

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



NE1 RESTAURANT WEEK MENU

3 Course Meal from £20.00 pp

Offer available

Monday to Sunday from 12:30pm to 10:30pm



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

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.

NE1 Restaurant Week Terms: *Offer must be taken by the entire table. Kids Under 10 can order from kids' menu. Available for dine in only. Not valid in conjunction with any other offer.

**Offer is subject to availability and can be withdrawn without prior notice.

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Canteen Munchies on Arrival

Bombay Chowpatty Bhel

A crispy and crunchy snack with raw mango, puffed rice, mint, date and tamarind chutney with Bombay sev mix. (V, VG, GF)

Choose one Canteen Small Plates

Onion-Beet Bhaji

Crispy battered bhaji with thinly sliced onions and beetroot, tossed in gram flour and spices. Served with mint chutneys and fried green chilli. (V, VG, GF)

Crispy Soft Shell Crab (£2 supplement)

Inspired by Karwar the Kashmir of the South, crispy fried soft shell crab served with housemade fresh dip and pomegranate molasses. (SF,M,F)

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, F)

Chicken Chilli Manchurian “1975” 🍴

Bombay classic boneless chicken chunks tossed in Manchurian sauce with spring greens, peppers, and chilli. Invented at the Cricket Club of India by restaurateur Nelson Wang in 1975. (E, CE, SO)

Achari Paneer Tikka Shashlik

Fresh Indian cottage cheese marinated in tandoori masala and pickling spices, cooked in the tandoor and served with grilled peppers, onions, and mint dip. (V, GF, D, M)

Ghost Chilli Lamb Chops 🍴 (£2 supplement)

Farm-raised lamb chops marinated for 48 hours with our Goan-Portugese rub and Assamese ghost chilli powder, slow cooked in a clay oven. Served with garden salad and mint chutney. (GF, D, M)

Dakwala Sweet Chilli Cauliflower

Crispy cauliflower in chilli garlic and sweet chilli sauce with ginger, a perfect balance of sweetness and spice. (V, VG, CE, SO)

Fenugreek Chicken Tikka

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

Samosa Chaat

Street style Crushed samosas topped with spiced chickpeas, yogurt, tamarind chutney, mint chutney, and crispy sev. (V, VGA, D)

Add as an extra

Poppadoms and Chutneys (V, VGA, D) - £5.50

Chit Chat Chaat Blast (V, D) - £5.95

Pani Puri Shots (V, VG) - £6.95

Plain Naan (D, E) - £3.50

Garlic or Butter (D, E) - £3.95

Multi Grain Tandoori Roti / Gluten Free Roti (V, VG) - £3.25

Keema Naan / Peshawari Naan (D, E) - £5.50

Chilli Cheese Burst Naan (V, D, E) - £5.50

Gunpowder Kissed Fries or Plain Fries - £4.00



Choose one Canteen Special Curry

All Canteen curries served with pulao rice and a creamy black lentil to share.

Malai Kofta (Exclusive)

Home-made paneer dumplings served in a rich, creamy tomato, onion, and melon seed sauce, gently spiced and finished with aromatic herbs for a smooth and indulgent flavour. (V, D)

Old Delhi Butter Chicken

Succulent chicken tikka in a rich velvety tomato sauce with a generous amount of butter. A culinary marvel that will transport your taste buds to the bustling streets of Old Delhi. (GF, D)

Lunch Home Chicken Curry 🍴 (Exclusive)

Lunch Home special, featuring humble chicken cooked with coconut, curry leaves, and traditional spices. Comforting, mildly spiced, and full of authentic homestyle flavour. (GF)

Authentic Goan Chicken Vindaloo 🍴🍴 (Exclusive)

Tender chicken cooked in a traditional Goan curry with garlic, cloves, dried red chillies, coconut vinegar, tomatoes, and onions. Rich, tangy, and moderately spiced with a bold depth of flavour. (GF, M)

Black Lamb Curry 🍴 (Exclusive) (£1 supplement)

A traditional Mumbai-style lamb curry, slow-cooked with traditional black masala, onions, tomatoes, and aromatic herbs. Rich, dark, and deeply flavourful with a distinctive balance of warmth and spice. (GF)

Railway Wala Lamb (£1 supplement)

Inspired by the robust flavours of train journeys in India, our Railway Wala Mutton brings you a taste of nostalgia. Lamb marinated in house spices and slow-cooked to perfection. (GF, M)

Prawn Moille (£2 supplement)

Grilled King prawns in fragrant velvety coconut-ginger sauce, infused with dried rose petals, curry leaf and mustard seeds. (GF, C, M)

Paneer Tikka Lababdar 🍴

Tender homemade paneer cubes in a flavourful onion and tomato masala, enhanced with cashew nuts, fenugreek, and fresh coriander. (V, D, GF, M)

Khatta Meetha Baingan

Tender baby aubergines cooked in a traditional Dakwala-style sweet and tangy sauce with creamy coconut and exotic coastal spices, in caramelized onion and tomato gravy. a traditional dish from Bombay canteens. (V, VG, GF)