

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 🍖 *additional £2

Home-ground marinated lamb with peppers, herbs and spices

Jaffrani Salmon *additional £2

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 🍌🍷 *vegan option available

Sautéed vegetables with roasted peppers and coriander

Paneer Makhani Masala 🍷🍷

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

Malabar King Prawn 🍤🍷 *additional £2

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 🍷 *additional £2

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) 🍷🍷

EARLY EVENING 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 🍖 *additional £2

Home-ground marinated lamb with peppers, herbs and spices

Jaffrani Salmon *additional £2

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 🍌🍷 *vegan option available

Sautéed vegetables with roasted peppers and coriander

Paneer Makhani Masala 🍷🍷

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

Malabar King Prawn 🍤🍷 *additional £2

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 🍷 *additional £2

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)

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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.

📍 📱 @dabbawal

Please ask for your Dabbawal Loyalty Card from your server

dabbawal.com

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