

# D|A|K|W|A|L|A



## Dakwala Large Group Party Menu £26.95 per person

### Dakwala Bombay Canteen - Celebrate Bombay-Style!

Celebrate with an array of traditional Indian dishes inspired by the streets of Bombay. Whether it's a corporate lunch, milestone birthday, or a big get-together, we bring people together with rich, authentic flavours.

Available for groups of 10 or more.

Offer valid from January to November.  
All guests must select the same menu.  
For menu customizations or other party options, email [info@dakwala.co.uk](mailto:info@dakwala.co.uk)

Explore our dining spaces for the perfect spot  
and set the date - let the feasting begin!



V: Vegetarian but may contain egg VG: Vegan VGA: Can be made Vegan on request GF: Gluten Free  
N: Contain Nuts D: Contains Dairy M: Contains Mustard SF: Contains Shellfish A: Contains Alcohol

We make every effort to avoid cross-contamination but cannot guarantee dishes and drinks are allergen-free. If you have food-related allergies or dietary requirements, please speak to your server for allergens information. Dishes may contain traces of allergens like Nuts, Gluten, and Dairy despite our best efforts. Menu prices and items are subject to change without prior notice. An additional 10% service charge will be added to your bill. Please ask if you wish for it to be removed.

#### Large Group Party Menu Terms

- Table time is limited to 2 hours. Dine-in only, no takeaways. Last orders 20 minutes before end time.
- Timing starts once seated. Minimum of 10 people. £10 deposit per person required for party of 10 or more.
- From January to November
- Pricing: Adults £26.95 pp.
- Everyone must order from this menu.
- Management reserves the right to refuse service at any time. Enjoy delicious dishes at Dakwala!

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## Canteen Munchies on arrival

### Small Plates Mixed Platter

Choose One Platter per person either Meat, Vegetarian or Vegan

#### Meat Platter

**Fish Koliwada** - Crispy fried fish lightly battered with gram flour and Koliwada masala. (GF)  
**Fenugreek Chicken Tikka** - Tender chicken breast marinated with fresh ginger, garlic, fenugreek, and tandoori masala, cooked to perfection. (D, GF, M) **Lamb Seekh Kebab** - Spiced lamb mince grilled to perfection, inspired by Bhendi Bazaar street vendors. (D, GF, M)

#### Vegetarian Platter

**Paneer Tikka Shaslik** - Tandoori-braised buffalo milk cheese with grilled peppers and a spicy cilantro dip. (D, V, GF, M) **Punjabi Vegetable Samosa** - Crispy pastries filled with spiced potatoes, peas, and herbs. (V) **Dakwala Sweet Chilli Cauliflower** - Golden fried cauliflower florets in homemade ginger garlic and sweet-chilli sauce. (V, VG)

#### Vegan Platter

**Onion-Beet Bhaji** - Crispy, spiced bhaji made from onions and beetroot. (VG, GF)  
**Punjabi Vegetable Samosa** - Crispy pastries filled with spiced potatoes, peas, and herbs. (VG)  
**Dakwala Sweet Chilli Cauliflower** - Golden fried cauliflower florets in homemade ginger garlic and sweet-chilli sauce. (V, VG)

### Mains - Choose One per person

Old Delhi Butter Chicken  
Succulent chicken tikka in a rich, velvety tomato sauce with a generous amount of butter. (D, N, GF)

Dak House Chicken Kadhai ♪  
Tender chicken cooked in a rich onion-tomato gravy with freshly ground spices, green chillies, bell peppers, garlic, and ginger. (GF)

Malwani Chicken ♪ ♪  
Boneless chicken thigh in a fragrant blend of coconut, spices and Malwani masala. (GF)

Kashmiri Lamb Rogan Josh ♪  
Tender lamb slow-cooked in an aromatic tomato-based gravy. (GF)

Railway Wala Mutton  
Lamb marinated in a medley of spices and slow-cooked. (GF, M)

Botman's Goan Fish Curry ♪  
Grilled sea bass in a coconut clam broth with kokum and Goan red chilli. (GF, M)

Paneer Tikka Lababdaar ♪  
Paneer cubes in a flavourful onion and tomato masala with cashews and coriander. (V, D, N, GF, M)

Canteen Vegetable Curry  
Mixed vegetables cooked with coconut and exotic spices. (VG, V, GF, M)

Paneer Mushroom Kofta in Palak ♪  
Mushroom koftas served in a multi-leaf spinach sauce, topped with fried garlic tadka in ghee. (V, D, N)

### Side Dishes to share

Saffron Pulao Rice

House Special Black Daal  
Slow-cooked black lentils in a creamy plum tomato sauce with fenugreek. (V, D, GF)

Or choose

Lasooni Tadka Daal  
- Assorted yellow lentils tempered with fried garlic and red chilli. (V, VG, GF)

Bombay Potato  
Jersey royal potatoes in authentic Bombay spices. (V, VG, GF)

Assorted Naan Basket