

# 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) 6.95  
Bowl with bread

**Dabbawal Signature Salad** (N)(GF)(V) 6.95  
Mangoes, oranges, apples and spring onions tossed in sweet chilli dressing

## 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)(V) 5.95  
Shredded chicken tossed with julienned peppers, onions and a hint of black pepper

**Chicken Pakora Fritters** (GF)(V) 5.95  
Spice battered chicken strips with sweet chilli sauce

**Fish Amitsari** (GF)(V) 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

🌶️ 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** 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  
Sauteed 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  
Sauteed 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



## DABBAWAL

📍 @dabbawal

Please ask for your Dabbawal Loyalty Card from your server

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