# LUNCH MENU

## **£14 PER PERSON**

Served until 2.30pm Monday to Thursday and until 4.30pm Friday to Sunday (Please choose one from each section) \*Additional £2 supplement to lamb & seafood dishes

## **STARTERS**

Dabbawal Signature Salad (F)() Mangoes, oranges, apples and spring onions tossed in sweet chilli dressing

Sweet Potato Chaat Poasted sweet potatoes with tamarind and yoghurt

Vegetable Samosa Chaat () Layers of spicy chickpeas, Punjabi samosas topped with chopped onions

Chicken Pakora Fritters (GF)(DF) Spice battered chicken strips with sweet chilli sauce

Seekh Kebab Kybria () \*additional £2 Home-ground marinated lamb with peppers, herbs and spices

# MAINS

Vegetable Jhalfrezi (GF)(V)(N) \*vegan option available Sautéed vegetables with roasted peppers and coriander

Pan-Fried Seabass (F) (F) \*additional £2 Served on top of spinach poriyal with coconut ginger sauce

Old Delhi-Style Butter Chicken (F)(N) Smoked chicken tikka in aromatic butter-based tomato and cream sauce

Lamb Rogan Josh (GF)(DF) \*additional £2 Slow-cooked lamb with Kashmiri chillies and ginger

SERVED WITH Pulao Rice VI or Plain Naan V and Creamy Black Lentils (to share) WV I

#### DABBAWAL WRAPS 10

Fresh Roomali roti rolled with salad greens, served with chutney and gunpowder chips

Spicy Chicken Tikka

Paneer Tikka

### BURGERS

Brioche bun with salad, chutneys, and gunpowder chips

Smashed Lamb Burger	12
Indian Vegan Burger 🕜	10

#### SOUTH INDIAN THALIS

Lunch platter with papads, samosa, yellow daal, poriyal, steamed rice, plain naan and a choice of main dish from below

Seasonal Vegetable Curry ${f } {f V}$ *vegan option available	13.95
Chicken Pepper Fry	14.95
Lamb Bhuna	15.95



✓ Spicy | ● Contains nuts | ● Guten Free | ● Dairy Free ♥ Suitable for vegetarians | ♥ Suitable for vegans Our dishes may contain trace elements of nuts, gluten and dairy.