

DHOOM

MAIN MENU



571-488-6001



1961 Chain Bridge Rd Suite G21U, Tysons, VA 22102



www.dhoomtysons.com

SMALL PLATES

Gol Guppa Shots v

Crispy shells served with spicy flavored water, potatoes, and onions (5pcs)

Aam Chaat Papri veg

Street food made with flour chips, mangoes, chickpeas potatoes, and sprouts, drizzled with yogurt and chutneys

Mini Veggie Samosas veg

Crispy puff pastry triangles stuffed with a spicy mixture of potatoes and peas (4pcs)

Bharta Ganoush veg

A desi take on this Lebanese classic, made with mashed eggplant, served with garlic naan

✧ Aloo Bravas veg,gf,df

Desi style patatas bravas, diced potatoes tossed in masalas, drizzled with our signature sauces

Paneer Tikka Shashlik veg,gf

Grilled paneer cubes with bell peppers and onions, seasoned with spices, served with mint chutney

Spinach & Artichoke Fritters veg

Breaded crispy rounds stuffed with spinach and artichoke, served with our signature sauces

Chili Cheese Toast veg

Toasted bread topped with melted cheese, fresh green chilies, and a sprinkle of house herbs and spices

✧ Bhindi Crisps veg,df

Thin strips of crispy okra, drizzled with our signature sauces

Paneer Tikka Tacos veg

Grilled paneer tikka with tangy slaw, served in flour tortillas (2 tacos)

✧ Chicken Tikka Tacos

Grilled chicken tikka with tangy slaw, served in flour tortillas (2 tacos)

8 ✧ Lamb Chops gf

Juicy, flavorful lamb chops, served bone-in, marinated, and grilled to perfection (2pcs)

10 Keema Pav

A flavorful twist on this Bombay classic - spiced chicken keema served on a buttery toasted bun

8 ✧ Tandoori Wings gf

Roasted chicken wings, tossed in spicy garlic sauce, served with our creamy mint sauce

12 Crispy Chicken Momos df

Shredded chicken tikka, in a crispy pan-fried dumpling, tossed infirecracker chili sauce (5pcs)

9 Masala Crab Cakes df

Masala spiced crab cakes, pan-seared and served with our creamy mint sauce

12 ✧ Malai Chicken Tikka gf

Boneless pieces of tandoor roasted chicken, marinated in yogurt and house spices

9 ✧ Lamb Seekh Kabob gf,df

Tender, minced ground lamb kabobs with house spices, grilled to perfection

10 Chicken Tikka Flatbread

Naan stuffed with chicken tikka and shredded cheese, served with our masala makhani sauce

11 ✧ Pataka Shrimp gf,df

Firecracker shrimp, sautéed in a tangy, spicy, Asian-inspired sauce (4pcs)

14 Fish Fingers gf,df

Lahori style crispy fried fish fingers, seasoned with spices and served with our creamy mint sauce

14 Chicken 65 df

Spicy, tangy boneless chicken tossed and cooked in our Asian-inspired sauce

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)

SHAREABLES

served family-style with basmati rice

Aloo Gobhi Matar v, gf

A medley of potatoes, cauliflower, and peas sautéed with aromatic Indian spices

✧ Dal Makhani veg, gf

Slow-cooked black lentils in a cream based tomato and onion sauce

Dal Tadka veg, gf

Slow-cooked yellow lentils in a tomato, pepper, and onion based masla broth

Paneer Pinwheels veg, gf

Thinly sliced paneer, rolled into pinwheels, served with a creamy tomato sauce

✧ Chana Masala veg, gf

Tender, slow-cooked chickpeas in a masala tomato and onion curry

Methi Malai Kofta veg

Vegetable dumplings in a creamy fenugreek sauce, rich with mild spices and herbs

Bhindi Masala veg, df

Our crispy bhindi (okra), tossed in a tomato and onion masala curry

✧ Sarson Da Saag veg, gf

Cooked mustard greens, lightly seasoned with an array of herbs and spices

*Add Paneer +4 | Add Goat +9 | Add Lamb +9

24 Coconut Shrimp Curry gf 35

Grilled shrimp simmered in a rich and flavorful coconut-based Goan yellow curry sauce

24 ✧ Kadhai Chicken OR Paneer gf 30

Your choice of chicken OR paneer in a spicy tomato and onion curry, tossed with peppers and onions

24 ✧ Butter Chicken gf 32

Boneless pieces of chicken tikka in a rich and creamy tomato sauce

32 Goat Curry gf 35

Bone-in pieces of goat meat, slowly simmered in a robust spicy curry sauce

24 ✧ Lamb Rogan Josh gf 38

Tender pieces of bone-in lamb, simmered in a flavorful masala curry sauce

28 Tandoori Chicken Masala gf 35

Bone-in tandoori chicken, simmered in a fragrant and flavorful tomato and onion curry sauce

28 Tandoori Chicken gf 32

Whole chicken, marinated in yogurt and house spices, roasted in our tandoor oven

26 Tandoori Salmon gf 34

Slow roasted salmon, marinated in yogurt and house spices, served with our creamy mint sauce

SIDES

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

DHOOM MACHALE PLATTERS

Our Dhoom Machale Platters are the best way to indulge in a feast perfect for the whole family. Each platter includes a selection of our signature items, served family style, over rice, with freshly made garlic and butter naan, chana masala, mint raita and chutney, and masala onions.

Kabob Platter | 125

Tandoori Chicken, Lamb Chops, Lamb Skeekh Kabob, Malai Chicken Tikka

Seafood Platter | 135

Tandoori Salmon, Grilled Fish, Pataka Shrimp, Masala Crab Cakes

Accompaniments

Garlic Naan
Butter Naan
Basmati Rice
Chana Masala
Masala Onions
Raita & Chutney

MASALA RAMEN

A pan-Asian fusion of flavors in a Japanese style ramen soup with noodles and tangy, spicy Indian masalas

Veggie | 8 df

Chicken | 9

Shrimp | 10 df



BIRYANI gf

Fragrant rice pilaf, flavored with spicy curry, served with mint raita

Veggie | 25

Goat | 30

Chicken | 28

Shrimp | 32



SCOTTISH EGG KOFTA gf

Traditional Nargisi Kofta - originating from British India (modern day Pakistan), our Scottish Egg Kofta blends history with flavor. This dish, originally from India and later adopted by the UK during the British rule, is now known today as Scotch Eggs.

This shareable dish features spiced ground lamb meat wrapped around a boiled egg, in a savory brown curry sauce, served with basmati rice | 40



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DESSERTS

Shahi Ras Malai

14

vanilla cake, cottage cheese dumplings, ice cream, crushed pistachios, and rose coulis drizzle

Helluva Halwa Trio

10

textured sweet pudding, served 3 ways: gajar (carrots), khoya (milk solids), and moog dal (lentils)

Dhoom Split gf

14

3 flavors of ice cream: jalebi (caramelized milk), falooda (rose), and malai (sweet milk), banana, whipped cream, hot fudge

Nutella Bread Pakora

10

nutella and banana stuffed bread, fried golden, served with malai (sweet milk) ice cream

Matki Kulfi

7

pistachio, cardamom, saffron, and rose flavored sweet ice cream in a miniature earthen pot (matki)

Gulab Jamun

10

warm spongy milky cake dumplings soaked in a sweet syrup, garnished with crushed pistachios

DHOOM FAVORITE

Gulab Jamun Parfait

layered dessert made with pieces of spongy gulab jamun dumplings, creamy milk rabri (condensed milk), topped with crushed pieces of motichoor laddoo (gram flour sweet), with an oreo cookie crumble base

12

SOFT DRINKS



Masala Lemonade

4

Mango Lassi

5

Assorted Sodas

3

Still Water (1L)

6

Sparkling Water (1L)

7

Fresh Lime Soda

4

Choose your flavor...

- Salty
- Sweet
- Mango
- Rose
- Kala Khatta (Sweet & Sour Plum)
- Aam Panna (Sour Mango)



CHAI & COFFEE

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

Masala Chai

black milk tea
cardamom and cloves

Kashmiri Chai

green milk tea
fruit & rose

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 Shareable Kettle

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

Phir Mule-aynge Chalte Chalte | 11

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

Balam Punch Kari | 10

Tropical Punch - Vodka, Peach Schnapps,
Sprite, Agave, Grenadine, Lemon

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

MAKE IT A MOCKTAIL! | 9 Any of our signature Dhoom Cocktails can be enjoyed spirit-free!

DESSERT APERITIFS

Baileys Chocolate Liqueur | 10

Hennessy VS | 13

Remy Martin VSOP | 20



SPIRITS

WHISKEY

Johnnie Walker Black	14
Johnnie Walker Gold	30
Johnnie Walker Blue	55
Chivas Regal 18	30
Glenfiddich 12	14
Glenfiddich 14 Bourbon Barrel	15
Glenfiddich 15	21
Glenfiddich 18	32
Glenfarclas 21	45
Balvenie 12	25
Balvenie 16	40
Macallan 12	23
Macallan 15	30
Macallan 18	75
Yamazaki 12	40
Hibiki Harmony	30
Rampur	30
Oban 14	20
Macallan Double 18	60
Macallan Double Sherry Case 10	65
Balvenie 14 Caribbean Cask	30
Balvenie Portwood 21	60

TEQUILA

Jose Cuervo Gold	11
Casamigos Blanco	15
Patron Silver	15
1800 Cristalino Anejo	18
Don Julio Blanco	20
Don Julio 1942 Reposado	30
Don Julio 1942	40
Clase Azul Reposado	40
Tequila Partida Blanc	20
Tequila Partida Anejo	25
Tequila Partida Reposado	30
Herradura Vitra Anejo	20
Don Fulano Blanc	20
Don Fulano Anejo	25
Don Fulano Reposado	30
Komos Reposado	30

GIN

Bombay Sapphire	12
Aviation	12
Hendricks	14
The Botanist Islay Dry	16
Indigo Gin Empress	15

IRISH WHISKEY

Jameson	11
Writers Tears Copper Pot	13
Tullamore Dew	13

RUM

Bacardi Superior	10
Diplomatico Planas	13
Diplomatico Reserva	15
Captain Morgan Spiced Rum	10

VODKA

Titos	10
Ketel One	12
Grey Goose	12

BOURBON

Old Forester	12
Jack Daniels	12
Jack Daniels Bonded Rye	15
Jack Daniels Tribble Mash	15
Jack Daniels Bonded	15
Woodford Reserve	15
Basil Hayden's	15
Whistlepig 6	17
Whistlepig 10	32
Woodford Reserve Double Oaked	20

BEER & WINE

RED

Pinot Noir J Lohr	9 (g), 32 (b)
2022 Paso Robles, California	
Malbec-Syrah Perlita	9 (g), 30 (b)
2020 Mendoza, Argentina	
Cabernet Sauvignon Decoy	55 (b)
2021 Napa Valley, California	
Blend The Prisoner	60 (b)
2021 Sonoma Valley, California	
Cabernet Sauvignon Caymus	60 (b)
2022 Napa Valley, California	
Cabernet Sauvignon Caymus	150 (b)
2021 Napa Valley, California	
Cabernet Sauvignon Unshackled	35 (b)
2021 Oakville, California	
Pinot Noir Unshackled	35 (b)
2021 Oakville, California	
Cabernet Sauvignon Bound	40 (b)
2021 Alexander Valley, California	
Pinot Noir Mersoleil	35 (b)
2019 Fairfield, California	
Barrel Oak Red	35 (b)
2021 Delaplane, Virginia	

WHITE

Pinot Grigio Brigantello	8 (g), 29 (b)
2022 Delle Venezie, Italy	
Chardonnay Sand Point	9 (g), 32 (b)
2021 Acampo, California	
Pinot Grigio Santa Margherita	12 (g), 42 (b)
2022 Alto Adige, Italy	
Sauvignon Blanc Kim Crawford	13 (g), 45 (b)
2022 Marlborough, New Zealand	
Sauvignon Blanc Cakebread Cellars	40 (b)
2023 Rutherford, California	
Chardonnay Unshackled	35 (b)
2021 Oakville, California	
Sauvignon Blanc Unshackled	40 (b)
2021 Oakville, California	
Barrel Oak White	35 (b)
2019 Delaplane, Virginia	
Trebbiano D'Abruzzo Grappoli	30 (b)
2022 Barberino Tavarnelle, Italy	

BUBBLES

Blanc de Blanc Boisset	8 (g), 30 (b)
Cuvee de Barons, Burgundy, France	
Prosecco Di Maria	12 (g), 38 (b)
Prosecco, Veneto, Italy	
Unshackled Sparkling Rose	35 (b)
Sparkling Wine, Oakville, California	
Veuve Clicquot	90 (b)
Champagne, France	
Billecart Salmon	300 (b)
Champagne, France	

ROSE

Rose La Mouliniere	8 (g), 33 (b)
2022 Bordeaux, France	
Rosato Grappoli	30 (b)
2022 Barberino Tavarnelle, Italy	

BEER



Modelo	7
Heineken	7
Corona	7
Blue Moon	7
King Fisher	8
Taj Mahal	10

ON TAP

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

