

Opening Hours

Monday to Friday

12pm - 2pm (last orders 1.30pm) &

5pm - 11pm (last orders 10.30pm)

Saturday & Sunday

12pm - 11pm (last orders 10.30pm)



THE DHABBA

AUTHENTIC NORTH INDIAN DINER

Reach Us



@thedhabba

0141 553 1249

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

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 tossed in 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 will remember.

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

Ideal for vegans. Cauliflower, 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 yogurt 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

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

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.



ਭੋਜਨ ਸ਼ਾਲਾ
ਦਾਬਾ
THE DHABBA
AUTHENTIC NORTH INDIAN DINER

VEGAN VEGETARIAN

CONTAINS DAIRY CONTAINS EGG

If you have any allergies or other dietary requirements, please speak to a member 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.

