

## Vegetarian Starters

<b>Poppadum (each)</b>	<b>£1.00</b>	<b>Paneer Chilli (V)</b>	<b>£10.50</b>	<b>Schezwan Chilli Soya Chaap (V)</b>	<b>£9.95</b>
<b>Crispy Bhajia (Ve)</b>	<b>£8.25</b>	<i>Indian cottage cheese tossed with pepper, onion and chilli sauce</i>		<i>An Indo-Chinese inspired soya chaap in a pungent sauce with dry red chilli, shallots and schezwan peppercorn</i>	
<i>Thinly sliced potatoes made with spiced gram flour batter</i>		<b>Chilli Garlic Mushrooms (V)</b>	<b>£8.95</b>	<b>Tandoori Mushrooms (V)</b>	<b>£8.95</b>
<b>Chilli Garlic Mogo (Ve)</b>	<b>£8.50</b>	<i>Tossed in house made tangy chilli sauce</i>		<i>Marinated mushrooms cooked in tandoor</i>	
<i>Crispy cassava sticks, in a Chindian inspired sauce with garlic and Chilli</i>		<b>Saunfia Malai Phool (V)</b>	<b>£8.95</b>	<b>Honey Chilli Gobi (V)</b>	<b>£8.95</b>
<b>Methi Gota (Ve)</b>	<b>£8.25</b>	<i>Chargrilled broccoli in a fennel scented cream cheese marinade</i>		<i>Crispy cauliflower florets tossed with honey chilli sauce</i>	
<i>Spiced fenugreek and gram flour dumplings</i>		<b>Achari Paneer Tikka (V)</b>	<b>£9.50</b>	<b>Breaded Halloumi (V)</b>	<b>£11.95</b>
<b>Mix Bhajia (Ve)</b>	<b>£8.25</b>	<i>Grilled paneer marinated in yoghurt and pickling spices</i>		<i>Halloumi cheese breaded and deep fried</i>	
<i>Baton cut vegetables mix with gram flour then deep fried</i>		<b>Chilli Garlic Broccoli (V)</b>	<b>£8.95</b>	<b>Potato Wedges (V)</b>	<b>£7.50</b>
		<i>Tossed in house made tangy chilli sauce</i>		<i>Crunchy chips tossed in a Dawat special spice blend</i>	
		<b>Masala Chips / Chilli Mari</b>	<b>£6.95</b>		

## Non Vegetarian Starters

<b>Kasoori Murgh Tikka Bites</b>	<b>£8.95</b>	<b>Tandoori Murgh</b>	<b>£8.95</b>	<b>Konkan Fish Rava Fry</b>	<b>£12.95</b>
<i>Tandoor glazed chicken tikka with Kashmiri Chilli and fenugreek</i>		<i>Half baby chicken marinated overnight in a special spice blend with chilli, malt vineger and caraway seeds</i>		<i>'Tawa fried' - Spicy semolina dusted fish with chilli, ginger, garlic and lemon zest</i>	
<b>Achari Murgh Tikka</b>	<b>£8.95</b>	<b>Jeera Mari Chicken</b>	<b>£10.50</b>	<b>Lehsooni Jhinga</b>	<b>£15.50</b>
<i>Grilled chicken pieces marinated in yoghurt and pickling spices</i>		<i>Dawat's house special Kenyan style chicken tulips</i>		<i>King prawns with mustard, lemon and garlic</i>	
<b>Malai Murgh Chops</b>	<b>£10.50</b>	<b>Lamb Chops</b>	<b>£11.50</b>		
<i>Grilled chicken chops marinated with cream cheese, cracked black pepper and coriander root</i>		<i>Grilled yet juicy lamb chops, seasoned with cinnamon, bay leaves and green chilli</i>			
<b>Tandoori Chicken Wings</b>	<b>£8.95</b>	<b>Gilafi Seekh Kebab</b>	<b>£7.95</b>		
<i>Succulent chicken wings marinated overnight with roasted cumin, ginger, garlic and lime</i>		<i>Minces lamb seasoned with mint, coriander and black cardamom</i>			

## Veg Handi

<b>Paneer Makhani</b>	<b>£10.50</b>	<b>Nawabi Baingan Ka Salan</b>	<b>£9.50</b>	<b>Baingan Bharta</b>	<b>£9.50</b>
<i>Paneer simmered in a velvety tomato, butter and brown garlic sauce</i>		<i>Baby aubergine in a Hyderabadi style with cashew and onion</i>		<i>Aubergines roasted in tandoor and cooked with spices</i>	
<b>Methi Chaman Makhana</b>	<b>£10.50</b>	<b>Lehsooni Khumb Palak</b>	<b>£9.50</b>	<b>Daal Tadka</b>	<b>£9.50</b>
<i>Paneer stir fried with lotus puffs and fenugreek</i>		<i>Button mushrooms cooked with creamy spinach and cumin</i>		<i>Yellow lentils tempered with cumin, Chilli and garlic</i>	
<b>Diwani Handi</b>	<b>£9.50</b>	<b>Soya Mutter</b>	<b>£9.50</b>	<b>Channa Masala</b>	<b>£9.50</b>
<i>Dawat's signature vegetables, with spinach and paneer crumbs</i>		<i>Soya granules and garden peas cooked with tomatoes and homemade garam masala</i>		<i>Chickpease, onion, tomato and amchur</i>	
<b>Nizami Veg Handi</b>	<b>£9.50</b>	<b>Daal Makhani</b>	<b>£10.50</b>	<b>Adraki Bhindi Masala</b>	<b>£9.50</b>
<i>Seasonal vegetable stew cooked with cumin, coriander and chilli</i>		<i>Black lentils slow cooked overnight on tandoor</i>		<i>Stir fried okra with carom seeds and ginger</i>	
<b>Saag Paneer</b>	<b>£10.50</b>	<b>Paneer Bhurji</b>	<b>£10.50</b>	<b>Bombay Aloo</b>	<b>£9.50</b>
<i>Cottage cheese with fresh spinach</i>		<i>Minced cottage cheese cooked with onions and tomato</i>		<i>Potatoes with mustard seeds, curry leaves and tumeric</i>	
<b>Mutter Paneer</b>	<b>£10.50</b>			<b>Makai Masala</b>	<b>£9.50</b>
<i>Cottage cheese and peas with onion and tomato gravy</i>				<i>Sweetcorn with onion, tomato and masala</i>	

## Non-Veg Handi

<b>Murgh Makhanwala</b> £11.95 <i>Chicken tikka simmered in creamy tomato sauce</i>	<b>Mughlai Kadhai Gosht</b> £12.95 <i>Slow cooked lamb curry made with tomato, pepper, garlic and kadhai spice</i>	<b>Malabari Prawn Curry</b> £14.95 <i>Keralan juice prawns simmered in a vibrant coconut and tomato broth</i>
<b>Kadhai Murgh</b> £11.50 <i>Chicken tossed in 'kadhai masala' - coriander seeds, cumin, onion, tomato and peppers</i>	<b>Rogan Josh</b> £12.95 <i>Spicy lamb curry from Kashmir with fennel and ginger</i>	<b>Goan Fish Curry</b> £12.95 <i>A traditional fish stew, gently poached in tomato, tamarind and aromatic spices</i>
<b>Murgh Methi Malai Masala</b> £11.50 <i>Chicken with cashew, yoghurt and fenugreek</i>	<b>Methi Lamb</b> £12.95 <i>Slow cooked lamb with fresh fenugreek</i>	<b>Jhinga Kalimirch</b> £15.50 <i>King prawns cooked with fresh ground peppercorns, onion and chilli</i>
<b>Kodi Sukka</b> £11.50 <i>Chicken tossed with onion, dry red chillies, and crushed black pepper</i>	<b>Lamb Pepper Fry</b> £12.95 <i>Tamilian lamb with coconut, peppers and curry leaf</i>	<b>Dhaba Anda Masala</b> £11.50 <i>Boiled seared hen's egg in onion, tomato and coriander-based sauce</i>
<b>Desi Kukkad Curry</b> £11.50 <i>Classic homestyle baby chicken curry cooked on the bone in onion, green chilli, and tomato sauce, finished with fresh garam masala</i>	<b>Keema Peas</b> £12.95 <i>Spiced lamb mince and peas cooked with onion and tomato sauce</i>	

## Bombay Chowpatty Vegetarian

<b>Panipuri-Golgappa (Ve)</b> £6.95 <i>Wheat puffs, masala chickpea, potato and minty 'pani'</i>	<b>Quinoa Bhel</b> £7.95 <i>Puffed quinoa flakes, sev, pomegranate, onion, tomato and lime</i>	<b>Aloo Mutter Tikki Chaat</b> £7.95 <i>Potato and green pea cakes, sweet yoghurt, chutney and fresh coriander</i>
<b>Sev Dahi Puri</b> £7.95 <i>Puri shells, spicy peas, sweet yoghurt, tamarind and mint chutney</i>	<b>Samosa Chaat</b> £7.95 <i>Punjabi veg samosa, masala peas, tamarind and mint chutney</i>	<b>Papadi Chaat</b> £7.95 <i>Crisp fried pastry, chickpease and creamy yoghurt</i>

## Dum ki Biryani

*A combination of meat or vegetables, layered fragrant basmati rice, meddled with aromatics and slow cooked*

<b>Murgh Tikka Biryani</b> £13.95 <i>Chicken and basmati rice</i>	<b>Anda Dum Biryani</b> £12.50 <i>Hen's eggs and basmati rice</i>	<b>Paneer Dum Biryani</b> £11.50 <i>Paneer and basmati rice</i>
<b>Awadhi Gosht Biryani</b> £14.95 <i>Lamb and basmati rice</i>	<b>Tarkari Biryani (V)</b> £10.95 <i>Seasonal garden vegetables and basmati rice</i>	

*All Biryanis are served with yoghurt-raita*

## Breads, Rice and Sides

<b>Naan</b> £3.25	<b>Rice</b> £4.25
<b>Roti</b> £3.25	<b>Egg Fried Rice</b> £6.50
<b>Garlic Naan</b> £3.75	<b>Pulao Rice</b> £4.50
<b>Chilli Naan</b> £3.50	<b>Jeera Rice</b> £4.50
<b>Chilli Garlic Naan</b> £3.75	<b>Mushroom and Pea Pulao</b> £5.50
<b>Chilli, Garlic &amp; Cheese Naan</b> £4.25	<b>Green Salad</b> £3.95
<b>Peshawair Naan</b> £4.25	<b>Cucumber Raita</b> £3.50
<b>Tandoori Paratha</b> £3.75	

## Kids Food

<b>Chicken Nuggets and Chips</b> £7.50
<b>Veg Nuggets and Chips</b> £6.50
<b>Chips</b> £4.50

(V) suitable for vegetarians. (Ve) suitable for vegans.

We are happy to provide information pertaining to allergies & intolerances upon request.