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Dakwala Large Group Party Menu £29.95 per person

Add a Welcome drink + £5 pp
Add any dessert from the Dessert menu + £5 pp



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.

All guests must select from the same menu. For menu customizations or other party options, email info@dakwala.co.uk



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

Offer valid from January until 3rd week of November.

V: Vegetarian but may contain egg VG: Vegan VGA: Can be made Vegan on request GF: Gluten Free SE: Contains Sesame SO: Contains Soy MO: Contains Mollusc N: Contain Nuts D: Contains Dairy C: Contains Crustaceans A: Contains Alcohol M: Contains Mustard E: Contains Egg F: Fish CE: Contains Celery

Welcome drink package includes one glass of Prosecco or 330ml bottle of beer or soft drink or juice. 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. • Everyone must order from this menu. • Management reserves the right to refuse service at any time. Enjoy delicious dishes at Dakwala!

TO BEGIN

Canteen Munchies on arrival

STARTER

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, VG)

Dakwala Sweet Chilli

Cauliflower - Golden fried cauliflower florets in homemade ginger garlic and sweet-chilli sauce. (V, VG, CE, SO)

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. (V, VG)

Dakwala Sweet Chilli Cauliflower

Golden fried cauliflower florets in homemade ginger garlic and sweet-chilli sauce. (V, VG, CE, SO)

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, 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)

Goan Fish Curry ↗

Grilled sea bass in a coconut clam broth with kokum and Goan red chilli. (GF, M, F)

Paneer Tikka Lababdaar ↗

Paneer cubes in a flavourful onion and tomato masala with cashews and coriander. (V, D, 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)

Prawn Alappey Curry

Tandoori prawns simmered in a delicate coconut moilee-style sauce inspired by Kerala's coastal kitchens. (GF, M)

SIDES

For the table to share

House Special Black Daal

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

Bombay Potato

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

Saffron Pulao Rice

(V, VG, GF)

Assorted Naan Basket (D, E)

GF and Vegan alternative available, ask your server

Add any dessert from the Dessert menu + £5 pp

Full allergen key overleaf.