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 660 ml 3.25 4.75

WHY ITS COLLECTION ONLY

Safe collections are the only way to go!

- We control the food 100% within our kitchen, you control the collection 100% to your home.
- At no point is our precious food in the hands of third parties.
 We wouldn't risk that, the safety and quality of our food is of paramount importance.
- Save 25%. Our prices do not reflect an increase to subsidise the cost of external delivery companies.
- We are fortunate to have an amazing Veranda and private car park on entrance. This is now clearly marked in compliance with the current social distancing guidelines.
- Collections are offered in 30-minute intervals, which will restrict the number of guests collecting at any one time.
- There are a number of individual collection points in the restaurant.
- And most importantly, we get to see you lovely people! Get out of the house and come say hello!

DABBAWAL HIGH BRIDGE

MON-FRI 12 - 2:30pm 5 - 10pm **SAT** 12 - 10pm **SUN** 1 - 9pm 69-75 HIGH BRIDGE, NEWCASTLE, NE1 6BX

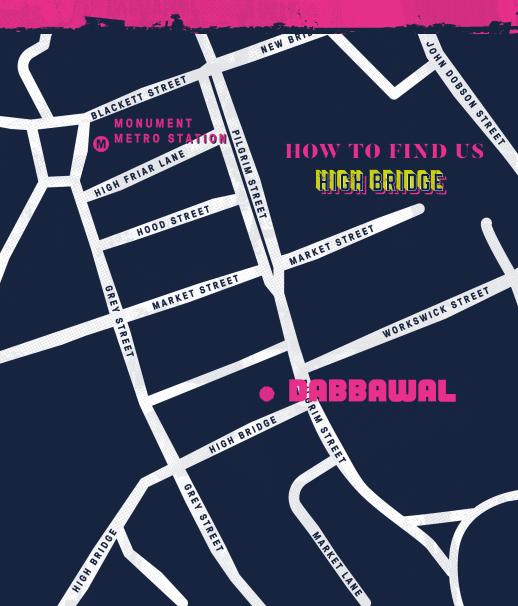
WWW.DABBAWAL.COM

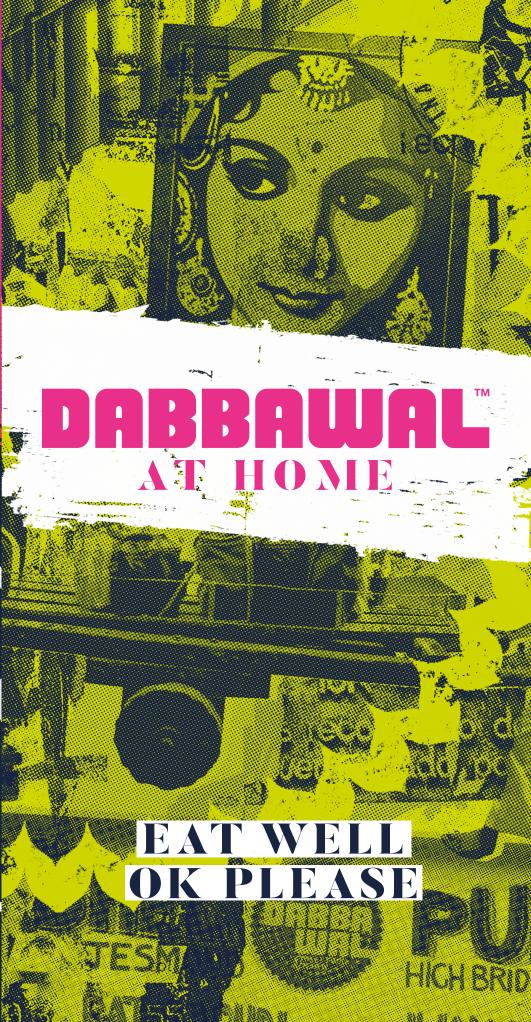
TO ORDER CALL

DABBAWAL HIGH BRIDGE 0191 232 5133

(COLLECTION ONLY)









WHILE YOU CHOOSE Poppadoms & Chutney

Poppadoms VV GF 0.75

4.50

12.95

(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 (**) ©F 4.75 Seasonal fresh fruit segments, fresh coriander, spring onions and cucumber

Beetroot Salad

4.75

Beetroot served with salad greens

Gunpowder Potato Salad ⊙ 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 ©F)

Grilled Punjabi chicken tikka served with salad greens

Dabbawal Signature Salad VVNGF 5.95 Mango, peanuts and spring onions CHAATS ®

all with chutneys

Lip smacking snacks; quintessentially street,

Bhel Puri NOF

Puffed rice, potato sev tossed in onion and pomegranate

Sweet Potato Chaat (GF)

Roasted cubes of sweet potato

Chana Bhoojia 🚱

Scrumptious combination of chickpeas and onion palak bhaiis

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 ©©F 3.95
Chickpea & Potato Tikki ® 3.95
Masala Batada Vada ©©F 3.95
Spiced mashed potato balls in a gram flour batter

Kurkuri Lentil Battered Okra Fries 4.95

Chicken Chilli Fry (F)(0F) 4.50
Shredded chicken tossed with Julienne cut peppers,

Chicken Supreme
Pakora Fritters (F)(0F)

onions and a hint of black pepper

SOUP

Lentil & Curry Leaf Soup ① 4.50
Bowl with Bread

TANDOOR ®

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

4 50

8.50

8.25

In a coriander and green chilli marinade

Punjabi Chilli Chicken Tikka

Big Eat
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 (*) 4.50

Big Eat 8.50

Spiced grilled seasonal vegetables with Indian cottage cheese

BIG EATS

CURRY | Super tasty authentic regional dishes from the Indian Subcontinent



CHICKEN (F)

8.95

4.75

Chicken & Mixed Pepper Jhalfrezi ®

Stir-fried with peppers and onions

Murgh Methi Palak

Chicken breast fillets with fresh fenugreek and spinach

Bengali Chicken Curry (IF)

In a spicy secret five-spiced mustard flavoured sauce

Chicken Parsee Dhansak ©F

In a unique sweet and sour sauce with a lentil base

Murgh Chettinadi Madras 🖭 🌶

Chicken in a spicy black pepper sauce

Chicken Kesari Korma 🕦

In a mild and fragrant cashew nut sauce

Daniwalla Murgh

Chicken in a rich coriander, onion and green

Murgh Tikka Makhani Masala 🕦

Yes it's the legendary Old-Delhi Butter Chicken. Chicken tikka in a fragrant butter-based tomato and cream sauce LAMB ®

Lamb Rogan Josh (DF)

With Kashmiri Chillies and ginger

South Indian Lamb Pepper Fry IF

With black pepper and curry leaves

Lamb Pasanda (N

In a creamy cashew nut and saffron sauce

Railway Lamb Curry

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 (F)

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

 Chicken
 10.95

 Lamb
 12.50

VEGETABLE (NGF)

Paneer Dil Bahar (N)

Indian cottage cheese with mushrooms in a cashew

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 🕦

Indian cottage cheese in a creamy tomato cashew nut sauce

SEAFOOD ©F 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

◎ f ♥ @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

Suitable for vegetarians

Suitable for vegans

Contains nuts

©F Gluten Free ©F Dairy Free SIDES WGF

Steamed Rice ♂	2.50
Pulao Rice	2.75
Pulao of the Day	3.25
Creamy Black Lentils ®	4.95
Yellow Lentils 🈗	4.25
Bombay Potatoes 🕜	4.25
Butternut Squash with cumin 😗	4.25
Mushroom Masala 🕜	4.25
Stir-fried Okra 🕜	4.95
Paneer & Spinach	4.95
Masala Chips ♥	2.95
Cucumber & Mint Raita	2.50
BREADS	
Plain Naan ®	2.00
Butter Naan ①	2.25
Garlic Naan (V	2.50
Keema Naan Spicy minced lamb	2.95

A basket of three different breads **SWEET THINGS**

Mozzarella & Coriander Naan 🔍

Peshwari Naan (V)(N)

Tandoori Roti 🖤 🕜

Chef's Basket 🔍 🕦

Dates and almonds

Roomali Roti (V)

Super thin roti

2.95

2.95

2.00

2.95

6.95

Home-made Gulab Jam © 2.50 Milk dough dumplings flavoured with cardamom

Chocolate Fudge Cake ① 2.95
Two layers of chocolate sponge filled and coated with a rich chocolate fudge

