

THE ENERGY OF BOMBAY ORIGINATES FROM THE DABBAWALLA OF THE STREETS. *Dabbawalla* means “one who carries a box”. *Dabba* means a box, usually a tiffin, and *walla* is a holder of the preceding word. Therefore, the meaning of the *dabbawalla* in English is “he who gives food”.

SMALL PLATES & TANDOORI BITES

- PUNJABI SAMOSA**
Classic filo pastry stuffed with a choice of veg/ chicken/lamb on a bed of chickpeas
- PAPDI CHAAT**
Typically Indian- sweet, spicy and tangy
- ONION BHAJIS**
Fresh onions, green chillies and cilantro in crispy fried batter.(V)

- RAGDA PATTIES**
A Bombay staple, Potato patties topped with spicy chickpeas and a melange of chutneys and shallots. (V)
- MACHHI KOLIWADA**
Spicy batter fried fish – served Mumbai style.

BOMBAY FRANKIE
A filling of your choice marinated for 12 hours, folded in a crispy chapati stuffed with onions, bell peppers and spices in a tangy tomato sauce. Served with mint and green mango chutney. (S)

- CHICKEN TIKKA**
Marinated with roasted cumin and yogurt.
- TANDOORI MURGH**
Traditional tandoori chicken. (S) Qtr/Half/Full
- MACHHI DIL SE**
White fish steeped in dil, mustard and ginger
- SAMARKANDI PRAWNS**
A taste of Northern Frontier – Tiger prawn stuffed with crab meat and house spices
- LAMB CHOPS**
Smoky, tender & succulent. Our chefs guard this recipe with their lives!
- SHEEKH KEBAB**
Minced lamb kebabs topped with fresh mint and served with mint chutney
- MIXED MEAT PLATTER**
Lamb, chicken, fish and prawns all on one platter.

- ZAFFRANI BROCCOLI**
Florets of broccoli barbequed with saffron. (V)
- TANDOORI MUSHROOMS**
Barbequed, mouth watering mushrooms marinated in spiced yoghurt and herbs. (V)
- PANEER TIKKA**
Collage cheese in a classic tandoori marinade. (V)(S)
- VEGETABLE PLATTER**
Tandoori mushrooms, cottage cheese, florets of broccoli and potato patties – all on one platter. (V)

CHILLI CHEESE KEBAB
Chicken kebabs marinated over night in a mix of cheddar, mozzarella and green chilis

CURRIES

- CHICKEN TIKKA MASALA**
Chicken tikka, onions, bellpeppers, in a spicy mix
- CHICKEN JALFREZI**
Sweet and spicy – chunks of chicken , onions , bell peppers in a savoury mix (S)
- CHICKEN KORMA**
Tender chicken in a classic cashew and cream sauce
- KEEMA MATTAR**
A Bombay classic. Minced lamb curry with peas and cardamom. (S)
- RAILWAY MUTTON CURRY**
From the colonial era. Tender Lamb simmered in a tomato sauce with “potli” masalas. (S)

DABBAWALLA BUTTER CHICKEN
A family recipe, simmering tandoori chicken in fresh tomato, cream, garlic and cardamom

- DABBA GOSHT**
Lamb basted for hours with caramelised onions and tomatoes and of course a bit of green chilli (S)
- LAMB KORMA**
Lamb so soft, it melts in your mouth. Accompanied with a cashew and cream sauce.

- VINDALOO**
Chicken/Lamb/Prawn
The perfect marriage of Portuguese and Indian cuisine; Choose your spice level from 1-10.
- ASSAM FISH CURRY**
Spicy fish curry made with vegetables and coconut oil. (S)
- MALABAR FISH CURRY**
From the golden coast of Malabar to Malabar Mansions in Bombay. A rich coconut and mustard flavoured fish.
- PRAWN MASALA**
Kerela style – with heaps of coconut and a bit of chilli.

VEG.CURRIES

- SAAG PANEER**
Spinach and cottage cheese. (V)
 - PANEER MAKHANWALA**
Cottage cheese in tomato, cream, and fenugreek sauce. (V)
- HYDERABADI BAINGAN**
Hyderabad is famous for this eggplant, peanut and coconut curry. (V)(S)
- KADHAI SABZI**
A melange of vegetables cooked in a tomato and cream base. (V)

- BAINGAN KA BHARTHA**
Smoked eggplant cooked with shallots, green chillies, tomatoes, ginger and garlic. (V)
- OKRA MASALA**
Homemade okra with onions, tomatoes and garlic. (V)

- MUSHROOM MATTAR**
Mushrooms, fenugreek and green peas in a cream sauce. (V)
- BOMBAY ALOO**
Potatoes cooked with spring onions and a dash of fresh lime juice. (V)

- ALOO GOBHI**
Potatoes and cauliflower florets tossed with cummin, shallots and tomatoes. (V)
- CHANNA PESHAWARI**
Classic Dabbawalla style – chickpeas done the old Peshawari way. (V)

HOUSE BLACK DAL
Dark and rich, cooked on a slow lazy fire for hours. (V)

- YELLOW DAL**
Lentils tempered to perfection. (V)

BREAD & RICE

- BREADS**
- TANDOORI ROTI**
Plain/Butter
Baked in the tandoor. (V)
- NAAN**
Plain/Butter
Baked in the tandoor. (V)
- GARLIC NAAN**
With minced garlic. (V)
- PARANTHA**
Lachcha/Pudina/Aloo
Lachcha – Layers; Pudina – Mint; Aloo – Potato. (V)
- CHILLI CHEESE NAAN**
Stuffed with chili, melted cheddar and mozzarella. (V)(S)
- MASALA KULCHA**

KASHMIRI NAAN
Soft naan topped with a mixture of dates, cheese, nuts and cherries. (V)

- KEEMA NAAN**
Stuffed with spiced minced lamb.

RICE

DUM BIRYANI
Veg/Chicken/Lamb/Prawn
The art of DUM: meat, veggies and spices cooked in their own steam.

- STEAMED RICE**
In Hindi. Basmati means “fragrant”. (V)
- SAFFRON RICE**
Basmati rice seasoned with the luxurious taste of saffron. (V)
- KASHMIRI PULAO**
Basmati rice cooked in milk and flavoured with an assortment of dried fruit and milk. (V)
- MUSHROOM PULAO**
Basmati rice with aromatic mushrooms. (V)

DESSERT

SWEETS ARE AN INHERENT PART OF INDIAN CULTURE. The *Dabbawalla* meal is best finished with a decadent dessert. From rich and flavourful kulfi, to gulab jamun topped with ice cream. Fill your craving with any of our sinful homemade recipes.

- BAILEYS KULFI**
The dabbawalla twist on a classic kulfi – done with baileys liqueur
- KULFI**
Mango/Pista
Home made ice cream with mango/ pistachio. (V)

- RASMALAI**
The classic- cottage cheese dumplings in a saffron and milk concoction. (V)
- GULAB JAMUN**
Caramelised cottage cheese dumplings with ice cream. (V)

- DABBAWALLA BROWNIE WITH ICE CREAM**
Rich and chocolatey brownie with a dollop of vanilla ice cream. (V)
- CHOICE OF ICE CREAM**
Vanilla/Chocolate (V)

SIDES

- RAITA**
Cucumber & Green Mango / Pineapples & Mint. Cool down with some yoghurt. (V)
 - MASALA PEANUTS**
Addictive snack with a kick. (V)
 - KUCHUMBER SALAD**
In Hindi, Kacha means ‘Raw’. Literally a salad of raw cucumber, onion, tomato, and cabbage. (V)
 - CHANNA CHAAT**
Healthy and delicious. A chickpea and potato treat. (V)
- (S).....Spicy
(V)...Suitable for vegetarians