

dhoom
EAT • DRINK • INDIAN



Chef Prasad's DESI EATS

Best of taste from India



dhoomuk.co.uk

Lunch Menu

Street food from all over India

7 Course Indian Street Food Taster Menu – £19.95

Make it 8 Course & add Dhoom's favourite Shorba for £2.95

(12:00 pm – 2:30 pm)



(Please inform the waiting staff about your dietary preferences and requirements while ordering.)



PRE – STARTER

CALCUTTA VEG BHAJA (VG)(GF)(DF)(NF)

Crispy assorted vegetable pakora from Kolkata, eastern part of India

STARTERS

(All starters are served course-wise, one after the other)

BHOJPURI DAL CHAWAL (VG)(GF)(DF)(NF)

A rice and black lentil khichdi arancini from Eastern part of India

NAVRATAN VEG KEBAB (VG)(GF)(DF)(NF)

Navratan meaning Nine Jewels, is a popular Jalandhari kebab, prepared using 9 assorted vegetables

DHANIYA CHICKEN TIKKA (GF)(DF)(NF)

Overnight marinated chicken breast in a flavourful & aromatic green marinade of coriander, mint, green chillies, and spinach from Hyderabad, Southern India

LAMB KOFTA KEBAB (GF)(DF)(NF)

Steamed Indian style meat ball made with minced lamb, assorted herbs and ground spices cooked in a rich and tangy tomato sauce from Lucknow, northern part of India

HAULLE HAULLE (VG)(GF)(DF)(NF)

Let's have a wee rest!

Coconut Ladoo

A palate cleanser inspired by the love for coconuts on the southern coast

MAIN COURSE

(Please choose one main course from the following. All curries are served along with a portion of Pilau Rice and Indian Bread.)

VEG BHAJA ROLL (VG)(DF)(NF)

Crispy assorted vegetable pakora, topped with mint sauce, chilli sauce and cheese and wrapped in tortilla bread and served with special masala chips

CHICKEN TIKKA MASALA ROLL (DF)(NF)

Chicken tikka cooked with tikka masala sauce, topped with cheese and wrapped in tortilla bread and served with special masala chips

MATTAR MUSHROOM HARAPYAAZ (VG)(GF)(DF)(NF)

Dhaba style preparation of cooking mushroom, green peas, and spring onion cooked in sweet and tangy onion-tomato sauce

DAL MASOOR (VG)(GF)(DF)(NF)

Inspired from Chef Prasad's mother's homestyle preparation of brown whole lentils tempered with onion, tomatoes, asafoetida and cumin

PUNJABI CHANA MASALA (VG)(GF)(DF)(NF)

A northern Indian style aromatic and tangy chickpeas cooked with onions, tomatoes, ginger, garlic, and flavoured with dried mango powder and dried pomegranate seeds.

MANGO FISH CURRY (GF)(DF)(NF)

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

CHICKEN MASALA DESI (GF)(DF)(NF)

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)

A mild, comforting chicken curry, chicken cooked in a mango and coconut sauce

LAMB KARAHAI (GF)(DF)(NF)

A traditional punjabi preparation, lamb cooked with fresh tomatoes, bell peppers, ginger and garlic, flavoured with coriander, cumin, and black pepper and finished with fresh ginger juliennes.

CHEF PRASAD'S DESI EATS

10- Course Taster Menu - £32.95

(12:00 pm till Late)

This Indian taster food walk takes up to 1:30 Hrs to be completed, experienced, and enjoyed thoroughly.

(Please inform the waiting staff about your dietary preferences and requirements while ordering. Also, kindly let us know about any time stipulations or if attending any shows/events/functions to ensure they are being taken care of accordingly.)



PRE-STARTER

CALCUTTA VEG BHAJIA (VG)(GF)(DF)(NF)
Crispy assorted vegetable pakora from Kolkata, eastern part of India

POONDU RASAM (VG)(GF)(DF)(NF)
Dhoom's take on traditional tomato & tamarind rasam, spicy, sour and tangy, tempered with fresh garlic, mustard seeds and curry leaves, from Madurai, southern part of India

STARTERS

(All starters are served course-wise, one after the other)

PANEER TIKKA MAKHANWALA (V)(GF)(NF)
Overnight marinated Indian homemade cottage cheese, called Paneer, finished over griddle plate served with a velvety makhani tomato-based sauce from Delhi, northern part of India

ALOO CORN CHOP (VG)(GF)(DF)(NF)
Inspired from popular Bengali teatime snack, potato and sweetcorn cutlets from Kolkata, eastern part of India

CHOWPATTY SEV PURI CHAAT (VG)(GF)(DF)(NF)
A tangy chaat made using crispy papdi, mint and tamarind sauce, loved throughout India, a popular snack of Mumbai and best enjoyed on Mumbai's Beaches in the west of India.

FISH KOLIWADA (GF)(DF)(NF)
A popular spicy and crispy fish preparation, made by the local fishermen from the Koli community along the Konkan Coast in the west of India.

ZAFARANI MURGH MALAI TIKKA (GF)(DF)(NF)
A Mughlai royal dish, that involved marinating chicken overnight, grilled fresh and served over a creamy, white sauce infused with saffron, cardamom, white pepper and kasoori methi from Punjab, in the Northern part of India

PESTO LAMB CHAPLI KEBAB (GF)(DF)(NF)
Chef Prasad's healthy take on fried chapali kebab, a dish brought to India from Afghanistan by traders, refugees and settlers, lamb minced with basil, ginger, garlic, onion, green chillies, first steamed and then grilled, from Lucknow, in the northern part of India

HAULLE HAULLE (VG)(GF)(DF)(NF)
Let's have a wee rest!

MAIN COURSE

(Please choose one main course from the following. The main course is served along with a shared portion of Pilau Rice, Indian Breads and Masala Chips.)

MATTAR MUSHROOM HARAPYAAZ (VG)(GF)(DF)(NF)
Dhaba style preparation of cooking mushroom, green peas, and spring onion cooked in sweet and tangy onion-tomato sauce

SHAHI PANEER (V)(GF)(NF)
A royal preparation of homemade cottage cheese, Paneer, cooked in a thick, velvety smooth gravy, made from onions, tomatoes and finished with kasoori methi

DAL MASOOR (VG)(GF)(DF)(NF)
Inspired from Chef Prasad's mother's homestyle preparation of brown whole lentils tempered with onion, tomatoes, asafoetida and cumin

PUNJABI CHANA MASALA (VG)(GF)(DF)(NF)
a northern Indian style aromatic and tangy chickpeas cooked with onions, tomatoes, ginger, garlic, and flavoured with dried mango powder and dried pomegranate seeds.

KING PRAWN METHI MALAI (GF)(DF)(NF)
A punjabi style juicy and succulent, king prawns cooked in a rich onion and charmagaz sauce flavoured with fenugreek, cumin, ginger, garlic, and garam masala.

KOKUM FISH CURRY (GF)(DF)(NF)
A vibrant, tangy, and aromatic dish from the Konkan coast, fish cooked in an onion - tomato sauce, flavoured with the famous sour, and acidic Kokum fruit, tempered with mustard seeds, curry leaves and finished with coconut cream.

AMRISTARI TAWA CHICKEN (GF)(DF)(NF)
A Lahori punjabi style preparation, chicken getting chopped, mixed and cooked together on a flat griddle, with onions, tomatoes, ginger, garlic, and green chillies and spices.

MANGO CHICKEN CURRY (GF)(DF)(NF)
A mild, comforting chicken curry, chicken cooked in a mango and coconut sauce

LAMB LAAL MAANS (GF)(DF)(NF)
A Rajasthani classic preparation originally made by hunting wild game that later made way to royal kitchens, lamb slow cooked with onions, mathania chilli paste, garlic, spices, cooked in mustard oil on dum.

ROBIBARER GOAT MANGSHORJHOL (GF)(DF)(NF)
Dhoom's take on the popular Bengali homestyle Sunday special goat curry, dating to British Raj, a mouth-melting, overnight marinated, slow-cooked goat preparation with potatoes

THE WEE STORY OF DHOOM

Dhoom is the realization of a twenty-year dream for our Founder and Chef Director, Mr. Dhaneshwar Prasad. Hailing from Uttarakhand and having spent his young adult life in New Delhi, Prasad's passion for hospitality was inspired by his mother's cooking.

After arriving in Scotland in 2003 and successfully opening ten diverse establishments, such as curry houses, fine dining establishments and buffets, across the Scottish capital, he realised that typical UK Indian cuisine bore little resemblance to the authentic, home cooked Indian food he grew up with.



OUR CONCEPT: MORE THAN A CURRY HOUSE

Dhoom Indian Streatery and Bar opened in 2018 to bring the unbound enthusiasm of Indian street food to Dunfermline. We are not a traditional curry house; we are a journey through the changing landscapes of India.

Dhoom is a unique Indian Streatery & Bar offering delectable delicacies from the streets of India. Our menu is complemented by a selection of carefully crafted, Indian inspired cocktails and mocktails from our bar.

Every six months, Chef Prasad and his team spend weeks exploring a specific region of India by foot to source unique ingredients and learn traditional recipes passed down through generations.



COMMUNITY ROOTS

We are proud to represent Dunfermline. As a local business, we have managed to raise and donate over £40,000 to local charities, fundraisers, and communities including £16,000 in 2025 alone. We were awarded the "Dunfermline & Dollar Community Award" in February 2026 by our MP, nominated and chosen by the people of Dunfermline and Fife, for outstanding contribution to our local community, and demonstrating exceptional dedication, service, and positive impact. We are honoured to help place Scotland's newest city, Dunfermline, on the UK's culinary map.

AWARDS

Dhoom is delighted to have received The Rosette Award 2025-2026, a prestigious recognition celebrating excellence in the restaurant industry. This award honors establishments that demonstrate exceptional food quality, creativity, skill, and innovation, marking the fourth consecutive year we have earned this distinguished accolade.

Our Founder, Chef Dhaneshwar Prasad Jakhmola, was also crowned **"Chef of the Year 2025"** at The Courier UK Food and Drink Awards, reflecting his dedication, culinary mastery, and passion for bringing the authentic flavours of India to life. At the Scottish Curry Awards 2025, Dhoom received two major honours 'Street Food Restaurant of the Year' and 'Best Chef of the Year' – celebrating the vibrant Indian street food experiences we create for our guests.

We are also proud to have been recognised with TripAdvisor's Travellers' Choice Award 2025, a reflection of the wonderful experiences shared by everyone who has dined with us.



THE BEST OF CHEF PRASAD

After exploring 12 diverse regions over nine months in India, Chef Prasad is proud to present his 13th Menu and most soul-stirring journey yet: "The Best of Chef Prasad." We sincerely hope you enjoy the Dhoom experience.

As we say, पिक्वर अभी बाकी है मेरे दोस्त..... (My Friend, The Film Isn't Over Yet....)

Namaste.