

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

Bowl with bread

6.95

Dabbawal Signature
Salad

N

GF

V

Mangoes, oranges, apples, nuts and spring onions tossed in sweet chilli dressing

8.50

CHAATS

V

Lip smacking snacks; quintessentially street, all with chutneys

Mango Bhel Puri

N

V

Puffed rice, potato sev tossed in onion and pomegranate

6.95

Sweet Potato Chaat

GF

Roasted sweet potatoes with tamarind and yoghurt

6.95

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

Batter fried spinach served with sweet yoghurt and tamarind

7.50

CLASSICS

Onion Palak Bhajis

V

GF

Thinly sliced onions coated in spiced batter, fried until golden and crisp

5.95

Vada Pao

V

The Bombay Burger-spiced mashed potato served in soft bun with home-made chutneys

6.95

Kurkuri Lentil Okra

GF

V

Deep fried crispy okra tossed in aromatic spices

6.95

Chicken Chilli Fry

GF

GF

Shredded chicken tossed with julienned peppers, onions and a hint of black pepper

6.95

Chicken Pakora

GF

GF

Spice battered chicken strips with sweet chilli sauce

6.95

Fish Amrisari

GF

GF

Crisp fried Tilapia fillet in spiced gram flour batter

6.95

Beetroot Tikki

V

Fried beetroot patty stuffed with fig and cheese

6.95

TANDOOR

GF

Haryali Chicken Tikka

6.95

In a coriander and green chilli marinade
*Dairy-free option available

Punjabi Chicken Tikka

6.95

Big Eat13.95

In a chilli, cumin, garlic and ginger marinade

Murgh Malai Tikka

6.95

Chicken fillets in garlic, ginger and cream cheese marinade

Seekh Kebab Kybria

7.50

Home-ground marinated lamb with peppers, herbs and spices
*Dairy-free option available

Lamb Chops

12.95

Big Eat24.95

Marinated in hung curd and spices

Jaffrani Salmon

9.95

In a honey, dill and saffron marinade

Citrus King Prawns

9.95

Big Eat17.95

With chilli, lemongrass and kaffir lime leaves

Tandoori Platter

19.95

Big Eat

Haryali and Punjabi chicken, lamb chops, and tamarind salmon

Achari Paneer Shashlik

V

6.95

Pickle marinated home-made cottage cheese


Smoked Broccoli

V

GF

7.50

Marinated with spices and cream cheese, sprinkled with chilli flakes and micro greens

 Spicy |

V

 Suitable for vegetarians

V

 Suitable for vegans |

N

 Contains nuts

GF

 Gluten Free |

GF

 Dairy Free

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

There will be a 10% discretionary service charge on groups of 8 and over.

SIDES

V

Steamed Rice

V

GF

3.50

Pulao Rice

GF

3.95

Mushroom Pulao Rice

V

GF

4.95

Creamy Black Lentils

GF

6.95

Yellow Lentils

V

GF

5.50

Bombay Potatoes

V

GF

5.50

Paneer & Spinach

GF

N

6.95

Tawa Mushroom Makkai

V

6.95

Gunpowder Chips

V

GF

4.50

Cucumber & Mint Raita

GF

2.95

BREADS

Plain Naan

V

2.95

Butter Naan

V

3.25

Garlic Naan

V

3.50

Keema Naan

4.95

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

BIG EATS

CURRY | Authentic regional dishes
from the Indian subcontinent

LAMB

Lamb Rogan Josh

GF

GF

Slow-cooked lamb with Kashmiri chillies and ginger

13.95

Coconut Lamb Pepper Fry

GF

With black pepper and curry leaves

Lamb Pasanda

GF

N

Creamy cashew and saffron sauce

Railway Lamb Curry

GF

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

CHICKEN

12.95

Chicken & Mixed Pepper Jhalfrezi

GF

N

Stir-fried with peppers and onions

Murgh Methi Palak

GF

Chicken breast fillets with fresh fenugreek and spinach

Dhaniawala Murgh

GF

Chicken in a rich coriander, onion and green chilli sauce

Madras Chicken Curry

GF

Chicken in spicy black pepper sauce

Old Delhi-Style Butter Chicken

GF

N

Smoked chicken tikka in aromatic butter-based tomato and cream sauce

Chicken Parsi Dhansak

GF

GF

In a lentil-based sweet and sour sauce

Chicken and Kale Korma

GF

N

Chicken breast cooked in rich onion and cashew nut gravy, served with fried kale

SEAFOOD

GF

Malabar King Prawn

GF

Vibrant Kerala curry with coconut and mustard

14.95

King Prawn & Spinach

14.95

Sauteed prawns and fresh spinach with tomatoes, cumin and garlic confit

Pan-Fried Seabass

GF

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

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