

## SHARE THE LOVE VALENTINE'S MENU

**£35 PER PERSON**

With a choice between Koko-tini or Dabbawal espresso martini  
\*Vegan and vegetarian menu available on request

### APPETISER <sup>VG</sup>

Poppadoms  
&  
Chutney Selection

### PRE-STARTER

Dahi Bhalla <sup>VG</sup>  
Lentil dumplings soaked in sweetened yoghurt

### STARTERS

Spiced Tandoori Lamb Chops <sup>GF</sup>  
Yoghurt marinated chops smoked in a clay oven

Saffron Chicken Tikka <sup>GF</sup>  
In a saffron & cheese marinade with mace  
& cardamom powder

Dynamite Fried Fish  
Batter fried fish served with home-made  
chilli mayo & mixed lettuce

### MAIN COURSE <sup>GF</sup>

Lamb Rogan Josh  
Slow-cooked lamb with Kashmiri chillies & ginger

Chicken Lababdar <sup>GF</sup>  
Boneless chicken cubes cooked in creamy onion tomato  
gravy with fenugreek & garam masala

### SIDES <sup>V</sup>

Biryani Rice <sup>GF</sup>  
Creamy Black Lentils <sup>GF</sup>  
Butter Naan

### DESSERT <sup>(to share)</sup> <sup>V</sup>

Berry Shrikhand Tart with Gulab Jamun  
Seasonal berry-infused hung-curd  
& sweet sponge

## SHARE THE LOVE VALENTINE'S MENU VEGETARIAN OPTION

**£35 PER PERSON**

With a choice between Koko-tini or Dabbawal Espresso Martini

### APPETISER <sup>VG</sup>

Poppadoms  
&  
Chutney Selection

### PRE-STARTER

Dahi Bhalla <sup>VG</sup>  
Lentil dumplings soaked in sweetened yoghurt

### STARTERS

Achari Paneer Tikka <sup>GF</sup>  
Cottage cheese marinated in pickle-infused yoghurt

Malai Broccoli <sup>GF</sup>  
Smoked broccoli florets in rich cheese marinade

Spiced Beetroot Tikki  
Fig & cream cheese stuffing seasoned with spices,  
served with beetroot chutney

### MAIN COURSE <sup>GF</sup>

Paneer Makhani Masala <sup>GF</sup>  
Indian cottage cheese in a rich, buttery  
tomato-cashew nut sauce

Kadhai Mushroom  
Mushrooms & bell peppers cooked in onion gravy  
with garam masala & crushed pepper

### SIDES <sup>V</sup>

Biryani Rice <sup>GF</sup>  
Creamy Black Lentils <sup>GF</sup>  
Butter Naan

### DESSERT <sup>(to share)</sup> <sup>V</sup>

Berry Shrikhand Tart with Gulab Jamun  
Seasonal berry-infused hung-curd & sweet sponge

**DABBAWAL**<sup>TM</sup>  
STREET FOOD KITCHEN

🔪 Spicy | 🥜 Contains nuts | 🍷 Gluten Free | 🥛 Dairy Free  
🌱 Suitable for vegetarians | 🌿 Suitable for vegans  
Our dishes may contain trace elements of nuts, gluten and dairy.

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