

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



Diwali Special

3 course £25 pp
and 4 course £30 pp



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 optional 10% service charge will be added to your bill. Please ask if you wish for it to be removed. © Dakwala Bombay Canteen March 2025

Dakwala Diwali Special

3 course £25 pp and 4 course £30 pp

Munchies

Masala far far and coin poppdoms - A crispy fryums and mini poppodoms with home made chutneys dips. (VG)

Canteen special small plate - choose one

Aloo tikki chaat - Crispy potato patties with chaat chutneys and sweet yogurt & spices. (V, D)

Chicken 65 - Crispy fried chicken toasted with South Indian masal and curry leavs. (GF, M)

Himalayan Vegetable momos - Steamed vegetable dumpling served Nepali Gorkha chutney. (D)

Himalayan chicken momos - Steamed chicken dumpling served Nepali Gorkha chutney. (D)

Canteen Specials Curries - choose one

All Mains are served with House special black daal(D) • chur chur naan • saffron pulao rice • Aloo gobhi • indian salad • pumpkin raita to share on the table.

Goan prawn curry - A goan coastal delicacy peeled prawns marinated in goan spices and cooked with kokam. (GF)

Mutter methi malai paneer - A rich creamy curry of paneer, green peas & fresh fenugreek leaves, enriched with a mildly spiced onion tomato masala. (D, V, GF)

Garlic chilli chicken - A spicy chicken curry with bold garlic and chilli flavours, cooked in a rich, aromatic sauce. (GF)

Smoked laal mass - A rich and flavourful boneless lamb dish infused with spices and Mathania chilli. Slow-cooked to perfection, and finished with a smoky aroma. (GF)

Sweet dish

House special coffee rasgulla with old monk flambe and salted caramel icecream. or assorted indian sweets. (GF, D)