

# BENGALI MENU

**£28 2-COURSES | £32 3-COURSES**

Served from Monday - Thursday  
Offer must be taken by the entire table (Please choose one from each section)



## PRE-STARTER<sup>①</sup>

Pre-starter included to share

**Kala Chaana ki Chaat** (GF)(DF)\*  
Spicy black chickpeas topped with sev and chutneys  
\*Dairy-free option available



## STARTERS<sup>①</sup>

(Choose one)

- Beguni** (V)(V)  
Crispy batter fried eggplant served with tamarind chutney
- Lamb Samosa** (SO)  
Crispy pastries with a spiced minced lamb filling,  
served with mint & tamarind chutney
- Chicken Seekh Kebab** (GF)  
Skewered ground chicken with mixed peppers & spices

## SIDES<sup>①</sup>

(Choose one)

- Ghee Rice** (GF) (or) **Steamed Rice** (V)(GF)  
(And)
- Aloo Baingan ka Choka** (GF)(DF)(V)(MU)  
Fire-roasted aubergine and potatoes, gently mashed  
with tomatoes, and warming spices
- Mango dal Tadka** (GF)(DF)(V)(V)  
Tangy yellow lentils with green mango, turmeric, & chilli

## MAINS<sup>①</sup>

(Choose one)

- Roasted Chicken** (GF)(N)(MU)  
Roasted poussin with Indian spice marinade
- Beef Kala Bhuna** (SO)(MU)  
Slow cooked aromatic beef curry
- Mutton Rezala** (GF)(N)(MU)  
Fragrant spiced Bengali curry of tender mutton & yogurt
- Macher Jhol** (GF)(DF)(MU)(F)  
A spicy mustard flavoured fish stew from Bengal
- Chanar Dalna** (GF)(MU)(V)  
Paneer and potato dumplings in spiced gravy

## DESSERT<sup>①</sup>

(Choose one)

- Shrikhand** (GF)(V)  
Creamy velvety cake made from strained yoghurt
- Kala Jamun** (V)(N)\*  
Deep-fried milk dumplings in a rich sugar syrup  
\*Nut-free option available

**DABBAWAL™**  
**STREET FOOD KITCHEN**

(V) Suitable for vegetarians | (V) Suitable for vegans | (N) Nuts/Peanuts | (GF) Gluten Free |  
(DF) Dairy Free | (MU) Mustard | (F) Fish | (SO) Soy

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.

