

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

Poppadoms & Chutneys £4.50

An assortment of crispy poppadoms served with a trio of Chutney: Mango, Date and tamarind and Spicy chilli and garlic .
(V, VG, GF)

Pani Puri Shots £4.95

Experience the thrill of these renowned Indian water bombs ,crispy wheat puffs Comes with sweet and tangy "Meetha" pani and fiery "Theeka" pani.also available vodka pani @£6.95 (V, VG)

Chit-Chat Chaat Bombs £5.50

A Popular street food delight, Yogurt chaat bomb,crispy whee puffs filled with beaten yogurt, date and tamarind chutney.
(D, V,)

Avocado Papdi Cracker £5.50

Indian mini wheat cracker topped with avocado kachumber, date and tamarind chutney, sev,pomegranate, grated mooli, and fresh coriander. (V, VG)



Ask for Allergens

Canteen Munchies

Banarasi Temple Chaat £5.95

weet! salty! Tangy! Spiced!
Inspired by Iconic Tomato chaat of Banaras crispy potato topped up with Banarasi tomato chat, Nimki, Mooli and chat chutneys (VG, GF)

Onion-Beet Bhaji £4.95

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

Fish Koliwada £5.95

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)

Chicken Chilli

Manchurian "1975" £6.50 🍴

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

Paneer Chilli Fry £6.50 🍴

Dakwala's special Indo-chinese, Stir fried paneer , trio of pepper in hot garlic sauce with spring greens. (D, V)

The Humble Pav Bhaji £4.95

Every Bombaiker Favourite, mashed potato and vegetable, butter and spices ,served with Pav, onion,lime and fresh coriander. (V, VG)

Karwari Soft-shell crab £10.95

Karwar often refereed as Kashmir of south .Crispy fried Soft-shell crab with house-made karwari style fresh herbs dip, pomegranate molasses. (D, N)

A1 Quality Desi Tacos £6.95

House-made Gujarati Methi Thepla with Pulled Military hotel chicken and curry leaves. Also available pulled military hotel young jackfruit (D)

Vada Pav aka

Bombay Burger £4.95 🍴

The flagship of Bombay street food! Deep-fried masala potato vada stuffed in pav bread with sweet and spicy chutney and spiced chilli-garlic powder. (V, N, D)

Bang Bang Lamb Rolls £6.50

Featuring the Canteen's version of classic Tamil rolls. Lamb minced with potato and masala in a crispy roll.

Irani Keema Pav £6.50 🍴

Indian Irani café special minced lamb cooked with fresh peas, Irani masala, and fresh herbs, served with soft buttered pav bread, lemon, and raw onion. (D)

Dakwala's KFC £5.50 🍴

Kerala Fried Chicken is our creation inspired by keralites living in Bombay. Chicken wings in sticky spicy sauce with peppers, spring onions, and curry leaves.

Sindhi Arbi Tuk £6.25

Sindhi Arbi Tuk is a popular Sindhi dish known for its unique flavours and texture,crispy fried Arbi (taro roots) seasoned with homemade Tuk masala. Accompanied by Chutneys and Pickles. (V, VG, N, GF)

Crackling Okra Fries £6.25

Crispy fried okra and lotus root lightly battered with gram flour and spices, as served in Beach Candy Club in Bombay. (V, VG, GF)



All of our dishes will be served as soon as they are ready.

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

CANTEEN CLAY OVEN

Fenugreek Chicken Tikka £5.95

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

Ashlam's Afghani

Malayi Tikka £6.50

From the streets of Delhi, Malayi tender chicken breast, cheese, ghee toasted chicken, fresh ginger, and fresh cream, Tellicherry peppercorns with green chilli. (D, GF)

Bhendi Bazaar Wala

Seekh Kebab £6.50 *🍴*

Inspired by the street vendor of Bhendi Bazaar on Mohammed Ali Road. Home ground Spiced lamb mince grilled to perfection, served along with mint chutney. (D, GF)

Ghost Chilli Lamb Chops £8.95

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

Achari Paneer Tikka

Shashlik £6.50

Buffalo milk-braised Indian cottage cheese in tandoori masala, served with grilled pepper and spicy cilantro dip. (D, GF)

Mustard Malai Broccoli £6.50

Fresh broccoli florets, marinated in malai and cheese with mustard, and charred in clay oven to perfection. (V, D, GF)

King Prawn Tandoori £8.95

King prawn marinated in yogurt and tandoori spices, served with mint chutney. (D, GF)

CANTEEN SPECIAL MAINS

Dak House Chicken £11.95

Dakwala's Signature- Lush & creamy Chicken Masala, inspired by the culinary heritage of 'Dak Bungalow' rest houses, primarily for postal officers in British India. (D, N, GF)

Old Delhi Butter Chicken £11.95 *🍴*

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, N, GF)

Chicken Sanju Baba £11.95 *🍴*

Chicken on bone cooked with whole spices, saffron & buttermilk, inspired by the chicken dish from Noor Mohammadi Restaurant in Bhendi Bazaar, recipe claimed to be given to them by Bollywood actor Sanjay Dutt. (D, N, GF)

Malwani Chicken £11.95 *🍴🍴*

Our signature Chicken ,boneless chicken thigh,cooked in a fragrant blend of coconut, spices, and traditional Malwani masala, bringing the taste of the Konkan coast to your plate. (GF)

Kashmiri Lamb Rogan Josh £12.95 *🍴*

Tender lamb, marinated with a blend of authentic spices, slow-cooked in a rich, aromatic tomato-based gravy. Experience the true flavours of the Kashmir in every bite. (GF)

Railway Wala Mutton £12.95

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)

CANTEEN SPECIAL MAINS

Smoked Laal Mass £15.95 🍴

Slow-Cooked Charcoal-Smoked Lamb Chops in Mathania Red Chilli Sauce, Clarified Butter, Cloves, and Yogurt. (GF)

Prawn Moilee £15.95

Grilled Prawns in Fragrant Coconut-Ginger Broth, Infused with Dried Rose Petals, Accompanied by Purple Radish, Snap Peas, and Toasted Coconut. (GF)

Floyd's Goan Fish Curry £14.95 🍴

Grilled Sea bass Fillet in Authentic Goan Boatman's Fish Curry, Infused with Coconut Clam Broth, Kokum, and Goan Red Chilli. Served with Refreshing Solkadhi. (GF)

Paneer Tikka Lababdar £10.95 🍴

Paneer Tikka Lababdaar: Tender Homemade Paneer Cubes in a Flavourful Onion and Tomato Masala, Enhanced with Cashew Nuts, Fenugreek, and Fresh Coriander. (V, D, N, GF)

Calcutta Chhena

Corn Palak £11.95

Delicate Ricotta Cheese Koftas with Fresh Corn, Served in a Multi-leaf Spinach Sauce - Featuring Kale, Baby Spinach, Mustard Leaf, and Fenugreek Leaf, Topped with Fried Garlic Tadka in Ghee. (V, N, D)

Kashmiri Nadru

Matar Makhana £10.95 🍴

Crispy Lotus Root, Fox Nut and English Peas, and in a Roasted Tomato and Kashmiri Chilli Sauce, Garnished with Spring Onions. (V, N, D, GF)

Curried Black Chickpeas £8.95 🍴

Black chick peas in spicy tomato onion masala, Baby potato and chilli garlic infused oil with Fiery Kohlapuri masala (V, VG, GF)

Khatta Meetha Baingan £10.95 🍴

Eggplant in Tangy-Sweet Tomato-Onion Masala with Tamarind, Jaggery, and Coconut, Tempered with Mustard, Fennel, Nigella Seed, and Curry Leaves. (V, VG, GF)

BIRYANIS AND PULAO

Parsi Chicken Berry Pulao £13.50

A timeless creation from the Britannia & Co's kitchen in Bombay, Boneless chicken, tomato, onion, saffron, cane sugar, fragrant long-grain Basmati rice, topped with fried onion, cashews, sweet and sour barberries. (N, D, GF)

Mom's Vegetable Tahri £11.50 🍴

Mom's cherished family Favourite . Basmati rice cooked with seasonal vegetables and spices, accompanied by refreshing Cucumber Raita (D, GF)

LUCKNOW LAMB DUM BIRYANI £14.50 🍴

Slow-Cooked Boneless Lamb in Fragrant Saffron Biryani Rice, Finished with the Dum Method. (D, GF)

SIDES DISHES

House Special Black Daal £5.95 🍴

Slow-Cooked Black Lentils in Plum Tomato Sauce, Creamy and Rich, Infused with Fenugreek, Finished with a Generous Amount of Butter and Cream. (V, D, GF)

Lasooni Tadka Daal £4.95

Assorted Yellow Lentils Tempered with Fried Garlic and Whole Fried Red Chilli. (V, VG, GF)

Five Spice Potato £4.95

Jersey Royal potato in Authentic Bombay Spices and Masala (V, VG, GF)

Kale Mullang £4.95

Pan-roasted kale with coconut tempered with mustard and curry leaves. (V, VG, GF)

Creamy Cucumber Raita £2.95

A refreshing fresh cucumbers, creamy yogurt with toasted cumin. (D, V, GF)

Indian Green Salad £1.95

A vibrant mix of raw sliced red onion, crisp cucumber, a hint of green chilli. (V, VG, GF)

BREADS CHOICES

Enjoy our variety of naans, each offering a unique and delicious taste to accompany your meal. (All bread can be made without dairy on request)

Kulcha: Chilli Cheese burst /
Masala Potato £3.50 (V, D)

Stuffed Naan: Keema naan /
Peshawari naan £ 3.95 (D)

Naan: Plain / Garlic/ Butter
£2.95 (V, D)

Roti: Multi Grain / Missi /Gluten
free £2.95 (V, D)

Paratha: Minted Lachha Paratha
£3.50.(V, D)

RICE & CHIPS CHOICES

Select your preferred rice to complement your meal.

Steamed Basmati:£3.20
(V, VG, GF)

Saffron Pulao: £3.50 (V,GF,D)

Ghee Rice:£4:20 (D)

Gunpowder kissed fries £3.50

British potatoes fries, tossed in our special
"Gunpowder Masala."

Plain fries are available upon request.
(V, VG,GF)

CHEF'S TASTING MENU

A delightful mix of munchies,
small plates, clay oven
delights, curries, sides, rice,
and breads.

£25.95

Note: All party members must
order from the Chef's Menu.
Minimum 2 people. Dietary
requirements? Let us know.

V : Vegetarian but D : Contains Dairy
may contain egg SF : Contains
VG : Vegan Shellfish
GF : Gluten Free A : Contains
N : Contain Nuts Alcohol

SWEET DISH

Gulab Jamun with Vanilla
Ice Cream £4.95

Treat yourself to a classic Indian dessert where soft, deep-fried milk dough balls are soaked in a sweet-scented syrup, then served alongside a scoop of smooth vanilla ice cream. (V, D)

Chocolate Molten Cake £4.95

Indulge in pure decadence with our rich chocolate molten cake, accompanied by a scoop of velvety vanilla ice cream and fresh, vibrant berries. (V, D)

Faluda Mesh £4.95

Malai kulfi paired with faluda noodles, sabja seeds, aromatic rose syrup, luscious rose marmalade, creamy milk rabri, and topped with a sprinkle of assorted dry fruits. (V, N, D)

Moong Daal Halwa Ghee wala £5.50

A sweet delight made from green lentil puree, lovingly cooked in rich clarified butter, infused with saffron, and sweetened with just the right amount of sugar.
(N, D, V)

Rustom's Ice Cream Sandwich £2.95

Treat yourself to a delightful variety of flavors.(Ask your server for flavors.)
(V, VG, D)

Sorbets £2.50

Ask your server for flavours. (V, VG, D)
*Indulge in a scoop at £2.50 each.

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. Prices include VAT. Menu prices and items are subject to change without prior notice.

An optional service charge of 10% will be added to your bill. That is shared between the team in this restaurant. Please ask if you wish for it to be removed.