

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 29.50

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 ^{GF} 6.95
Bowl with bread

Dabbawal Signature Salad ^N ^{GF} ^V 8.50
Mangoes, oranges, apples and spring onions tossed in sweet chilli dressing

CHAATS ^V

Lip smacking snacks; quintessentially street, all with chutneys

Mango Bhel Puri ^N ^V 6.95
Puffed rice, potato sev tossed in onion and pomegranate

Sweet Potato Chaat ^{GF} 6.95
Roasted sweet potatoes with tamarind and yoghurt

Bombay Bomb 6.95
Crisp mini puris stuffed with mashed potato, topped with sev

Vegetable Samosa Chaat 6.95
A fusion of spicy chickpeas, Punjabi samosas, topped with chopped onions and home-made chutneys

Palak Patta Chaat ^{GF} 7.50
Batter fried spinach served with sweet yoghurt and tamarind

CLASSICS

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

Vada Pao ^V 6.95
The Bombay Burger-spiced mashed potato served in soft bun with home-made chutneys

Kurkuri Lentil Okra Fries ^{GF} ^V 6.95
Deep fried crispy okra tossed in aromatic spices

Chicken Chilli Fry ^{GF} ^{DF} 6.95
Shredded chicken tossed with julienned peppers, onions and a hint of black pepper

Chicken Pakora Fritters ^{GF} ^{DF} 6.95
Spice battered chicken strips with sweet chilli sauce

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

Beetroot Tikki 6.95
Deep fried beetroot cakes

TANDOOR ^{GF}

Haryali Chicken Tikka 6.95
In a coriander and green chilli marinade

Punjabi Chicken Tikka 6.95
Big Eat 13.95
In a chilli, cumin, garlic and ginger marinade

Murgh Malai Tikka 6.95
Chicken fillets in garlic, ginger, cream cheese marinade

Seekh Kebab Kybria 7.50
Home-ground marinated lamb with peppers, herbs and spices

Lamb Chops 12.95
Big Eat 24.95
Marinated in ginger, garlic and fresh basil

Tandoori Salmon 9.95
Marinated in tangy tamarind chutney and fragrant spices

Tandoori Coastal Prawns 9.95
Big Eat 17.95
With chilli, lemongrass and kaffir lime leaves

Tandoori Platter 19.95
Big Eat
Hariyali and Punjabi chicken, lamb chops, and tandoori salmon

Smoked Broccoli ^V ^{GF} 7.50
Marinated with spices and cream cheese, sprinkled with chilli flakes and micro greens

Achari Paneer ^V 6.95
Pickle marinated home-made cottage cheese

^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

Steamed Rice ^V ^{GF} 3.50

Mushroom Pulao Rice ^V ^{GF} 4.95

Pulao Rice ^{GF} 3.95

Creamy Black Lentils ^{GF} 6.95

Yellow Lentils ^V ^{GF} 5.50

Bombay Potatoes ^V ^{GF} 5.50

Paneer & Spinach ^{GF} 6.95

Gunpowder Chips ^V ^{GF} 4.50

Cucumber & Mint Raita ^{GF} 2.95

Tawa Mushroom Maki 6.95

BREADS

Plain Naan ^V 2.95

Butter Naan ^V 3.25

Garlic Naan ^V 3.50

Keema Naan 3.95

Cheese Naan ^V 3.95

Peshwari Naan ^V ^N 4.95

Tandoori Roti ^V 2.95

Roomali Roti ^V 3.50

Chef's Basket ^V ^N 8.95
A basket of three different breads

BIG EATS

CURRY | Authentic regional dishes from the Indian Subcontinent

LAMB ^{GF} 13.95

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

Coconut Lamb Pepper Fry ^{DF} ^V
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} 12.95

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 ^{DF} ^V
Chicken in spicy black pepper sauce

Chicken and Kale Khorma ^N
Chicken breast cooked in rich onion and cashew nut gravy, served with fried kale

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

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

SEAFOOD ^{GF}

Malabar King Prawn ^{DF} 14.95
Vibrant Keralan curry with coconut and mustard

King Prawn & Spinach 14.95
Sauteed prawns and fresh spinach with cumin and garlic confit

Pan-Fried Seabass 17.50
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 14.95

Lamb 15.95

Vegetable 13.95

Vegan 12.95

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

Seasonal Vegetable Nilgiri ^V 12.50
Cooked in a mint, coriander, and coconut sauce

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

DABBAWAL.COM