

These are assortments of different dishes for all to share. This gives everybody an opportunity to savour — or indeed discover — the astonishing variety of North Indian cuisine enjoyed for centuries by kings, peasants, warriors and legends of the past.

## Bharosa 35 per head

### Appetisers

#### Papad

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

#### Bhel Puri

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

#### 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.

### Starters

#### Shuruvaati Thal

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

*Any two choices from our chutneys, relishes and achar selection:*

Tomato & Mango    Garlic & Chilli    Tamarind & Ginger  
Coriander & Mint    Dhabba Achaar

### Main Course

#### 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.

#### 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.

#### Murg Handiwala

Home style boneless chicken slow cooked. Creamy and flavourful.

#### Dhania Gosht

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

### Accompanied with

#### Ubla Chawal

Steamed basmati rice.

#### Jeera Chawal

Cumin flavoured basmati rice.

#### Naan

The quintessential Indian refined flour bread. Deeply satisfying.

#### Lehsuni Naan

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

#### Laal Pyazz

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

#### Kachumbar

This beautifully seasoned salad has a splendid jumble of tomatoes, cucumber, lettuce and red onions.

## Chamakh 40 per head

### Appetisers

#### Papad

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

#### Bhel Puri

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

#### Gol Gappa

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

### Starters

#### Malai Murg

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

#### Lehsuni Boti

This darbar 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.

#### Murg Angar

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

*Any two choices from our chutneys, relishes and achar selection:*

Tomato & Mango    Garlic & Chilli    Tamarind & Ginger  
Coriander & Mint    Dhabba Achaar

### Main Course

#### Palak Paneer

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

#### 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.

#### 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.

#### Murg Kadai

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

### Accompanied with

#### Ubla Chawal

Steamed basmati rice.

#### Jeera Chawal

Cumin flavoured basmati rice.

#### Peshawari Naan

An unusual naan, this is stuffed with a sweet filling of semolina, coconut, dates, cardamom and fennel.

#### Lehsuni Naan

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

#### Laal Pyazz

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

#### Kachumbar

This beautifully seasoned salad has a splendid jumble of tomatoes, cucumber, lettuce and red onions.

## Jeevan 45 per head

### Appetisers

#### Papad

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

#### Bhel Puri

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

#### 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.

### Starters

#### Hari Phool Gobi

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

#### Malai Murg

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

#### Adraki Pasliyan

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

#### Achari Tikka

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

*Any two choices from our chutneys, relishes and achar selection:*

Tomato & Mango Garlic & Chilli Tamarind & Ginger   
Coriander & Mint Dhabba Achaar

### Main Course

#### Jheenga Lababdar

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

#### 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.

#### Rara Gosht

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

#### Murg Handiwala

Home style boneless chicken slow cooked. Creamy and flavourful.

#### 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.

### Accompanied with

#### Ubla Chawal

Steamed basmati rice.

#### Makai Aur Mattar Ka Chawal

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

#### Peshawari Naan

An unusual naan, this is stuffed with a sweet filling of semolina, coconut, dates, cardamom and fennel.

#### Lehsuni Naan

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

#### Laal Pyazz

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

#### Kachumbar

This beautifully seasoned salad has a splendid jumble of tomatoes, cucumber, lettuce and red onions.

## Shaan 60 per head

### Appetisers

#### Papad

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

#### Bhel Puri

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

#### 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.

### Starters

#### Macchi Tikka

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

#### Malai Murg

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

#### Adraki Pasliyan

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

#### Anari Macchli

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

*Any two choices from our chutneys, relishes and achar selection:*

Tomato & Mango Garlic & Chilli Tamarind & Ginger   
Coriander & Mint Dhabba Achaar

### Main Course

#### 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.

#### 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.

#### 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.

#### Masala Macchli

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

#### Aloo Gobi

A traditional tumble of potatoes, cauliflower and garden peas. This is a common dish throughout the world but with a spicy Indian take. An Indian bubble squeak.

### Accompanied with

#### Ubla Chawal

Steamed basmati rice.

#### Makai Aur Mattar Ka Chawal

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

#### Peshawari Naan

An unusual naan, this is stuffed with a sweet filling of semolina, coconut, dates, cardamom and fennel.

#### Lehsuni Naan

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

#### Laal Pyazz

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

#### Kachumbar

This beautifully seasoned salad has a splendid jumble of tomatoes, cucumber, lettuce and red onions.