Saturday & Sunday

12pm - 11pm (last orders 10.30pm)



Reach Us

@thedhabba

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www.thedhabba.com

ESTABLISHED 2002 GLASGOW, SCOTLAND AVAILABLE EVERYDAY

GLUTEN FREE MENU

AT THE DHABBA WE ARE PROUD TO PRESENT ABSOLUTELY AUTHENTIC NORTH INDIAN CUISINE AS IT REALLY IS.

The history of gluten in the human diet spans 10,000 years and includes key periods in history like the Roman Empire and the Great Depression. Only since the turn of the millennia has greater attention been paid to gluten free dietary regimes – especially as awareness of celiac disease and gluten sensitivity grows. Our gluten free menu is specifically aimed for patrons who have either made a lifestyle choice or suffer from gluten intolerance. And we have not sacrificed on The Dhabba's flavours in doing so.

100% NUT FREE (*)

Poppadoms & Dips

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

Chaat **Pakodi**

Indian street food or chaat does not mean mere snacks or hors d'oeuvres. The very concept is almost a way of life, eating in a style which becomes almost compulsive — flavours which encompass sour, sweet, tangy crunchy, spicy and irresistible.

Bhel Puri 🕑

A dish of puffed rice, sev, potato and mango with a drizzle of tamarind chutney. Touches every point of the palette. 7.95

Dahi Bhalla 🗸 🗂

Dumplings of lentils in spiced and sweet yogurt. Savoury fresh and tantalising. 6.95

Aloo Tikki Chaat **V**∆

Deep fried potato patties served with tangy chick peas drizzle with tamarind, mint chutney and yoghurt. 7.95

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. So to start:

Anari Macchli

Pomegranate and carom helps this char-grilled Scottish prime salmon to burst with its native glory. 13.95

Tawa Macchi

Fillet of sea bass with subtle hints of carom. Fresh and enlightening. 11.95

Koliwada Jheenga

King prawns are given a spicy savoury glazing with a delicate crispy touch. 8.95

Adraki Pasliyan 🗂

Marinated in pickled ginger and red chillies, these charcoal roasted lamb chops have an oriental exoticism which surprises. 13.95

Achari Tikka 🔥 🗂

Spiced boneless chicken baked over charcoal. Fit for a Sultan. 8.95

Hari Phool Gobi 🗸 🖞

Florets of broccoli marinated with yoghurt, cheese and olive oil chargrilled in the tandoor. 6.95

Malai Murg 🗂

Cardamom and cream make this soft and succulent boneless chicken dish into a tandoori dream, 8.95

Lehsuni Boti 🗂

This durbar of delight is a splendour of lamb fillet marinated with yogurt and garlic is mildly spiced. But enough for you to order again and again. 11.95

Pataka Pankh 🔥 🗂

Tandoori chicken wings tossedin a tangy spiced sauce. 7.95

Hariyali Mokal

Chicken finely basted with basil and lemon. As tender as the dawn over a distant hill. 8.95

Paneer Chatpatta 🔥 🗸 🗂

The Dhabba's own homemade paneer cheese skewered with peppers and onions with a spicy tomato tang. 9.95

Subzi Tikdee 🗸 🖞

A splendid vegetarian trio — Indian potato croquettes, papad wrap and stuffed mushrooms. 7.95

FROM THE TRADITIONAL

Tandoori Oven

The tandoor is an oven made in earthenware pottery traditional throughout all civilizations but is still widely used throughout Asia, especially in India where it has produced mouth watering roasts for over five thousand years.

In India — and certainly The Dhabba - it has reached perfection.

The results of tandoori cooking, whether it be bread, vegetables or meats, are healthy and avoid high cholesterol and fats. More often than not, the various meats are marinated in Indian cookery which means

the flavours are sealed into them, ending up with a succulence you willremember.

Tandoori cooking requires considerable skill, much as a ceramicist would need — deciding on time, heat regulation, preparation of materials — even the methods of basting the ingredients resemble the needs of such things as glazing pottery would be to a potter.

The Dhabba has the luxury of an expert in its chef who knows all there is to know in this most arcane of cooking methods.

Tandoori Sangam 🗂

Serves Two

A huge mixed platter of tandoori monkfish, lamb and chicken. An ideal dish. Ideal that is, for greedy people. 44.95

Paneer Tikka 🗸 🗂

Cubes of Paneer in an exquisite spice marinade grilled with peppers and onions. 14.95

Hari Phool Gobi 🗸 🗂

Florets of broccoli marinated with yoghurt, cheese and olive oil chargrilled in the tandoor. 12.95

Subzi Seekh 🕑

potatoes, mushrooms, peppers and onions. Ideal for anybody. 13.95

Achari Tikka 🔥 🗂

Spiced boneless chicken baked over charcoal. Fit for a Sultan. 17.95

Malai Murg 🗂

Cardamom and cream make this soft and succulent boneless chicken dish into a tandoori dream. 17.95

Lehsuni Boti 🖰

This durbar of delight is a splendour of lamb fillet marinated with vogurt and garlic is mildly spiced. But enough for you to order again and again. 21.95

Adraki Pasliyan 🗂

Marinated in pickled ginger and red chillies, these charcoal roasted lamb chops have an oriental exoticism which surprises. 26.95

Anari Macchli

Pomegranate and carom helps this char-grilled Scottish prime salmon to burst with its native glory. 25.95

Macchi Tikka 🗂

This is the best Scottish monkfish marinated in aromatics to bring out the special flavour. It almost bounces off the tongue. 29.95

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 V Sweet & sour sauce made with fresh

ginger, dates and tamarind. £2.95

Coriander & Mint V 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

Vegan Menus

Indian gastronomy, whilst quite diverse, has always boasted an excellent selection of traditional Vegan delicacies. Try some of these great dishes that form the backbone of the Indian Culinary Cuisine.

vegan vegetarian CONTAINS DAIRY CONTAINS EGG

If you have any allergies or other dietary requirements, please speak to a mem of staff before you order your meal.

Please note we add a discretionary 10% service charge to our bills for groups of 7 or more.

All the dishes on this menu are prepared without using nuts, peanuts, sesame, mustard, celery, lupin and sulphites. Our standard operating procedure ensures that all the ingredients we use in our kitchen are free from these allergens. However, please note that some of the products we procure may have been packaged in facilities that also handle some of these allergens.

THE DHABBA'S SIGNATURE CLASSICS

TIME HONOURED TRADITIONAL MIXTURES OF AUTHENTIC MASALAS

Vegetarian

magnificent dishes for many who practice vegetarianism. Here are some of them:

Daal Makhani 🗸 🗈

A very rich and buttery concoction of black lentils, kidney beans and split chickpeas. A taste of an India full of hill stations and summer retreats, 12.95

Subzi Tak-a-Tak 🔥 🕑

India itself comes to your table with this medley of sautéed Indian vegetables —Indian squash, bitter gourd, cauliflower, aubergines and okra. A costume drama of a meal. 14.50

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. 12.95

Paneer Makhani Masala 🗸 🗂

Our very own cottage cheese in a tomato-based rich, creamy sauce. Puts Welsh Rarebit back into a 1920's Lyon's Corner House. Whatever that means. 15.50

Palak Paneer V

A robust preparation of paneer and spinach leaves. Popeye's eyes would pop at this! 15.50

Paneer Shimla 👌 👌 🗸 🗂

Paneer with peppers and onions. Think of cool hill stations during the British Raj, bit of a cuisine long since developed since then. 15.50

Chicken

feed the massive armies from history. In the following dishes you will discover the past. from Samarkand to Macedonia, yet with a touch of the domestic hearth.

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. 16.50

Murg Kadai 🔥

Every Dhabba throughout India, has this chicken tossed with mixed peppers and onions. Comfortably succulent. 16.50

Dhabba Khas 🔥 🔥

Traditional dish of chicken with onion, tomatoes, ginger and garlic. 16.50

Methi Murg

A comforting and herby farmhouse chicken preparation with fresh fenugreek. 16.50

Murg Handiwala

Home style boneless chicken slow cooked. Creamy and flavourful. 16.50

Murg Daal Palak

Chicken breast pieces simmered in lentils and shredded spinach, 16.50

Lamb

There are areas of world cookery in which the herding of sheep is unknown. But in India, especially in the North, lamb has been cultivated as a meat acceptable to all. It is a meat treated with enormous respect by the great chefs of this amazing world cuisine.

Rogan Josh 🔥 🗂

The original and best Kashmiri dish traditionally prepared on the bone. 18.50

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. 18.50

Laal Maas 🔥 🔥

Fiery lamb dish with caramelised onions, poppy seed paste and crushed red chillies. For the most ferocious Bengal Lancer. 18.50

Dhania Gosht 🖰

Lamb simmered with fresh coriander. Fragrant, smooth and silky. 18.50

Raan-e-Sikandari

This is leg of lamb cooked with dark rum, herbs and spices. For this favourite of the great Sikh soldiers of the British Raj, now, much enjoyed by connoisseurs, you must allow thirty minutes for this to be served. 25.50

Rara Gosht

A unique combination of lamb curry cubes pieces with Lamb Mince. Flavourful and juicy. 19.95

Seafood

Indian recipes for fish as masking the flavours of the fish itself. Yet, India does not take its fish cookery lightly. Great care has been paid to enhance fish cookery with some of the most sophisticated cooking techniques ever designed. The Dhabba chefs are enormously skilled in the subtlety of the cookery of the products of one of the most magnificent bounties of nature known to us all.

Panch Phoran Macchli 🔥

Grilled Scottish salmon flavoured with a unique blend of five spices. 23.95

Baowli Jheenga

King prawns, peppers and potatoes tossed in a sauce with wonderful aromatic spices. 21.95

Masala Macchli 🗅

Our exquisitely fresh monkfish cooked in an onion and tomato gravy with house made garam masala. 24.95

Jheengha Lababdar 🗂

King prawns in a creamy and velvety butter masala sauce with mixed melon seeds. 21.95

The Dhabba's 'Fresh & Authentic' History, Awards & Recognitions

In Glasgow, since 2002, we at The Dhabba, have presented time honoured authentic North Indian cookery, which was previously only enjoyed in the Dhabba diners of India itself. Recognition of these unique and authentic tastes was immediate having been awarded Best Newcomer Restaurant by The List Magazine. Thereafter, numerous awards and recognitions have followed over the years by highly reputed institutions including being one of only two Indian restaurants in Scotland to be recognised as Cultural Cuisine Excellence by Visit Scotland, the only Indian restaurant in Scotland to be mentioned in the Guardian Newspapers list of Top 10 Curry Houses in the UK and again, one of only two Indian restaurants in Scotland to consistently feature in the Michelin Guide for over 10 years.

Breads

Missi Roti 🕑

Made from gram flour. Gluten-free. 4.95

Rice

Indian basmati rice coming straight, as it were from the fertile pastures in which they were grown. From this is added the tricky methods of preparation which produce such amazing results.

Ubla Chawal (2)

Steamed basmati rice. 3.95

Jeera Chawal 🕑

Cumin flavoured basmati rice. 3.95

Makai Aur Mattar Ka Chawal V 🗂

Basmati rice with green peas, sweetcorn and coriander. Fresh and fragrant. 4.95

Tickle more of your taste buds with our selection of

Small Plates

Bhendi Do Pyaza 🕑

Okra and red onions with cumin, ginger and a hint of green chillies. Hottish, yet subtle. 8.95

Punjabi Masala Chole 🕏

Traditional home style preparation of chickpeas in onion tomato gravv. 7.95

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. 6.95

Pahadi Aloo 🔥 🕑

Potatoes peeled and diced and tossed together with shreds of spinach and fenugreek. 7.95

Methi Khumb Mutter 🔍

A herbaceous dish of mushrooms peas and fresh fenugreek. 7.95

Malai Kofta 🗂

Magnificent dumplings of cottage cheese simmered in khus khus and cream. A veggies heaven. 8.95

Aloo Bengun Shimla 🕑

A classic medley of potato aubergine and peppers. 7.95

Murg Masala

Tandoor roasted chicken tikka cooked with garam masala in a spicy rich onion tomato gravy. 8.95

Aloo Gosht

Boneless tender lamb cooked with potatoes, juicy and flavourful. 9.95

Minced lamb cooked with green peas, onion, tomato and homemade garam masala. 9.95

Keema Matar

Ajwaini Macchli

Monkfish in a thick preparation with beautiful flavours

of carom and onion. 11.95

Jheenga Masala 🗂

King prawns cooked with spicy onions in a tomato based rich gravy. 9.95

Children's Suggestions

Hari Phool Gobi 🗸 🗂 with Potato Wedges

Florets of broccoli marinated with yoghurt, cheese and olive oil chargrilled in the tandoor. 8.95

Malai Murg 🐧 with Potato Wedges

Cardamom and cream make this soft and succulent boneless chicken dish into a tandoori dream. 9.95

Loaded Nachos or Potato Wedges with Butter Chicken 1

Tandoori cooked chicken with cream, tomatoes and mixed melon seeds covered with mozzarella and cheddar cheese. 9.95

Potato Wedges

Served with tomato ketchup. 3.95

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,

Side Salads

Kachumbar **(9)**

This beautiful 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 🕑

Hari Mirch -

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

Soul of Indian Cuisine 6 6 9

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

Raita & Sauces

Maskawala 🗸 🗂

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

Palakdar 🏹 🗂

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

Masaledar 👌 🐧 🕑

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

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

Biryani

It is not difficult to understand why this sumptuous rice cookery in its widely differing forms has become a favourite with many newcomers to Indian food.

It can be delicate and weighty, sharp, hot, or slight and almost breathless. It takes to robust meats, or vegetables cooked almost in air, or thick, peasant food redolent of rural Europe. It can be beautifully enhanced by subtle, or complex sauces.

It is an ambrosia for kings. And indeed that is what its origins are — it undeniably came from the Persian courts, though it is legend that Tamerlane the Mongol emperor himself brought it to India along with his victorious armies.

Later the great Nizams of Lucknow and Hyderabad employed their chefs to produce fabulous Biryani, some exotically decorated with edible gold leaf.

But this delicious rice celebration can be as simple as well as amazingly complex. And all the vibrant tastes, and colours of India make this, almost a genre, palatial dish one of the most regal experiences of world food.

Served with a choice of sauces:

The beautifully aromatic Salan (v), herby and spicy. Or perhaps the smooth springtime-like famous **Raita** V 🗂 with yogurt, spices and fresh vegetables.

Subzi Biryani 🗸 🗂

With seasonal vegetables and homemade paneer this is a meal of great flavour; an India created in the very heart of its homeland. 16.95

Gosht Biryani 🗂 A satisfyingly splendid boneless lamb dish. 19.95

Murg Biryani 🗂

Cooked with boneless chicken breast pieces. 18.95

Jheenga Biryani 🖺 Prawn cooked with basmati rice flavoured with mace - cardamom and kewra. 19.95

Macchli Biryani 🗎

Jewel of Scotland - tender salmon cooked in frangrant basmati rice to perfection 25.95