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



BOMBAY CANTEEN'S
3 COURSE BOTTOMLESS FEAST MENU

Unlimited Starter, Main and Dessert
£24.95 pp

Available all day Sunday

We are pleased to introduce the following changes to our Sunday menu, featuring a selection of traditional Indian dishes prepared with fresh ingredients, aromatic spices and authentic flavours.



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 (under 10) £12.50, Adults £24.95. • Maximum table size: 8 people. • Everyone must order from the same menu. • One dish at a time per person only.• Guests may order another dish once they have finished their current DISH
• 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)

Fenungreek 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)



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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, GF)

Chicken Saagwala

Tender chicken cooked in a classic multi-leaf saag with Punjabi spices and aromatic masala, creating a rich, hearty and flavourful curry. (D, GF)

Chicken Chettinadu

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

Paneer Tikka Lababdar

Tender paneer tikka cooked in a rich tomato and onion gravy, finished with butter and fragrant fenugreek for a creamy, aromatic and indulgent flavour. (V, D, GF, M)

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).

Aloo Gobhi Masala

Tender potatoes and cauliflower cooked with onions, tomatoes and aromatic Indian masala spices, creating a classic and flavourful vegetarian dish. (V, VG, GF, M)

Coastal Fish Curry

Fresh fish cooked with onion, coconut and traditional coastal spices, finished with a gentle chilli kick for a rich and aromatic coastal-style curry. (M, GF, F)

SIDES

For the table to share

Pulao Rice (V, D, GF)

Butter Naan (V, D, E)

Gunpowder Fries

DESSERT

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