

SINCE



2008

DABBAWAL™

SMALL PLATES

Made for sharing. We recommend three small plates and one side per person.

Classics ①

ONION PALAK BHAJIS ⁷

🌱🌾 6.95

Thinly sliced onions coated in spiced batter, fried until golden and crisp

VADA PAO ⁵ 🌱🥥🌾🌾 6.95

The Bombay Burger: spiced mashed potato served in soft bun with home-made chutneys

KURKURI LENTIL OKRA ²

🌱🌾 7.95

Crispy, deep fried okra tossed with spices

CHICKEN CHILLI FRY ¹²

🌾🌾🌾 7.95

Shredded chicken tossed with julienned peppers, onions and a hint of black pepper

CHICKEN PAKORA ¹³ 🌾🌾🌾 7.95

Spice battered chicken strips with sweet chilli sauce

BEETROOT TIKKI ⁴ 🌱🌾 7.95

Fried beetroot patty stuffed with fig and cheese

LENTIL & CURRY LEAF SOUP ⁷

🌱🌾 8.50

Warming lentils simmered with curry leaf and spice, served with bread

DABBAWAL SIGNATURE SALAD 🌱🌾🌾 8.50

Mangoes, oranges, apples, nuts and spring onions tossed in sweet chilli dressing

PANEER CHILLI FRY ¹²

🌱🌾🌾 8.50

Crispy paneer with peppers and spring onion in an Indo-Chinese chilli sauce

CAULIFLOWER MANCHURIAN ¹²

🌱🌾 6.95

Crispy cauliflower tossed in Manchurian sauce with garlic, ginger and spring onion

BIG EATS

Curry. Inspired by treasured recipes from across India.

Lamb ① 14.95

LAMB ROGAN JOSH ³ 🌾🌾🌾

Slow-cooked lamb with Kashmiri chillies and ginger

COCONUT LAMB PEPPER FRY ⁷

🌾🌾🌾🌱

With black pepper and curry leaves

LAMB PASANDA ⁴ 🌾🌾🌾

Creamy cashew and saffron sauce

RAILWAY LAMB CURRY ⁵ 🌾🌾🌾

An Anglo-Indian favourite born from India's railway kitchens. Diced lamb and baby potatoes in a coconut, curry leaf and mustard seed sauce

Chicken ① 13.50

CHICKEN & MIXED PEPPER JHALFREZI ¹² 🌾🌾

Stir-fried with peppers and onions

MURGH METHI PALAK ² 🌾

Chicken breast fillets with fresh fenugreek and spinach

DHANIAWALA MURGH ² 🌾

Chicken in rich coriander, onion and green chilli sauce

MADRAS CHICKEN CURRY ⁷ 🌾🌾🌾🌱

Chicken in spicy black pepper sauce

OLD DELHI-STYLE BUTTER CHICKEN ¹ 🌾🌾🌾

🌱🌾🌾

Smoked chicken tikka in a buttery tomato and cream sauce

CHICKEN PARSİ DHANSAK ⁶ 🌾🌾🌾

In a lentil-based sweet and sour sauce

CHICKEN AND KALE KORMA ⁴ 🌾🌾🌾

Cooked in rich onion and cashew nut gravy, topped with fried kale

While you choose

POPPADOMS & CHUTNEY BASKET 🌱🌾🌾 ①

Mango, Tamarind & Mint Yoghurt. Serves two.

*Vegan option available

4.95

Chaats ①

AVOCADO BHEL CHAAT ⁵

🌱🌾 7.95

Creamy avocado tossed through crunchy bhel, tangy chutney and sweet yoghurt foam

SWEET POTATO CHAAT 🌾 6.95

Roasted sweet potatoes with tamarind and yoghurt

*Dairy-free option available

BOMBAY BOMB ⁵ 6.95

Crispy mini puris filled with mashed potato, topped with sev

VEGETABLE SAMOSA CHAAT ¹

🌾 6.95

A fusion of spicy chickpeas, Punjabi samosas, topped with chopped onions and home-made chutneys

PALAK PATTÀ CHAAT ⁵ 🌾 7.50

Batter fried spinach served with sweet yoghurt and tamarind

Tandoor 🌾🌾 ①

HARYALI CHICKEN TIKKA ⁴ 8.50

In a coriander and green chilli marinade

*Dairy-free option available

PUNJABI CHICKEN TIKKA ² 8.50

BIG EAT 16.95

Chicken marinated in chilli, cumin, garlic and ginger

MURGH MALAI TIKKA ⁴ 8.50

Chicken fillets in garlic, ginger and cream cheese marinade

SEEKH KEBAB KYBRIA ¹³ 8.50

Home-ground marinated lamb with peppers, herbs and spices

*Dairy-free option available

LAMB CHOPS ¹³ 12.95

BIG EAT 24.95

Marinated in hung curd and spices

JAFFRANI SALMON ⁵ 9.95

In a honey, dill and saffron marinade

Chef's Surprise Menu ①

A generous spread of treasured dishes from homes across India, bringing together small plates, signature mains, sides and breads from the tandoor.

The menu is designed to be enjoyed together, so we ask that everyone at the table orders the menu. Just let us know about any dietary requirements.

31.95

CITRUS KING PRAWNS 10.95

BIG EAT 20.95

With chilli, lemongrass and kaffir lime leaves

*Dairy-free option available

TANDOORI PLATTER

BIG EAT 23.50

Haryali and Punjabi chicken, lamb chops, and Jaffrani salmon

ACHARI PANEER SHASHLIK ²

🌱🌾 8.50

Pickle marinated home-made cottage cheese

SMOKED BROCCOLI 🌱🌾 8.50

Marinated with spices and cream cheese, sprinkled with chilli flakes and microgreens

HOME STORIES

Treasured recipes from home ①

EGG CURRY MASALA 11.95

Eggs simmered in a rich onion tomato masala, finished with fragrant spices

LAMB CHOP PIYAZA ¹ 🌾🌾 14.95

Tender lamb cooked with onions at the heart of this rich North Indian dish

SARDINE BHUNA 🐟 12.95

Sardines cooked with onions, cherry tomatoes and spices in a rich bhuna masala

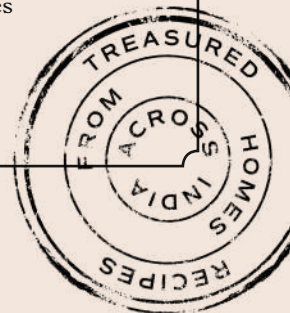
ALOO KEEMA MATAR ¹ 13.95

Minced meat cooked with potatoes and peas in richly spiced masala

BENGALI CHICKEN CURRY ²

🌾 13.50

Tender chicken cooked with mustard, onions, tomatoes and spices



BREADS & SIDES

Breads ①

PLAIN NAAN ² 🌱🥥 2.95

BUTTER NAAN ² 🌱🥥 3.25

GARLIC NAAN ² 🌱🥥 3.50

KEEMA NAAN ¹³ 🥥 4.95

CHEESE NAAN 🌱🥥 4.95

PESHWARI NAAN ¹³ 🌱🥥🌾 5.95

TANDOORI ROTI ² 🌱 2.95

ROOMALI ROTI ⁴ 🌱🥥 3.50

CHEF'S BASKET 🌱🥥🌾 9.95

A selection of three different breads

Sides 🌱 ①

STEAMED RICE 🌱🌾 3.75

PULAO RICE 🌱🌾 3.95

MUSHROOM PULAO RICE 🌱🌾 4.95

CREAMY BLACK LENTILS ² 🌾🌾🌾 7.50

YELLOW LENTILS 🌱🌾 5.95

BOMBAY POTATOES ⁵ 🌱🌾🌾 5.95

PANEER & SPINACH 🌾 7.50

TAWA MUSHROOM MAKKAI

🌱🌾 6.95

GUNPOWDER CHIPS ⁷ 🌱🌾 4.50

CUCUMBER & MINT RAITA 🌾🌾 2.95

🌱 Spicy | 🌱 Suitable for vegetarians | 🌱 Suitable for vegans | 🌾 Nuts/Peanuts | 🐟 Fish | 🌾 Gluten Free | 🌾 Dairy Free | 🌾 Soy
🌾 Sesame | 🌱 Lupin | 🌾 Mustard | 🌾 Sulphites | 🐟 Crustacean | 🌱 Mollusc | 🌱 Egg

① Some ingredient(s) may come from facilities handling other allergens. Please ask a member of staff for more information.
Our dishes may contain trace elements of nuts, gluten and dairy.



Treasured recipes from homes across India

Superscript numbers after dish names refer to this key.

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|-------------------------------------|--|
| 1 North India - Delhi | 8 South India - Nilgiri Hills |
| 2 North India - Punjab | 9 South India - Kerala / Malabar Coast |
| 3 North India - Kashmir | 10 South India - Hyderabad / Telangana |
| 4 North India - Lucknow / Awadh | 11 South India - Mangaluru |
| 5 West India - Maharashtra / Mumbai | 12 East India - Bengal / Kolkata |
| 6 West India - Gujarat / Parsi | 13 North-West Frontier / Peshawar |
| 7 South India - Tamil Nadu | |