

## 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.

## Salads

### Kachumbar 4

A jumble of diced tomatoes, red onions, cucumber, carrots and lettuce.

### Seedha Sadha Salad 5

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

### Raita 2.5

Yogurt with subtle spices and cucumber.

### Laal Pyazz 2.5

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

## Mains

### Dhabba Khas

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

### Murg Kadai

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

### Murg Maskawala

Our own butter chicken with a twist. Tandoori cooked chicken with cream, tomatoes and mixed melon seeds.

### Paneer Shimla

Paneer with peppers and onions.

### Palak Paneer

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

### Laal Maas

Fiery lamb dish with caramelised onions, poppy seed paste and crushed red chillies.

### Bhuna Gosht

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

### Dhania Gosht

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

### 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.

### Dhabba Achaar 2.5

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

## served with

### Ubla Chawal

Steamed basmati rice.

### Naan

The quintessential Indian refined flour bread.

### Jeera Chawal

Cumin flavoured basmati rice.

### Lehsuni Naan

Naan topped with fresh garlic and herbs.