

DABBAWAL™

STREET FOOD KITCHEN

ALL DAY DINING MENU

WHILE YOU CHOOSE

POPPADOMS & CHUTNEY BASKET 4.95

VGF

SU

Mango, Tamarind & Mint Yoghurt

Serves two. \*Vegan option available

CHEF'S SURPRISE MENU 29.50

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

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

Indian tasty shares

Recommended 3 plates & 1 side per person

SOUP & SALAD

Lentil & Curry Leaf Soup

V

MU

Bowl with bread

Dabbawal Signature Salad

V

GF

N

Mangoes, oranges, apples, nuts and spring onions tossed in sweet chilli dressing

CHAATS

V

1

Lip smacking snacks; quintessentially street, all with chutneys

Mango Bhel Puri

V

N

6.95

Puffed rice, potato sev tossed in onion and pomegranate

Sweet Potato Chaat

GF

6.95

Roasted sweet potatoes with tamarind and yoghurt

\*Dairy-free option available

Bombay Bomb

6.95

Crisp mini puris stuffed with mashed potato, topped with sev

Vegetable Samosa Chaat

SU

6.95

A fusion of spicy chickpeas, Punjabi samosas, topped with chopped onions and home-made chutneys

Palak Patta Chaat

GF

7.50

Batter fried spinach served with sweet yoghurt and tamarind

CLASSICS

1

Onion Palak Bhajis

V

GF

5.95

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

Vada Pao

V

1

6.95

The Bombay Burger-spiced mashed potato served in soft bun with home-made chutneys

Kurkuri Lentil Okra

V

GF

7.95

Deep fried crispy okra tossed in aromatic spices

Chicken Chillri Fry

GF

DF

MU

7.95

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

Chicken Pakora

GF

DF

7.95

Spice battered chicken strips with sweet chilli sauce

Fish Amritsari

GF

DF

7.95

Crisp fried Tilapia fillet in spiced gram flour batter

Beetroot Tikki

V

MU

7.95

Fried beetroot patty stuffed with fig and cheese

TANDOOR

GF

MU

1

Haryali Chicken Tikka

7.95

In a coriander and green chilli marinade

\*Dairy-free option available

Punjabi Chicken Tikka

7.95

Big Eat

15.95

In a chilli, cumin, garlic and ginger marinade

Murgh Malai Tikka

7.95

Chicken fillets in garlic, ginger and cream cheese marinade

Seekh Kebab Kybria

7.95

Home-ground marinated lamb with peppers, herbs and spices

\*Dairy-free option available

Lamb Chops

12.95

Big Eat

24.95

Marinated in hung curd and spices

Jaffrani Salmon

9.95

In a honey, dill and saffron marinade

Citrus King Prawns

9.95

Big Eat

19.95

With chilli, lemongrass and kaffir lime leaves

\*Dairy-free option available

Tandoori Platter

22.50

Big Eat

Haryali and Punjabi chicken, lamb chops, and Jaffrani salmon

Achari Paneer Shashlik

V

SU

7.95

Pickle marinated home-made cottage cheese

Smoked Broccoli

V

GF

7.95

Marinated with spices and cream cheese, sprinkled with chilli flakes and micro greens

SIDES

V

1

Steamed Rice

V

GF

3.50

Pulao Rice

V

GF

3.95

Mushroom Pulao Rice

V

GF

4.95

Creamy Black Lentils

GF

SU

7.50

Yellow Lentils

V

SU

5.50

Bombay Potatoes

V

MU

SU

5.50

Paneer & Spinach

GF

7.50

Tawa Mushroom Makkai

V

GF

6.95

Gunpowder Chips

V

MU

4.50

Cucumber & Mint Raita

GF

SU

2.95

CHILDREN'S MENU

GF

1

(10 and under)

Smaller, lighter flavours

Murgh Malai Tikka

8.50

Grilled chicken in a cream cheese marinade and chips

Chicken Kesari Korma

N

8.50

Braised chicken in fragrant korma sauce with garam masala and pulao rice



BREADS

1

Plain Naan

V

1

2.95

Butter Naan

V

1

3.25

Garlic Naan

V

1

3.50

Keema Naan

3.95

Cheese Naan

V

1

4.95

Peshwari Naan

V

1

4.95

Tandoori Roti

2.95

Roomali Roti

V

1

3.50

Chef's Basket

V

1

9.95

A basket of three different breads

BIG EATS

CURRY | Authentic regional dishes from the Indian subcontinent

LAMB

1

Lamb Rogan Josh

DF

GF

14.95

Slow-cooked lamb with Kashmiri chillies and ginger

Coconut Lamb Pepper Fry

MU

SO

With black pepper and curry leaves

Lamb Pasanda

GF

N

Creamy cashew and saffron sauce

Railway Lamb Curry

GF

MU

Rooted in Anglo-Indian era.

Diced lamb with baby potatoes in a curry leaf, coconut and mustard seed sauce

CHICKEN

1

12.95

Chicken & Mixed Pepper Jhalfrezi

GF

N

Stir-fried with peppers and onions

Murgh Methi Palak

GF

Chicken breast fillets with fresh fenugreek and spinach

Dhaniawala Murgh

GF

Chicken in a rich coriander, onion and green chilli sauce

Madras Chicken Curry

MU

SO

Chicken in spicy black pepper sauce

Old Delhi-Style Butter Chicken

GF

MU

N

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

Chicken Parsi Dhansak

DF

GF

In a lentil-based sweet and sour sauce

Chicken and Kale Korma

GF

N

Chicken breast cooked in rich onion and cashew nut gravy, served with fried kale

SEAFOOD

GF

1

Malabar King Prawn

V

1

14.95

Vibrant Kerala curry with coconut and mustard

King Prawn & Spinach

14.95

Sauteed prawns and fresh spinach with tomatoes, cumin and garlic confit

Pan-Fried Seabass

17.50

Served on top of spinach poriyal with coconut ginger sauce

DUM BIRYANI

GF

1

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

Chicken

14.95

Lamb

16.95

Vegetable

V

13.95

Vegan

V

12.95

VEGETABLE

V

GF

1

Paneer Makhani Masala

N

SU

10.95

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

Vegetable Jhalfrezi

N

10.95

Sauteed vegetables with roasted peppers and coriander

\*Vegan & nut-free option available

Kofta Curry

N

12.50

Paneer kofta in creamy tomato sauce with pistachios and green chillies

Seasonal Vegetable Nilgiri

12.50

Cooked in a mint, coriander and coconut sauce

DABBAWAL

@dabbawal

Please ask for your Dabbawal Loyalty Card from your server

Spicy | V Suitable for vegetarians | V Suitable for vegans | N Nuts/Peanuts | Fish | GF Gluten Free | DF Dairy Free | SO Soy | SE Sesame | L Lupin | MU Mustard | SU Sulphites | C Crustacean | M Mollusc | E Egg

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.