

# NEWCASTLE RESTAURANT WEEK

5TH - 11TH AUGUST 2024

## 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. Deposit required for groups of 10 and above.

## 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 (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 & 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)

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)

**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.