

DABB WAL™

STREET FOOD KITCHEN

ALL DAY DINING MENU

WHILE
YOU
CHOOSE

POPPADOMS
& CHUTNEY
BASKET 4.95
V GF SU I

Mango, Tamarind & Mint Yoghurt
Serves two. *Vegan option available

CHEF'S
SURPRISE
MENU 31.95 I

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

Lentil & Curry Leaf Soup V MU 8.50
Warming lentils simmered with curry leaf and spice, served with bread

Dabbawal Signature Salad V GF N
Mangoes, oranges, apples, nuts and spring onions tossed in sweet chilli dressing

Paneer Chilli Fry V MU SO 8.50
Crispy paneer with peppers and spring onion in an Indo-Chinese chilli sauce

Cauliflower Manchurian V SO 6.95
Golden-fried cauliflower in a Manchurian sauce with garlic, ginger and spring onion

CHAATS V I

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 I

Onion Palak Bhajis V GF 6.95
Thinly sliced onions coated in spiced batter, fried until golden and crisp

Vada Pao V O MU SU 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 Chilli 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 I

Haryali Chicken Tikka 8.50
In a coriander and green chilli marinade
*Dairy-free option available

Punjabi Chicken Tikka 8.50
Big Eat 16.95
In a chilli, cumin, garlic and ginger marinade

Murgh Malai Tikka 8.50
Chicken fillets in garlic, ginger and cream cheese marinade

Seekh Kebab Kybria 8.50
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 10.95
Big Eat 20.95
With chilli, lemongrass and kaffir lime leaves
*Dairy-free option available

Tandoori Platter
Big Eat 23.50
Haryali and Punjabi chicken, lamb chops, and Jaffrani salmon

Achari Paneer Shashlik V SU 8.50
Pickle marinated home-made cottage cheese

Smoked Broccoli V GF 8.50
Marinated with spices and cream cheese, sprinkled with chilli flakes and micro greens

SIDES V I

Steamed Rice V GF 3.75

Pulao Rice V GF 3.95

Mushroom Pulao Rice V GF 4.95

Creamy Black Lentils GF SU 7.50

Yellow Lentils V SU 5.95

Bombay Potatoes V MU SU 5.95

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

BIG EATS

CURRY | Authentic regional dishes from the Indian subcontinent

LAMB I

Lamb Rogan Josh 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 I

13.50

Chicken & Mixed Pepper Jhalfezi 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 GF 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 I

Malabar King Prawn GF MU 15.95
Vibrant Keralan curry with coconut and mustard

King Prawn & Spinach GF 15.95
Sautéed prawns and fresh spinach with tomatoes, cumin and garlic confit

Pan-Fried Seabass GF MU 18.50
Served on top of spinach poriyal with coconut ginger sauce

DUM BIRYANI GF I

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

Chicken 14.95

Lamb 16.95

Vegetable 13.95

Vegan 13.95

VEGETABLE V GF I

Paneer Makhani Masala N SU 11.95
Indian cottage cheese in a rich, buttery tomato-cashew nut sauce

Vegetable Jhalfezi N 11.95
Sautéed vegetables with roasted peppers and coriander
*Vegan & nut-free option available

Kofta Curry N 13.95
Paneer kofta in creamy tomato sauce with pistachios and green chillies

Seasonal Vegetable Nilgiri 12.95
Cooked in a mint, coriander and coconut sauce

CHILDREN'S MENU GF I

(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 I

Plain Naan V O 2.95

Butter Naan V O 3.25

Garlic Naan V O 3.50

Keema Naan O 4.95

Cheese Naan V O 4.95

Peshwari Naan V O N 5.95

Tandoori Roti V 2.95

Roomali Roti V O 3.50

Chef's Basket V O N 9.95

A basket of three different breads

DABB WAL

O X F @dabbawal

Please ask for your Dabbawal Loyalty Card from your server

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

I 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.