

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

Tasting Experiences By **THE DHABBA**
AUTHENTIC INDIAN DINER

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Chef's Selection of starters, curated for two people to share.

Starter Platter For Two

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

For those who prefer to dine without gluten, our kitchen has crafted a dedicated selection of starters that never compromise on flavour. Every dish in this section is prepared gluten free, in our 100% nut-free kitchen. Bold, authentic and as carefully crafted as everything else that leaves our kitchen.

11

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

9

6.5

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

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. Please note Gluten-free items are prepared in same kitchen.

THE DHABBA'S SIGNATURE CLASSICS

TIME HONOURED TRADITIONAL MIXTURE OF AUTHENTIC MASALAS

THIS SECTION IS GLUTEN-FREE

Tandoori Sizzlers ~ From Tandoor, the traditional clay oven, Gluten-free.

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 17.5
Cubes of paneer in an exquisite spice marinade grilled with peppers and onions.



Malai Murg 19.5
A mild chicken tikka flavoured with cream and cardamom.



Zaafrani Nisha 34.5
Jumbo tiger prawns marinated in unique blend of spices and flavoured with saffron, finished in tandoor.



Adraki Pasliyan 23.5
Char-grilled lamb chops marinated in pickled ginger, and red chillies.



Lehsuni Boti 21
Lamb fillet marinated in garlic and yoghurt before being char-grilled.



Achari Tikka 19.5
Boneless chicken marinated with aromatic Indian pickling spices, char-grilled in the tandoor.



Macchi Tikka 26
This is the best Scottish monkfish marinated in aromatics to bring out the special flavour. It almost bounces off the tongue.

Tandoori Sangam

49.5

Serves Two



A sumptuous tandoori platter of monkfish, lamb chops and chicken, marinated in aromatic spices and roasted in tandoor.

Sauces ~ Recommended with Tandoori Sizzlers, Gluten-free.



Masaledar 6
This blend of onions, tomatoes and chillies is quite hot but refreshing at the same time.



Raita 3
Yoghurt with subtle spices and cucumber.



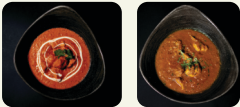
Maskawala 6
A rich but mild sauce of tomatoes, mixed melon seeds.



Palakdar 6
A delicate blend of fresh herbs and spinach.

Chicken

~ Murg ke Andaaaz



Murg Maskawala 18.5
Tandoori cooked chicken with butter, cream, tomatoes and mixed melon seeds. Our own butter chicken with a twist.



Dhabba Khas 18.5
A traditional dish of chicken with onions, tomatoes, ginger and garlic.



Murg Chettinad 20
Tender chicken cooked in a bold, spiced chettinad masala and coconut milk gravy. A flavorful and aromatic dish.

Seafood

~ Samunder Se



Nisha Lababdar 29
Fresh jumbo tiger prawns in a creamy a velvety sauce.

Ajwaini Macchli 26
Monkfish in an aromatic sauce of onion and carom.



Lamb

~ Lazeez Gosht



Rogan Josh 21
The original and best Kashmiri dish. Prepared with lamb on the bone.

Bhuna Gosht 20
Sautéed lamb with onions, tomatoes, & peppers. Perhaps one of the most famous Indian lamb dish. It is especially splendid at The Dhabba.



Chettinad Maas 23
Tender lamb cooked in a bold, spiced chettinad masala and coconut milk gravy. A flavorful and aromatic dish.



Saag Maas 21
Tender lamb cooked in spiced spinach gravy. A perfect balance of spices and greens.

Vegetarian

~ Subzi Mandi Se



Subzi Tak-a-Tak 16
Medley of sautéed Indian exotic vegetable – Indian squash, bitter gourd, cauliflower, & okra.

Aloo Gobhi Matar 14
A traditional tumble of potatoes, cauliflower and garden peas.



Daal Makhani 15
A traditional & classic buttery Indian speciality. Slow cooked black lentils, kidney beans and split chickpeas.
 Vegan option available. Please ask the team.

Paneer Makhani Masala 16.5
Soft Dhabba Paneer simmered in a velvety tomato-based gravy, enriched with cream and aromatic spices.

Palak Paneer 16.5
Dhabba Paneer simmered in a smooth and delicate sauce of fresh spinach.

Rice ~ Chawal

Ubla Chawal 4
Steamed basmati rice.

Pulav 5
Fragrant basmati rice cooked with mild spices and herbs, offering a light and aromatic accompaniment to any main dish.

Makai Aur Mattar Pulav 5.5
Fragrant basmati rice cooked with green peas, sweetcorn and coriander.

Sides & Salads

~ Ideal accompaniments to complement your meal.

Pilee Daal Tadka 9
Yellow lentils, a national staple. Simmered with onions, tomatoes, ginger and garlic.

Kachumbar 4.5
A jumble of diced tomatoes, red onions, cucumber and lettuce.

Seedha Sadha Salad 6
Slices of fresh tomatoes, red onion, cucumber and carrots.

Laal Pyazz 3
Sliced red onions, red chilli powder, green chillies and a wedge of lemon.

Dhabba Achaar 3
Our own homemade pickle of mango, lime, carrots, cauliflower, peas, garlic and chillies.

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 18
With seasonal vegetables and homemade paneer.

Murg Tikka Biryani 20
Cooked with boneless chicken breast pieces.
Served with a choice of sauce.

Nihari Shahi Biryani 25
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.

Bread ~ Gluten Free

Missi Roti 6
A traditional Indian flatbread made with gram flour & aromatic spices. Gluten-free.

Chips ~ French Fries

Salt & Vinegar 4.5

Cajun Spiced 5

Breads ~ Roti

~ Contains Gluten.

Tandoori Roti 4
The classic whole-wheat bread baked in the tandoor.

Naan 4.5
The quintessential Indian refined flour bread. Deeply satisfying.

Lehsuni Naan 5
Naan topped with fresh garlic and herbs. For those who love garlic, this hits the spot.

Peshawari Naan 6
Naan stuffed with a sweet filling of semolina, coconut, dates, melon seeds cardamom & fennel.

Lacchedar Paratha 4.5
Whole-wheat, flaky, multi-layered bread.

Naan-e-Bhurani 6
Naan stuffed with cheddar cheese, and fresh garlic with a garnish of coriander.

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Classic Combo Meal

Chole Bhature 23
A Delhi street food, spiced chickpeas, served with 2 portions of fluffy bhature, Dhabba Achaar & onions. Contains yeast.

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