

20 City Road London EC1Y2AJ

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www.dhoomkitchen.com







Small plates
Papadums & Chutneys
Served with Mango chutney, Lemon pickle and Mint chut

Papadums & Chutneys	£ 3.75 V,D
Served with Mango chutney, Lemon pickle and Mint chutney	
Chukandar ki Tikki	£ 6.50 V,G
Spiced beetroot pattice served with curry mayo	
Chicken 65	£ 7.50 D
Crispy fried chicken pieces served with mint chutney	
Papdi & Channa Chaat	£ 6.50 V,D
Wheat crisp & chic peas topped with sweet yogurt and tamarind	
Avocado Bhel	£ 6.50 V
Puff rice and avocado tossed with sweet & tangy sauce	
Chilli Gobi	£ 6.50 V
Battered cauliflower in chilli garlic sauce	
Kerela fried prawns	£ 9.95 F
Black tiger prawns, curry leaf, ginger served pepper mayo	

Grills

Lamb Chops, Salmon, Duck Seekh, Elachi Tikka

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	Kasundi Salmon	£ 13.95 F,D
	Hariyali jhinga Black tiger king prawns, coriander, green pepper corns	£ 13.95 D
	Adraki Lamb chops	£14.95 D
	Methi Chicken Tikka	£ 8.95 D
	Duck Seekh kebab Mince Duck, mint, home ground spices	£ 11.95 D
	Elachi Tikka Chicken fillets,soft cheese, cardamom	£ 8.95 D
	Achari Paneer Tikka Indian cheese marinate with pickling spices	£ 9.95 D,V
	Master kebab platter	£ 26.95 D,F

Main Course

Alleppy fish curry	£ 14.50 F
Monk fish cooked in mango and coconut sauce	
Malabar prawns Curry	£ 14.50 F
Black tiger prawns cooked with shallots and tomatoes sauce	
Old Delhi Butter chicken	£ 12.95 D
Chargrilled Chicken cooked in creamy tomato sauce	
Chicken Chettinad	£ 12.95
Chicken pieces marinate with stone flower, fennel and black pepper	
Punjabi Chicken Masala	£ 12.95
Chicken fillet cooked with onion, tomato, ginger and chilli	
Lamb pepper fry	£ 14.50
Slow cooked lamb with curry leaves, shallots, pepper	
Rampuri Nalli Korma	£ 17.50 D,N
Lamb shank cooked with cashew, broken onion and mace	
Kashimiri Lamb Roganjosh	£ 14.50
Classic lamb curry with aromatic spices and saffron	
Lamb Dum Biryani	16.50 D
Cooked with aromatic basmati rice served with cucumber raita	
Chicken biryani	14.50 D
Cooked with aromatic basmati rice served with cucumber raita	
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VEGETERIAN MAINS	
Punjabi Baigan Bhartha	£ 9.95 V
Paneer shimla Mirch	£ 9.95 V,D
Katahal Curry Young jackfruit cooked with , lemon grass ,peppers in coconut sauce	£ 9.95 V
Dal Makhani	£ 9.50 V,D

ACCOMPANIMENTS

Bhindi do pyaza	£ 6.95 V
Aloo Gobi Adraki Cauliflower & new potatoes tossed with ginger and chilli	£ 5.95 V
Lassoni Dal Tadka	£ 5.95 V
Saag paneer Indian cheese with creamy spinach	£ 5.95 V,D
Aloo choka New potatoes with cumin and ginger	£ 5.95 V
Channa Masala	
Raita £ 3.95 V,D	RICE
Cucumber, mint, yoghurt and pomegranate	£325 V

ı	Mushroom Pilau£ 3.9 5 Saffron Pilau£ 3.50	V,D
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Plain Rice£ 3.25 V

BREADS SELECTION

Plain Naan £ 2.95 V,G,D

Garlic Naan £ 3.50 V,G,D

Chilli Naan £ 3.50 V,G,D

Cheese Naan £ 3.95 V,G,D

Peshwari Naan £ 3.95 V,G,D,N

Green Salad£ 3.95 V

leaves and green chillies

Cucumber, tomato, onions, seasonal salad

Peshwari Naan £ 3.95 v,G,D,N Stuffed with dessicated Coconut and dry fruits

Warqi paratha..... £ 3.50 V,D Multi layered whole wheat bread

Tandoori Roti...... £ 2.95 V

G-GLUTEN, V-VEGETERIAN, N-NUTS, F-FISH, D-DAIRY For Vegan options please ask member of staff

Menu items may contain or come into contact with gluten, dairy, nuts, fish, shellfish and other allergens. Please speak to a member of staff for more information.

Please note that a 12.5% discretionary service charge will be added to in your bills