

DHOOM

WEEKEND BRUNCH

\$38 PER PERSON

UNLIMITED SMALL PLATES & SOFT DRINKS

must be enjoyed by the entire table, 90 min time limit
kids 10 & under - \$20 | kids under 2 eat free

CLASSIC PLATES

AAM CHAAT PAPRI ✨ veg
Street food made with flour chips, diced mangoes, potatoes, onions, drizzled with house chutneys

CHANA + BHATURA veg
Masala chickpea curry, served with fried flatbread

ALOO & ONION STUFFED PARATHA veg
Potatoes and onion stuffed flatbread, served with a yogurt mint raita

MALAI CHICKEN TIKKA ✨ gf
Boneless pieces of tandoor roasted chicken, marinated in yogurt and house spices

ALOO SABZI + KACHORI veg
Crispy flaky round rissole, topped with potato curry

BUTTER CHICKEN + RICE ✨ gf
Boneless pieces of chicken in a rich and creamy tomato sauce, served over plain basmati rice

HELLUVA HALWA TRIO veg
Halwa served 3 ways: Gajar Ka Halwa (carrots), Sooji Ka Halwa (semolina wheat), Moong Dal Halwa (lentils)

FUSION PLATES

EGG BHURJI + PARATHA
Scrambled masala eggs on pan-fried flatbread

SPINACH & ARTICHOKE FRITTERS veg
Breaded crispy rounds stuffed with spinach and artichoke, served with our signature sauces

ALOO BRAVAS veg, gf
Desi style patatas bravas, diced potatoes tossed in masalas, drizzled with our signature sauces

NUTELLA BREAD PAKORA ✨ veg
Bread stuffed with Nutella and bananas, fried golden, drizzled with maple syrup and powdered sugar

LAMB BREAKFAST TACO
Lamb seekh kabob, scrambled eggs, and cheese, in a soft flour tortilla, drizzle with our creamy mint sauce

TANDOORI WINGS ✨ gf
Spicy garlic wings, with our creamy mint sauce

MANGO & YOGURT PARFAIT veg, gf
Creamy vanilla yogurt, diced mangos, gluten-free granola, tajin, drizzled with honey

COCKTAILS

cocktails are priced separately and are not included in the bottomless brunch package

MIMOSAS
BY THE GLASS | 4
CARAFE | 30
Orange | Mango | Guava

BLOODY MARY | 4
Regular | Spicy | Masala
DHOOM COCKTAILS | 9
BEER ON TAP | 6

BOTTOMLESS DRINKS

FOUNTAIN SODAS
MANGO LASSI
MASALA LEMONADE
KARAK CHAI & COFFEE
Masala | Kashmiri | Ginger | Cappuccino

✨ **Dhoom Favorite** | v **Vegan** **veg** **Vegetarian** **gf** **Gluten Friendly** **df** **Dairy Friendly**

Our bottomless brunch offering does not allow for to-go orders or the taking home of leftovers. A 20% gratuity is automatically applied for groups of 6 or more. Prices may fluctuate based on market rates. Dishes are subject to seasonal availability. Our kitchen is not gluten-free or dairy-free, and patrons with allergies or dietary restrictions are kindly requested to inform their server.

DHOOM COCKTAILS

Dhoom Masale

Masala Marg - Tequila, Triple Sec,
Tamarind Chutney, Lime Juice, Masala Rim

Kabhi Khushi Kabhie Rum

Jaljeera Mojito - White Rum, Lime Juice, Mint, Agave,
Cumin, Ginger, Mango Powder, Black Pepper, & Salt

Chak De! India

Spicy Mango Marg - Tequila, Triple Sec, Lime Juice,
Mango Juice, Agave, Jalapeño, Masala Rim

Dil Chai-ta Hai

Dirty Chai Espresso Martini - Vodka, Kahlua,
Masala Chai, Cold Brew Coffee

DDL-Gin

Fruity G&T - Gin, Tonic, Ginger, Lime, Guava Juice,
Splash of Coconut Milk & Rooh Afza

Dum Maro Rum

Rum & Coke - White Rum, Coca-Cola, Coriander,
Lime Juice, Agave, Tabasco, Chaat Masala

Aam Jaane

Mango Mojito - White Rum, Club Soda,
Mango Juice, Agave, Mint, Lime

Crazy Kiya Rye

Delhi Whiskey Sour - Bourbon, Cardamom, Bitters,
Black Salt, Black Pepper, Agave, Lemon Juice, Cinnamon

Phir Mule-aynge Chalte Chalte

Mumbai Mule - Vodka, Ginger Beer, Lemon Juice, Agave,
Ginger, Cardamom, Cumin, Saffron, Coriander

BEERS ON TAP

Juicy Magic | Shock Top | Vienna Lager | Stella Artois