

NEWCASTLE RESTAURANT WEEK

15TH - 21ST JANUARY 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.

