

NEWCASTLE RESTAURANT WEEK

13TH - 19TH JANUARY 2025

3 COURSES FOR £20

(Please choose one from each section)

Offer NOT available after 5pm Friday & Saturday. Offer must be taken by the entire table.

Available for dine in only. Not valid in conjunction with any other offer.

PRE-STARTER

Pre-starter included to share

Mango Bhel Puri ^{(N)(V)}

Puffed rice tossed with onions and pomegranate

STARTERS

Murgh Malai Tikka ^(GF)

Chicken fillets in garlic, ginger, cream cheese marinade

Sweet Potato Chaat ^(GF)

Roasted sweet potatoes with tamarind and yoghurt

Chicken Pakora Fritters ^{(GF)(DF)}

Spice battered chicken strips with sweet chilli sauce

Onion Palak Bhajis ^{(V)(GF)}

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

Vegetable Samosa Chaat ^(V)

A fusion of spicy chickpeas, Punjabi samosas, topped with chopped onions and home-made chutneys

MAINS

Old Delhi-Style Butter Chicken ^{(GF)(N)}

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

Railway Lamb Curry ^(GF)

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

Malabar King Prawn ^{(GF)(DF)}

Vibrant Keralan curry with coconut and mustard

Vegetable JhalFREZI ^{(V)(N)} *vegan option available

Sautéed vegetables with roasted peppers and coriander

Paneer Makhani Masala ^{(V)(N)}

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

SERVED WITH Pulao Rice ^{(V)(GF)} or Plain Naan ^(V) and Creamy Black Lentils (to share) ^{(N)(V)(GF)}

DABBAWALTM
STREET FOOD KITCHEN

🌿 Spicy | ^(N) Contains nuts | ^(GF) Gluten Free | ^(DF) Dairy Free
^(V) Suitable for vegetarians | ^(V) Suitable for vegans
Our dishes may contain trace elements of nuts, gluten and dairy.

