

CRUNCHY MUNCHY BOX (ASSORTED STARTER)

VEGETARIAN - £9.95

A combination of bhojpuri dal chawal, shakarkandi vada & chickpea cutlet served with masala chips and chutney

NON - VEGETARIAN - £9.95

A combination of Bambaï fish fry, chicken 65 & lamb kofta kebab served with masala chips and chutney

ROAD SIDE

(Tortilla rolls with a choice of your stuffing served with masala chips)

CHICKEN TIKKA MASALA ROLL (DF)(NF) - £9.95

VEG BHAJA ROLL (NEW) (VG)(DF)(NF) - £9.95

VEG STARTERS

CHICKPEA KOTLET (VG)(GF)(DF)(NF) - £5.95

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

NAVRATAN VEG KEBAB (NEW)(VG)(GF)(DF)(NF) - £5.95

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

SHAKARKANDI VADAI (NEW)(VG)(GF)(DF)(NF) - £5.95

Indian sweet potato donuts (vadai) from Chennai on the southern coast of India

BHOJPURI DAL CHAWAL (NEW)(VG)(GF)(DF)(NF) - £5.95

Rice and black lentil khichdi arancini from Eastern part of India

KASAVA ALOO TIKKI CHAAT (NEW)(VG)(GF)(DF)(NF) - £5.95

Crispy tapioca and potato fritters with green chillies, fresh coriander, and north Indian spices from Delhi

PANEER TIKKA MAKHANWALA (NEW)(V)(GF)(NF) - £6.95

Crispy tapioca and potato fritters with green chillies, fresh coriander, and north Indian spices from Delhi

NON-VEG STARTERS

BAMBAI FISH FRY (GF)(DF)(NF) - £6.95

Mumbai's iconic street-style battered fried fish pakoras

KING PRAWN KOLIWADA (GF)(DF)(NF) - £7.95

Special Koliwada Masala marinated king prawn from the Konkan coast

CHICKEN 65 (GF)(DF)(NF) - £6.95

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

DHANIYA CHICKEN TIKKA (NEW)(GF)(DF)(NF) - £6.95

Crispy chicken marinated overnight in a flavourful & aromatic green marination of coriander, mint, green chillies and spinach from Hyderabad, southern part of India

LAMB KOFTA KEBAB (NEW)(GF)(DF)(NF) - £6.95

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

INDO-SCOTT HAGGIS PAKORA (DF)(NF) - £6.95

Scottish haggis with a twist, served with tamarind and chili sauce

CURRIES

MATTAR MUSHROOM HARAPYAAZ (NEW) (VG)(GF)(DF)(NF) - £9.95

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

SHAHI PANEER (NEW) (V)(GF)(NF) - £10.95

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 (NEW) (VG)(GF)(DF)(NF) - £9.95

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

PUNJABI CHANA MASALA (NEW) (VG)(GF)(DF)(NF) - £9.95

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 (NEW) (GF)(DF)(NF) - £14.95

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 (NEW) (GF)(DF)(NF) - £12.95

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.

MANGO FISH CURRY (GF)(DF)(NF) - £12.95

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

CHICKEN MASALA DESI (GF)(DF)(NF) - £12.95

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) - £12.95

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

LAMB KARAHİ (NEW) (GF)(DF)(NF) - £13.95

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.

ROBIBARER GOAT MANGSHOR JHOL (NEW) (GF)(DF)(NF) - £13.95

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.

SIDES

STEAMED BASMATI RICE £2.95

PILAU RICE £3.45

CHAPATI £1.00

POORI £1.95

MALABARI PARANTHA £2.95

GARLIC NAAN £2.95

CHIPS £2.95

MASALA CHIPS £3.25

SET MENU FOR 1 - £19.95

Please choose 1 starters, and 1 curry and a choice between a portion pilau rice or masala chips

STARTERS

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

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

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

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

BAMBAI FISH FRY (GF)(DF)(NF)

CHICKEN 65 CHAAT (GF)(DF)(NF)

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

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

SET MENU FOR 2 - £38.95

Please choose 2 starters and 2 curries and a choice between 2 pilau rice or 2 masala chips or 1 pilau rice and 1 masala chips

CURRY

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

SHAHİ PANEER (NEW) (V)(GF)(NF)

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

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

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

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

MANGO CHICKEN CURRY (GF)(DF)(NF)

LAMB KARAHİ (GF)(DF)(NF)

ROBIBARER GOAT MANGSHOR JHOL (NEW) (GF)(DF)(NF)