THE DHABBA
AUTHENTIC INDIAN DINER

Drinks List

Mineral

Still Water 75cl Bottle	3.95
Sparkling Water 75cl Bottle	3.95
Still Water 330ml Bottle	2.50
Sparkling Water 330ml Bottle	2.50

Juice

Orange	3.50
Pineapple	3.50

Lassi

Mango	3.95

Soft Drinks

Coca-Cola Draught	3.50
Diet Coke Draught	3.50
Schweppes Lemonade Draught	3.50
Coca-Cola 330ml Bottle	3.95
Diet Coke 330ml Bottle	3.95
Coke Zero 330ml Bottle	3.95
Irn Bru 330ml Bottle	3.95
Irn Bru Sugar-Free 330ml Bottle	3.95
Appletiser 275ml Bottle	3.95
Fentimans Ginger Beer 275ml Bottle	3.95
Soda Water Draught	1.95
Milk	2.95
Mixer Draught	1.50
Schweppes Mixer *150ml Cans*	
Indian Tonic	1.95
Slimline Tonic	1.95

Beer

Kingfisher Pint	6.95
Kingfisher 1/2 Pint	3.75
Kingfisher 330ml Bottle	5.45
Kingfisher Zero 330ml Bottle *(Non-alcoholic)*	5.45

Cider

Magners Original 568ml Bottle	5.25
Old Mout Kiwi & Lime 500ml Bottle	5.95
Old Mout Passion Fruit & Mango 500ml Bottle	5.95

Vodka

Grey Goose	5.95
Smirnoff	4.25

Rum

Bacardi	4.25
Captain Morgan Spiced	4.25
Havana Club 7	5.25
Malibu	5.25
Old Monk 7	5.25

Whisky & Bourbon

Jack Daniel's	4.95
Jameson Irish Whiskey	4.95
Johnnie Walker Black Label	5.25
Maker's Mark	4.95
The Famous Grouse	3.95
Woodford Reserve	4.95

Malt Whisky

Glenfiddich *12 Year Old, Speyside*	5.95
The Balvenie *21 Year Old, Speyside*	12.95
The Macallan *12 Year Old, Speyside*	7.95
Bowmore *12 Year Old, Islay*	5.95
Laphroaig *10 Year Old, Islay*	5.95
Highland Park *12 Year Old, Island*	5.95
Talisker *10 Year Old, Island*	6.95

Liqueurs

5 Walla Indian chai cream liqueur	5.25
Baileys	4.95
Cointreau	4.95
Sambuca	4.95
Tequila	4.95
Tequila Rose	4.95

Cognac

Hennessy	5.95
Martell VS	4.95
Rémy Martin XO	12.95

Gluten-Free Beer

Peroni Libera 330ml Bottle	5.75

Gin

Boe Violet 5.25
An incredibly smooth gin with a gorgeous colour, slightly spiced with light floral notes leaving a wonderful and delicate taste of sweet violets.
GARNISHED WITH BLUEBERRIES.

Bombay Sapphire 5.25
A fresh and lively gin, exceptionally smooth, slightly floral with bright citrus notes.
GARNISHED WITH A WEDGE OF LIME.

Hendrick's 5.95
Delightfully infused with Bulgarian rose and cucumber with the traditional juniper berries.
GARNISHED WITH A SLICE OF CUCUMBER.

Roku 5.95
A unique blend of six Japanese botanicals with hints of cherry blossoms, green tea and a light spiciness.
GARNISHED WITH A SLICE OF GINGER.

The Botanist 6.95
Exquisitely well balanced and complex artisanal gin distinctly enhanced by twenty-two locally picked wild Islay botanicals.
GARNISHED WITH MINT LEAVES & A SLICE OF LEMON.

Gordon's 4.50

Gordon's Premium Pink 4.95

Glaswegian Gin

Craobh Scottish Clementine	5.95
Craobh Scottish Berry	5.95

Indian Spirits

Single Malt Whisky

Amrut *Indian Single Malt, 46% abv.* 6.95
The original single malt from India, recognised with a Double Gold Medal at the San Francisco World Spirits Competition. Matured in Bengaluru's unique climate, it delivers rich flavours of caramel, honey and spice.

Indri *Indian Single Malt, 46% abv.* 6.95
Indri has won over 40 prestigious international awards, including the "Best World Whisky". Crafted in the foothills of the Himalayas, it's matured in ex-bourbon, wine and sherry casks to create a beautifully layered spirit of remarkable depth and balance.

Gin

Jaisalmer 5.95
Recognised as "Best Gin in Asia" at The Gin Guide Awards 2019, this gin is handcrafted with 11 botanicals, including seven from India. It offers a vibrant and balanced flavour, with notes of juniper, citrus and exotic spices.

ਭੋਜਨ ਸ਼ਾਲਾ
ਢਾਬਾ THE DHABBA
AUTHENTIC INDIAN DINER

Wine List

Wine Pairing

There's a common misconception that Indian food doesn't go well with wine. We have assiduously tested this theory and have concluded that this is very much not the case. The secret is in considering the main style or flavour of the dish that you are looking to match and identifying the right wine to accompany it.

SPICY FOOD
Heavy wines can overemphasise spice. Therefore to complement our dishes prepared using Indian spices and chilli we recommend aromatic whites such as Sauvignon Blanc and fruit-driven reds.

RICH & CREAMY
Many of our dishes are prepared using cream and butter. For these delicious, richer dishes we recommend a fuller, rounder wine. Fruity Chardonnay is perfect for white wine drinkers and to accompany our seafood dishes; on reds a juicy wine such as Shiraz is just the ticket.

HERBY DISHES
We prepare only the freshest of herbs, such as coriander, fenugreek and mint for our cuisine and to match the herb-influenced dishes on our menu we recommend crisp, herbaceous whites and savoury red wines such as Rioja.

WINE BY THE GLASS
To enable you to experiment, we are pleased to offer you a wide selection of wines by the glass. We use a wine preservation system to ensure that every glass of wine we serve is perfectly fresh and in the condition that the winemaker intended.

Red

	175ML	250ML	BTL
The Old Gum Tree Shiraz (v)	6.50	9.50	25.95

Australia, 2022
This is a classic, fruit driven Shiraz with intense, ripe raspberry and cherry flavours with overtones of vanilla and spice.
ENJOYED WITH RICH, COCONUTTY DISHES

Viña Carrasco Merlot (v)	7	9.95	27

Chile, 2023
Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.

Romero Gonzalez Malbec (v)	7	9.95	27

Argentina, 2023
This is an elegant, juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.

Réserve des Dentelles Châteauneuf-du-Pape (v) 51
France, 2022
This complex and silky smooth wine has enticing aromas of sweet spice and plums and sumptuous flavours of black fruits, red cherries, wild herbs and a hint of pepper.

Five Ravens Pinot Noir (v) 34.50
Romania
Delicate aromas of violets and cherries. The palate is brimming with red berries, with a soft, velvety finish.

Mozzafiato Primitivo (v) 31
Italy, 2023
This Primitivo has a mouth-coating palate of dried prune, date and cherry, with notes of sweet spice and a lick of chocolate. Great structure from the good balance between the soft tannins and acidity.
RECOMMENDED WITH SPICY DISHES

Conde De Castile Rioja (v) 27
Spain, 2021
Full of black fruit with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak.
ENJOYED WITH HERBY DISHES AND LAMB

White

	175ML	250ML	BTL
Ombrellino Famoso Pinot Grigio (v)	6.50	9.50	25.95

Italy, 2024
Straw yellow in colour. Fruity notes of white peach, with white floral notes. Really elegant wine, sapid, balanced and finish freshness in the mouth.
ENJOYED WITH HERBY DISHES

The Old Gum Tree Chardonnay (v)	6.50	9.50	25.95

Australia, 2023
Lifted peach and cream with lemon blossom, soft juicy palate and crisp cleansing finish make this an enjoyable easy drinking wine.
ENJOYED WITH RICH, COCONUTTY DISHES

Valle Antigua Sauvignon Blanc (v)	7	9.95	27

Chile, 2024
A bright, fresh and fruity wine with citrus and green apple flavours in abundance. Additional complexity and richness is added by a period of lees ageing.
ENJOYED WITH SEAFOOD AND SPICY DISHES

E Bonneville Chablis 44.95
France, 2023
Bright pale yellow in colour. Open nose of white fruits with a nice minerality offering complexity. The palate is well-balanced and the finish is lemon-flavoured and fresh.

Kokako Sauvignon Blanc (v) 31
New Zealand, 2023
Gooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Fresh acidity with more mid-palate weight.
ENJOYED WITH SEAFOOD AND SPICY DISHES

Riscos Viognier Reserva 31
Chile, 2024
A soft, rounded wine with notes of ripe peach and soft floral aromas. On the palate are fruity notes, with silkiness and freshness.

(v) Vegan Wine
Vegetarian Wine

Rosé

	175ML	250ML	BTL
Bel Canto Pinot Grigio delle Venezie Rosé (v)	6.50	9.50	25.95

Italy, 2023
Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste, with a good structure.

Pescadero Point White Zinfandel Rosé (v)	6.50	9.50	25.95

USA, 2022
This vibrant fruity rosé is bursting with juicy strawberries, raspberries and watermelon on the palate, giving way to a sweet and moreish finish.
RECOMMENDED WITH SPICY DISHES

Prosecco

	BTL
Prosecco Bel Canto (v)	31

Italy
Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

Prosecco Bel Canto 20cl (v)	9.50

Italy
Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

Champagne

	BTL
Dom Pérignon (v)	349.95

France, 2013
Exceptional depth, rich texture and great ageing potential characterise this iconic Champagne from Moët & Chandon, named after the Benedictine monk who pioneered Champagne.

Laurent-Perrier Rosé NV (v)	124.95

France
Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing aperitif, it also works well with a variety of dishes.

Paul Drouet Brut (v)	64

France
Apple and brioche lead the way in this medium bodied, fruity and classically biscuity style of Champagne.