

NEWCASTLE RESTAURANT WEEK

4TH - 11TH AUGUST 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 (V)(N)

Puffed rice tossed with onions and pomegranate

STARTERS

Murgh Malai Tikka (GF)

Chicken fillets in garlic, ginger and cream cheese marinade

Sweet Potato Chaat (V)(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 and mustard seed sauce

Malabar King Prawns (DF)

Vibrant Keralan curry with coconut and mustard

Vegetable Jalfrezi (V)

Sauteed vegetables with roasted peppers and coriander

*Vegan option available

Paneer Makhani Masala (V)(N)

Indian cottage cheese in a rich, buttery tomato-cashew

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

DABBAWAL™
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.