

FESTIVE FEAST

LUNCH £29/PP | DINNER £38/PP

PRE-STARTER (to share)

Mango Bhel Puri (N)(V)

Puffed rice, potato sev tossed with onions and pomegranates

Chana Bhoojia (V)(GF)

A chickpea, onion palak bhaji crunch

SMALL PLATES

Lamb Chops (GF)

Marinated in ginger, garlic, and fresh basil

Punjabi Chilli Chicken Tikka (GF)

In a chilli, cumin, garlic and ginger marinade

Fish Amitsari (DB)(GF)

Crisp fried Tilapia fillets in a spiced gram flour batter

Masala Vatada Vada* (V)(GF)

Spiced mashed potato balls in a gram flour batter

BIG EATS (to share)

Old Delhi Butter Chicken (N)(GF)

Chicken tikka in a fragrant butter-based tomato and cream sauce

Kashmiri Lamb Rogan Josh (DF)(GF)

Slow-cooked lamb with Kashmiri chillies and ginger

Cape Malai King Prawns (DF)(GF)

A Tamil inspired dish, delicate with coconut

Chettinadu Turkey (DF)(GF)

In a south Indian black pepper sauce

Kofta Curry* (V)(N)

Kofta with seasonal vegetables, pistachio, green chilli in a rich tomato sauce

Aloo Baingan* (V)

Potato and aubergine curry in an aromatic spice blend

SERVED WITH House Lentils (V)(GF), Bread Basket (V) and Pulao Rice (V)(GF) (to share)

*Vegan / Vegetarian option

PLATTER OF SWEET THINGS (serves 4)

Spiced Chocolate Tart (N) | Mango Ginger Brulee (GF) | Chom Chom (N) Classic Bengali flavoured milk dough dumplings

Terms and conditions:

◆ We require a non-refundable deposit of £10 per person to secure the booking. ◆ By prior arrangement, any dietary requirement can be accommodated. ◆ A 10% discretionary service charge will be added. ◆ Our dishes may contain trace elements of nuts, gluten and dairy. ◆ Menu is available by pre-order only. ◆ Offer valid for groups of 4 and above and everyone on the table must order. ◆ Menu available from 27th November to 31st December.

DABBAWAL™
STREET FOOD KITCHEN

🌶️ Spicy | (N) Contains nuts | (GF) Gluten Free | (DF) Dairy Free
(V) Suitable for vegetarians | (V) Suitable for vegans
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