

# DHOOM

## MENU

### SMALL PLATES

<b>Gol Guppa Shots   v</b> 8 Crispy shells, served with spicy flavored water, potatoes, and onions (4pcs)	<b>Charga Chicken   df</b> 14 Lahore style succulent fried chicken marinated overnight in a spicy and tangy rub	<b>Malai Chicken Tikka   gf</b> 12 Boneless pieces of tandoor roasted chicken, marinated in yogurt and house spices
<b>Aam Chaat Papri   veg</b> 10 Street food made with flour chips, diced mangoes, potatoes, onions, drizzled with house chutneys	<b>Lamb Chops   gf</b> 18 Juicy, flavorful lamb chops, served bone-in, marinated, and grilled to perfection (2pcs)	<b>Lamb Seekh Kabob   gf</b> 14 Tender, minced ground lamb kabobs, with house spices, cooked in our tandoor oven
<b>Paneer Tikka Shashlik   veg, gf</b> 12 Grilled paneer cubes with bell peppers and onions, seasoned with spices, served with mint chutney	<b>Masala Brussels Sprouts   veg, gf, df</b> 10 Crispy roasted Brussels sprouts, drizzled with our creamy mint sauce and tamarind chutney	<b>Chicken Tikka Tacos  </b> 14 Juicy tandoori chicken tikka and tangy slaw, served in a flour tortilla (2 tacos)
<b>Bharta Ganoush   veg</b> 12 A desi take on this Lebanese classic, made with eggplant, served with garlic naan	<b>Tandoori Wings   gf</b> 12 Tandoor-roasted chicken wings, tossed in spicy garlic sauce, served with our creamy mint sauce	<b>Tandoori Salmon   gf</b> 18 Slow roasted salmon, marinated in yogurt and house spices, served with our creamy mint sauce
<b>Aloo Bravas   v, gf</b> 9 Desi style patatas bravas, diced potatoes tossed in masalas, drizzled with our signature sauces	<b>Bhindi Crisps   veg, df</b> 11 Okra, cut into thin strips, fried crisp, drizzled with our signature tamarind aioli sauce	<b>Pataka Shrimp   gf, df</b> 15 Firecracker shrimp, sautéed in a tangy, spicy, Asian-inspired sauce (4pcs)
<b>Chicken Tikka Flatbread  </b> 10 Naan stuffed with chicken tikka and shredded cheese, served with our masala makhani sauce	<b>Spinach &amp; Artichoke Fritters   veg</b> 9 Breaded crispy rounds stuffed with spinach and artichoke, served with our signature sauces	<b>Machi N Chips   df</b> 12 Fish and chips with an desi twist - fried fish nuggets, served with our masala fries

### DHOOM MACHALE

Our DHOOM kabob feast includes signature tandoori items, served family style, over rice, with fresh naan, raita, and mint chutney (serves 3-4) | 125

4 Lamb Chops	2 Garlic Naan
4 Pieces of Tandoori Salmon	2 Butter Naan
2 Skewers Lamb Seekh Kabobs	Basmati Rice
2 Skewers Malai Chicken Tikka	Raita & Chutney

### LET'S GET SAUCY

#### SIGNATURE CHUTNEYS & SAUCES FLIGHT

CHOOSE 3 | 4

CHOOSE 6 | 6

Mint Chutney | Mango Chutney | Tamarind Chutney | Tamarind Aioli | Creamy Mint Sauce | Masala Makhani Sauce (served warm)

### MAGGI RAMEN

Your favorite childhood classic, maggi noodles, served in a spicy broth, ramen-style | 9



Add-ins: Chicken | 3      Shrimp | 5

### BIRYANI

Fragrant mixed rice pilaf, flavored with spicy curry, served with your choice of add-ins as a small plate or a large shareable plate, served with mint raita

Veggie	15   28
Chicken	16   30
Goat	18   32
Shrimp	20   36



### SHAREABLES

served family-style with a side of basmati rice

<b>Assorted Veggies   v, gf</b> 26 A medley of seasonal vegetables sautéed with aromatic Indian spices	<b>Butter Chicken   gf</b> 35 Boneless pieces of chicken tikka in a rich and creamy tomato sauce
<b>Dal Makhani   veg, gf</b> 24 Slow-cooked black lentils in a cream based tomato and onion sauce	<b>Chicken Curry   gf</b> 30 Tender, simmered chicken, in a fragrant tomato and onion curry sauce
<b>Sarson Da Saag   veg, gf</b> 26 Cooked mustard greens, lightly seasoned with an array of herbs and spices	<b>Lamb Rogan Josh   gf</b> 38 Tender pieces of bone-in lamb, simmered in a flavorful masala curry
<b>Paneer Pinwheels   veg, gf</b> 30 Thinly sliced paneer, rolled into pinwheels, served with a creamy tomato sauce	<b>Goat Curry   gf</b> 35 Bone-in pieces of goat meat, slowly simmered in a robust spicy curry sauce
<b>Chana Masala   veg, gf</b> 24 Tender, slow-cooked chickpeas in a tomato and onion curry	<b>Tandoori Chicken   gf</b> 32 Whole chicken, marinated in yogurt and house spices, roasted in our tandoor oven

### SIDES

Plain Naan   3	Tandoori Roti   4	Basmati Rice   5
Butter Naan   4	Missi Roti   5	Lachha Paratha   5
Garlic Naan   5	Mint Raita   5	Bhatura   5
Cheese Naan   6	Masala Onion   5	Masala Fries   6

**Dhoom Favorite** | v Vegan | veg Vegetarian | gf Gluten Friendly | df Dairy Friendly | We serve halal meat.

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. Cross-contamination may occur. We ask patrons with allergies or dietary restrictions to inform their server prior to ordering.

## COCKTAILS

### Dhoom Masale | 12

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

### Kabhi Khushi Kabhie Rum | 10

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

### Chak De! India | 12

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

### Dil Chai-ta Hai | 12

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

### DDL-Gin | 11

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

### Dum Maro Rum | 10

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

### Aam Jaane | 10

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

### Crazy Kiya Rye | 12

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

### Phir Mule-aynge Chalte Chalte | 11

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

## SPIRITS

### WHISKEY

Johnnie Walker Black	14
Johnnie Walker Gold	30
Johnnie Walker Blue	55
Chivas Regal 18	30
Oban 14	20
Glenlivet 12	14
Glenlivet 15	21
Glenlivet 18	32
Balvenie 12	25
Balvenie 16	40
Macallan 12	20
Macallan 15	30
Yamazaki 12	40
Hibiki Harmony	30
Rampur	30

### IRISH WHISKEY

Jameson	11
Writers Tears Copper Pot	13

### RUM

Bacardi Superior	10
Diplomatico Planas/Reserva	13   15

### TEQUILA

Jose Cuervo Gold	11
Casamigos Blanco	15
Patron Silver	15
Don Julio Blanco	20
Don Julio 1942	40
Clase Azul Reposado	40

### VODKA

Tito's	10
Ketel One	12
Grey Goose	12

### GIN

Bombay Sapphire	12
Aviation	12
Hendrick's	14

### BOURBON

Old Forester	12
Woodford Reserve	15
Basil Hayden's	15
Whistlepig 6yr	17
Whistlepig 10yr	32

### RED

Pinot Noir J. Lohr	9
2022 Napa Valley, California	
Malbec-Syrah Perlita	9
2020 Mendoza, Argentina	
Cabernet Sauvignon Decoy	55 (b)
2021 Napa Valley, California	
Blend The Prisoner	60 (b)
2021 Sonoma Valley, California	
Cabernet Sauvignon Caymus	150 (b)
2021 Napa Valley, California	

### WHITE

Pinot Grigio, Brigantello	8
2022 Delle Venezie, Italy	
Chardonnay, Sand Point	9
2021 Acampo, California	
Pinot Grigio, Santa Margherita	12
2022 Alto Adige, Italy	
Sauvignon Blanc, Kim Crawford	13
2022 Marlborough, New Zealand	

### ROSE

Rose La Mouliniere	8
2022 Bordeaux, France	

## BEER & WINE

### BUBBLES

Blanc de Blanc Boisset	8
Cuvee de Barons, Burgundy, France	
Prosecco Di Maria	12
Prosecco, Veneto, Italy	

### BY THE BOTTLE

Champagne, Veuve Clicquot	90 (b)
Champagne, France	
Champagne, Billecart Salmon	300 (b)
Champagne, France	

### BOTTLED

Modelo	7	King Fisher	8
Heineken	7	Taj Mahal	10

### ON TAP

Juicy Magic	8	Vienna Lager	8
Shock Top	8	Stella Artois	8

## SOFT DRINKS

Masala Lemonade | 4

Mango Lassi | 5

Assorted Sodas | 3

Assorted Juices | 4

Still Water (1L) | 6

Sparkling Water (1L) | 7

## CHAI & COFFEE

*Karak & Desi-Style, Pre-Sweetened, Served Hot or Over Ice*

### Masala Chai

black milk tea | cardamom, cloves, and cinnamon

### Kashmiri Chai

green milk tea | fruit & rose essence

### Ginger Chai

black milk tea | sweet & spicy ginger

### Cappuccino

espresso | sweet milk coffee

*served with tea cookies*



Single | 4  
1 Cutting Cup



Kettle | 15  
1 Kettle

## DESSERTS

Gulab Jamun Parfait | veg 12

A layered dessert made with pieces of gulab jamun (milk solids), creamy milk rabri (condensed milk), topped with crushed pieces of motichoor laddoo (gram flour sweet)

Helluva Halwa Trio | veg 10

A textured sweet pudding, served 3 ways: Gajar Ka Halwa (carrots), Sooji Ka Halwa (semolina wheat), Moong Dal Halwa (lentils)

Nutella Bread Pakora | veg 12

A sweet take on a tea time snack - bread stuffed with Nutella and bananas, fried golden, served with a scoop of our malai (sweet milk) ice cream

Dhoom Split | veg, gf 14

A banana split served desi-style, with jalebi (caramelized milk), falooda (rose), and malai (sweet milk) flavored ice creams, fresh banana, whipped cream, and hot fudge

## APERITIF

Baileys Chocolate Liqueur | 10

Hennessy VS | 13

Remy Martin VSOP | 20

### PLANNING A SPECIAL EVENT?

Dhoom is your perfect venue! Whether it's a large group gathering, a private event, or catering for your next function, we've got you covered. For inquiries about our specialized event menus and additional information, please contact us. Let's make your event unforgettable!

[www.dhoomtysons.com](http://www.dhoomtysons.com)