



CLASSICS

#### **POPPADOMS** & CHUTNEY BASKET 3.50 OF

Mango, Tamarind & Mint Yoghurt Serves two

\*vegan option available

CHEF'S SURPRISE **MENU 22.50** 

(MIN OPDER 2)

Citrus King Prawns

Rig Fat

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

#### SOUP & SALAD

Lentil & Curry Leaf Soup @ 5.50 Bowl with Bread

Dabbawal Signature Salad @@ 5.95 Mangoes, peanuts and spring onions

### DRINKS TO GO

LASSI I The home-made Indian emonthie 2.75 Mango I Sweet 250ml

#### CHAATS ® Lip smacking snacks; quintessentially

street, all with chutneys

Mango Bhel Puri @@ Puffed rice, potato sev tossed in onion and

Sweet Potato Tempura 🛇 With tamarind chutney, onion, ginger, and green chilli salsa

Venetable Samosa Chast Layers of spicy chickpeas. Punjabi samosas

tonned with channed anions Bombay Bomb Crisp mini puris stuffed with mashed notato

tonned with eav

#### Onion Palak Bhajis @@ 5.25 Thinly sliced onions coated in spiced hatter fried until golden and crisp

Vada Pao € 5.25 The Bombay Burger-spiced mashed potato served in soft bun with homemade chutneys

Kurkuri Lentil Okra Fries @ Deep fried crispy okra tossed in aromatic spices

Chicken Chilli Fry @@ Shredded chicken tossed with julienned peppers, onions and a hint of

Chicken Pakora Fritters (FVIP) 5 95 Spice battered chicken strips with sweet chilli sauce

#### TANDOOR ®

Harvali Chicken Tikka 5.50 In a corriander and green chilli marinade

Puniabi Chicken Tikka 5.50 Big Eat 10.95 In a chilli, cumin, garlic and ginger marinade

Murgh Malai Tikka 5.50 Chicken fillets in garlic, ginger and cream chassa marinada

Seekh Kehah Kyhria 5.50 Home-ground marinated lamb with peppers, herhs and snices

8.50 Tandoor Lamb Chons Big Eat Marinated in ginger, garlic and fresh basil

Jaffrani Salmon 7.95 In a honey, dill and saffron marinade

#### 13.95 With chilli, lemongrass and kaffir lime leaves

Tandoori Platter Big Eat 16 95 Murgh tikka, lamb chops, paneer tikka, calmon tikka

Paneer Tikka Shashlik () 5.95 Spiced Indian cottage cheese grilled with peppers and onions

Smoked Broccoli (NGD) Marinated with spices and cream cheese sprinkled with chilli flakes and microgreens

 Spicy | ♥ Suitable for vegetarians O Suitable for vegans | O Contains nuts @ Gluten Free | @ Dairy Free Our dishes may contain trace elements of nuts, gluten and dairy

### SIDES om

Steamed Rice (2) 3.25 Pulan Rice 3 25 Creamy Black Lentils ® 5.25 Yellow Lentils ⊘ 4 50

4.50

5 25

2.95

2 50

7.95

Bombay Potatoes (2) Paneer & Spinach

Gunnowder Chins (2) Cucumber & Mint Raita

# BREADS

2.50 Plain Naan () Butter Naan (1) 2.75 Garlic Naan (1) 2.95 Keema Naan 3.50 Cheese Naan () 3.50 Peshwari Naan @@ 3.75 Tandoori Roti ⊘ 2.50 Roomali Roti () 3.25

# **BIG EATS**

CURRY | Authentic regional dishes from the Indian Subcontinent



Lamb Rogan Josh @ Slow-cooked lamb with Kashmiri chillies

Coconut Lamb Pepper Fry @ # With black pepper and curry leaves

Lamb Pasanda @

Creamy cashew and saffron sauce Railway Lamb Curry

Ponted in Anglo-Indian era. Dicad lamb with baby potatoes in a curry leaf, coconut & mustard seed sauce

### CHICKEN @ 10.95

Chicken & Mixed Penner Jhalfrezi ® Stir-fried with nenners and onions

Murah Methi Palak Chicken breast fillets with fresh fenugreek

and spinach Daniwalla Murgh

Chicken in a rich coriander, onion and green

Madras Chicken Curry @ Chicken in spicy black pepper sauce

Chicken Kesari Korma ® Braised chicken in fragrant korma sauce with garam masala

Old Delhi-Style Butter Chicken (1) Smoked chicken tikks in aromatic butter-based tomato and cream sauce

Chicken Parsee Dhansak @ In a lentil-based sweet and sour sauce

#### SEAFOOD @@ 13.50

10.95

5.50

Malahar King Prawn Vibrant Keralan curry with coconut and mustard

King Prawn & Spinach Sauteed prawns and fresh spinach with

cumin and garlic

#### DUM BIRYANI @ A dish for special occasions in India, slow

cooked aromatic rice served with raita

Chicken 12.95 Lamb 13.95

Vegetable

vegan option available

# VEGETABLE 0@ 9.50

Kadhai Paneer Indian cottage cheese simmered with tomato cansicum and ground spices

Kofta Curry ₪ 10.50 Paneer kofta in creamy tomato sauce with

pistachios and green chillies

Paneer Makhani Masala (i) Indian cottage cheese in a rich, buttery tomato-cashew nut sauce

Vegetable Jhalfrezi @ vegan option available Sautéed vegetables with roasted peppers and coriander

# CHILDREN'S MENU (5) (10 and under)

Smaller, lighter flavours

Murah Malai Tikka 7.50 Grilled chicken in a cream cheese marinade & chins

Braised chicken in fragrant korma sauce with garam masala & pulso rice



Chicken Kesari Korma @ 7.50



Chef's Basket @@

A basket of three different breads

Milk dough dumplings flavoured

# **DABBABOX?** WRAPS 85

Warm, super thin roomali roti, rolled with seasonal salad, served with gunpowder chips & home-made chutneys. Choose between Punjabi Chicken Tikka or Paneer Tikka (V)

WHAT ARE YOU

HAVING IN YOUR

#### BURGERS 8.5

Hand-made patty, in soft brioche bun with salads. chutneys and gunpowder chips. Choose between Smashed Lamb Burger (1) or Indian Vegan Burger (2)

#### CURRIES 10

Slow cooked authentic, regional and fragrant curry served with pulso rice, salad and chutney, Choose between Old-Delhi Style Butter Chicken (F)(N) or Vegetable Jhalfrezi ®@

#### TO ORDER CONTACT YOUR NEAREST BRANCH:

DABBAWAL **JESMOND** 

DABBAWAL HIGH BRIDGE

#### 0191 281 3434

1 Brentwood Mews, Jesmond, Newcastle upon Tyne, NE2 3DG E iesmond@dabbawal.com

0191 232 5133

69 - 75 High Bridge. Newcastle upon Tyne, NE1 6BX E highbridge@dabbawal.com



Vegan

Suitable for vegetarians

(N) Contains nuts @ Gluten Free

(IF) Dairy Free

LET'S GET SOCIAL



We accept pre-orders for up to 20 people up until 11AM on the day of order.