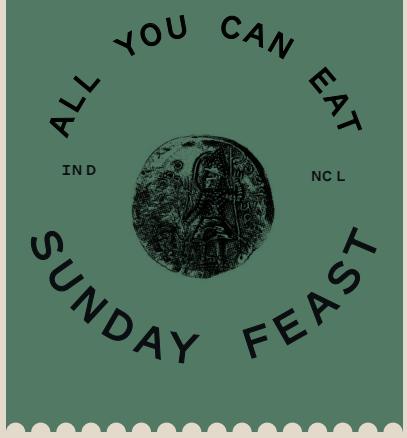


# D|A|K|W|A|L|A



## BOMBAY CANTEEN'S 3 COURSE BOTTOMLESS FEAST MENU

Unlimited Starter, Main and Dessert  
£21.95 pp

Available all day Sunday



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

### Bottomless 3 Course Feast Menu Terms

- Table time is limited to 90 minutes. Dine-in only, no takeaways. Last orders 20 minutes before end time.
- Timing starts once seated. Minimum of 2 people. • Valid only on Sundays. • Pricing: Kids (4-10) £9.95, Adults £21.95. • Maximum table size: 8 people. • Everyone must order from the same menu.
- Management reserves the right to refuse service at any time.

Enjoy endless delicious dishes at Dakwala!

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## Canteen Munchies of the day

A selection of dishes for the table to share

### Choose one Canteen Small Plates at a time

#### Samosa Chaat

A delightful combination of crispy golden Samosa, topped with a tangy tamarind chutney, spicy mint chutney and creamy yogurt. Served with chickpeas and sev. (V, VGA, D)

#### Fenugreek Chicken Tikka

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

#### Onion-Beet Bhaji

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, VG, GF)

#### Fish Koliwada

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)

## Choose one Canteen Curry at a time

#### Old Delhi Butter Chicken

Succulent Chicken Tikka in a Rich Velvety Tomato Sauce and generous amount of butter, A culinary marvel that will transport your taste buds to the bustling streets of Old Delhi. (D, N, GF)

#### Parsi Chicken Dhansak

A Parsi classic of tender chicken slow-cooked with lentils, vegetables, and fragrant spices, blending sweet, sour, and savoury notes into a wholesome curry. (M, GF)

#### Chicken Chettinadu

Spicy South Indian chicken dish cooked in a rich Madras sauce with roasted spices, coconut, and curry leaves.

#### Paneer Butter Masala

Soft paneer simmered in a creamy tomato-cashew gravy, enriched with butter and mild spices. A rich and comforting North Indian classic. (D, N, V, GF, N)



### 3 Course Bottomless Feast Menu Terms

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- Management reserves the right to refuse service at any time
- Valid only on Sundays
  - Pricing:  
Kids (4-10) £9.95  
Adults £21.95

#### Canteen Vegetable Curry

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

#### House Special Black Daal

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)

#### Malabar Fish Curry

Kerala-style fish curry simmered in coconut gravy with roasted spices, curry leaves, and a hint of tamarind. A coastal favourite, brought to Bombay and loved with a local twist. (M, F, GF)

All meals are served with Pulao Rice (V, GF, D), Butter Naan and gunpowder fries to share on the table.

**Dessert** Finish with Indian Masala Chai tea or gulab jamun with vanilla icecream. (D)