

PRE-THEATRE MENU

£18 PER PERSON

Menu available from 5pm to 6.15pm Sunday to Friday

(Please choose one from each section)

*Additional £2 supplement to lamb & seafood dishes

STARTERS

Mango Bhel Puri (GF)(DF)

Puffed rice, potato sev tossed with onion and pomegranate seeds

Chicken Chilli Fry (GF)(DF)

Shredded chicken tossed with julienned peppers, onions and a hint of black pepper

Seekh Kebab Kybria (GF) *additional £2

Home-ground marinated lamb with peppers, herbs and spices

Jaffrani Salmon *additional £2

In a honey, dill and saffron marinade

Onion Palak Bhajis (V)(GF)

Thinly sliced onions coated in spiced batter, fried until golden and crisp

Smoked Broccoli (V)(GF)

Marinated with spices and cream cheese, sprinkled with chilli flakes and microgreens

MAINS

Vegetable Jhalfrezi (GF)(V)(N) *vegan option available

Sautéed vegetables with roasted peppers and coriander

Paneer Makhani Masala (GF)(V)(N)

Indian cottage cheese in a rich, buttery tomato-cashew nut sauce

Malabar King Prawn (GF)(DF) *additional £2

Vibrant Kerala curry with coconut and mustard

Old Delhi-Style Butter Chicken (GF)(N)

Smoked chicken tikka in aromatic butter-based tomato and cream sauce

Railway Lamb Curry (GF) *additional £2

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

Chicken Trio Platter (DF)

A combination of Malai, Punjabi, and Hariyali chicken tikka

SERVED WITH Pulao Rice (V)(GF) or Plain Naan (V) and Creamy Black Lentils (to share) (V)(GF)

WINE OFFERS £18.50 A BOTTLE

Sauvignon Blanc Chile (V) | Merlot South Africa | Pinot Grigio Rose Italy (V)

(Regular price £22)

DABBAWALTM
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.