

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

TAKEAWAY & DELIVERY MENU

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

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.

Dahi Papdi Chaat

Crunchy spicy wafers, a topping of potato with chickpeas, covered with sweet and sour yogurt, a dash of tamarind and mint. Clean, clear and fulfilling. 6.95

Gol Gappa

Enhanced with spicy tangy water — this crispy puffed bread filled with spiced potato, and chickpeas laced with freshly ground cumin, is a splendidly refreshing dish. 6.95

Samosa Chaat

Samosa pieces, chickpeas, crisp salad and sweet and sour yogurt. Seemingly simple, this is wonderfully subtle yet arresting. 6.95

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

Gosht Kathi

This dish of pulled lamb and diced peppers comes in a wrapped roomali roti. 8.95

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

Murg Angar

Medium spicy boneless chicken marinated in blend of spices, coated with butter roasted flour chargrilled in tandoor 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

10%
TAKEAWAY
DISCOUNT
FROM ALL
PRICES ON
THIS MENU

Serves Two

Shuruvaati Thal

A superb display of king prawns, lamb, chicken and vegetarian starters which does what starters should do — start you off! 17.95

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.

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

Murg Angar

Medium spicy boneless chicken marinated in blend of spices, coated with butter roasted flour chargrilled in tandoor 17.95

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

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

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

Tomato & Mango

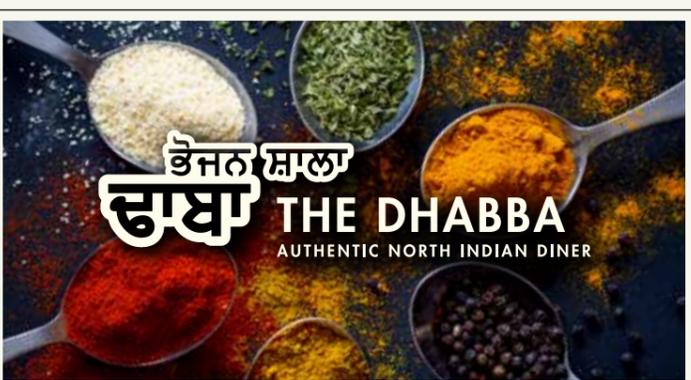
Raw mango, chargrilled tomato, spicy and tangy. £3.95

Garlic & Chilli

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

Vegan & Gluten Free Menus

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



VEGAN VEGETARIAN CONTAINS GLUTEN
 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.

TIME HONOURED TRADITIONAL MIXTURES OF AUTHENTIC MASALAS

Vegetarian

All throughout India there are some 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

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

In North Indian cuisine poultry was bred to 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

NOTE ON FISH DISHES: Many imagine 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

Breads

Kulcha

Grated homemade paneer, spices and herbs filled in a refined flour bread. 5.50

Tandoori Taftan

A leavened refined flour bread with onion and melon seed. 4.95

Tandoori Roti

The classic whole-wheat bread baked in the tandoor. 2.95

Missi Roti

Made from gram flour. Gluten-free. 4.95

Lacchedar Paratha

Whole-wheat, flaky, multi-layered bread. 3.95

Aloo Paratha

A whole-wheat stuffed bread with spiced potato. A superior large 'tattie scone'. 4.95

Palak Paratha

Healthy & delicious whole wheat spinach bread 4.95

Naan

The quintessential Indian refined flour bread. Deeply satisfying. 3.95

Lehsuni Naan

Naan topped with fresh garlic and herbs. For those who love garlic this hits the spot. 4.95

Peshawari Naan

An unusual naan, stuffed with a sweet filling of semolina, coconut, dates, cardamom & fennel. 5.95

Naan e Bhurani

Naan Topped with cheeddar cheese, coriander and fresh garlic 5.95

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

Steamed basmati rice. 3.95

Jeera Chawal

Cumin flavoured basmati rice. 3.95

Makai Aur Mattar Ka Chawal

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 gravy. 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

Keema Matar

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

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

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

Side Salads

Kachumbar

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

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

Hari Mirch - Soul of Indian Cuisine

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

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.

Masaledar

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

Served with a choice of sauces:

The beautifully aromatic **Salan** , herby and spicy. Or perhaps the smooth, springtime-like famous **Raita**  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 fragrant basmati rice to perfection 25.95