

**OUR MENU IS
DESIGNED FOR
SHARING
AND SERVED AS
READY!**

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DABBAWAL.COM

DABBAWAL™

STREET FOOD KITCHEN

LUNCH MENU

**WHILE
YOU
CHOOSE**

Poppadoms & Chutney

Poppadoms (V)(GF)(V) 0.85 each

Homemade Chutney Selection (GF) 0.85 per person

Additional Chutney 0.85 each

Mango, Tamarind, Lime Pickle, Onion Salad, Tomato and
Coriander, Mint Yoghurt (NOT DF)

SMALL PLATES

Real Indian Tasty Shares. Recommended
2-3 plates & 1 side per person



**3 PLATES FOR £15
OR 5 FOR £24**

SOUPS & SALADS

Lentil & Curry Leaf Soup (V)	
Cup (GF)	3.25
Bowl with bread	5.95
Dabbawal Signature Salad (V)(N)(GF)(V)	6.25
Mango, peanuts and spring onions	
Grilled Chicken Salad (GF)	6.95
Punjabi chicken tikka served with salad greens	
Paneer Tikka Salad (V)(GF)	6.95
Grilled Indian cottage cheese served on a bed of greens	

CHAATS (V)

4.95

**Lip smacking snacks; quintessentially
street, all with chutneys**

Bhel Puri (N)(V)	
Puffed rice and potato sev tossed in onion and pomegranate	
Sweet Potato Chaat (V)(GF)	
Roasted cubes of sweet potato	
Bombay Bomb (V)	
Crisp mini puris stuffed with mashed potato, topped with sev	
Vegetable Samosa Chaat (V)	
Layers of spicy chickpeas and Punjabi samosas with sliced onions	
Chana Bhoojia (GF)	
Scrumptious combination of chickpeas and onion palak bhajis	

CLASSICS

Onion Palak Bhajis (V)(GF)	4.75
Vada Pao (V)	4.95
The Bombay Burger-spiced mashed potato served in a soft bun with chutneys	
Kurkuri Lentil Battered Okra Fries (V)(GF)(V)	5.50
Chicken Supreme Pakora Fritters (GF)(DF)	5.50

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

TANDOOR (GF)

Punjabi Chilli Chicken Tikka	5.50
In a chilli, cumin, garlic and ginger marinade	
Murgh Malai Tikka	5.50
Chicken fillets in garlic, ginger, cream cheese marinade	
Seekh Kebab Kybria	5.50
Minced lamb marinated with spices, red onions and sweet peppers	
Adraki Champeen	8.25
Lamb chops marinated in ginger, garlic and basil (+1.50 when part of Small plates offer)	
Citrus King Prawns	8.25
With chilli, lemongrass and kaffir lime leaves (+1.00 when part of Small plates offer)	
Mixed Veggie Grill (V)	5.50
Spiced grilled seasonal vegetables with Indian cottage cheese	

DABBAWAL WRAPS

8.50

Warm, rolled with seasonal salads served
with chutney and masala chips

Spicy Chicken	
Seekh Kebab	
Spicy Potato and cumin (V)	
Paneer Tikka (V)	

MASALA DOSA WRAP (V)

8.50

Indian crepe stuffed with onion and curry leaf-spiced potato.
Served with South Indian Sambhar and coconut chutney

BIGGER PLATES

Light cultured combinations, served with
daal of the day

Murgh Tikka & Jeera Aloo (GF)	9.95
Punjabi Chicken tikka with cumin potatoes, served with salad	
Paneer Tikka & Cauliflower Chilli Fry (V)(GF)(🔥)	9.95
Pan Fried Seabass (GF)(DF)	12.95
Served on a bed of greens and steamed rice	
Dabbawal Grill Plate	12.95
A combination of Punjabi Chilli Chicken, Malai Tikka, Seekh Kebab, Lamb Chop with plain naan	
DUM BIRYANI (GF)	
A special occasion dish in India, slow cooked aromatic rice served with veg curry & raita Chicken 12.50 Lamb 13.95	

CURRY PLATES (GF)

Served with pulao rice

**CU: RR: Y| Super tasty authentic regional
dishes from the Indian Subcontinent**

Vegetable Jhalfrezi (N)(V)	8.95
Sautéed vegetables with roasted peppers and coriander	
Murgh Methi Palak	10.95
Chicken breast fillets with fresh fenugreek and spinach	
Murgh Chettinadi Madras (🔥)	10.95
Chicken in a spicy black pepper-based sauce	
Murgh Tikka Makhani Masala (N)	10.95
Chicken tikka in a fragrant butter-based tomato and cream sauce	
Lamb Rogan Josh (GF)	11.95
With Kashmiri chillies and ginger	
Lamb Pasanda (N)	11.95
In a creamy cashew nut and saffron sauce	
Malabar King Prawn	13.95
Vibrant Kerala, coconut, mustard, curry leaf flavours	

PROPER THALIS

Enjoy a balanced feast of small dishes.

Poppadoms, grills, curries, rice, daal, raita, salad, naan and a dessert.

Regional Non Veg Thali	12.95
Super Veg Thali (V)	10.95

• 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 at Dabbawal (excluding Duck).
• All of our prices include VAT at its present rate.
• Our dishes may contain trace elements of nuts, gluten and dairy.
• There will be a 10% discretionary service charge on all parties of eight and over
• Dabbawal gift vouchers are available

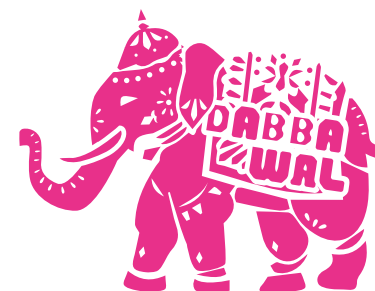
SIDES (V)(GF)

Steamed Rice (V)	2.95
Pulao Rice	3.25
Yellow Lentils (V)	4.50
Mushroom Masala (V)	4.50
Beetroot Salad (V)	5.25
Masala Chips (V)	3.50
Cucumber & Mint Raita	2.95
BREADS	
Plain Naan (V)	2.50
Garlic Naan (V)	2.95
Peshwari Naan (V)(N)	3.75
Dates and almonds	
Roomali Roti (V)	2.95

**CHEF'S
SURPRISE
MENU**

£17.50 PER PERSON

Our Head Chef's selection of street food, grills, curries, wraps and sides. To enjoy this offer, **everyone** in your party must order the Chef's Surprise Menu. Please let us know your dietary requirements.



BE PART OF THE DABBAWAL FAMILY

@DABBAWAL

Please ask for your Dabbawal Loyalty Card from your server