

The Chef's Mid-day Meal Selection

Veg Thali £21pp

Non-Veg Thali £23.5pp

2 Course - Any two Courses £16.5pp

3 Course Lunch £19pp

Poppadoms & Dips 6.5

Ⓥ Vegan option available. Please ask the team.

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

Thali

The perfectly balanced Indian lunch. A thali is a traditional round metal platter with small fitted bowls featuring an assortment of different dishes.

Veg Thali

Chef's choice selection of vegetables, paneer, lentils, raita with rice, bread, papad, a starter and a dessert.

Non-veg Thali

Chef's choice selection of chicken, lamb, lentils, raita with rice, bread, papad, a starter and a dessert.

Sides

Raita 3

Incredibly refreshing smooth yogurt, spices and fresh vegetables.

Kachumbar 4.5

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

Laal Pyazz 3

Sliced red onions, red chilli powder, lemon wedges and green chillies.



£4 surcharge applicable per person, on Saturday & Sunday.

Applicable on 2 or 3 Course lunch, and Thalies.

Enjoy the perfect lunch at The Dhabba.

Everyday: Open till 2:30 pm

STARTERS

Paneer Kathi

Diced paneer and peppers, comes in a wrapped roomali roti.

Hariyali Mokal

Tender chicken finely basted with basil and lemon.

MAINS

Bhuna Gosht

A famous dish of sautéed lamb with onions, tomatoes, and peppers.

Saag Maas +£2

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

Aloo Gobi Mutter

A traditional tumble of potatoes, cauliflower and garden peas.

Paneer Makhani Masala

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

served with

Tandoori Roti

The classic whole-wheat bread baked in the tandoor.

Lehsuni Naan +£1

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

Pulav +£1

Fragrant basmati rice cooked with mild spices and herbs, offering a light and aromatic accompaniment to any main dish.

DESSERT

Gulab Jamun

Soft reduced milk dumplings in sugary syrup, served warm with ice cream.

Aloo Tikki

Delicate potato patties with herbs and aromatics.

Veg Pakoda

Crispy, golden fritters made with a mix of vegetables, spices.

Bhuna Murg

A famous dish of sautéed chicken with onions, tomatoes, and peppers.

Murg Maskawala

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

Pilee Daal Tadka

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

Naan

The quintessential Indian refined flour bread.

Ubla Chawal

Steamed basmati rice.

Vanilla Ice-cream

A Scoop of vanilla Ice-cream.

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Allergy and Intolerance Please speak to your server about ingredients in these dishes before you order your meal. All the food on this menu are prepared without using nuts, peanuts, sesame, mustard, celery, lupin and sulphites. Ⓥ Vegan 🌿 Vegetarian 🍷 Contains Gluten 🥛 Contains Dairy