

DABBAWAL™

STREET FOOD KITCHEN

WHILE YOU CHOOSE

POPPADOMS & CHUTNEY BASKET 3.50 (V)(GF)
Mango, Tamarind & Mint Yoghurt
Serves two
*vegan option available

CHEF'S SURPRISE MENU 25.00
(MIN ORDER 2)

Having a party? This is the perfect choice! Our head chef's selection of street food, grills, curries, sides and breads. Please let us know if you have any dietary requirements and we can tailor the menu for you.

SMALL PLATES

SOUP & SALAD

- Lentil & Curry Leaf Soup** (V) 5.95
Bowl with Bread
- Dabbawal Signature Salad** (GF)(V)(N) 6.95
Mangoes, oranges, apples and spring onions tossed in sweet chilli dressing

DRINKS TO GO

- LASSI** | The home-made Indian smoothie
Mango | Sweet 250ml 2.75

CHAATS (V)

Lip smacking snacks; quintessentially street, all with chutneys

- Mango Bhel Puri** (V)(N) 5.50
Puffed rice, potato sev tossed in onion and pomegranate
- Sweet Potato Chaat** (GF) 5.50
Roasted sweet potatoes with tamarind and yoghurt
- Vegetable Samosa Chaat** 5.95
Layers of spicy chickpeas, Punjabi samosas, topped with chopped onions
- Bombay Bomb** 5.50
Crisp mini puris stuffed with mashed potato and topped with sev

CLASSICS

- Onion Palak Bhajis** (V)(GF) 5.50
Thinly sliced onions coated in spiced batter, fried until golden and crisp
- Vada Pao** (V) 5.50
The Bombay Burger-spiced mashed potato served in soft bun with homemade chutneys
- Kurkuri Lentil Okra** (GF)(V) 6.50
Deep fried crispy okra tossed in aromatic spices
- Chicken Chilli Fry** (GF)(DF) 5.95
Shredded chicken tossed with julienned peppers, onions and a hint of black pepper
- Chicken Pakora** (GF)(DF) 5.95
Spice battered chicken strips with sweet chilli sauce
- Beetroot Tikki** 6.95
Fried beetroot patty stuffed with fig and cheese

TANDOOR (GF)

- Haryali Chicken Tikka** 5.95
In a coriander and green chilli marinade
*Dairy-free option available
- Punjabi Chicken Tikka** 5.95
Big Eat 11.50
In a chilli, cumin, garlic and ginger marinade
- Murgh Malai Tikka** 5.95
Chicken fillets in garlic, ginger and cream cheese marinade
- Seekh Kebab Kybria** 6.50
Home-ground marinated lamb with peppers, herbs and spices *Dairy-free option available
- Lamb Chops** 9.95
Big Eat 19.95
Marinated in hung curd and spices
- Tamarind Salmon** 8.50
Marinated in tangy tamarind chutney and fragrant spices

- Tandoori Coastal Prawns** 8.50
Big Eat 15.95
Marinated with cheese and South-Indian spices
- Tandoori Platter**
Big Eat 17.50
Hariyali and Punjabi chicken, lamb chops, tandoori salmon
- Achari Paneer Shashlik** (V) 6.50
Pickle marinated home-made cottage cheese
- Smoked Broccoli** (V)(GF) 6.50
Marinated with spices and cream cheese, sprinkled with chilli flakes and microgreens

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

SIDES (V)(GF)

- Steamed Rice** (V) 3.25
- Pulao Rice** 3.50
- Mushroom Pulao Rice** 3.95
- Creamy Black Lentils** 6.50
- Yellow Lentils** (V) 4.95
- Bombay Potatoes** (V) 4.50
- Paneer & Spinach** 5.50
- Tawa Mushroom Makkai** (V) 5.95
- Gunpowder Chips** (V) 3.50
- Cucumber & Mint Raita** 2.50

BREADS

- Plain Naan** (V) 2.75
- Butter Naan** (V) 2.95
- Garlic Naan** (V) 2.95
- Keema Naan** 3.95
- Cheese Naan** (V) 3.50
- Peshwari Naan** (V)(N) 3.95
- Tandoori Roti** (V) 2.75
- Roomali Roti** (V) 3.25
- Chef's Basket** (V)(N) 7.95
A basket of three different breads

BIG EATS

CURRY | Authentic regional dishes from the Indian Subcontinent

LAMB (GF) 12.95

- Lamb Rogan Josh** (DF)
Slow-cooked lamb with Kashmiri chillies and ginger
- Coconut Lamb Pepper Fry** (DF) 🌶️
With black pepper and curry leaves
- Lamb Pasanda** (N)
Creamy cashew and saffron sauce
- Railway Lamb Curry**
Rooted in Anglo-Indian era. Diced lamb with baby potatoes in a curry leaf, coconut & mustard seed sauce

CHICKEN (GF) 11.95

- Chicken & Mixed Pepper Jhalfrezi** (N)
Stir-fried with peppers and onions
- Murgh Methi Palak**
Chicken breast fillets with fresh fenugreek and spinach
- Dhaniawala Murgh**
Chicken in a rich coriander, onion and green chilli sauce
- Madras Chicken Curry** (DF) 🌶️
Chicken in spicy black pepper sauce
- Old Delhi-Style Butter Chicken** (N)
Smoked chicken tikka in aromatic butter-based tomato and cream sauce
- Chicken Parsee Dhansak** (DF)
In a lentil-based sweet and sour sauce
- Chicken and Kale Korma** (N)
In a rick onion & cashew nut gravy

SEAFOOD (GF)(DF) 13.50

- Malabar King Prawn**
Vibrant Kerala curry with coconut and mustard
- King Prawn & Spinach**
Sautéed prawns and fresh spinach with cumin and garlic

DUM BIRYANI (GF)

A dish for special occasions in India, slow cooked aromatic rice served with raita

- Chicken** 12.95
- Lamb** 13.95
- Vegetable** 11.95
- Vegan** 10.95

VEGETABLE (V)(GF) 9.50

- Kadhai Paneer**
Indian cottage cheese simmered with tomato, capsicum and ground spices
- Kofta Curry** (N) 10.95
Paneer kofta in creamy tomato sauce with pistachios and green chillies
- Paneer Makhani Masala** (N)
Indian cottage cheese in a rich, buttery tomato-cashew nut sauce
- Vegetable Jhalfrezi** (N)
*vegan option available
Sautéed vegetables with roasted peppers and coriander
- Seasonal Vegetable Nilgiri** (V) 10.95
Cooked in a mint, coriander, and coconut sauce

CHILDREN'S MENU (GF) (10 and under)

Smaller, lighter flavours

- Murgh Malai Tikka** 7.50
Grilled chicken in a cream cheese marinade & chips
- Chicken Kesari Korma** (N) 7.50
Braised chicken in fragrant korma sauce with garam masala & pulao rice



SWEET THINGS

- Home-made Gulab Jam** (V) 3.95
Milk dough dumplings flavoured with cardamom