

DABBAWAL™

STREET FOOD KITCHEN

ALL DAY DINING MENU

WHILE
YOU
CHOOSE

POPPADOMS
& CHUTNEY
BASKET 4.95

VGFSDU

Mango, Tamarind & Mint Yoghurt

Serves two. *Vegan option available

CHEF'S
SURPRISE
MENU 31.95

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 VMU8.50

Warming lentils simmered with curry leaf and spice, served with bread

Dabbawal Signature8.50

Salad VGFN

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

Paneer Chilli Fry VMUSU8.50

Crispy paneer with peppers and spring onion in an Indo-Chinese chilli sauce

Cauliflower Manchurian VSD6.95

Golden-fried cauliflower in a Manchurian sauce with garlic, ginger and spring onion

CHAATS

VU

Lip smacking snacks; quintessentially street, all with chutneys

Mango Bhel Puri VN6.95

Puffed rice, potato sev tossed in onion and pomegranate

Sweet Potato Chaat GF6.95

Roasted sweet potatoes with tamarind and yoghurt

*Dairy-free option available

Bombay Bomb6.95

Crisp mini puris stuffed with mashed potato, topped with sev

Vegetable Samosa Chaat SU6.95

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

Palak Patta Chaat GF7.50

Batter fried spinach served with sweet yoghurt and tamarind

CLASSICS

Onion Palak Bhajis VGF6.95

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

Vada Pao VMSU6.95

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

Kurkuri Lentil Okra VGF7.95

Deep fried crispy okra tossed in aromatic spices

Chicken Chilli Fry GFDPMU7.95

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

Chicken Pakora GDF7.95

Spice battered chicken strips with sweet chilli sauce

Fish Amritsari GDF7.95

Crisp fried Tilapia fillet in spiced gram flour batter

Beetroot Tikki VMU7.95

Fried beetroot patty stuffed with fig and cheese

TANDOOR

GFMU

Haryali Chicken Tikka8.50

In a coriander and green chilli marinade

*Dairy-free option available

Punjabi Chicken Tikka8.50

Big Eat16.95

In a chilli, cumin, garlic and ginger marinade

Murgh Malai Tikka8.50

Chicken fillets in garlic, ginger and cream cheese marinade

Seekh Kebab Kybria8.50

Home-ground marinated lamb with peppers, herbs and spices

*Dairy-free option available

Lamb Chops12.95

Big Eat24.95

Marinated in hung curd and spices

Jaffrani Salmon9.95

In a honey, dill and saffron marinade

Citrus King Prawns10.95

Big Eat20.95

With chilli, lemongrass and kaffir lime leaves

*Dairy-free option available

Tandoori Platter

Big Eat23.50

Haryali and Punjabi chicken, lamb chops, and Jaffrani salmon

Achari Paneer Shashlik VSD8.50

Pickle marinated home-made cottage cheese

Smoked Broccoli VGF8.50

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

SIDES

VU

Steamed Rice VGF3.75

Pulao Rice VGF3.95

Mushroom Pulao Rice VGF4.95

Creamy Black Lentils GFSU7.50

Yellow Lentils VSD5.95

Bombay Potatoes VMUSU5.95

Paneer & Spinach GF7.50

Tawa Mushroom Makkai VGF6.95

Gunpowder Chips VMU4.50

Cucumber & Mint Raita GFSU2.95

CHILDREN'S
MENU

GFI

(10 and under)

Smaller, lighter flavours

Murgh Malai Tikka8.50

Grilled chicken in a cream cheese marinade and chips

Chicken Kesari Korma N8.50

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



BREADS

Plain Naan VU2.95

Butter Naan VU3.25

Garlic Naan VU3.50

Keema Naan U4.95

Cheese Naan VU4.95

Peshwari Naan VUN5.95

Tandoori Roti V2.95

Roomali Roti VU3.50

Chef's Basket VUN9.95

A basket of three different breads

BIG EATS

CURRY | Authentic regional dishes from the Indian subcontinent

LAMB

Lamb Rogan Josh DFGF14.95

Slow-cooked lamb with Kashmiri chillies and ginger

Coconut Lamb Pepper Fry MUSU

With black pepper and curry leaves

Lamb Pasanda GFN

Creamy cashew and saffron sauce

Railway Lamb Curry GFMU

Rooted in Anglo-Indian era.

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

CHICKEN

Chicken & Mixed Pepper Jhalfrezi GFN13.50

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 MUSU

Chicken in spicy black pepper sauce

Old Delhi-Style Butter Chicken GFMUN

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

Chicken Parsi Dhansak DFGF

In a lentil-based sweet and sour sauce

Chicken and Kale Korma GFN

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

SEAFOOD

GFI

Malabar King Prawn VMU15.95

Vibrant Kerala curry with coconut and mustard

King Prawn & Spinach U15.95

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

Pan-Fried Seabass MUSU18.50

Served on top of spinach poriyal with coconut ginger sauce

DUM BIRYANI

GFI

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

Chicken14.95

Lamb16.95

Vegetable V13.95

Vegan V13.95

VEGETABLE

VGFI

Paneer Makhani Masala NSU11.95

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

Vegetable Jhalfrezi N11.95

Sauteed vegetables with roasted peppers and coriander

*Vegan & nut-free option available

Kofta Curry N13.95

Paneer kofta in creamy tomato sauce with pistachios and green chillies

Seasonal Vegetable Nilgiri12.95

Cooked in a mint, coriander and coconut sauce

DABBAWAL

@dabbawal

Please ask for your Dabbawal Loyalty Card from your server

Spicy | Suitable for vegetarians | Suitable for vegans | Nuts/Peanuts | Fish | GF Gluten Free | DF Dairy Free | SD Soy SE Sesame | L Lupin | MU Mustard | Sulphites | Crustacean | Mollusc | 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.