

PRE-THEATRE MENU

£16 PER PERSON

Menu available from 5pm to 6.15pm Sunday to Friday
(Please choose one from each section)

*Additional £2 supplement to lamb & seafood dishes

STARTERS

Mango Bhel Puri

Puffed rice, potato sev tossed with onion and pomegranate seeds

Chicken Chilli Fry

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

Seekh Kebab Kybria

Home-ground marinated lamb with peppers, herbs and spices

Jaffrani Salmon

In a honey, dill and saffron marinade

Onion Palak Bhajis

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

Smoked Broccoli

Marinated with spices and cream cheese, sprinkled with chilli flakes and microgreens

MAINS

Vegetable Jhalfrezi

Sautéed vegetables with roasted peppers and coriander

Paneer Makhani Masala

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

Malabar King Prawn

Vibrant Kerala curry with coconut and mustard

Old Delhi-Style Butter Chicken

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

Railway Lamb Curry

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

Chicken Parsee Dhansak

In a lentil-based sweet and sour sauce

SERVED WITH Pulao Rice or Plain Naan and Creamy Black Lentils (to share)

WINE OFFERS £16.50 A BOTTLE

Sauvignon Blanc Chile | Merlot South Africa | Pinot Grigio Rose Italy

(Regular price £22)

EARLY EVENING MENU

£16 PER PERSON

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(Please choose one from each section)

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Chicken Chilli Fry

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

Seekh Kebab Kybria

Home-ground marinated lamb with peppers, herbs and spices

Jaffrani Salmon

In a honey, dill and saffron marinade

Onion Palak Bhajis

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

Smoked Broccoli

Marinated with spices and cream cheese, sprinkled with chilli flakes and microgreens

MAINS

Vegetable Jhalfrezi

Sautéed vegetables with roasted peppers and coriander

Paneer Makhani Masala

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DABBAWAL
STREET FOOD KITCHEN

🌶️ Spicy | 🥥 Contains nuts | 🍷 Gluten Free | 🥛 Dairy Free
🌱 Suitable for vegetarians | 🌿 Suitable for vegans
Our dishes may contain trace elements of nuts, gluten and dairy.

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