

PRE-THEATRE MENU

£18 PER PERSON

Menu available from 5pm to 8.15pm Sunday to Friday
(Please choose one from each section)

*Additional £2 supplement to lamb & seafood dishes

STARTERS ①

Mango Bhel Puri ②③

Puffed rice, potato sev tossed with onion and pomegranate seeds

Chicken Chilli Fry ②③④⑤⑥

Shredded chicken tossed with julienned peppers, onions and a hint of black pepper

Seekh Kebab Kybria ②③④⑤ *additional £2; DF option available

Home-ground marinated lamb with peppers, herbs and spices

Jaffrani Salmon ②③④⑤ *additional £2

In a honey, dill and saffron marinade

Onion Palak Bhajis ②③

Thinly sliced onions coated in spiced batter, fried until golden and crisp

Smoked Broccoli ②③

Marinated with spices and cream cheese, sprinkled with chilli flakes and microgreens

MAINS ①

Vegetable Jhalfrezi ②③④⑤ *vegan option available

Sautéed vegetables with roasted peppers and coriander

Paneer Makhani Masala ②③④⑤⑥

Indian cottage cheese in a rich, buttery tomato-cashew nut sauce

Malabar King Prawn ②③④⑤⑥ *additional £2

Vibrant Kerala curry with coconut and mustard

Old Delhi-Style Butter Chicken ②③④⑤⑥

Smoked chicken tikka in aromatic butter-based tomato and cream sauce

Railway Lamb Curry ②③④⑤ *additional £2

Rooted in Anglo-Indian era. Diced lamb with baby potatoes in a curry leaf, coconut & mustard seed sauce

Chicken Trio Platter ②③④⑤

A combination of Malai, Punjabi, and Hariyali chicken tikka

SERVED WITH ① Pulao Rice ②③ or Plain Naan ②③ and Creamy Black Lentils (to share) ②③④⑤

WINE OFFERS £18.50 A BOTTLE

Sauvignon Blanc Chile ② | Merlot South Africa | Pinot Grigio Rose Italy ②

(Regular price £24-£26)

DABBAWAL™
STREET FOOD KITCHEN

🔪 Spicy | ② Suitable for vegetarians | ③ Suitable for vegans | ④ Nuts/
Peanuts | ⑤ Gluten Free | ⑥ Dairy Free | ⑦ Soy | ⑧ Sesame | ⑨ Lupin
⑩ Mustard | ⑪ Sulphites | ⑫ Crustacean | ⑬ Mollusc | ⑭ Egg | ⑮ Fish

① Some ingredient(s) may come from facilities handling other allergens. Please ask a member of staff for more information. Our dishes may contain trace elements of nuts, gluten, and dairy.

TEA TIME SPECIAL

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