# LUNCH MENU

# £16 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\N\?

Mangoes, oranges, apples and spring onions tossed in sweet chilli dressing

#### Sweet Potato Chaat @F

Roasted sweet potatoes with tamarind and yoghurt

### Vegetable Samosa Chaat ®

Layers of spicy chickpeas, Punjabi samosas topped with chopped onions

#### Chicken Pakora Fritters @F@F

Spice battered chicken strips with sweet chilli sauce

#### Seekh Kebab Kybria GF \*additional £2

Home-ground marinated lamb with peppers, herbs and spices

# **MAINS**

#### Murgh Methi Palak @F

Chicken breast fillets with fresh fenugreek and spinach

## Pan-Fried Seabass GF/DF \*additional £2

Served on top of spinach poriyal with coconut ginger sauce

#### Old Delhi-Style Butter Chicken ©FN

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 W or Plain Naan W and Creamy Black Lentils (to share) W of

# DABBAWAL WRAPS

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 12.50

Indian Vegan Burger 

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# 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 \*vegan option available 13.95

Chicken Pepper Fry 14.95

Lamb Bhuna 15.95



 ∮ Spicy | ® Contains nuts | ® Gluten Free | ® Dairy Free

 § Suitable for vegetarians | ® Suitable for vegans

 Our dishes may contain trace elements of nuts, gluten and dairy.