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Canteen Small Plates

Temple Chaat - £7.50

A vibrant mix of sweet, salty, tangy, and spiced flavours inspired by the streets of Bombay this dish combines crispy potato patties, White with a medley of chaat chutneys. (V, GF, D, VGA)

Onion-Beet Bhaji - £6.50

Crispy battered bhaji made from thinly sliced onions and beetroot, tossed in gram flour and spices. Served with mint chutneys and fried green chilli. (V, GF)

A1 Quality Desi Tacos - £7.95

House-made Gujarati methi thepla filled with pulled military hotel chicken and curry leaves. (VGA)

Vada Pav aka Bombay Burger - £5.95

The flagship of Bombay street food! Deep-fried masala potato vada stuffed in pav bread with sweet and spicy chutney and spiced chilli-garlic powder. (V, N, D, M)

Bang Bang Lamb Rolls - £7.95

Our take on the classic Tamil rolls. Minced lamb mixed with potato and masala, wrapped in a crispy roll. (D, M)

Irani Keema Pav - £8.95

A speciality from Indian Irani cafés. Minced lamb cooked with fresh peas, Irani masala, and herbs, served with soft buttered pav bread, lemon, and raw onion. (D)

Dakwala Sweet Chilli Cauliflower - £7.50

Crispy cauliflower in chilli garlic and sweet chilli sauce with ginger and a perfect balance of sweetness and spice. (V, VG)

Crackling Okra Fries - £7.50

Crispy fried okra lightly battered with gram flour and spices. Inspired by the Beach Candy Club in Bombay. (V, VG, GF)

Fish Koliwada - £7.50

Crispy fried fish lightly battered with gram flour, red chilli, carom seeds, and Koliwada masala. An iconic recipe from Sikh refugees in Sion Koliwada, Central Bombay, dating back to the partition. (GF)

Chicken Chilli Manchurian “1975” - £7.95

A Bombay classic featuring boneless chicken chunks tossed in Manchurian sauce with spring greens, peppers, and chilli. Created at the Cricket Club of India by restaurateur Nelson Wang in 1975. (SF)

Coastal Crab Vada - £9.95

Delicately spiced crab meat bites, crisp-fried to golden perfection and served with a bold, tangy deviled ketchup. (SF, M)

Paneer Chilli Fry - £7.95

Dakwala’s special Indo-Chinese stir-fried paneer with a trio of peppers in a hot garlic sauce, mixed with spring greens. (D, V)

The Humble Pav Bhaji - £7.95

A Bombay favourite! Mashed potatoes and vegetables cooked with butter and spices, served with pav, onions, lime, and fresh coriander. (V, D)

Canteen Munchies

Poppadom Basket & Chutneys - £5.50

An assortment of crispy poppadom served with a delightful trio of chutneys: sweet mango, tangy date and tamarind, and a spicy chilli and garlic blend. (VG, V)

Pani Puri Shots - £5.95

Enjoy the excitement of these famous Indian “water bombs” - crispy wheat puffs filled with a refreshing mix. Comes with both sweet and tangy “Meetha” pani and fiery “Theeka” pani. Vodka Pani option available - £6.95. (VG, V)

Chit-Chat Chaat Blast - £5.95

Dive into this street food favourite: crispy wheat puffs filled with creamy beaten yogurt, and drizzled with date and tamarind chutney. (V, D)

Sharing Meat Small Plates for 2 - £24.95

Ghost chilli lamb chop, Chicken Chilli Manchurian, Fenugreek chicken tikka, and Salmon Tikka.

Sharing Veg Small Plates for 2 - £23.95

Onion-Beet Bhaji, Achari Paneer Tikka Shashlik, crackling Okra fries, Paneer Chilli Fry & Chit-Chat Chaat Blast.

Clay Oven Small Plates

Fenugreek Chicken Tikka - £7.95 Large £13.95

Classic boneless chicken marinated in fresh yogurt and tandoori spices, served with garden salad and mint chutney. (D, GF, M)

Aslam’s Malayi Tikka - £7.95

From the streets of Delhi, tender chicken breast marinated with cheese, ghee-toasted chicken, fresh ginger, fresh cream, Tellicherry peppercorns, and green chilli. (D, GF, M)

Bhendi Bazaar Wala Seekh Kebab - £7.95

Inspired by the street vendors of Bhendi Bazaar on Mohammed Ali Road. Home-ground spiced lamb mince grilled to perfection, served with mint chutney. (D, GF, M)

Mustard Malai Broccoli - £6.95

Fresh broccoli florets marinated in malai and cheese with mustard, charred in the clay oven to perfection. (V, D, GF, M)

King Prawn Tandoori - £10.95

King prawns marinated in yogurt and tandoori spices, served with mint chutney. (D, GF, SF, M)

Ghost Chilli Lamb Chops - £10.95

Farm-raised lamb chops marinated for 48 hours with our Goan-Portuguese rub and Assamese ghost chilli pepper, slow-cooked in a clay oven. Served with garden salad and mint chutney. (D, GF, M)

Achari Paneer Tikka Shashlik - £7.95 Large £13.95

Buffalo milk-braised Indian cottage cheese in tandoori masala, served with grilled peppers and a spicy cilantro dip. (V, D, GF, M)

Tandoori Salmon Tikka - £10.95

Juicy salmon marinated in tandoori spices, with carom seeds and mustard oil, then perfectly grilled in a tandoori for a smoky finish. (D, GF, M)



MENU

A delightful mix of pre-starter, selection of starters, curries, sides, rice, and breads.

£29.95 PP

£33.95 PP
with dessert

Note: All party members must order from the Chef’s Menu. Minimum 2 people.

Dietary requirements? Let us know

Canteen Special Curries

Old Delhi Butter Chicken - £13.95

Succulent chicken tikka in a rich, velvety tomato sauce with a generous amount of butter. A culinary marvel that transports your taste buds to the bustling streets of Old Delhi. (D, N, GF)

Dak House Chicken Kadhai- £12.95

Tender chicken pieces cooked in a rich onion-tomato gravy, infused with freshly ground spices, green chillies, bell peppers, garlic, and ginger. (GF)

Malwani Chicken - £12.95

Our signature boneless chicken thigh, cooked in a fragrant blend of coconut, spices, and traditional Malwani masala, bringing the taste of the Konkan coast to your plate. (GF)

Kashmiri Lamb Rogan Josh - £14.95

Tender lamb marinated with a blend of authentic spices, slow-cooked to perfection in a rich, aromatic tomato-based gravy. Experience the true flavours of Kashmirin with every bite. (GF)

Railway Wala Mutton - £14.95

Inspired by the robust flavours of train journeys in India, our Railway Wala Mutton brings you a taste of nostalgia. Lamb marinated in a medley of spices and slow-cooked to perfection. (GF, M)

Lamb Pepper Fry - £16.95

Tender marinated lamb stir-fried with caramalised onions, green chillies and aromatic spices. Finished with crushed black pepper, mustard and curry leaves. (GF, M)

Prawn Moille - £17.95

Grilled King prawns in a fragrant velvety coconut-ginger sauce, infused with dried rose petals, curry leaf and mustard seeds. (GF, SF, M)

Botman’s Goan Fish Curry - £14.95

Grilled sea bass fillet in an authentic Goan boatman’s fish curry, infused with coconut clam broth, kokum, and Goan red chili. (GF, M)

Paneer Tikka Lababdaar - £11.95

Tender homemade paneer cubes in a flavourful onion and tomato masala, enhanced with cashew nuts, fenugreek, and fresh coriander. (V, D, N, GF, M)

Pulled Jackfruit Masala - £11.95

Young kathal (jackfruit) slow-cooked in a spiced masala with cumin, coriander, garam masala, red onion, and peppers. Topped with fresh coriander, it’s a delicious and satisfying vegan dish. (V, VG, GF)

Canteen Vegetable Curry - £11.95

Mixed seasonal vegetables cooked with coconut, exotic coastal spices, and simmered in caramelized onion and tomato gravy. A traditional dish from Bombay canteens, India. (V, VG, GF, M)

Khatta Meetha Baingan - £11.95

Eggplant in tangy-sweet tomato-onion masala with tamarind, jaggery, and coconut, tempered with mustard, fennel, nigella seed, and curry leaves. (V, VG, GF)

Paneer Mushroom Kofta in Palak - £12.95

Delicate Mushroom Kofta cheese koftas with fresh corn, served in a multi-leaf spinach sauce featuring kale, baby spinach, mustard leaf, and fenugreek leaf, topped with fried garlic tadka in ghee. (V, D)

Biryanis and Pulao

Lucknow Lamb Dum Biryani - £15.95

Slow-cooked boneless lamb in fragrant saffron biryani rice, finished with the Dum method. (D, GF)

Parsi Chicken Berry Pulao - £14.50

A timeless creation from the Britannia & Co’s kitchen in Bombay, boneless chicken, tomato, onion, saffron, cane sugar, fragrant long-grain basmati rice, topped with fried onions, cashews and sweet and sour barberries. (N, D, GF)

Mom’s Vegetable Tahri - £13.50

Mom’s cherished family favourite. Basmati rice cooked with seasonal vegetables and spices, accompanied by refreshing cucumber raita. (V, D, GF)

Sides and Accompaniments

House Special Black Daal - £6.50

Slow-cooked black lentils in a plum tomato sauce, creamy and rich, infused with fenugreek, finished with a generous amount of butter and cream. (V, D, GF)

Lasooni Tadka Daal - £5.95

Assorted yellow lentils tempered with fried garlic and whole fried red chilli. (V, VG, GF)

Bombay Potato - £5.95

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

Chickpeas Masala - £6.50

Chickpeas cooked in a special blend of aromatic spices. (V, VG, GF)

Creamy Cucumber Raita - £2.95

Refreshing fresh cucumbers, creamy yogurt with toasted cumin. (D, V, GF)

Indian Green Salad - £2.50

A vibrant mix of raw sliced red onion, crisp cucumber, and a hint of green chilli. (V, VG, GF)

Bread Choices

Enjoy our variety of naans, each offering a unique and delicious taste to accompany your meal.

Masala Potato Kulcha - £4.50

Stuffed Naan

Keema Naan - £4.95

Peshawari Naan - £4.95

Chillicheese Burst - £4.95 (D)

Naan: Plain - £3.25

Garlic / Butter - £3.50

Burnt Garlic Chilli - £4.50

Soft Laal naan with crispy burnt garlic and a kick of red chilli. (V, D)

Roti: Multi-Grain / Gluten Free

Roti - £2.95

(V, VG)

Paratha: Minted Lachha Paratha - £4.50

(V, D)

Rice & Chips Choices

Select your preferred rice to complement your meal.

Steamed Basmati - £3.75 (V, VG, GF)

Saffron Pulao - £3.95 (V, VG, GF)

Ghee Rice - £4.50 (D)

Gunpowder Kissed Fries - £3.50

British potato fries, tossed in our special “Gunpowder Masala.” Plain fries also available on request

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

We make every effort to avoid cross-contamination but cannot guarantee dishes and drinks are allergen-free. If you have any food related allergies or dietary requirements, please speak to your server for allergens information. Dishes may contain traces of allergens NUTS, GLUTEN & DAIRY despite our persistent efforts. Menu prices and items are subject to change without prior notice.

An additional service charge of 10% will be added to your bill. Please ask if you wish for it to be removed.