

NEWCASTLE RESTAURANT WEEK

12TH - 18TH JANUARY 2026

3 COURSES FOR £20

(Please choose one from each section)

Offer NOT available after 5pm Friday & Saturday. Offer must be taken by the entire table.

Available for dine in only. Not valid in conjunction with any other offer.

PRE-STARTER

Pre-starter included to share

Mango Bhel Puri

Puffed rice tossed with onions and pomegranate

STARTERS

Murgh Malai Tikka

Chicken fillets in garlic, ginger and cream cheese marinade

Sweet Potato Chaat

Roasted sweet potatoes with tamarind and yoghurt

Chicken Pakora

Spice battered chicken strips with sweet chilli sauce

Onion Palak Bhajis

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

Vegetable Samosa Chaat

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

MAINS

Old Delhi-Style Butter Chicken

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

Railway Lamb Curry

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

Malabar King Prawn

Vibrant Keralan curry with coconut and mustard

Vegetable Jhalafrezi

Sautéed vegetables with roasted peppers and coriander
*Vegan option available

Paneer Makhani Masala

Indian cottage cheese in a rich, buttery tomato-cashew

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

DABBAWALTM
STREET FOOD KITCHEN

 Spicy |  Suitable for vegetarians |  Vegans |  Nuts/Peanuts
 Gluten Free |  Dairy Free |  Soy |  Sesame |  Lupin
 Mustard |  Sulphites |  Crustacean |  Mollusc |  Egg |  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.