

WHILE YOU CHOOSE

Poppadoms & Chutney

Poppadoms **V****GF** 0.85 each

Homemade Chutney Selection **V****GF** 0.85 per person

Additional Chutney 0.85 each

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

DABBAWAL™

STREET FOOD KITCHEN

EVENING MENU

CHEF'S SURPRISE MENU

£23.95 per person

A stunning combination of appetisers, street classics, grills, curries, sides and breads.

Find out more from your server.

To enjoy this offer, **everyone** in your party must order the Chef's surprise menu.

If you have any dietary requirements, please let us know.

SMALL PLATES

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

SOUPS & SALADS

Lentil & Curry Leaf Soup **V** 3.25
Cup **GF**
Bowl with bread 5.95

Citrus Super Fruit Salad **V****GF****DF****V** 5.50
Seasonal fresh fruit segments, fresh coriander, spring onions and cucumber

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, potato sev tossed in onion and pomegranate

Sweet Potato Chaat **GF**
Roasted cubes of sweet potato

Bombay Bomb
Crisp mini puris stuffed with mashed potato, topped with sev

Ragda Pattice **GF**
A multi-layered chickpea and mashed potato tiki

Dal Pakoda Chaat **GF****DF****V**
Coarsely ground lentil dumplings blended with tamarind

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

Chana Bhoojia **GF**
Scrumptious combination of chickpeas and onion palak bhajis

CLASSICS

Onion Palak Bhajis **V****GF** 4.75

Chickpea & Potato Tiki 4.75

Masala Batada Vada **V****GF****V** 4.75
Spiced mashed potato balls in a gram flour batter

Kurkuri Lentil Battered Okra Fries 5.50
V**GF****V**

Chicken Chilli Fry **GF****DF** 5.50
Shredded chicken tossed with Julienne cut peppers, onions and a hint of black pepper

Chicken Supreme Pakora Fritters 5.50
GF**DF**

Dabbawal Calamari **DF** 6.25
In a crunchy breadcrumb mix

TANDOOR **GF**

Punjabi Chicken Lollipop 5.50
Big Eat 9.95
In a chopped garlic, ginger and chilli yoghurt marinade

Haryali Chicken Tikka 5.50
Big Eat 9.95
In a coriander and green chilli marinade

Punjabi Chilli Chicken Tikka 5.50
Big Eat 9.95
In a chilli, cumin, garlic and ginger marinade

Murgh Malai Tikka 5.50
Big Eat 9.95
Chicken fillets in garlic, ginger, cream cheese marinade

Chicken Tikka Shaslik 5.95
Big Eat 10.95
Punjabi Chicken with grilled peppers and onions

Seekh Kebab Kybria 5.50
Big Eat 9.95
Minced lamb marinated with spices, red onions and sweet peppers

Adraki Champeen 8.25
Big Eat 14.95
Lamb chops marinated in ginger, garlic, and fresh basil

Jaffrani Salmon 8.25
Big Eat 14.95
In a honey, dill and a saffron marinade

Citrus King Prawns 7.50
Big Eat 13.95
With chilli, lemongrass and kaffir lime leaves

Dabbawal Grill 9.95
Big Eat 17.95
Chicken tikka, lamb chop, citrus prawn, seekh kebab and salmon tikka

Mixed Veggie Grill **V** 5.50
Big Eat 9.95
Spiced grilled seasonal vegetables with Indian cottage cheese

Paneer Tikka **V** 5.95
Big Eat 10.95
Spiced grilled Indian cottage cheese

SIDES **V****GF**

Steamed Rice **V** 2.95

Pulao Rice 3.25

Pulao of the Day 3.75

Creamy Black Lentils **N** 5.25

Yellow Lentils **V** 4.50

Bombay Potatoes **V** 4.50

Butternut Squash with cumin **V** 4.50

Mushroom Masala **V** 4.50

Stir-fried Okra **V** 5.25

Paneer & Spinach 5.25

Beetroot Salad **V** 5.25

Masala Chips **V** 3.50

Cucumber & Mint Raita 2.95

Kachumber Salad **V** 1.95

BIG EATS

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

LAMB **GF** 11.95

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 15.95
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

CHICKEN **GF** 10.95

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

Kadhai Chicken **DF**
Chicken tikka stir-fried in kadhai spices with garlic, coriander seeds and pounded red chillies

Murgh Tikka Makhani Masala **N**
Chicken tikka in a fragrant butter-based tomato and cream sauce.

Daniwalla Murgh
In a rich coriander, onion and green chilli sauce.

SEAFOOD **GF**

Malabar King Prawn **DF** 13.95
Vibrant Kerala, coconut, mustard & curry leaf flavours

King Prawn Bhuney Masala **DF** 13.95
In a spicy onion, tomato and ginger masala

Hari Ali Tiger Prawns **DF** 15.95
In a Moilee coconut sauce on a bed of home-style lentil kitchuree

Seabass Makalia 14.95
Pan-fried seabass fillet in a mustard and yoghurt sauce with baking potatoes

DUCK NILGIRI **GF****DF** 15.95

Seven spice-coated duck breast served with stir-fried spinach in a red wine flavoured sweet and sour sauce

DUM BIRYANI **GF**

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

Chicken 12.50

Lamb 13.95

VEGETABLE **V****GF** 8.95

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** 11.95
Paneer kofta with pistachio and green chilli in a rich tomato sauce

Masala Dosa **DF****V** 12.95
Indian crepe stuffed with onion and curry leaf-spiced potato. Served with sambhar and coconut chutney

BE PART OF THE DABBAWAL FAMILY

@f @DABBAWAL

Please ask for your Dabbawal Loyalty Card from your server

CHILDREN'S MENU (10 and under) **GF**

Smaller, lighter flavours

Murgh Malai Tikka 7.50
Grilled chicken in a cream cheese marinade & chips

Chicken Kesari Korma **N** 7.50
In a mild fragrant saffron cashew nut sauce & pulao rice

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

• 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.

• All of our prices include VAT at its present rate.
• We only serve food which is certified halal at Dabbawal (excluding Duck)

• 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

BREADS

Plain Naan **V** 2.50

Butter Naan **V** 2.75

Garlic Naan **V** 2.95

Keema Naan 3.25
Spicy minced lamb

Mozzarella & Coriander Naan **V** 3.25

Peshwari Naan **V****N** 3.75
Dates and almonds

Tandoori Roti **V****V** 2.50

Roomali Roti **V** 2.95
Super thin roti

Aloo Kulcha **V** 3.25
Naan stuffed with a spicy potato mix

Chef's Basket **V****N** 7.50
A basket of three different breads

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