



# RESTAURANT WEEK MENU

**2 COURSES FOR £15**

**CHOOSE ONE ITEM FROM EACH SECTION**

Offer NOT available after 6pm Friday & Saturday

① Suitable for vegetarians ② Contains nuts ③ GF Gluten free ④ DF Dairy free

## APPETISERS

### Bhel Puri ①③④

To share- Puffed rice tossed in onion and pomegranate in a tangy tamarind and mint sauces

## STARTERS

### Malai Tikka ③

Chicken fillets in a garlic, ginger and cream cheese

### Punjabi Chilli Chicken Tikka ③

In a chilli, cumin, garlic & ginger marinade

### Sweet Potato Chaat ①③

Roasted cubes of sweet potato drenched in yoghurt sauce and homemade tamarind chutney

### Vegetable Samosa Chaat ①

Layers of spicy chickpeas, Punjabi samosas, topped with sliced onions.

## MAIN COURSES

### Old Delhi-Style Butter Chicken ③④①

Grilled Chicken tikka simmered in a fragrant butter based tomato cream sauce

### Railway Lamb Kari ③④

Rooted in Anglo-Indian era, super popular. Cubed lamb with baby potatoes in a curry leaf, coconut, mustard seed and onion sauce

### Malabar King Prawns ③④

Vibrant Keralan, coconut, mustard & curry leaf flavours

### Kofta Kari ③④①②

Paneer kofta with pistachios and green chillies in a rich tomato sauce, finished with fennel and fenugreek

## SIDES ①

Pulao Rice

Pulao of the day

Plain Naan

Peshwari Naan ②

Garlic Naan

**DABBAWAL™**  
**STREET FOOD KITCHEN**