ਭੋਜਨ ਸ਼ਾਲਾ
ਢਾਬਾ
THE DHABBA
AUTHENTIC INDIAN DINER

Vegan

Indian gastronomy, whilst quite diverse, has always boasted an excellent selection of traditional Vegan delicacies. Try some of these great dishes that form the backbone of the Indian Culinary Cuisine.

(V) VEGAN
CONTAINS GLUTEN

If you have any allergies or other dietary requirements, please speak to a member of our team before you order your meal.

Appetizers

Poppadoms & Dips (V) — 6.5
Crispy fried poppadoms with a tomato & mango dip, a coriander & mint dip and a spicy dip.

Starters

Aloo Tikki Chaat (V) — 7.5
Fried potato patties served on tangy chickpeas with tamarind and mint chutney.

Gol Gappa (V) — 6.5
Enhanced with refreshingly spiced tangy water. Crispy puffed breads filled with spiced potato and chickpeas, laced with freshly ground cumin.

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



Tandoori Sizzlers
FROM THE TRADITIONAL CLAY OVEN

Hari Phool Gobi (V) — 16
Broccoli marinated with aromatic Indian pickling spices, inspired by traditional achaar, then char-grilled in the tandoor.

Pickle

Dhabba Achaar (V) — 3
Our own homemade pickle of mango, lime, carrots, garlic and chillies.

Rice

Ubla Chawal (V) — 4
Steamed basmati rice

Jeera Chawal (V) — 5
Fragrant basmati rice cooked with jeera powder and tempered with cumin seeds.

Dhabba's Signature Classics

Subzi Tak-a-Tak (V) — 16.5
India itself comes to your table with this medley of sautéed Indian vegetable – Indian squash, bitter gourd, cauliflower, aubergine and okra.

Aloo Gobi Mutter (V) — 14.5
A traditional tumble of potatoes, cauliflower and garden peas.

Daal Makhani (V) — 15.5
A traditional and classic buttery north Indian speciality. Slow cooked black lentils, kidney beans and split chickpeas.

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

Pilee Daal Tadka (V) — 14
Yellow lentils, a national staple. Simmered with onions, tomatoes, ginger and garlic.

Sauce
Recommended with Tandoori Sizzlers

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

Sides & Salads

Kachumbar (V) — 4.5
A jumble of diced tomatoes, red onions, cucumber and lettuce.

Seedha Sadha Salad (V) — 6
Slices of fresh tomatoes, red onion, cucumber and carrots on a bed of crisp green lettuce.

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

Breads

Tandoori Roti (V) — 4
The classic whole-wheat bread baked in the tandoor.

Missi Roti (V) — 6
A traditional Indian flatbread made with gram flour & aromatic spices. **Gluten-free.**

Lacchedar Paratha (V) — 5
Whole-wheat, flaky, multi-layered bread.

Naan (V) — 4.5
The quintessential Indian refined flour bread. Deeply satisfying.

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

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

Vegan/Vegetarian Sharing Menu ~ 40pp

Our chefs have carefully created the Vegan/Vegetarian sharing menu that perfectly capture our tradition of dining, to share.

The Glen
For Groups of four or more.

Appetizers
- Poppadoms & Dips (V)
- Dhabba Achaar (V)

Starters
- Gol Gappa (V)
- Vada Pav (V)

Sides
- Kachumbar (V)

Mains
- Subzi Tak-a-Tak (V)
- Aloo Gobi (V)
- Panchmel Daal (V)
- Chole (V)

Served With
- Tandoori Roti (V)
- Lehsuni Naan (V)
- Ubla Chawal (V)
- Jeera Chawal (V)

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.