

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

Dabbawal Signature
Salad

N

GF

V

Mangoes, oranges, apples, nuts 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
*Dairy-free option available

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

GF

V

 7.95
Deep fried crispy okra tossed in aromatic spices

Chicken Chillri Fry

GF

GF

 7.95
Shredded chicken tossed with julienned
peppers, onions and a hint of black pepper

Chicken Pakora

GF

GF

 7.95
Spice battered chicken strips with sweet
chilli sauce

Fish Amritsari

GF

GF

 7.95
Crisp fried Tilapia fillet in spiced gram flour batter

Beetroot Tikki

V

 7.95
Fried beetroot patty stuffed with fig and cheese

TANDOOR

GF

Haryali Chicken Tikka 7.95
In a coriander and green chilli marinade
*Dairy-free option available

Punjabi Chicken Tikka 7.95
Big Eat 15.95
In a chilli, cumin, garlic and ginger marinade

Murgh Malai Tikka 7.95
Chicken fillets in garlic, ginger and
cream cheese marinade

Seekh Kebab Kybria 7.95
Home-ground marinated lamb with peppers,
herbs and spices
*Dairy-free option available

Lamb Chops 12.95
Big Eat 24.95
Marinated in hung curd and spices

Jaffrani Salmon 9.95
In a honey, dill and saffron marinade

Citrus King Prawns 9.95
Big Eat 19.95
With chilli, lemongrass and kaffir lime leaves
*Dairy-free option available

Tandoori Platter
Big Eat 22.50
Haryali and Punjabi chicken, lamb chops,
and Jaffrani salmon

Achari Paneer Shashlik

V

 7.95
Pickle marinated home-made cottage cheese

Smoked Broccoli

V

GF

 7.95
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.
A 10% discretionary service charge may be added.

SIDES

V

Steamed Rice

V

GF

 3.50

Pulao Rice

V

GF

 3.95

Mushroom Pulao Rice

V

GF

 4.95

Creamy Black Lentils

GF

 7.50

Yellow Lentils

V

GF

 5.50

Bombay Potatoes

V

GF

 5.50

Paneer & Spinach

GF

 7.50

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

 4.95

Peshwari Naan

V

N

 4.95

Tandoori Roti

V

 2.95

Roomali Roti

V

 3.50

Chef's Basket

V

N

 9.95

BIG EATS

CURRY | Authentic regional dishes
from the Indian subcontinent

LAMB

Lamb Rogan Josh

GF

GF

 14.95
Slow-cooked lamb with Kashmiri
chillies and ginger

Coconut Lamb Pepper Fry

GF

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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

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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

GF

Malabar King Prawn 14.95
Vibrant Keralan curry with coconut and mustard

King Prawn & Spinach 14.95
Sauteed prawns and fresh spinach
with tomatoes, 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 16.95

Vegetable 13.95

Vegan 12.95

VEGETABLE

V

GF

Paneer Makhani Masala

N

 10.95
Indian cottage cheese in a rich, buttery
tomato-cashew nut sauce

Vegetable Jhalfrezi

N

 10.95
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



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 @dabbawal

Please ask for your Dabbawal
Loyalty Card from your server

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