

LUNCH MENU

£16 PER PERSON

Served until 2.30pm Monday to Thursday and until 4.30pm Friday to Sunday

(Please choose one from each section)

*Additional £2 supplement to lamb & seafood dishes

STARTERS ①

Dabbawal Signature Salad (V)(GF)(N)

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

Sweet Potato Chaat (V)(GF)

Roasted sweet potatoes with tamarind and yoghurt

Vegetable Samosa Chaat (V)(SU)

Layers of spicy chickpeas, Punjabi samosas topped with chopped onions

Chicken Pakora (GF)(DF)

Spice battered chicken strips with sweet chilli sauce

Seekh Kebab Kybria (GF)(MU)*additional £2; DF option available

Home-ground marinated lamb with peppers, herbs and spices

MAINS ①

Vegetable Jhalfrezi (V)(GF)(N) *vegan option available

Sautéed vegetables with roasted peppers and coriander

Murgh Methi Palak (GF)

Chicken breast fillets with fresh fenugreek and spinach

Pan-Fried Seabass (GF)(MU) *additional £2

Served on top of spinach poriyal with coconut ginger sauce

Old Delhi-Style Butter Chicken (GF)(MU)(N)

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

Lamb Rogan Josh (GF)(DF) *additional £2

Slow-cooked lamb with Kashmiri chillies and ginger

SERVED WITH Pulao Rice (V)(GF) or Plain Naan (V)(N) and Creamy Black Lentils (to share) (V)(GF)(SU)

DABBAWAL WRAPS ① 12

Fresh Roomali roti rolled with salad greens, served with chutney and gunpowder chips

Spicy Chicken Tikka (N)(MU)

Paneer Tikka (V)(N)(MU)

BURGERS ①

Brioche bun with salad, chutneys, and gunpowder chips

Smashed Lamb Burger (N)(MU)

12.50

Indian Vegan Burger (V)(N)

10

MASALA DOSA WRAP

① 12

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

SOUTH INDIAN THALIS ①

Lunch platter with papads, samosa, yellow daal, poriyal, steamed rice, plain naan and a choice of main dish from below

Seasonal Vegetable Curry (V) *vegan option available 13.95

Chicken Pepper Fry 14.95

Lamb Bhuna 15.95

DABBAWAL™
STREET FOOD KITCHEN

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