AVAILABLE EVERYDAY

ESTABLISHED 2002
THE DHABBA
AUTHENTIC INDIAN DINER

MERCHANT CITY,
GLASGOW, SCOTLAND

CHRISTMAS AT THE DHABBA, WHERE GLASGOW HAS FELT AT HOME FOR 24 YEARS

CRAFTED WITH THE SAME LOVE SINCE 2002, SERVED WITH A SPRINKLE OF CHRISTMAS MAGIC.

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



The Loch~ 60pp

Christmas Menu, Groups of four or more

Course 1
Appetizers
- Poppadoms & Dips
- Laal Pyaaz (v)

Course 2
Starters
- Palak Patta Chaat
- Gol Gappa (v)

Course 3
Tandoori Sizzlers
- Macchi Tikka
- Nawabi Pasliyan
- Hariyali Murg Tikka
- Paneer Tikka

Course 4
The Dhabba Feast
- Raan-e-Sikandari NEW RECIPE
- Nisha Lababdar
- Methi Dhingri Malai Murg
- Panchmel Daal

Served With
- Makai Aur Mattar Pulav
- Jeera Chawal (v)
- Lehsuni Naan (v)
- Peshawari Naan (v)
- Kachumbar (v)

Course 5
Dessert
- Festive Season Special

The Ben~ 50pp

Christmas Menu, Groups of four or more

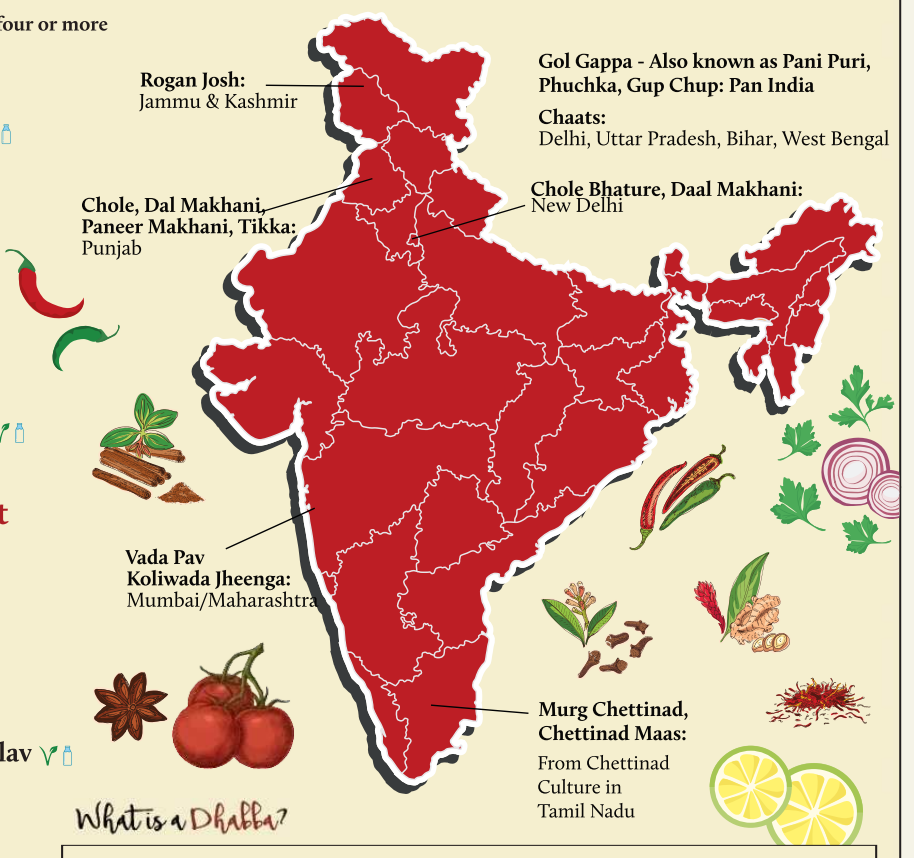
Course 1
Appetizers
- Poppadoms & Dips
- Dhabba Achaar (v)
- Gol Gappa (v)

Course 2
Starters
- Hariyali Mokal
- Gosht Kathi
- Malai Murg
- Paneer Chatpata

Course 3
The Dhabba Feast
- Dhabba Khas
- Bhuna Gosht
- Murg Maskawala
- Daal Makhani

Served With
- Makai Aur Mattar Pulav
- Ubla Chawal (v)
- Lehsuni Naan (v)
- Naan (v)
- Kachumbar (v)

Tasting Experiences by ਭੋਜਨ ਸ਼ਾਲਾ ਢਾਬਾ THE DHABBA AUTHENTIC INDIAN DINER



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 6.5

(v) Vegan option available. Please ask the team.

Crispy fried poppadoms with a tomato & mango dip, a coriander, yoghurt & mint dip and a spicy dip.
Gluten-free.

Platters

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

Tandoori Shuruvaat 25

Starter Platter For Two

A Gluten-free platter from our traditional tandoor - Rajwadi Shahi Tikka, Lehsuni Boti, Hari Phool Gobhi and Paneer Tikka. - The perfect Starter Platter.

Shuruvaati Thal 19.5

Starter Platter For Two

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

Gluten-free Starters ~ *Shuruwaat*

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.

Nawabi Pasliyan 12
Lamb chops marinated with fresh mint, cardamom and nutmeg, roasted in the tandoor.

Aloo Tikki Chaat 7.5
Fried potato patties served on tangy chickpeas and with tamarind, mint chutney and yoghurt.

Rajwadi Shahi Tikka 10.5
Tender chicken tikka from the Royal Darbars of Rajasthan, marinated and char-grilled in tandoor.

Hari Phool Gobhi 9
Broccoli marinated with yoghurt and cheese and char grilled in the tandoor.
(v) Vegan option available. Please ask the team.

Ananas Paneer Tikka 11
Cubes of paneer & pineapple in an exquisite spice marinade grilled with peppers and onions.

Koliwada Jheenga 9
King prawns in a crispy lemon and carom batter.

Hariyali Mokal 8.5
Our signature Chicken fillet flavoured with basil and lemon.

Starters ~ *Shuruwaat* *(Contains Gluten)*

"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:

Vada Pav 9
Mumbai's iconic street snack. A spiced potato fritter in a soft bun, with chutneys and fried green chilli.

Gosht Kathi 9.5
Pulled lamb and diced peppers, comes in a wrapped roomali roti.

Gol Gappa 6.5
Crispy puffed breads filled with spiced potato and chickpeas, served with sweet and spicy water.

100% NUT FREE **GLUTEN FREE OPTIONS** **VEGAN MENU AVAILABLE**

(v) 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 a discretionary 10% service charge will be applied to your bill.

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.

À LA CARTE

THE DHABBA'S SIGNATURE CLASSICS

AVAILABLE EVERYDAY

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 17.95
Cubes of paneer in an exquisite spice marinade grilled with peppers and onions.



Nawabi Pasliyan 24.5
Tender lamb chops marinated with fresh mint, cardamom and nutmeg, roasted in the tandoor to a smoky, aromatic perfection.



Lehsuni Boti 22
Lamb fillet marinated in garlic and yoghurt before being char-grilled.



Malai Murg 20.5
A mild chicken tikka flavoured with cream and cardamom.

Achari Tikka 20.5
Boneless chicken marinated with aromatic Indian pickling spices, char grilled in the tandoor.



Zaafrani Nisha 33.5
Jumbo tiger prawns marinated in unique blend of spices and flavoured with saffron, finished in tandoor.

Macchi Tikka 26.5
This is the best Scottish monkfish marinated in aromatics to bring out the special flavour. It almost bounces off the tongue.

Tandoori Sangam 50.5
Serves Two



A sumptuous tandoori platter of monkfish, lamb 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 Andaaz*

Murg Maskawala 18.95
Tandoori cooked chicken with butter, cream, tomatoes and mixed melon seeds. Our own butter chicken with a twist.

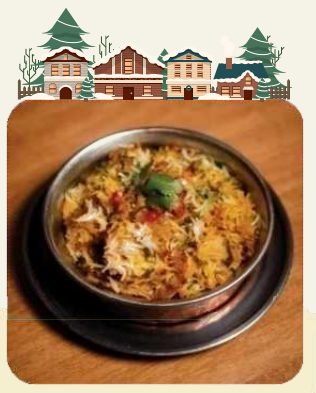
Dhabba Khas 18.95
A traditional dish of chicken with onions, tomatoes, ginger and garlic.

Murg Chettinad 21
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 21
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 16.5
Medley of sautéed Indian exotic vegetable - Indian squash, bitter gourd, cauliflower, & okra.

Aloo Gobhi Matar 14.5
A traditional tumble of potatoes, cauliflower and garden peas.

Daal Makhani 15.5
A traditional & classic buttery Indian speciality. Slow cooked black lentils, kidney beans and split chickpeas.

(v) Vegan option available. Please ask the team.

Paneer Makhani Masala 17
Soft Dhabba Paneer simmered in a velvety tomato based gravy, enriched with cream and aromatic spices.

Palak Paneer 17
Dhabba Paneer simmered in a smooth and delicate sauce of fresh spinach.

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 18.5
With seasonal vegetables and homemade paneer.

Murg Tikka Biryani 20.5
Cooked with boneless chicken breast pieces

Nihari Shahi Biryani 26
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

Served with a choice of sauce.

Rice ~ *Chawal*

Ubla Chawal 4
Steamed basmati rice.

Jeera Chawal 5
Fragrant basmati rice cooked with jeera powder and tempered with cumin seeds.

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

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

Masala Fries 5

Christmas Specials

Festive favourites, available for the Christmas season only.

Methi Dhingri Malai Murg 22
Tender chicken simmered in a smooth, creamy sauce with fresh fenugreek and mushrooms, gently spiced for a rich and comforting finish.

Raan-e-Sikandari NEW RECIPE 26
Our much loved classic, given a brand new twist this Christmas. Leg of lamb slow cooked with dark rum, herbs and spices. Allow 30 minutes.

Garlic Chilli Chicken 21
One of our most requested dishes and a firm guest favourite. Tender chicken tossed with roasted garlic and fiery red chillies.

Panchmel Daal 16
Five lentils slow cooked together for 7 to 8 hours until they meld into a deeply flavoured and hearty daal.

Goan Macchi Curry 26
Fish simmered in a tangy coconut curry with kokum, red chillies and coastal Goan spices.

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 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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