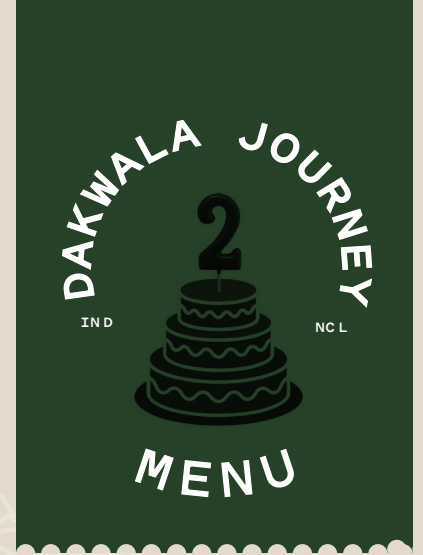


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Celebrate 2 years of Dakwala

4 course

The Dakwala Journey menu

£24 per person

£2.00 supplement for lamb and seafood dishes



Celebrate with an array of traditional Indian dishes  
inspired by the streets of Bombay.

Available from 1st April until 30th April



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 ∅: Medium ∅∅: Hot

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.

## TO BEGIN

### Variety of Poppadoms Tray

Crispy poppadoms served with mint chutney, yogurt chutney, date & tamarind chutney, and our famous garlic chilli chutney. (GF, V, VGA, D, CE, SO)

## STARTER

### Canteen Special Small Plates - Choose One per person

#### Himalayan Cheese Stuffed Mushrooms

Button mushrooms stuffed with Himalayan cheese, delicately spiced and roasted in the tandoor. (V, GF, D)

#### Cauliflower 65 🍴

Crispy golden-fried cauliflower tossed with chilli, garlic, and curry leaves, served with ginger sauce. (V, VG)

#### Fenugreek Chicken Tikka

Classic boneless chicken marinated in fresh yogurt and tandoori spices. (GF, D, M)

#### Crispy Soft-Shell Crab £2.00 supplement

Soft-shell crab marinated, lightly battered, and deep-fried until crisp. (SF,M)

#### Kashmiri Lamb Chops 🍴 £2.00 supplement

Succulent lamb chops marinated with Kashmiri spices and cooked in the tandoor. (D,M)

#### Chicken Sukka 🍴

Spicy chicken thigh cooked with roasted aromatic spices, crushed coriander seeds and fresh curry leaves. (GF,M)

## MAINS

### Canteen Special Curries - Choose One per person

#### Scallops Moilee £2.00 supplement

A Bombay coastal delicacy of scallops cooked in a light coconut curry with turmeric, curry leaves and coastal spices. (GF, SF)

#### Jaipuri Paneer Kofta

Soft paneer koftas filled with dried fruits, served in a luxurious velvety makhani gravy finished with cream and fragrant spices. (D, V, GF)

#### Chicken Saag Wala 🍴

A legendary Punjabi dish. Boneless chicken thighs cooked with onion-tomato masala, winter greens, cream, butter and whole spices. (GF, D)

#### Lucknow Lamb Korma 🍴 £2.00 supplement

Not your usual korma. A rich Awadhi-style dish of boneless lamb slow-cooked with a unique spice blend from Lucknow, finished with a delicate smoky aroma. (GF, D)

#### Parsi Veg Salli Curry

Mixed vegetables cooked in a tangy-sweet tomato and onion masala with vinegar, jaggery, fennel and nigella seeds, topped with crispy potato salli. (V, VG, GF)

#### Old Delhi Butter Chicken

Succulent chicken tikka in a rich, velvety tomato sauce with a generous amount of butter. (GF, D)

## 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)

#### Saffron Pulao Rice

(V, VG, GF)

#### Butter Naan (D, E)

GF and Vegan alternative available, ask your server

## SWEET DISH

#### Sago Kheer Brûlée

Silky tapioca pearl pudding delicately infused with cardamom, finished with a crisp caramelized brûlée topping. (D)



Full allergen key overleaf.