

## NIBBLES & SHARERS

PAPADOMS & CHUTNEYS 4.5 (per tray)

GOL GUPPA BOMBS, TAMARIND CHILLI WATER (v) 3

LAMB KEBAB, CHUTNEY ROULETTE 4

PANEER FRIES, PICKLE SAUCE 4

PRAWN ROLLS, CHILLI & GINGER JAM (g) 4.5

## STREET SNACKS & APPETISER

NAGA WINGS 6.5 (per 5)

wings done the Bangladeshi way with sautéed onions & fiery naga chilli sauce

PAKORAS & BHAIAS (g)

- PULLED CHICKEN PAKORAS 5.5
- LAHORI FISH PAKORAS 6.5
- ONION, POTATO & SPINACH BHAIAS (vg) 4.5
- CAULI WING PAKORAS (vg) 5.5

DADAJI'S PAKORA PLATTER (for 2)(g) 11

samples of all of the above pakoras, kachumber & sauces

ALOO PAPDI CHAAT (v)(d)(n)(g) (for 2)

chickpea, potato, pomegranate kachumber, papdi crisps - smothered with yoghurt, tamarind, mango & chilli sauces

- THE CLASSIC, AS DESCRIBED ABOVE 6.5
- SOMOSA CHAAT 8.5
- ALOO TIKKI CHAAT 8.5

SOMOSAS (g) 4.5

- POTATO & CUMIN, PUNJABI SHORT PASTRY (vg)
- LAMB & PETIT POIS, GUJRATI FILO PASTRY

PRAWNS & PURIS (g) 7.5

sautéed spicy prawns with fried mini breads

## TANDOOR GRILLS (starters or mains)

TANDOOR ROTISSERIE CHICKEN (d)

turmeric steeped chicken, finished with a traditional tandoor baste

- 1/2 9
- FULL 15

TANDOOR SEABASS & SHRIMP (d) 14.5

a whole partially deboned fresh fish, grilled with tumeric onions, prawns & lemon - after a light swim in tandoor marinade

PANEER & SWEET POTATO SHASHLICK (d)(v) 6.5/11.5

hunks of cheese & potato charred with peppers

MASSALA GIANT PRAWNS (d) 8.5/15

succulent premium Bengal prawns charred in the tandoor

BLACK & BLUE MUTTON CHOP (per chop)(d) 4.5

beaten mature chops, marinated & tandoor grilled

FINEST LAMB RUMP TIKKA (d) 7.5/13.5

steeped in classic tandoor massala. Cooked to medium

HOUSE CHICKEN TIKKA SHASHLICK (d) 6/11

a duo of haryali green chutney marinated boneless thigh, & traditional Kashmiri marinated breast morsels - cooked through in the tandoor

TANDOOR MIXED GRILL TAWA (d)(g) (for 2) 36

- 1/2 CHICKEN • WINGS • SHEEK KEBABS • TIKKAS • CHOPS
- served with garlic naan, massala fries, meatbone gravy & kachumber

TAG US ON INSTAGRAM FOR A  
FREE MANGO LASSI

# DADAJI'S

## TRADITIONAL CURRIES

MOILEE (d) 14.5

a rich curry of prawns, cod & mussels in a delicate mellow sauce - balancing sweet cream & coconut, warm spices with floral mango, lime leaves & tangy tamarind

CALCUTTA COD CURRY 14

cooked in a mahogany broth of warm spices, tomatoes, tamarind & coriander stems. A light, vibrant fish curry to float your boat

TANDOOR GIANT PRAWN BHUNA 14.5

premium Bengal prawns sautéed in spiced garlic & tomato massala.

KERALA PRAWN KEDGEREE (d)(n) 14.5

not your classic breakfast kedgerree - this is our super mellow & moreish prawn dish cooked with pilau, served with a mild keralan curry sauce & boiled egg

MUTTON CHOP & LAMB KARAHAI (d) 14

a meaty chop & lamb fillet double cooked - first in the tandoor, then with fresh tomato massala in the cast iron vessel that gives it the rustic flavour & it's name

DESI LAMB GHOSHT (d) 12

a home style, slow cooked lamb dish with a rich, highly seasoned yoghurt & onion gravy - tempered with kewra essence

GURKHA GOAT CURRY 14

kid goat fillet simmered in a green herb, roasted chili & tamarind sauce

DRY MEAT (Aka Kalo Bhuna) 14

perhaps not the most appetising of names, but beneath that dry exterior is a dish worthy of reverence. Dark & intense with almost caramelised bites of beef brisket. Think pulled beef, but more subtle, spicy & savoury. Served with meatbone gravy

AFGHANI LAMB HALEEM 11

cooked for a minimum of 5 hours, with potato, chickpeas, green mung & red masoor lentils with added marrow for flavour. Best scooped with roti

HANDI CHICKEN 11

our humble home style curry, with boneless thigh in a ginger, lime curry sauce

CHARSI CHICKEN KARAHAI (1/2 or full)(d) 12.5/16.5

rotisserie chicken finished in a tomato & black pepper sauce with ginger & green chilli peppers

MOTHER'S BUTTER CHICKEN (n)(d) 11

tikka massala does not exist in India; korma is a completely different dish. But butter chicken is the real, mild mother's kitchen, deal. Tikka is simmered in a velvety tomato, cashew & cream sauce. Finished with a gloss of ghee

THE BRITISH KORMA (n)(d)

the Qorma in North India & the Kurma in Bangladesh are worlds apart. But this is the mild mellow yellow British Korma - rich & creamy, gently spiced with hints of coconut & cardamom

- CHICKEN TIKKA 10
- LAMB RUMP TIKKA 11.5
- GIANT PRAWNS 14.5

MADRAS

a hot spicy old school ruby from the south - enlivened by a splash of lime juice

- CHICKEN TIKKA 10
- LAMB RUMP TIKKA 11.5
- GIANT PRAWNS 14.5

THREE CHILLI JAL-FIAZI

the 'jal' refers to the aromatic heat from spicy chillies, the 'fiaz' to the sweetness of hunks of onions. This is the vintage, spicy, less sweet jal frezi

- CHICKEN HARYALI TIKKA 11.5
- LAMB RUMPTIKKA 12.5
- GIANT PRAWNS 14.5

## HINDU KITCHEN (sides or mains)

DAAL OF THE DAY (vg) 4.5/7.5

sometimes Pakistani chana daal as served in dhabas & weddings alike, sometimes Bengali tadka masoor as served in 100% of British curry houses

SAAG BAAZI 4.5/7.5

spinach cooked with a healthy amount of tomato, garlic & fenugreek

- ADD POTATO FOR SAAG ALOO (vg)
- ADD GRILLED CHEESE FOR SAAG PANEER (v)(d)

CHILLI PANEER (v)(d) 5.5/8.5

a Punjabi fusion favourite of fried cheese in a sweet & spicy sauce with onions, peppers & spring onion

SHAHI PANEER (v)(n)(d) 5.5/8.5

fresh cheese simmered in a velvety sauce with cream, butter & specks of fenugreek

GUNPOWDER POTATO (vg) 5/8

tandoor roasted potatoes tumbled with spring onion & chaat massala. topped with our dry gunpowder spices

BABY BHAGUN (vg) 5.5/8.5

aubergine & butter bean cooked in a dry tomato sauce with Indian 5-spice blend

FIELD MUSHROOM & SPINACH BAAZI (vg) 4.5/8

CAULI, GREENS & BEANS (vg) 4.5/8

cauliflower florets, snow peas, green okra & tender spinach, all tumbled with tumeric, chilli, lime & mustard seeds the Bengali way

MIXED SUBZI (vg) 5/8

melange of market vegetables, sweet potato & beans in a lightly spiced sauce

FINGER FRIES

- PODI SPICED POTATO FRIES 4
- MASSALA POTATO FRIES (HOT) 5
- OKRA FRIES (ladies fingers) 5

## THALI PLATTERS

HINDU THALI (2 courses for 1)(vg) 22

vegetable somosa, onion bhajia, kachumber, pickle, puris, vegan noodles & 3 pots of vegan veg - as chosen by chef, as in India. food roulette, total pot luck!

REGULAR THALI (2 courses for 1)(g) 23.5

somosa, onion bhajji, chaat, chicken wing, kebab bite, daal, gunpowder potatoes, kachumber, pickle, pilau, puris, roti & a choice of:

- AFGHAN HALEEM
- SHAHI PANEER (v)
- BUTTER CHICKEN
- PANEER SHASHLICK
- HANDI CHICKEN
- 1/2 ROTISSERIE CHICKEN

GRAND THALI (2 courses for 2)(g) £42.5

somosas, onion bhajis, chaat, chicken wings, kebab bites, daal, gunpowder potatoes, kachumber, pickle, pilau, puris, roti & a choice of:

- AFGHAN HALEEM
- SHAHI PANEER (v)
- BUTTER CHICKEN
- PANEER SHASHLICK
- HANDI CHICKEN
- LAMB RUMP MADRAS
- KEEMA & NAGA NOODLES
- 1/2 ROTISSERIE CHICKEN

(vg) vegan (v) vegetarian (n) contains nuts (g) contains gluten (d) dairy  
A discretionary service charge of 10% will be applied to tables of 6 & above

## RICE

HOUSE FRAGRANT PILAU (v) 4

STEAMED BASMATI RICE (vg) 3.5

MEATY KEEMA FRIED RICE 4.5

SEASONAL MUSHROOM FRIED RICE (v) 4.5

MASSALA EGG FRIED RICE (v) 4.5

## BREADS & NOODLES

FRESH BAKED NAANS (g)

- BUTTERED (v) 3.5
- LAMB KEEMA 4
- GARLIC & CORIANDER (v) 4
- PESHAWAR COCONUT (v)(n) 4
- CHILLI, CHEESE & GARLIC (v) 4

DEEP FRIED DAAL PURIS (per 6) (g)(vg) 4

PAN FRIED PARATHA (per 2) (vg)(g) 4

SOFT CHAPATIS (per 2) (vg)(g) 3

CRISP TANDOOR BAKED ROTI (per 2) (g)(vg) 4

DESI NOODLES (g)

- MARKET VEGETABLES & SNOW PEAS 5
- MASSALA EGG & CHICKEN TIKKA 6.5
- KEEMA & NAGA NOODLES 6.5

## COOLERS

POMEGRANATE KACHUMBER SALAD (vg) 3.5

CUCUMBER & JEERA RAITHA (v) 3

## DESSERT

CLASSIC GAJAR-ELLA (v)(n)(d) 4.5

warm carrot & nut desert, ice cream, pistachio sauce

WARM GULAB JAMUNS (v)(d) 4.5

served with ice cream

WARM CHOCOLATE BROWNIE (v)(n)(d) 6.5

ice cream, strawberry & white chocolate sauce

SORBETS (vg) 4

(Please ask your server for flavour of the day)

1/2 ROTISSERIE CHICKEN THAL 13

gunpowder potatoes, greens, chicken gravy

BIRYANI THALI\*\*

genuine, perfect one potters - prepared individually

- all are served with kachumber

- SINDI LAMB, WITH MEATBONE GRAVY (d) 13.5
- SPICY HARA DUM CHICKEN, WITH RAITHA (d) 12.5
- BHAGUN & BEANS, WITH DAAL (vg) 11.5

KABAB THALS (g)

For those who want a curry but don't want a curry - served with podi fries & kachumber

- CHICKEN PAKORA & TOMATO CHUTNEY BUN KABAB 12.5
- LAMB SHEEK & NAGA NAAN KABAB 13.5
- KEEMA & ALOO ROTI KABAB 13.5
- DRY MEAT BUN KABAB WITH MEATBONE GRAVY (g) 14.5

\*\*Some of our dishes are cooked slowly. Once finished they will be prepared the next day.  
\*You finish, we will replenish

## BRUNCH

SATURDAY, SUNDAY & BANK HOLIDAYS  
11:00am - 4:30pm

### LUNCHTIME CHICKEN THAL (1/2 or full) 12.5/22

served with podi fries, Bengal greens & spiced chicken gravy

### DESI BREAKFAST THAL (v)(d)(g) (for 1 or 4) 9/21

daal of the day, saag paneer, pickle, massala omelette & 2 parathas

### BHARA GORA BREAKFAST THAL (for 1 or 4)(g) 11/33

sausages, hash browns, peppered fried eggs, beans, turkey rashers, grilled tomato, mushroom & avocado toast

### PRAWN KEDGEREE (n)(d) 8.5

with boiled egg & Kerala curry sauce

### PANEER, SWEET POTATO & CHICKPEA SALAD (v)(d) 9

with pomegranate, kachumber & tamarind dressing

### AVOCADO & POMEGRANATE TOAST (g)(vg) 6.5

loaded with kachumber, chilli flakes & coriander

- WITH 2 FRIED EGGS 9
- WITH 2 FRIED EGGS & GRILLED PANEER (d) 11.5

### BOMBAY "FRENCH" TOAST (g)(v) 8.5

eggy brioche, with English berries, healthy honey & Indian cinnamon butter

### DESI CHEESE TOASTIE

hot sandwiches done Indian style

- LAMB KEEMA, POTATO, CHILLI & TAMARIND (g)(d) 6
- ONION BHAJI, MANGO & CHILLI CHUTNEY (g)(d)(v) 5

### WARM NAAN ROLL (g) 8

a huge hunger buster with fresh naan smothered with mayo & Punjabi ketchup, topped with sautéed sausage, turkey bacon & fried egg

### KATTI ROLLS

light fried paratha rolls with a choice of filling

- CHICKEN PAKORA & NAGA SAUCE (g) 5.5
- GUNPOWDER POTATO & MANGO CHUTNEY (g)(vg) 5

### BUN KABABS

brioche bun sandwiches/burgers

- CHICKEN PAKORA, TOMATO CHUTNEY (g) 6.5
- DRY MEAT (PULLED BEEF) & MEATBONE GRAVY (g) 9

### DADAJIS KEEMA MASSALA FRIES 6.5

#### SPICED FINGER FRIES (vg)

- PODI POTATO FRIES 3.5
- MASSALA POTATO FRIES (HOT) 5
- OKRA FRIES 5

### KIDS THAL PLATTERS 6 (for under 6s)

#### CHICKEN TIKKA & CHIPS, MANGO LASSI

#### HOUSE DAAL WITH BUTTERED BUN, MANGO LASSI (v)

#### OMELETTE BUN KABAB, FRIES, MANGO LASSI

## DADAJI'S WEEKEND FEASTING MENU

### 29.50pp

(available for groups of 8-12 - Saturday lunch & all day Sunday)  
You sit and order your drinks, we will serve the food

### PAPADOMS, FAFRAS & CHUTNEYS

### PAKORA PLATTER

### ASSORTMENT OF GRILLS:

chicken tikkas, chicken wings, paneer tikkas, lamb kebabs, tandoor rotisserie chicken

### UNLIMITED\* CURRIES:

afghan haleem, butter chicken, handi chicken & vegetarian dish of your choice

### served with unlimited\* sides:

daal of the day, rice & garlic naan made to order

\*you finish, we will replenish

## JOIN OUR TIFFIN CLUB

[www.tiffinclub.dadajisrestaurant.co.uk](http://www.tiffinclub.dadajisrestaurant.co.uk)

PURCHASE A FULL TIFFIN MEAL (for 2) - 30

THEN COLLECT A REFILL (for 2) forever - from 18\*

### CHAI (& Illy Italian coffee)

#### UNLIMITED KARAK & MASALA CHAI 3.5

#### KASHMIRI PINK & PISTACHIO (n) 2.5

#### GINGER, TURMERIC & HONEY 2.5

#### LEMON GREEN TEA 2.5

#### CAPPUCCINO 3

#### LATTE 3

#### MOCHA 3

#### ESPRESSO 2/2.5

#### AMERICANO 2.5

### SOFT DRINKS

#### COOL ALPHONSO MANGO LASSI (d) 1.5 / 3.5

#### LIMBU PANI (lemonade) 4

#### POOL PANI (elderflower & rose) 4

#### JUICE (apple, orange, pineapple, mango) 3

#### BOTTLED WATER (still/sparkling) 4

#### KARMA COLA (organic, regular or diet) 3.5

### MOCKTAILS

#### LYCHEE, LIME & MINT COOLER 5

#### STRAWBERRY & PASSIONFRUIT SPARKLER 5

#### ORANGE, MANGO & PASSION PUNCH 5

#### VIRGIN STRAWBERRY DAIQUIRI 6.5

(blended strawberry, syrup, lime)

#### VIRGIN PASSIONFRUIT MARTINI 6.5

(passion puree, pineapple, syrup, shot of elderflower)

#### MUMBAI MULE (ginger ale, lime, ginger, mint) 6.5

#### NO-MOSA (pineapple, lemonade, orange, tajine rim) 6.5

#### MOCK COSMO (seedlip grove 42, cranberry, lime, syrup) 7.5

#### P.P.P. PAKKA PUNJABI POMEGRANATE 7.5

(seedlip spice 94, allspice, cardamom, pomegranate, lemonade)

### WHITE WINE

#### VERDEJO (ORGANIC), SPAIN s/6.5 l/8.5 b/22

a crisp, aromatic white wine, showing great purity of aromas. bright, pale straw yellow, fresh notes of grass, fennel and white pepper.

#### PINOT GRIGIO, ITALY s/6.5 l/8.5 b/22

light and refreshing. Faint hints of stone fruit, joined by flavours of lemon, lime and a honeyed edge.

#### SAUVIGNON BLANC, CHILE s/6.5 l/8.5 b/22

this wine springs from the glass, offering plumes of gooseberry, mango, blackcurrant leaf and elderflower.

#### CHARDONNAY, AUSTRALIA s/5.75 l/7 b/20

this is a soft and rounded wine, with characteristics of cooked apple and underlying notes of vanilla.

### RED WINE

#### MONTEPULCIANO, ITALY s/6.5 l/8.5 b/22

this is a soft, fruity and approachable red. Notes of red cherry and blackcurrant gives this wine a rustic feel.

#### SHIRAZ, AUSTRALIA s/6.5 l/8.5 b/22

this wine is crammed with concentrated and voluptuous black cherry fruit, with subtle vanilla providing a polished finish.

#### RIOJA RESERVA, SPAIN s/8 l/9.5 b/26.5

exhibiting luscious bramble fruit, partnered with a spicy complexity, herbaceous notes and flavours of liquorice.

#### MALBEC, ARGENTINA s/6.5 l/8.5 b/23

blackberries, plums and blueberries, accompanied by a subtle touch of spice. Juicy, smooth and weighty palate.

#### CABERNET SAUVIGNON, CHILE s/6.5 l/8.5 b/22

stewed blackcurrant and plum, with a cassis-like concentration. Fulsome tannins make this a bold and rich red.

### ROSE & SPARKLING

#### ZINFANDEL ROSÉ, ITALY s/5.75 l/7.5 b/21

a fantastic example of an off-dry, easy drinking wine full of summer fruit flavours with a hint of sweetness.

#### PROSECCO, ITALY s/7 b/25

#### LAURENT PERRIER ROSE, FRANCE b/85

this classic full of vivacity and easy drinking charm

### BEER & ALE

#### MALABAR BLOND, INDIAN PALE ALE, 4.7%

- 1/2 4
- PINT 6.5

#### COBRA BEER, 4.5%

- 1/2 4
- PINT 6.5

#### KOPPARBERG MIXED FRUIT 5

500ml (non alcoholic)

#### COBRA ZERO 4

330ml (non alcoholic)

### TIPPLES

#### MUMBAI KA MARTINI 8.5

ginger, curry leaves, vodka

#### CLASSIC STRAWBERRY DAIQUIRI 9

rum, syrup, lime

#### CHAI MOJITO 9

mint, rum, chai syrup, coriander, lime

#### CUBAN MOJITO 8

rum, syrup, muddled mint, lime

#### PASSIONFRUIT MARTINI 10

passion puree, vanilla vodka, pineapple, syrup, shot of prosecco

#### CLASSIC COSMOPOLITAN 9

vodka, cranberry, triple sec

#### APEROL SPRITZ 9

prosecco, orange, soda

#### KIR ROYALE 9

prosecco, cassis

### HOUSE GINS (all served with Fevertree indian tonic)

- TANQUERAY s/6 d/7.5
- BOMBAY SAPPHIRE s/6 d/7.5
- HENDRICKS s/6.5 d/8
- GINMARE s/6.5 d/8
- GORDANS PINK s/6.5 d/8