

DABBAWAL™

STREET FOOD KITCHEN

ALL DAY DINING MENU

WHILE YOU CHOOSE

POPPADOMS & CHUTNEY BASKET 4.95 ^V ^{GF}

Mango, Tamarind & Mint Yoghurt
Serves two
*vegan option available

CHEF'S SURPRISE MENU 26.50

A stunning combination of appetisers, street classics, grills, curries, sides and breads.
To enjoy this offer, **everyone** in your party must order the Chef's Surprise menu. If you have any dietary requirements, please let us know.

SMALL PLATES

Indian tasty shares
Recommended 3 plates
& 1 side per person

SOUP & SALAD

- Lentil & Curry Leaf Soup ^V**
Bowl with bread **6.95**
- Dabbawal Signature Salad ^N ^{GF} ^V**
Mangoes, oranges, apples and spring onions tossed in sweet chilli dressing **6.95**

CHAATS ^V 6.50

Lip smacking snacks; quintessentially street, all with chutneys

Mango Bhel Puri ^N ^V
Puffed rice, potato sev tossed in onion and pomegranate

Sweet Potato Chaat ^{GF}
Roasted sweet potatoes with tamarind and yoghurt

Bombay Bomb
Crisp mini puris stuffed with mashed potato, topped with sev

Vegetable Samosa Chaat
A fusion of spicy chickpeas, Punjabi samosas, topped with chopped onions and home-made chutneys

CLASSICS

Onion Palak Bhajis ^V ^{GF} **5.95**
Thinly sliced onions coated in spiced batter, fried until golden and crisp

Vada Pao ^V **5.95**
The Bombay Burger-spiced mashed potato served in soft bun with home-made chutneys

Kurkuri Lentil Okra Fries ^{GF} ^V **5.95**
Deep fried crispy okra tossed in aromatic spices

Chicken Chilli Fry ^{GF} ^{GF} **5.95**
Shredded chicken tossed with julienned peppers, onions and a hint of black pepper

Chicken Pakora Fritters ^{GF} ^{GF} **5.95**
Spice battered chicken strips with sweet chilli sauce

Fish Amitsari ^{GF} ^{GF} **6.95**
Crisp fried Tilapia fillet in spiced gram flour batter

TANDOOR ^{GF}

Haryali Chicken Tikka **6.50**
In a coriander and green chilli marinade

Punjabi Chicken Tikka Big Eat **12.95**
In a chilli, cumin, garlic and ginger marinade

Murgh Malai Tikka **6.50**
Chicken fillets in garlic, ginger, cream cheese marinade

Seekh Kebab Kybria **6.50**
Home-ground marinated lamb with peppers, herbs and spices

Lamb Chops Big Eat **19.95**
Marinated in ginger, garlic and fresh basil

Jaffrani Salmon **8.50**
In a honey, dill and saffron marinade

Citrus King Prawns Big Eat **16.95**
With chilli, lemongrass and kaffir lime leaves

Tandoori Platter Big Eat **17.95**
Murgh tikka, lamb chops, paneer tikka and salmon tikka

Smoked Broccoli ^V ^{GF} **6.95**
Marinated with spices and cream cheese, sprinkled with chilli flakes and micro greens

Paneer Tikka Shashlik ^V **6.50**
Spiced Indian cottage cheese grilled with peppers and onions

^V Spicy | ^V Suitable for vegetarians
^V Suitable for vegans | ^N Contains nuts
^{GF} Gluten Free | ^{DF} Dairy Free

Our dishes may contain trace elements of nuts, gluten and dairy

SIDES ^V ^{GF}

Steamed Rice ^V **3.50**

Pulao Rice **3.75**

Creamy Black Lentils ^N **5.50**

Yellow Lentils ^V **4.95**

Bombay Potatoes ^V **4.95**

Paneer & Spinach **5.50**

Gunpowder Chips ^V **3.75**

Cucumber & Mint Raita **2.95**

BREADS

Plain Naan ^V **2.95**

Butter Naan ^V **3.25**

Garlic Naan ^V **3.50**

Keema Naan **3.75**

Cheese Naan ^V **3.75**

Peshwari Naan ^V ^N **3.95**

Tandoori Roti ^V **2.95**

Roomali Roti ^V **3.50**

Chef's Basket ^V ^N **8.50**
A basket of three different breads

BIG EATS

CURRY | Authentic regional dishes from the Indian Subcontinent

LAMB ^{GF} 13.95

Lamb Rogan Josh ^{GF}
Slow-cooked lamb with Kashmiri chillies and ginger

Coconut Lamb Pepper Fry ^{GF}
With black pepper and curry leaves

Lamb Pasanda ^N
Creamy cashew and saffron sauce

Railway Lamb Curry
Rooted in Anglo-Indian era.
Diced lamb with baby potatoes in a curry leaf, coconut and mustard seed sauce

CHICKEN ^{GF} 12.50

Chicken & Mixed Pepper Jhalfrezi ^N
Stir-fried with peppers and onions

Murgh Methi Palak
Chicken breast fillets with fresh fenugreek and spinach

Daniwalla Murgh
Chicken in a rich coriander, onion and green chilli sauce

Madras Chicken Curry ^{GF}
Chicken in spicy black pepper sauce

Chicken Kesari Korma ^N
Braised chicken in fragrant korma sauce with garam masala

Old Delhi-Style Butter Chicken ^N
Smoked chicken tikka in aromatic butter-based tomato and cream sauce

Chicken Parsee Dhansak ^{GF}
In a lentil-based sweet and sour sauce

SEAFOOD ^{GF}

Malabar King Prawn ^{GF} **14.50**
Vibrant Kerala curry with coconut and mustard

King Prawn & Spinach **14.50**
Sautéed prawns and fresh spinach with cumin and garlic confit

Pan-Fried Seabass **16.50**
Served on top of spinach poriyal with coconut ginger sauce

DUM BIRYANI ^{GF}

A special occasion dish in India, slow cooked aromatic rice served with raita

Chicken **13.95**

Lamb **14.95**

Vegetable **12.95**

Vegan **11.95**

VEGETABLE ^V ^{GF}

Paneer Makhani Masala ^N **9.95**
Indian cottage cheese in a rich, buttery tomato-cashew nut sauce

Vegetable Jhalfrezi ^N **9.95**
Sautéed vegetables with roasted peppers and coriander
*vegan option available

Kofta Curry ^N **12.50**
Paneer kofta in creamy tomato sauce with pistachios and green chillies

Mushroom & Asparagus Hara Piaz ^V **10.95**
Stir-fried with tomatoes, spring onions and microgreens

CHILDREN'S MENU ^{GF}

(10 AND UNDER)

Smaller, lighter flavours

Murgh Malai Tikka **8.50**
Grilled chicken in a cream cheese marinade and chips

Chicken Kesari Korma ^N **8.50**
Braised chicken in fragrant korma sauce with garam masala and pulao rice



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Please ask for your Dabbawal Loyalty Card from your server

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