

Obviously, due to its colonial past, London is the European capital of Indian restaurants. You can find here everything: from the smallest frying samosas takeaway in Shoreditch, to the fancy restaurants in Marylebone, where you will spend the money that an Indian caste Sudra would spend in a year. Mostly Indian food that you will find in London came to meet European tastes with flavours much more mitigated than the originals, creating a fusion of Indian cuisine (forgive me for the term!).

After dining in many Indian restaurants, more or less good, a few weeks ago we armed ourselves with the patience needed to tackle the restaurant's proverbial queue, and we finally tried Dishoom. Finally because Dishoom is perhaps the most famous Indian restaurant in London that has earned its fame thanks to a truly remarkable value for the money. Dishoom is inspired by the Bombay coffee of the twenties, the only place where you could drink alcohol, a restaurant attended by all castes. Clearly, Dishoom is a modern interpretation of the Bombay's places and it is perhaps for this reason that its menu is reminiscent of a newspaper page, the same that used to be read at the beginning of the twentieth century by the coffee's customers.

Let's be clear and make you aware of one thing: as mentioned before, be patient since reservations are only valid for breakfast and lunch and dinner only for groups of 6 people or more (booking on their website). However, especially if you manage to avoid peak hours at the weekend (18:30-21:30), after about thirty minutes (abundant) of waiting, you will be able to enter. The queue can also be alleviated sipping one of the cocktails in the bar, so you get the chance of discovering one of the highlights of the restaurant such as Bolly Bellini (lychee, prosecco, cardamom and raspberry 7.20 pounds), Winter Pimm's (cinnamon, juice apple and Pimm's, 6.9 pounds) and Bombay Martini and Colada. If you decide, instead, to stand in a queue, the friendly staff will bring you a moral supporting chai.

The interior of the restaurant is fresh and elegant: kitchen, soft lighting, pictures on the walls and an invasion of dishes and sauces that will colour your table just a few minutes from placing your order.

This happens because since at Dishoom you mostly find street food, the place is always overcrowded, so the rotation of tables must be fast. Yet, everything will be done without any pressure, the room and kitchen staff are fast, and everything goes smoothly. Among the dishes that we

Dishoom (indian restaurant) Shoreditch, Covent Garden e King's Cross

Written by Nicolò

Saturday, 07 February 2015 12:22 - Last Updated Monday, 09 February 2015 19:59

were the most impressed with were Chicken Tikka Dishoom (7.50), black daal (lentils 4.9), the excellent Murgh Malai that melted in your mouth (grilled chicken marinated with ginger, coriander and cream 7, 5) and the mythical vegetables Pau Bhaji (3.90).

{image}Dishoom11.JPG{/image}

{image}Dishoom5.JPG{/image}

{image}Dishoom8.JPG{/image}

Dishoom is a trendy restaurant that is surely worth a visit, both for perfectly cooked dishes and the multicultural atmosphere that you will find inside: Hindus, Muslims, students and dandy Londoners. All in line to enjoy a plate of this Bombay's coffee moved to London!

In the morning you can bump into Indian breakfast !!!

Dishoom

SERVICE: very courteous

ADDRESS, three locations:

1) 5 Stable Streer N1C4AB London (King's Cross);

Dishoom (indian restaurant) Shoreditch, Covent Garden e King's Cross

Written by Nicolò

Saturday, 07 February 2015 12:22 - Last Updated Monday, 09 February 2015 19:59

2) 7 Boindary Street E2 7JE (Shoreditch)

3) 12 Upper St. Martin 's Lane WC2H 9FB

TELEPHONE: calling is useless (for six and up, book dinner on the their website)

WEBSITE : <http://www.dishoom.com/>

BATHROOMS: clean

PRICE : 20/25 pounds

POSITIVE: Indian food excellent , imaginative cocktails, trendy , competitive prices

NEGATIVE : prepepe yourself for waiting before eating

DO NOT MISS: Murgh Malai