Streatery and Bar
dhoom
EAT • DRINK • INDIAN

Lunch Menu

Street food from all over India

8 – Course Indian Street Food Taster Menu – £23.95

(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

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)

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 chilies, 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 KARAHI (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.

VG = VEGAN GF = GLUTEN-FREE DF = DAIRY FREE NF = NUT FREE

dhoomuk.co.uk