

## The Chef's Mid-day Meal Selection

Choose from a three course set menu, or have everything together in a traditional Indian Thali. Enjoy the perfect lunch at The Dhabba.

Weekdays: 12pm to 2pm. (last orders at 1.30pm)

## 3 Course Lunch 15.95pp

### Starters

*The beginning of a fabulous meal should set the tone for the rest of it, just as the end of it should be the flourish of an ample repose; a belief that the world is nearly perfect". So wrote the author, philosopher and gastronome Jean Anthelme Brillat-Savarin in 1812, and it surely applies today. Certainly The Dhabba would agree.*

#### Aloo Tikki Chaat

Deep fried potato patties served with tangy chick peas drizzle with tamarind, mint chutney and yoghurt.

#### Hariyali Mokal

Chicken finely basted with basil and lemon. As tender as the dawn over a distant hill.

#### Gosht Kathi

This dish of pulled lamb and diced peppers comes in a wrapped roomali roti.

### Mains

#### Pilee Daal Tadka

Yellow lentils simmered with tomatoes, ginger, garlic and coriander. This classic North Indian staple brings with it a breath of the mountains of the North West

#### Aloo Gobi

A traditional tumble of potatoes, cauliflower and garden peas. This is a dish common throughout the world but with a spicy Indian take. An Indian bubble squeak

#### Murg Handiwala

Home style boneless chicken slow cooked. Creamy and flavourful.

#### Murg Maskawala

Tandoori cooked chicken with cream, tomatoes and mixed melon seeds. Buttery, gentle with the strength underlying its superbly mild flavour. Long lasting and peaceful.

#### Aloo Gosht

Boneless tender lamb cooked with potatoes, juicy and flavourful.

#### Baowli Jheenga

King prawns, peppers and potatoes tossed in a sauce with wonderful aromatic spices.

### served with

#### Ubla Chawal

Steamed basmati rice.

#### Naan

The quintessential Indian refined flour bread. Deeply satisfying.

#### Tandoori Roti

The classic whole-wheat bread baked in the tandoor. bread.

### Dessert

*It is often thought that with an Indian meal desserts and puddings are not major features. This is not so. The dessert, is an essential ending to a traditional Indian repast. And very delicious they are too. Discover them.*

#### Homemade Gulab Jamun

Soft and rich dumplings soaked in syrup. The quintessential Indian sweet.

#### Kheer

A traditional Indian rice pudding.

#### Vanilla Ice Cream

One scoop.

### Allergy and Intolerance.

Please speak to your server about ingredients in these dishes before you order your meal.

All the food on this menu are prepared without using nuts, peanuts, sesame, mustard, celery, lupin and sulphites.

 Vegan  Vegetarian

 Contains Gluten

 Contains Dairy

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## Nibbles

### Poppadoms & Dips

Crispy fried poppadoms accompanied with a tomato & mango dip and a coriander & mint dip. 4.95

## Salads

### Hara Bhara Aloo Salad

Tandoor baked potato served on bed of mixed lettuce and baby spinach, topped with an exotic mix of low fat cheese and pomegranate. 9.95

### Hara Bhara Murg Tikka Salad

Chargrilled chicken tikka served with mixed lettuce in a homemade coriander salsa. 11.95

### Hara Bhara Jheenga Salad

Prawns in an orange and cheese dressing tossed with mixed lettuce, cucumber, cherry, tomato and mint. 12.95

## Raita & Sauces

### Masaedar

This blend of onions, tomatoes and chillies is quite hot but refreshing at the same time. 4.95

### Palakdar

A wonderful panoply of herbs and fresh spinach leaves. Popeye would go from strength to strength on this. 4.95

### Maskawala

A very rich but mild sauce of tomatoes, mixed melon seeds and cream. Great with any dish. 4.95

### Salan

An aromatic medium sauce with herbs, khus khus and melon seeds. Fresh and flavoursome. 4.95

### Raita

Incredibly refreshing smooth yoghurt, spices and fresh vegetables. 4.95

## Thali

The perfectly balanced Indian lunch — a thali is a traditional round metal platter with small fitted bowls featuring an assortment of different dishes.

### Veg Thali

Chef's choice selection of vegetables, paneer, lentils and yogurt with rice, bread and dessert. 14.95

### Non Veg Thali

Chef's choice selection of chicken, lamb, lentils and yogurt with rice, bread and dessert. 16.95

## Side Salads

### Kachumbar

This beautifully seasoned salad has a splendid jumble of tomatoes, cucumber, lettuce and red onions. 4.95

### Seedha Sadha Salad

Slices of fresh tomatoes, red onions, cucumber and carrots on a bed of crisp green lettuce. 5.95

### Laal Pyazz

Sliced red onions, red chilli powder, green chillies and a wedge of lemon. 2.95

### Hari Mirch - Soul of Indian Cuisine

(chopped or whole raw chillies)  
Super hot and full of vitamin C. 2.95

## Freshly made Chutneys, Relishes & Pickles from India

### Tomato & Mango

Raw mango, chargrilled tomato, spicy and tangy. 3.95

### Garlic & Chilli

Green chilli, raw garlic blend with coriander, spicy and flavourful. 2.95

### Tamarind & Ginger

Sweet & sour sauce made with fresh ginger, dates and tamarind. 2.95

### Coriander & Mint

Blend of green coriander, mint, green chilli and lemon. 2.95

### Dhabba Achaar

Our own homemade pickle of mango, lime, carrots, garlic and chillies. 3.95

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