

Travel from Kolkata to Mumbai with Dhoom

All aboard for a journey across India from East to West. Prasad the owner of Dhoom restaurant in Dunfermline has continued on his culinary journey around India moving from Kolkata to the Bollywood city of Mumbai.

The menu changes every six months when Prasad takes a team of chefs to spend five to six weeks on the streets of a new region of India tasting the local flavours and delicacies. The new menu features dishes from the region around Mumbai.

We sampled the 10-course taster menu which in our view is great value at £27.95. There are many memorable flavours but there are three we would single out for special attention:

Mulberry Chicken Tikka – This is a sweet and tangy dish with an unusual mulberry sauce creating a new twist on an old favourite.

Sweetcorn Bhel – The hot spicy sweetcorn in an ice cream cone is destined to become a signature flavour.

King Prawn Moilee – This dish is actually an interloper from further down the West coast in Goa. King prawns in a rich coconut sauce.

And one of the best parts is that all three are gluten, dairy

and nut free. In fact most of the menu caters for special dietary requirements including vegetarians. The focus is on producing food that tastes great but is also healthy.

The surroundings in Dhoom are quite traditional but quirky, and you can find yourself eating while sitting on a swing or even in a Tuktuk.

This restaurant is well worth a visit with easy access by public transport from Edinburgh, and only a short 5 minute walk from both Dunfermline City train station and the local bus station.

[Dhoom restaurant](#), New Row Dunfermline







10-Course Mumbai Taster Menu £27.95 (All Day)

All starters are served course-wise, one after the other. Please inform the waiting staff about your dietary preferences and requirements while ordering. This Mumbai taster food walk takes up to 1.30 Hrs to be completed, experienced and enjoyed thoroughly.

Kindly inform the waiting staff, when ordering/booking, about any time stipulations or if attending any shows/events/functions to ensure they are being serviced accordingly.



PRE-STARTER

KALA CHANNA TIKKI
(VG)(GF)(DF)(NF)

famous Mumbai Devi temple chana prasad offering style tikki from the Kalbadvi

LAHASUNI SORBA
(VG)(GF)(DF)(NF)

best garlic and cumin flavoured chickpea sorba from the Gateway of India



STARTERS

BAMBAL BATATA VADA (VG)(GF)(DF)(NF)
traditional batata vada from the Dadar Train Station

MULBERRY CHICKEN TIKKA (GF)(DF)(NF)
sweet and tangy tikka with mulberry from the old forts of Maharashtra, a popular dish from Bandra

SWEET CORN BHEL (VG)(GF)(DF)(NF)
savory sweet corn chut from the Wankhede Cricket Stadium

SCHEZWAN FISH FRY (GF)(DF)(NF)
a mouthwatering example of Mumbai style schwan style fish fry from Juhu Beach

CHICKPEA KOTLET (VG)(GF)(DF)(NF)
famous pure chickpea cutlets from the old Fort Colony

THE GREAT MARATHA LAMB BOTI (GF)(DF)(NF)
famous garlic chutney marinated grilled lamb boti from the special Marathi masala from the Malwa Khan Gully

HAULLE HAULLE (VG)(GF)(DF)(NF)
Let's have a nice rest? Niggaat Sante a palate cleanser inspired by the famous rangaas of Nagpur

MAIN COURSE

(Please choose one main course of your choice. The main course is served along with a shared portion of Pilau Rice, Indian Bread and Dhokri Roasted Baby Potatoes.)

BAMBAL BHAJI (VG)(GF)(DF)(NF)
mashed mixed vegetables cooked in Mumbai style bhaj masala

KOKUM FISH CURRY (GF)(DF)(NF)
Mumbai style Kokum and coconut fish curry prepared with mustard seeds and curry leaves

MAKKAI PALAK PANEER SAAG (VG)(GF)(NF)
fresh chopped spinach and paneer delicacy (Addition of the paneer is optional)

SAGOI CHICKEN CURRY (GF)(DF)(NF)
A popular Nagpur style style chicken curry preparation

MAA KI DAL (VG)(GF)(DF)(NF)
traditional Maa (mother) style sweetened mixed lentils

MANGO CHICKEN CURRY (GF)(DF)(NF)
mango and coconut based south Indian style

KING PRAWN MOJRE (GF)(DF)(NF)
king prawns in a special fresh coconut based Curry sauce

KONKANI LAMB CURRY (GF)(DF)(NF)
an aromatic lamb curry from the Konkan Region

KOLHAPURI KADHAI GOAT (GF)(DF)(NF)
Kadhai Roasted Kolhapuri Kadhai style dry roasted goat



We do only one type of menu per table.
VG = Vegan GF = Gluten Free DF = Dairy Free NF = Non-Halal
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Taster Menu

A journey along the Western Coast and through the lanes of Mumbai



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