DRINKS TO GO

LASSI

THE INDIAN SMOOTHIE

Mango | Sweet 250ml *2.75*

SOFTS

Home - Made Orange Juice 250ml *3.50*
4-5 Whole Oranges Freshly Squeezed & Bottled at Dabbawal

BEER

Cobra 5% Premium

330 ml *3.25*
660 ml *4.75*

DABBAWAL™
STREET FOOD KITCHEN

TAKEAWAY AVAILABLE LUNCH & EVENINGS

LAST ORDERS 15 MINS BEFORE CLOSE

DABBAWAL JESMOND

PRE-ORDERS FROM 1 pm

MON-SUN 3.30 pm - 9pm

1 BRENTWOOD MEWS, JESMOND, NEWCASTLE, NE2 3DG

DABBAWAL HIGH BRIDGE

PRE-ORDERS FROM 11 am

MON-SUN 12 pm - 9pm

69-75 HIGH BRIDGE, NEWCASTLE, NE1 6BX

WWW.DABBAWAL.COM

TIMES MAY BE SUBJECT TO CHANGE, CONNECT WITH US ON SOCIAL MEDIA FOR MORE UPDATES

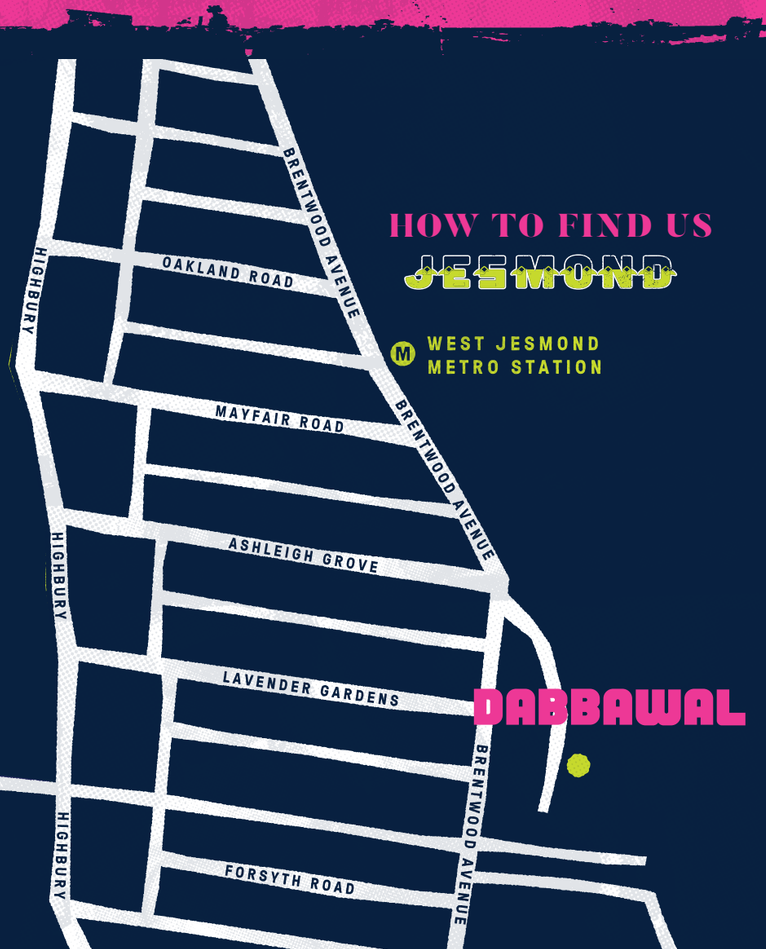
TO ORDER CALL

DABBAWAL JESMOND
0191 281 3434

DABBAWAL HIGH BRIDGE
0191 232 5133

(COLLECTION ONLY)

THE DABBAWAL AT HOME PREMIUM EXPERIENCE



HOW TO FIND US JESMOND

Ⓜ WEST JESMOND METRO STATION

DABBAWAL™ AT HOME

EAT WELL OK PLEASE

DABBAWAL™
STREET FOOD KITCHEN

WHILE YOU CHOOSE

Poppadoms & Chutney

Poppadoms (V)(VG)(GF) *0.75*

(Homemade Chutneys *0.75 each*)
Mango, Tamarind, Lime Pickle, Onion Salad, Tomato and Coriander, Mint Yoghurt (NOT DF)

CHEF'S SURPRISE MENU

£19 *(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

SALAD BOWLS

Citrus Super Fruit Salad (V)(VG)(GF) *4.75*
Seasonal fresh fruit segments, fresh coriander, spring onions and cucumber

Beetroot Salad (VG) *4.75*
Beetroot served with salad greens

Gunpowder Potato Salad (VG) *5.50*
Roasted baby potatoes, grilled peppers & onions in a gunpowder spice mix

Paneer Tikka Salad (V) *6.95*
Grilled Indian cottage cheese with salad greens

Grilled Chicken Salad (GF) *6.95*
Grilled Punjabi chicken tikka served with salad greens

Dabbawal Signature Salad (V)(VG)(N)(GF) *5.95*
Mango, peanuts and spring onions

CHAATS (V) *4.75*

Lip smacking snacks; quintessentially street, all with chutneys

Bhel Puri (N)(DF)
Puffed rice, potato sev tossed in onion and pomegranate

Sweet Potato Chaat (GF)
Roasted cubes of sweet potato

Chana Bhoojia (GF)
Scrumptious combination of chickpeas and onion palak bhajis

Vegetable Samosa Chaat
Layers of spicy chickpeas, Punjabi samosas, topped with sliced onions

Bombay bomb
Crisp mini puris stuffed with mashed potato topped with sev

CLASSICS

Onion Palak Bhajis (V)(GF) *3.95*

Chickpea & Potato Tikki (V) *3.95*

Masala Batada Vada (V)(GF)(VG) *3.95*
Spiced mashed potato balls in a gram flour batter

Kurkuri Lentil Battered Okra Fries *4.95*
(V)(VG)(GF)

Chicken Chilli Fry (GF)(DF) *4.50*
Shredded chicken tossed with Julienne cut peppers, onions and a hint of black pepper

Chicken Supreme Pakora Fritters (GF)(DF) *4.50*

SOUP

Lentil & Curry Leaf Soup (V) *4.50*
Bowl with Bread

TANDOOR (GF)

Punjabi Chicken Lollipop *4.50*
Big Eat *8.50*
In a chopped garlic, ginger and chilli yoghurt marinade

Haryali Chicken Tikka *4.50*
Big Eat *8.50*
In a coriander and green chilli marinade

Punjabi Chilli Chicken Tikka *4.50*
Big Eat *8.50*
In a chilli, cumin, garlic and ginger marinade

Murgh Malai Tikka *4.50*
Big Eat *8.50*
Chicken fillets in garlic, ginger and cream cheese marinade

Chicken Tikka Schaslik *4.95*
Big Eat *8.95*
Punjabi Chicken with grilled peppers and onions

Seekh Kebab Kybria *4.50*
Big Eat *8.50*
Minced lamb marinated with spices, red onions and sweet peppers

Adraki Champeen *6.95*
Big Eat *12.50*
Lamb chops marinated in ginger, garlic, and fresh basil

Jaffrani Salmon *6.95*
Big Eat *12.50*
In a honey, dill and saffron marinade

Citrus King Prawns *6.95*
Big Eat *12.50*
With chilli, lemongrass and kaffir lime leaves

Dabbawal Grill *8.50*
Big Eat *14.95*
Chicken tikka, lamb chop, citrus prawn, seekh kebab and salmon tikka

Mixed Veggie Grill (V) *4.50*
Big Eat *8.50*
Spiced grilled seasonal vegetables with Indian cottage cheese

SIDES (V)(VG)(GF)

Steamed Rice (VG) *2.50*

Pulao Rice *2.75*

Pulao of the Day *3.25*

Creamy Black Lentils (N) *4.95*

Yellow Lentils (VG) *4.25*

Bombay Potatoes (VG) *4.25*

Butternut Squash with cumin (VG) *4.25*

Mushroom Masala (VG) *4.25*

Stir-fried Okra (VG) *4.95*

Paneer & Spinach *4.95*

Masala Chips (VG) *2.95*

Cucumber & Mint Raita *2.50*

BREADS

Plain Naan (V) *2.00*

Butter Naan (V) *2.25*

Garlic Naan (V) *2.50*

Keema Naan *2.95*
Spicy minced lamb

Mozzarella & Coriander Naan (V) *2.95*

Peshwari Naan (V)(N) *2.95*
Dates and almonds

Tandoori Roti (V)(VG) *2.00*

Roomali Roti (V) *2.95*
Super thin roti

Chef's Basket (V)(N) *6.95*
A basket of three different breads

SWEET THINGS

Home-made Gulab Jam (V) *2.50*
Milk dough dumplings flavoured with cardamom

Chocolate Fudge Cake (V) *2.95*
Two layers of chocolate sponge filled and coated with a rich chocolate fudge

BIG EATS

CURRY | Super tasty authentic regional dishes from the Indian Subcontinent

CHICKEN (GF) *8.95*

Chicken & Mixed Pepper Jhalfrezi (N)
Stir-fried with peppers and onions

Murgh Methi Palak
Chicken breast fillets with fresh fenugreek and spinach

Bengali Chicken Curry (DF)
In a spicy secret five-spiced mustard flavoured sauce

Chicken Parsee Dhansak (DF)
In a unique sweet and sour sauce with a lentil base

Murgh Chettinadi Madras (DF)
Chicken in a spicy black pepper sauce

Chicken Kesari Korma (N)
In a mild and fragrant cashew nut sauce

Daniwalla Murgh
Chicken in a rich coriander, onion and green chilli sauce

Murgh Tikka Makhani Masala (N)
Yes it's the legendary Old-Delhi Butter Chicken. Chicken tikka in a fragrant butter-based tomato and cream sauce

LAMB (GF) *9.95*

Lamb Rogan Josh (DF)
With Kashmiri Chillies and ginger

South Indian Lamb Pepper Fry (DF)
With black pepper and curry leaves

Lamb Pasanda (N)
In a creamy cashew nut and saffron sauce

Railway Lamb Curry *12.95*
Served with Saffron pulao rice.
Rooted in Anglo-Indian era, super popular.
Cubed lamb with baby potatoes in a curry leaf, coconut & mustard seed sauce

DUM BIRYANI (GF)

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

Chicken *10.95*

Lamb *12.50*

VEGETABLE (V)(GF) *8.25*

Paneer Dil Bahar (N)
Indian cottage cheese with mushrooms in a cashew nut sauce

Kadhai Paneer
Indian cottage cheese simmered with tomato, capsicum and pounded spices

Subz Falguni (N)
Melange of vegetables stir-fried in a tomato and garlic gravy

Kofta Curry (N)
Paneer kofta with pistachio and green chilli in a rich tomato sauce

Paneer Makhani Masala (N)
Indian cottage cheese in a creamy tomato cashew nut sauce

SEAFOOD (GF)(DF) *11.95*

Malabar King Prawn
Vibrant Keralan, coconut, mustard & curry leaf flavours

King Prawn Bhuney Masala
King prawns with fresh garlic and tomatoes, tossed with spring onions

BE PART OF THE DABBAWAL FAMILY

@DABBAWAL

- We ensure we are cutting the calories in all our dishes. We use the leanest cuts of lamb & chicken and ensure that our food is healthy, light and tasty.
- We only serve food which is certified halal
- Our dishes may contain trace elements of nuts, gluten and dairy
- Dabbawal gift vouchers are available

Spicy
(V) Suitable for vegetarians
(VG) Suitable for vegans
(N) Contains nuts
(GF) Gluten Free
(DF) Dairy Free

ORIGINAL UK STREET FOOD PIONEERS EST 2008