

WARNING: THESE FLAVOURS MAY CAUSE CRAVINGS!

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

Tasting Set Menus

Our chefs have carefully created a range of menus that perfectly capture our tradition of dining, to share, for groups of four or more.

The Loch~ 55 pp

Set Menu for 4 or more

Appetizers

Poppadoms & Dips

Dhabba Achaar

Gol Gappa

Tandoori Sizzlers

Tandoori Sangam



A huge mixed platter of tandoori monkfish, lamb and chicken.

Mains

Choose any 4 curries from, Vegetarian, Chicken, Lamb or Seafood.

Served With

Choose any 4 Rice or Breads.

Sides

Kachumbar

The Ben~ 40pp

Set Menu for 4 or more

Appetizers

Poppadoms & Dips

Dhabba Achaar

Gol Gappa

Starters

Shuruvaati Thal

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

Mains

Choose any 4 curries from, Vegetarian, Chicken or Lamb.

Served With

Choose any 4 Rice or Breads.

Sides

Kachumbar

The Glen~ 35 pp

Vegetarian or Vegan Set Menu for 4 or more

Appetizers

Poppadoms & Dips

Dhabba Achaar

Starters

Gol Gappa

Vada Pav

Mains

Choose any 4 curries from Vegetarian or Vegan.

Served With

Choose any 4 Rice or Breads.

Sides

Kachumbar

Rogan Josh: Jammu & Kashmir

Chole, Dal Makhani, Paneer Makhani, Tikka: Punjab

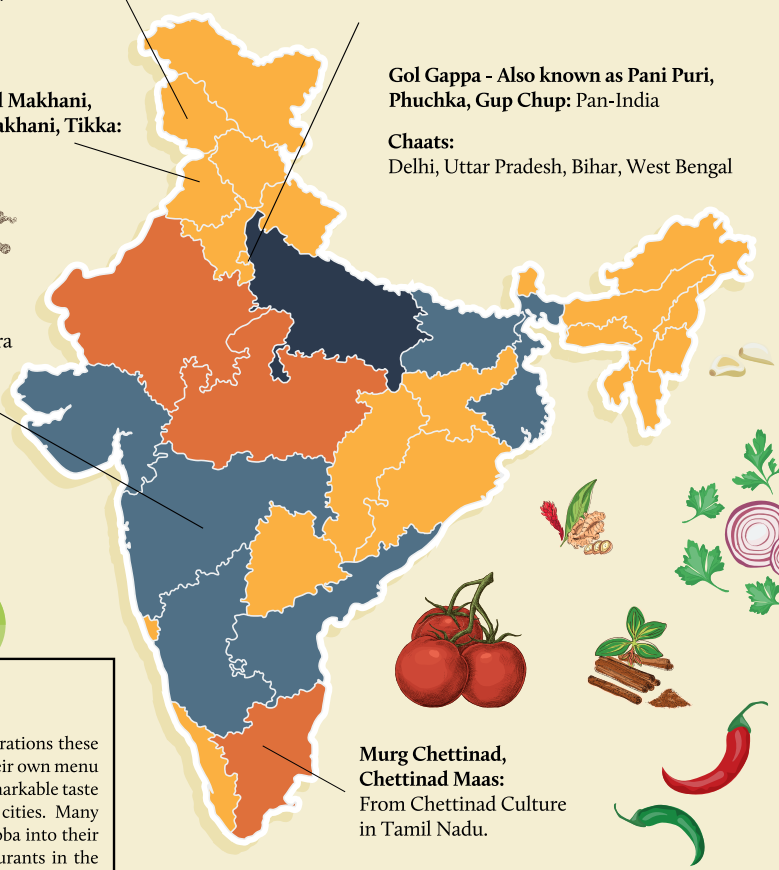
Vada Pav Koliwada Jheenga: Mumbai/Maharashtra

Chole Bhature, Dahi Papdi Chaat, Daal Makhani: New Delhi

Gol Gappa - Also known as Pani Puri, Phuchka, Gup Chup: Pan-India

Chaats: Delhi, Uttar Pradesh, Bihar, West Bengal

Murg Chettinad, Chettinad Maas: From Chettinad Culture in Tamil Nadu.



What is a Dhabba?

In India, roadside truck stops are commonly known as Dhabba. For generations these family run establishments have been captivating hungry travellers with their own menu of closely guarded recipes, passed on from father to son. Over time, the remarkable taste of these dhabbas soon began to spread from the highways into the cities. Many internationally acclaimed hotels started adopting the concept of the dhabba into their own restaurants, with some laying claim to being the best Indian restaurants in the world. We, at The Dhabba, are proud to present real Indian cuisine in its finest form.

Appetizer

A perfect way to start while you decide your meal.

Poppadoms & Dips

Vegan option available. Please ask the team.

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

6.5

Shuruvaati Thal

Starter Platter For Two

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

19.5

Starters ~ Shuruwaat

A selection of classic starters and beloved Indian street style dishes, each offering a vibrant medley of textures and flavours that capture the bold, authentic spirit of India's bustling culinary streets while setting the tone for a memorable meal. "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." So to start:

Hariyali Mokal

Chicken pakora flavoured with basil and mint.

8.5

Pataka Pankh

Tandoori chicken wings tossed in a tangy spicy sauce.

9

Samosa Chaat

A street style twist to crispy samosa with spiced chickpeas, salad, and a medley of sauces.

7.5

Gosht Kathi

Pulled lamb and diced peppers, comes in a wrapped roomali roti.

9.5

Hari Phool Gobi

Broccoli marinated with yoghurt & cheese and, chargrilled in the tandoor.

7.5

Aloo Tikki Chaat

Fried potato patties served on tangy chickpeas and with tamarind, mint chutney and yoghurt.

7.5

Vada Pav

Mumbai's iconic street snack. A spiced potato fritter in a soft bun, with chutneys and fried green chilli.

9

Veg Pakora Platter

A crispy combination of Mix-veg pakoras, onion bhajis and aloo tikki.

7.5

Dahi Papdi Chaat

Crunchy spicy wafers, topped with potato, chickpeas, yoghurt and chutneys.

6.5

Gol Gappa

Crispy puffed breads filled with spiced potato and chickpeas, served with sweet and spicy water.

6.5

Ananas Paneer Tikka

Cubes of paneer & pineapple in an exquisite spice marinade grilled with peppers and onions.

11

Koliwada Jheenga

King prawns in a crispy lemon and carom batter.

9

Did You Know?

Nihari Shahi Biryani Brings Two Royal Traditions Together

Nihari and Biryani both trace their roots to Mughal royal kitchens. Combining the rich depth of Nihari with fragrant biryani rice creates a truly regal dish.

Tandoor Cooking Is Over 5,000 Years Old

Clay ovens similar to the modern tandoor were discovered in the ancient Indus Valley civilisation, producing the smoky flavours behind tandoori meats and breads.

100% NUT FREE

GLUTEN FREE OPTIONS

VEGAN MENU AVAILABLE

VEGAN

VEGETARIAN

CONTAINS EGG

CONTAINS DAIRY

CONTAINS GLUTEN

If you have any allergies or other dietary requirement, please speak to a member of our team 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

Tandoori Sizzlers ~ From Tandoor, the traditional clay oven.

The tandoor is an earthenware oven used across many civilizations and still widely used throughout Asia, especially in India, where it has produced mouth watering roasts for over five thousand years. Tandoori cooking, whether for bread, vegetables or meats, is healthy and avoids high cholesterol and fats. The meats are often marinated in Indian cookery, sealing in the flavours and creating a memorable succulence.



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

Hari Phool Gobi 
Broccoli marinated with yoghurt & cheese and, chargrilled in the tandoor.

 Vegan option available. Please ask the team.

Lehsuni Boti 
Lamb fillet marinated in garlic and yoghurt before being char-grilled.

Sauces ~ Recommended with Tandoori Sizzlers.



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



Maskawala 
A rich but mild sauce of tomatoes, mixed melon seeds.

17.5



Malai Murg 
A mild chicken tikka flavoured with cream and cardamom.

16

Achari Tikka 
Boneless chicken marinated with aromatic Indian pickling spices, inspired by traditional achar, then char-grilled in the tandoor.

21

Adraki Pasliyan 
Char-grilled lamb chops marinated in picked ginger, and red chillies.

19.5



Zaafrani Nisha 
Jumbo tiger prawns marinated in unique blend of spices and flavoured with saffron, finished in tandoor.

19.5

Anari Macchli
Char-grilled Scottish salmon flavoured with pomegranate and carom seeds.

23.5

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

34.5

25

26

Tandoori Sangam

55

Serves Two

A sumptuous tandoori platter of monkfish, lamb and chicken, marinated in aromatic spices and roasted in the clay oven for rich smoky flavour.

Served with a choice of sauce.

Lamb ~ Lazeez Gosht



Rogan Josh 
The original and best Kashmiri dish. Prepared with lamb on the bone.

21

Bhuna Gosht
Sautéed lamb with onions, tomatoes, & peppers. Perhaps one of the most famous Indian lamb dish. It is especially splendid at The Dhabba.

20

Chettinad Maas 
Tender lamb cooked in a bold, spiced chettinad masala and coconut milk gravy. A flavorful and aromatic dish.

23

Saag Maas 
Tender lamb cooked in spiced spinach gravy. A perfect balance of spices and greens.

21

Seafood ~ Samunder Se



Nisha Lababdar 
Fresh jumbo tiger prawns in a creamy a velvety sauce.

29

Ajwaini Macchli 
Monkfish in an aromatic sauce of onion and carom.

26

Panch Phoran Macchli 
Grilled Scottish salmon flavoured with a unique blend of five spices.

25

Accompainments

~ Rice, Breads, Chips, Salads & Pickle.

Vegetarian ~ Subzi Mandi Se



Subzi Tak-a-Tak 
Medley of sautéed Indian exotic vegetable – Indian squash, bitter gourd, cauliflower, & okra.

16

Aloo Gobi Mutter 
A traditional tumble of potatoes, cauliflower and garden peas.

14

Daal Makhani 
A traditional & classic buttery Indian speciality. Slow cooked black lentils, kidney beans and split chickpeas.

15

Chole 
Tender chickpeas cooked in a hearty, aromatic curry with traditional Indian spices and herbs.

14

Pilee Daal Tadka 
Yellow lentils, a national staple. Simmered with onions, tomatoes, ginger and garlic.

14

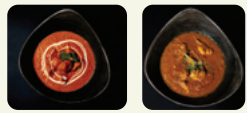
Paneer Makhani Masala 
Soft paneer cubes simmered in a velvety tomato-based gravy, enriched with cream and aromatic spices.

16.5

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

16.5

Chicken ~ Murg ke Andaaz



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

18.5

Dhabba Khas 
A traditional dish of chicken with onions, tomatoes, ginger and garlic.

18.5

Murg Daal Palak
Chicken breast pieces simmered in lentils and shredded spinach.

18

Murg Chettinad 
Tender chicken cooked in a bold, spiced chettinad masala and coconut milk gravy. A flavorful and aromatic dish.

20

Classic Combo Meal

Chole Bhature 
A Delhi street food favourite, spiced chickpeas, served with 2 portions of fluffy bhature, Dhabba Achaar & onions.

23



The Royal Biryani

Slow cooked in a sealed pot, it takes to robust meats, or vegetables with sumptuous opulence. It can be beautifully enhanced by subtle, or complex sauces. Historically the food of kings. All the aromatic tastes, and colours of India make this, almost a genre. A palatial dish and one of the most regal experiences of the food world.

Subzi aur Paneer Biryani 
With seasonal vegetables and homemade paneer.

18

Murg Tikka Biryani 
Cooked with boneless chicken breast pieces.

20

Served with a choice of sauce.

Nihari Shahi Biryani 
A regal fusion of two timeless classics. Slow cooked Nihari style lamb shank with rich herbs and warming spices, layered with fragrant basmati rice to create a luxurious biryani inspired by royal kitchens, deep in flavour and truly fit for a feast.

25

Breads ~ Roti

Tandoori Roti 
The classic whole-wheat bread baked in the tandoor.

4

Missi Roti 
A traditional Indian flatbread made with gram flour & aromatic spices. **Gluten-free.**

6

Lacchedar Paratha 
Whole-wheat, flaky, multi-layered bread.

4.5

Naan 
The quintessential Indian refined flour bread. Deeply satisfying.

4.5

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

5

Peshawari Naan 
Naan stuffed with a sweet filling of semolina, coconut, dates, melon seeds cardamom & fennel.

6

Naan-e-Bhurani 
Naan stuffed with cheddar cheese, and fresh garlic with a garnish of coriander.

6

Chips ~ French Fries

Salt & Vinegar 

5

Cajun Spiced 


5.5

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