ਭੋਜਨ ਸ਼ਾਲਾ ਢਾਬਾ THE DHABBA
AUTHENTIC INDIAN DINER

Christmas
The Dhabba Festive Lunch
The Chef's Mid-day Meal Selection

2 Course 22PP
3 Course 25PP

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Course 1 - Starters

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

Aloo Tikki (v)
Delicate potato patties with herbs and aromatics.

Hariyali Mokal
Tender chicken finely basted with basil and lemon.

Vada Pav (v)
Mumbai's iconic street snack, a spiced potato fritter in a soft bun.

Course 2 - Mains

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

Murg Kadhai
Tender chicken cooked with peppers, onions and bold kadhai spices.

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

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

Amritsari Chana Masala (v)
Punjabi style chickpeas cooked with onions, tomatoes, ginger and garlic, finished with a blend of Amritsari spices.

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

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

Served With

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

Ubla Chawal (v)
Steamed basmati rice.

Naan (v)
The quintessential Indian refined flour bread.

Lehsuni Naan (v)
Naan topped with fresh garlic and herbs.

Jeera Chawal (v)
Steamed basmati rice, cooked with ground and whole cumin.

Course 3 - Dessert

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

Vanilla Ice-cream (v)
A scoop of vanilla ice-cream.

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 27
Chef's choice selection of vegetables, paneer, lentils, raita with rice, bread, papad, a starter and a dessert.

Non-Veg Thali 29
Chef's choice selection of chicken, lamb, lentils, raita with rice, bread, papad, a starter and a dessert.

SIDES

Poppadoms & Dips 6.5
Crispy fried poppadoms accompanied with a tomato & mango, spicy garlic & onion and coriander, yoghurt & mint dips.
(v) Vegan option available. Please ask the team.

Raita 3
Incredibly refreshing smooth yogurt, spices and fresh vegetables.

Kachumbar 4.5 (v)
A jumble of tomatoes, cucumber, lettuce and red onions.

Laal Pyazz 3 (v)
Sliced red onions, red chilli powder, lemon wedges and green chillies.

£4 surcharge applicable per person on *Saturday & Sunday*, on 2 or 3 Course lunch and Thalis.
Enjoy the perfect festive lunch at The Dhabba. Everyday: Open till 2:30 pm

Allergy and Intolerance - Please speak to your server about any dietary requirements before you order.
(v) Vegan Vegetarian Contains Gluten Contains Dairy