

## 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) 12

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)

MASALEWALI FRIED CHICKEN (d)

double-fried crispy murgh, inspired by the vendors of Jama Masjid (Dilli 6), rolled in house chaat masala and lime.

TANDOOR ROTISSERIE CHICKEN (d)

turmeric steeped chicken, finished with a traditional tandoor baste

- 1/4 7
- 1/2 9
- FULL 15

TANDOOR SEABASS & SHRIMP (d) 18.5

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) 45

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

# DADAJI'S

## TRADITIONAL CURRIES

MOILEE (d) 15

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

BENGAL FISHERMAN CURRY 13

boneless tilapia fillets cooked in a sauce of mustard seeds, cherry tomatoes, and coriander stems. Green chili and fresh coriander are added to finish. A light, vibrant fish curry to float your boat.

TANDOOR GIANT PRAWN BHUNA 15

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 KARAHI (d) 14.5

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) 13

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

GURKHA GOAT CURRY 14.5

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

DRY MEAT (Aka Kalo Bhuna) 14.5

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 12

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 11.5

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

CHARSI CHICKEN KARAHI (1/2 or full)(d) 13/17

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

MOTHER'S BUTTER CHICKEN (n)(d) 12

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 11
- LAMB RUMP TIKKA 12
- GIANT PRAWNS 15

MADRAS

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

- CHICKEN TIKKA 11
- LAMB RUMP TIKKA 12
- GIANT PRAWNS 15

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 jalfrezi

- CHICKEN HARYALITIKKA 12
- LAMB RUMPTIKKA 13
- GIANT PRAWNS 15

## 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 bhaji, chaat, chicken wing, kebab bite, daal, gunpowder potatoes, kachumber, pickle, pilau, puris, roti & a choice of:

- AFGHAN HALEEM
- 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

## 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 dessert, 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)

CINNAMON & SUGAR PAPDI (v)(n)(d) 4.5

Thin fried dough papdi (pastry) with ice cream.

ROTISSERIE CHICKEN THAL

gunpowder potatoes, greens, chicken gravy, Dadaji's hot relish

- 1/2 13 (for 1)
- FULL 22 (for 2)

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

TAWATHALI (for 4)(g) 90

- FULL CHICKEN • WINGS • SHEEK KEBABS • TIKKAS • CHOPS
- HAANDI CHICKEN • AFGHAN LAMB • GUNPOWDER POTATO served with pilau rice, garlic naan, massala fries, meatbone gravy, & kachumber salad

\*\*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) 9/29

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

### BHARA GORA BREAKFAST THAL (for 1 or 4)(g) 12/35

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

### PRAWN KEDGEREE (n)(d) 9.5

with boiled egg & Kerala curry sauce

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

with pomegranate, kachumber & tamarind dressing

### AVOCADO & POMEGRANATE TOAST (g)(vg) 7.5

loaded with kachumber, chilli flakes & coriander

WITH 2 FRIED EGGS 9

WITH 2 FRIED EGGS & TURKEY RASHERS (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) 7.5

ONION BHAJI, MANGO & CHILLI CHUTNEY (g)(d)(v) 5

### WARM NAAN ROLL (g) 9

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) 6.5

GUNPOWDER POTATO & MANGO CHUTNEY (g)(vg) 5.5

### 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 32.95pp

(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 4

KASHMIRI PINK & PISTACHIO (n) 3

GINGER, TURMERIC & HONEY 2.5

LEMON GREEN TEA 2.5

CAPPUCCINO 3

LATTE 3

MOCHA 3

ESPRESSO 2/2.5

AMERICANO 2.5

### MOCKTAILS

LYCHEE, LIME & MINT COOLER 6 (2 for 10)

STRAWBERRY & PASSIONFRUIT SPARKLER 6 (2 for 10)

FRUIT PUNCH 6 (2 for 10)

PASSIONFRUIT MARTINI 6.5

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

LYCHEE MARTINI 6.5

(lychee juice, lime, sidlip 94)

PARADISE COOLER 6.5

(pineapple juice, coconut cream, syrup, cream)

RASPBERRY BELLINI 6.5

(lemon juice, syrup, raspberries, lemon & lime soda)

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

CUCUMBER GT (Seedlip Garden, tonic water, cucumber ribbons) 6.5

MOJITO 6.5

CLASSIC

STRAWBERRY

PASSIONFRUIT

DAIQUIRI 6.5

CLASSIC

RASPBERRY

PASSIONFRUIT

PLEASE ASK YOUR SERVER FOR  
ADDITIONAL DRINK OPTIONS

### SOFT DRINKS

COOL ALPHONSO MANGO LASSI (d) 2.5 / 4.5 / JUG 15

LIMBU PANI (lemonade) 4

POOL PANI (elderflower & rose) 4

JUICE (apple, orange, pineapple, mango) 3.5 / JUG 9

BOTTLED WATER (still/sparkling) 4.95

KARMA COLA (organic, regular or diet) 3.5

APPLETISER 3.5

J20 3.5

REDBULL 3.5

### NON-ALCOHOLIC BEER

COBRA 4.5

330ml (non alcoholic)

KINGFISHER 4.5

330ml (non alcoholic)

PERONI 4.5

330ml (non alcoholic)

KOPPARBERG MIXED FRUIT 5

500ml (non alcoholic)

### BRING YOUR OWN BOTTLE

Customers are welcome to bring their own bottles of wine, beers or sparkling wine when dining at Dadaji's. A small glass hire charge will be incurred.

#### Glass Hire Charge

- A fee of £1.50 per person will be charged for glass hire.
- All diners must order main courses.

#### Purchase of Soft Drinks and Mixers

- All soft drinks and mixers must be purchased exclusively from Dadajis.

#### Corkage Fee for Spirits

- An additional corkage fee of £20 per bottle will be applied for spirits.

Thank you for your cooperation and understanding. We look forward to providing you with a delightful experience at Dadajis. If you have any questions or require further information, please do not hesitate to contact us.

### DADAJI'S CATERING SERVICES

Let us bring the flavours of Dadaji's to your home or special event. From grand shaadis to intimate soirées, our bespoke catering services offer everything from street-food canapés and buffets to full-service dining.

Ask our team for details and make your celebration unforgettable!

### IMPORTANT

Our open kitchen means we can't guarantee any dish is 100% allergen-free, but please inform us of any allergies when ordering—we'll do our very best to accommodate.

A discretionary 10% service charge applies to all tables. Thank you for your support.