

## Poppadoms & Dips 6.5

Crispy fried poppadoms accompanied with a tomato & mango dip and a coriander & mint dip.

## Starters

### Gosht Kathi

Pulled lamb and diced peppers comes in a wrapped roomali roti.

### Pataka Pankh

Tandoori chicken wings tossed in a tangy spiced sauce.

### Hariyali Mokal

Chicken mini-fillets flavoured with basil.

### Paneer Chatpatta

The Dhabba's own homemade paneer cheese skewered with peppers and onions with a spicy tomato tang.

### Subzi Tikdee

A splendid vegetarian trio — Indian potato croquettes, papad wrap and stuffed mushrooms.

### Bhel Puri

A dish of puffed rice, sev, potato, mango, with a drizzle of tamarind chutney.

## Mains

### Laal Maas

Fiery lamb dish with caramelised onions, poppy seed paste and crushed red chillies. For the most ferocious Bengal Lancer.

### Bhuna Gosht

Sautéed lamb with onions, tomatoes, and peppers. Perhaps the most famous Indian lamb dish of all time. It is especially splendid at The Dhabba.

### Dhabba Khas

A traditional dish of chicken with onion, tomatoes, ginger and garlic.

### Murg Maskawala

Our own butter chicken with a twist. Tandoori cooked chicken with cream, tomatoes and mixed melon seeds. Buttery, gentle with the strength underlying its superbly mild flavour.

### Paneer Shimla

Paneer with peppers and onions.

### Palak Paneer

Paneer simmered in a smooth and delicate sauce of fresh spinach.

### Aloo Gobi Mutter

A traditional tumble of potatoes, cauliflower and garden peas.

### Pilee Daal Tadka

Yellow lentils, a national staple. Simmered with onions, tomatoes, ginger and garlic.

## served with

### Ubla Chawal

Steamed basmati rice.

### Jeera Chawal

Cumin flavoured basmati rice.

### Naan

The quintessential Indian refined flour bread.

### Lehsuni Naan

Naan topped with fresh garlic and herbs.

## Dessert

### Gulab Jamun

Soft reduced milk dumplings in sugary syrup, served warm with ice cream.