

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



## Spice Up Your Christmas with Dakwala's Festive Feast!

Celebrate the festive season at Dakwala with an array  
of traditional Indian dishes and festive delights.

**From 17th November to 30th December**  
enjoy our **generous feast** designed for **groups of**  
**four or more**. All guests at the table must select  
the same menu.

**£34.95 pp**

Includes a Welcome drink, Canteen munchies,  
main curries, house special black daal, rice, naan and  
Festive berry potatoes and dessert.  
With Christmas crackers included.

Parties of 10+  
require pre-booking & deposit.



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.

### Festive Feast 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 4 people. £10 deposit per person required for party of 6 or more.
- From 17th November to 30th December
- Pricing: Adults £34.95 pp.
- Everyone must order from this Festive Feast menu.
- Management reserves the right to refuse service at any time. Enjoy delicious dishes at Dakwala!

## TO BEGIN

**Welcome Drink** Glass of Prosecco or soft drink on arrival

**Canteen Munchies to begin the feast for the table to share**

Tandoori avocado mini tostada & Poppadoms with homemade chutneys (V)

## STARTER

### Feast Platters

Choose **One** platter feast per person **either Meat, Vegetarian or Vegan**

#### Meat Platter

**Tandoori Salmon** - Succulent salmon marinated with carom seeds and mustard oil, grilled to smoky perfection. (D, GF, M). **Chicken**

**Hariyali Tikka** - Tender chicken breast marinated with cheese, fresh ginger, cream, and Tellicherry peppercorns. (D, GF, M). **Gilafi Turkey**

**Seekh Kabab** - Juicy spiced turkey mince skewers, studded with peppers and herbs, grilled to perfection - street-style flair from Bhendi Bazaar. (D, GF, M)

#### Vegetarian Feast

**GF Paneer Tikka Shashlik**

- Tandoori-braised buffalo milk paneer with grilled peppers and spicy cilantro dip. (V, D, GF, M). **Dakwala**

**Sweet Chilli Cauliflower**

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

**Hara Bhara Veg Kabab**

**Pattice** - A regal blend of green vegetables and winter spices, pan-seared to golden perfection. (GF, V)

#### Vegan Feast

**Tandoori Soya Chops** -

Plant-based soya "chops" marinated in aromatic spices and grilled to smoky perfection. (VG). **Hara**

**Bhara Veg Kabab Pattice** -

Winter vegetables and warming spices, pan-seared to golden perfection - a festive vegan treat. (VG, GF). **Dakwala**

**Sweet Chilli Cauliflower**

- Crispy cauliflower in a sweet and spicy chilli garlic sauce, with ginger for warmth. (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)

**Chicken Malwani**

Spicy chicken curry with coconut and Malwani spices. (M)

**Goan Prawn Curry**

King prawns simmered in a tangy Goan coconut masala. (F, M)

**Railway Wala Mutton**

Slow-cooked lamb with Dakwala's signature house spices. (GF, M)

**Parsi Lamb Salli Boti**

Tender lamb with sweet-sour Parsi spices and potato crisps. (M)

**Banana Leaf-Wrapped Grilled Fish**

Spiced fish grilled in banana leaf for deep, smoky flavour. (F)

**Methi Malai Paneer**

Paneer in a creamy fenugreek and spice gravy. (V, D)

**Canteen Vegetable Curry**

Seasonal vegetables in a coconut and coastal spice blend. (VG)

**Pulled Jackfruit Masala**

Young jackfruit slow-cooked with tomato, cumin, coriander, and peppers. (VG)

## SIDES

For the table to share

**Pulao Rice** • **Dakwala Bread Basket** • **House Special Creamy Black Lentils** (D) • **Festive Berry Potatoes**

## DESSERTS

Choose One per person

**Sticky Toffee Christmas**

**Pudding** - Served with vanilla ice cream. (D)

**Triple Chocolate Brownie**

With chocolate sauce and chocolate curls. (VG)

**Royal Gulab Jamun**

Served warm with vanilla ice cream. (D)