Reach Us

@thedhabba

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www.thedhabba.com

CELEBRATE WITH OUR FESTIVE TASTING MENU

MAGNIFICENT DISHES ARRANGED IN SET MENUS FOR GROUPS OF FOUR OR MORE.



55 per person

Presenting

Poppadoms, Dips & Dhabba Achaar 🗸 🗎 🕑

Crispy fried poppadoms accompanied with dips & our own homemade pickle of mango, lime, carrots, garlic and chillies.

Gol Gappa 🕑 🥖

Stuffed crispy puffed breads enhanced with refreshingly tangy water.

To Start

Zaffrani Nisha 🐧

Tandoori jumbo tiger prawns marinated in unique blend of spices and flavoured with saffron.

Achari Tikka 👌 🗓

Chicken flavoured with spices typically used for making Indian pickles.

Adraki Paslivan 🗂

Char-grilled lamb chops marinated in picked ginger, red chillies.

Macchi Tikka 🗓

Tandoori Scottish monkfish marinated in aromatics.

Followed by

Nisha Lababdar 🐧

Fresh jumbo tiger prawns in a creamy a velvety sauce.

Raan-e-Sikandari

This is leg of lamb cooked with dark rum, herbs and spices. This favourite of Sikh soldiers of the British Raj, now, much enjoyed by connoisseurs, you must allow thirty minutes for this to be served.

Chole & v

Chickpeas in a smooth Indian gravy.

Murg Changezi

Chicken thighs slow cooked in a unique blend of spices with chicken stock. A sumptuous dish with rich flavours.

Murg Daal Palak

Chicken breast pieces simmered in lentils and shredded spinach.

Served with

leera Chawal ®

Cumin flavoured basmati rice.

Makai Aur Mattar Ka Chawal V 🗂

Basmati rice with green peas, sweetcorn and coriander.

Raita V

Yogurt with subtle spices and cucumber.

Lehsuni Naan 🕑 🥖

Naan topped with fresh garlic and herbs. For those who love garlic this hits the spot.

Peshawari Naan 🕑 🥬

Naan stuffed with a sweet filling of semolina, coconut, dates, melon seeds cardamom & fennel.

Allergy and Intolerance

Please speak to your server about any dietary requirements before you order.





CELEBRATE WITH OUR FESTIVE TASTING MENU

MAGNIFICENT DISHES ARRANGED IN SET MENUS FOR GROUPS OF FOUR OR MORE.



45 per person

Presenting

Poppadoms, Dips & Dhabba Achaar 🗸 🗎 🕑

Crispy fried poppadoms accompanied with dips & our own homemade pickle of mango, lime, carrots, garlic and chillies.

Gol Gappa 🕑 🥖

Stuffed crispy puffed breads enhanced with refreshingly tangy water.

To Start

Anari Machi

Char-grilled Scottish salmon flavoured with pomegranate and carom seeds.

Lehsuni Boti 🗓

Lamb fillet marinated in garlic and yogurt before being char-grilled.

Murg Angar

Tandoori boneless chicken thighs coated in butter roasted gram flour.

Paneer Tikka **V** ∆

Cubes of Paneer in an exquisite spice marinade grilled with peppers and onions.

Followed by

Macchi Tikka 🗂

This is the best Scottish monkfish marinated in aromatics to bring out the special flavour. It almost bounces off the tongue.

Bhuna Gosht

Sautéed lamb with onions, tomatoes, and peppers. Perhaps the most famous Indian lamb dish of all time.

Murg Kadai 👌

Every Dhabba throughout India, has this chicken tossed with mixed peppers and onions.

Methi Murg

A comforting and herby farmhouse preparation with chicken and fresh fenugreek.

Pilee Daal Tadka 🕑

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

Served with

Jeera Chawal ®

Cumin flavoured basmati rice.

Makai Aur Mattar Ka Chawal V 🗂

Basmati rice with green peas, sweetcorn and coriander.

Raita V

Yogurt with subtle spices and cucumber.

Lehsuni Naan 🕑 🥖

Naan topped with fresh garlic and herbs. For those who love garlic this hits the spot.

Peshawari Naan 🕑 🥬

Naan stuffed with a sweet filling of semolina, coconut, dates, melon seeds cardamom & fennel.

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