGIRI MURGH TIKKA (NEW)(GF)(DF)(NF) - £18.95

Silky chicken breast tikkas flavoured with fresh crushed black pepper, inspired from black pepper plantations from Nilgiri Hills

CURRY STREATERY

SAMBAR (NEW)(VG)(GF)(DF)(NF) - £10.95

Traditional Amma (mother) style vegetables and lentil sambar

TIRUPATI PANEER MATAR (NEW)(V)(GF)(NF) - £12.95

Tirupati temple inspired paneer & peas curry

MALABARI AUBERGINE (NEW)(VG)(GF)(DF)(NF) - £10.95

A dry preparation of smoked aubergine, potatoes & green peas

KING PRAWN THOKKU (NEW)(GF)(DF)(NF) - £15.95

King prawns in a special tangy Tamilian sauce finished with coconut cream

MANGO FISH CURRY (GF)(DF)(NF) - £14.95

White marinated fish fillet cooked in a special mango and coconut curry

MEEN MOILEE (FISH MOILEE)(GF)(DF)(NF) - £14.95

Coromandel coast-style tamarind and fresh coconut fish curry

CHICKEN MASALA DESI (GF)(DF)(NF) - £13.95

Slow-cooked boneless chicken in a sweet and tangy onion tomato sauce tempered with curry leaves and mustard seeds

MANGO CHICKEN CURRY (GF)(DF)(NF) - £13.95

Mango and coconut-based mild chicken curry

RAILWAY CANTEEN LAMB (GF)(DF)(NF) - £15.95

A mouth-melting slow cooked lamb preparation with potatoes

CHETTINADU GOAT CURRY (NEW)(GF)(DF)(NF) - £15.95

Chettinad-style aromatic and fiery slow-cooked goat meat masala

ACCOMPANIMENTS

STEAMED BASMATI RICE £3.25

PILAU RICE £3.95

CHAPATI £1.95

ROTI £2.50

MALABARI PARATHA £3.50

GARLIC NAAN £3.95

CHIPS £3.50

MASALA CHIPS £3.95

MITHA (Indian and Indian inspired desserts to finish the meal)

WHITE CHOCOLATE SAMOSA (V) - £5.95

White chocolate, coconut, and dry fruit filling in a crispy filo sheet

GAJJAR HALWA WRAP (V) - £5.95

Slow cooked grated carrots cooked with milk and dry fruit filling in a crispy filo sheet

GULAB JAMUN (V) - £4.95

Traditional Indian sweet made from reduced milk, soaked in an aromatic honey syrup of green cardamom, rose water, saffron

MANGO KULFI (V)(GF)(NF) - £4.95

Mango-flavoured Indian milk ice-cream topped with special mango sauce

PISTACHIO KULFI (V)(GF) - £4.95

Pistachio-flavoured Indian milk ice-cream topped with special white chocolate sauce

COCONUT LADDU (VG)(GF)(DF)(NF) - £5.95

Traditional coconut and jaggery laddus served with special mixed berry sauce

V= Vegetarian VG= Vegan GF= Gluten-free N= Contains nut DF= Dairy free NF= Nut free GF* = Can be made without Gluten