




After a successful soft opening in December 2002 and a very encouraging trial of nearly 3 months, 'The Dhabba' was officially announced open on Tuesday 25th February 2003, with a mouth-watering menu, which guests were able to enjoy for the first time in Glasgow.

The Dhabba taste is unique in every way because we are the first authentic Indian restaurant in Glasgow. Chef's of the highest calibre have been hand picked from India to educate the Glasgow public on what true Indian cuisine is all about. All dishes are individually prepared and everything is freshly cooked with natural herbs and spices. Nothing is artificial about the Dhabba taste. The Dhabba can also boast that our chefs have had the EXCLUSIVE responsibility of handling all catering requirements for the Prime Minister and President of India's catering requirements on their overseas tours.

As a piece of background, a Dhabba is traditionally known in India as a wayside restaurant. However, over the years, the Dhabba taste has developed so vastly, that various Deluxe Dhabba's have opened in city centre locations and many 5 star International Grand Hotels have adopted the Dhabba concept to one of their restaurants. It is this taste which has spread all over India, is now located in Candleriggs, Glasgow.

In addition to the 'a la carte menu', available from 5pm onwards, 7 days a week we also offer the following:

-  3 course Business Lunch available Monday – Friday from 12–2pm.
The Dhabba Business Lunch Menu changes on a weekly basis.
-  Take-away Service (No home deliveries – collection only) for patrons who wish to dine in the comfort of their own home. Available 7 days a week from 5pm onwards.
-  Dum Pukht recreates a 200 year old legacy that dates back to the kitchens of the 'Nawabs of Awadh'.
Please allow 30-45 minutes for your Dum Pukht dish to be served.

All said and done, it will be you who decides whether 'The Dhabba' experience is worthwhile.

We look forward to your feedback.



FOR AND ON BEHALF OF THE DHABBA

SHORBA – SOUPS

GOSHT KALI MIRCHI KA SHORBA £3.95 
An ineffable lamb soup with ground peppercorn.

MURG SHORBA £3.45
A clear tangy melange of chicken and tomato.

TAMATAR AUR DHANIYA SHORBA £3.25
A confluence of tomatoes flavoured with fresh coriander.

DAAL SHORBA £2.95
A delicious lentil soup with fresh herbs and spices garnished with rice.

SHURUVAAT – STARTERS

KOLIWADA JHEENGA £5.95
King Prawns marinated with Ajwain, lemon juice and Indian spices, folded in batter and fried.

GOSHT KATHI ROLL £5.45
Small chunks of sauteed lamb and dices of peppers rolled in roomali roti and fried.

MURG QUALIYAN £4.95
Chicken wings marinated with tamarind sauce, ginger, garlic, gram flour and deep fried.

MURG TIKKI £4.25
Flattened patties of chicken mince, mint and Indian spices and deep fried.

BHARLOAN DHINGRI (v) (n) £3.95
Fresh mushrooms filled with grated Paneer, chopped nuts, spices and deep fried.

KABAB-E-CHAMAN (v) (n) £3.95
Soft and cheesy balls of grated Paneer mixed with dry fruits, shredded spinach, mildly spiced and fried.

HARA BARA KABAB (v) £3.95
A mixture of vegetables, Paneer and shreds of spinach, flattened into patties and fried.

PAPAD ROLLS (v) £3.95
Golden popadams filled with spiced potatoes and green peas.

TANDOOR SE – FROM THE CLAY OVEN

A starter to share or on its own as a main course. Sauces to accompany main courses are listed below.

CHARCOAL GRILLED LOBSTER £24.95

Tender pieces of Lobster broiled in the tandoor and served in its shell on a sizzler.

TANDOORI NISHA £21.95

Jumbo Tiger Prawns marinated with exotic spices laced in saffron yogurt and rose petals before being roasted on a skewer.

TANDOORI MACHI £15.95

Whole Black Bream marinated with ground chillies, garlic, ginger, hint of mustard oil and tandoored. Served on a sizzler.

TANDOORI MACHI TIKKA £15.95

Tender chunks of Monkfish marinated in Tandoori spices and cooked to perfection in a clay oven.

RAAN SIKANDARI (Serves 2) £24.95

Tender whole baby leg of lamb cooked in its own juices, garlic and North Indian spices. Served on sizzler with a choice of Dark Rum or Plum sauce.

TANDOORI PASLIYAN £12.95

Lamb chops marinated in ginger, garlic, hung yogurt and North Indian masalas before being Tandoori roasted.

BOTI KABAB BADAMI (n) £10.75

Tender cubes of lamb fillet marinated with almond paste, yogurt and mildly spiced. Served dry with garnish.

MURG ACHARI TIKKA £9.95

Boneless pieces of chicken marinated in yogurt, medium masalas with an essence of pickle and Tandoor roasted.

MURG MALAI TIKKA £9.95

Boneless pieces of chicken breast marinated in elachi, Javitri and ground green chillies then folded in a paste of grated Paneer and cream before being Tandoori roasted.

RESHMI KEBAB £9.50

Chicken breast marinated with a paste of ginger, garlic and green chillies before being minced with fresh fenugreek and cooked on a skewer in the clay oven.


MANSOORI DHINGRI (v) £7.75

An assortment of wild mushrooms dipped in a blend of mild spices, fresh herbs and crushed peppercorns, skewered and roasted.

MILI JULI SABZI SEEKH (v) £7.75

Large mushrooms, potatoes, cauliflower florets, capsicums and onions, dipped in a medium marinade of Tandoori masalas and roasted in the Tandoor.

CHOICE OF SAUCES £3.50

Bhuna –  A spicy sauce of blended onions, tomato and red chillies with small diced capsicums.

Kadai – A medium sauce of blended onions and tomatoes with diced capsicums.

Saagwala – A fresh spinach puree based sauce with a hint of cream. Mild to medium.

Maskawala (n) – A tomato, cashewnut, cream and butter sauce. Served mild to medium.

(v) Vegetarian dishes (n) Contains traces of nuts

We do not accept responsibility for any allergic reaction from any dish, particularly as utensils are shared when cooking.

 Spicy   Hot

DUM PUKHT

The art of 'Dum Pukht' cooking traces its origins to the times of the 'Nawabs of Awadh' – rulers of the Northern Provinces of India during the 18th century. 'Dum Pukht' means 'to breathe' and 'to cook'. The cuisine owes its excellence to the fact that the food, sealed in a dish, is cooked in its own juices and retains all its natural aromas and flavours. Please allow 30-45 minutes for your Dum Pukht dish to be served.

JHEENGA DUM NISHA £16.95

Fresh King Prawns tempered in a creamy Ajwain marinade, Tandoor roasted before being cooked in the 'Dum' process.

MACHI DUM SUNEHRI £17.95

Pieces of Monkfish with assorted peppers in a garlic and cream sauce.

KUNDAN QALIYA £15.95

Tender lamb pieces simmered in an exotic golden yellow sauce laced with saffron and garnished with a disc of egg yolk.

MURG BEMISSAL £14.95

Boneless chicken tikka pieces simmered in a silky tomato sauce, redolent of cinnamon and cloves.

MURG KHUSK PURDAH £14.95

A resplendent of boneless chicken cured in marinade, grilled in Tandoor and finished in the 'Dum' process with a melody of vegetables.

QUSER-E-PUKHTUN (v) £10.95

Paneer sauteed in a tomato based sauce laced with cheddar cheese and cooked on 'Dum' encased in purddh of pastry.

DUM ALOO BHARWAN (v) £10.95

Spiced potatoes and peas cradled in a roast potato barrel, finished on 'Dum' with brown vegetable sauce.

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 Spicy   Hot

SAMUNDAR SE – FROM THE OCEAN

Best eaten with Indian bread or rice preparation.

TALLI HUI MASALA MACHLI £17.95

Fillet of Monkfish marinated in traditional seafood spices, then pan fried in a spicy onion and tomato sauce.

MACHI BEGUM BAHAR £17.95

Cubes of Monkfish simmered in an onion, tomato and turmeric sauce with a touch of cream served mild to medium.

JHEENGA MASALENDAR £15.95

King Prawns cooked with tomatoes and onions.
A spicy North Indian favourite!

JHEENGA MAHARAJA (n) £15.95

King Prawns marinated in Tandoori spices, sauteed with butter, simmered in a tomato based sauce with a touch cream.

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 Spicy   Hot

LAZEEZ GOSHT – LAMB PREPARATIONS

Best eaten with Indian bread or rice preparation.

ROGAN JOSH £10.95

A North Indian speciality, lamb on the bone simmered in its own juices and peppery masalas. A touch spicy!

BHUNA GOSHT £10.95

Boneless lamb pieces prepared in a typical Bhuna process, of a thick sauce without adding much water. The full spicy Bhuna.

SAAG GOSHT £10.95

Boneless chunks of lamb stewed in a thick traditional mustard leaf puree. A finger licking Punjabi speciality.

DHANIA GOSHT £10.95

Coriander lamb speciality simmered until tender and fragrant.

DAAL PALAK GOSHT £10.95

A speciality of The Dhabba. Tender lamb, yellow lentils simmered with shredded spinach.

LUCKNOWI GOSHT KORMA (n) £10.95

Boneless pieces of lamb cooked in rich sauce of onions and cashewnut, with a hint of cream.

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 Spicy   Hot

MURG KE ANDAAZ – CHICKEN PREPARATIONS

Best eaten with Indian bread or rice preparation.

MURG KALI MIRCH £10.25

A spicy dish of boneless pieces of chicken breast cooked in a traditional sauce of onions and tomato, rich in ground pepper.

MURG KADAI £10.25

A medium spiced flavoursome chicken prepared with diced capsicums.

MURG MASKAWALA (n) £10.25

Tandoori chicken pieces cooked in a creamy, tomato, cashewnut and butter sauce.

MURG SAAGWALA £10.25

Chunks of chicken breast simmered in a sauce of spinach puree, butter and mildly spiced with a touch of cream.

MURG HANDI LAZEEZ (n) £10.25

Chunks of chicken breast simmered in a sauce of spinach of browned onions, cashewnut and pistachio. Mild and flavoursome!

MURG METHI KOFTA £10.25

Minced breast of chicken meatballs simmered in a creamy sauce of fenugreek, onion and tomato. Served mild and medium!

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 Spicy   Hot

SUBZI MANDI SE – FROM THE VEGETABLE GARDEN

Best eaten with Indian bread or rice preparation.

PANEER MATTER £8.95

Paneer cubes with garden fresh peas cooked in a traditional sauce. A North Indian speciality.

PALAK PANEER £8.95

Paneer cubes simmered in a fresh spinach puree sauce flavoured with light spices and laced with a touch of cream.

PANEER ASHIANA (n) £8.95

Lightly spiced dumplings of Paneer, shreds of spinach simmered in a cashewnuts and onion sauce and garnished with ground pistachio. A mild and delicate preparation.

BHENDI DO PYAZA £8.95

Okra fingers sauteed in a minimalist onion and tomato sauce.

DHINGRI DOLMAS (n) £8.25

Mushrooms and Paneer cooked in an onion, tomato and cashewnut sauce.

ALOO CHANNA SAAG £8.25

Cubes of potatoes and boiled chickpeas cooked in our traditional and favourite bitter mustard leaf puree.

SUBZI MILONI £7.95

Seasonal vegetables cooked with subtle spices in a spinach puree sauce.

SUBZI KOFTA CURRY £7.95

Spiced dumplings of mixed vegetables simmered in a spinach puree sauce laced with a hint of cream.

ALOO GOBI MATTER MASALENDAR £7.95

Florets of cauliflower, cubes of potatoes, garden fresh peas and strips of green chilli sauteed in a minimalist sauce of onions and tomato. A touch spicy!

ALOO BENGUN CAPSICUMS £7.95

A drier dish containing cubes of potato, aubergine and capsicums.

ALOO METHI £7.95

Potato cubes and fenugreek leaves tossed together with Indian spices.

CHOLE £6.95

A Punjabi favourite white chickpea dish traditionally eaten with Bhaturs (Indian bread).

DAAL MAKHANI £5.75

Black lentils and red kidney beans slow cooked in a creamy blend of garlic, tomato and butter. Home-style Punjabi cooking at its best.

PILEE DAAL TADKA £5.25

Yellow lentils tempered with chopped onions, tomatoes, garlic and butter. A staple diet for most of the sub-continent of India.

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BASMATI KA KHAZANA – RICE MEDLEY

DHABBA 'DUM BIRYANI'

Tenderly flavoured Biryani of your choice, best eaten with a Sauce, Daal, or Raita.

- JHEENGA (King Prawns) £14.95
- GOSHT (Lamb) £13.95
- MURG (Chicken) £12.95
- SUBZI AUR PANEER (Vegetables and Paneer) £11.95

MAKAI AUR MATTER KA CHAWAL £3.45

Pulau rice, fresh green peas, shelled corn and butter with fresh coriander.

JEERA CHAWAL £3.25

Rice with cumin seeds and red chilli powder in 'Dum'.

UBLA CHAWAL £2.95

Steamed rice.

RAITA – SALADS

SADA DAHI £1.50

Plain yogurt.

PHALDHARI RAITA £1.95

An unusual combination of yogurt, seasonal fresh fruits and chopped coriander.

MILI JULI SUBZI RAITA £1.95

Yogurt with diced carrots, white radish and diced cucumber.

HARA BHARA SALAD £1.95

Mixed green salad.

TANDOORI SALAD £1.95

Our own creation of shredded salad in a medium spiced yogurt dressing.

CHUTNEYS AND PICKLES

GAJAR AUR MEWA KI CHUTNEY £1.95

Shredded carrot and raisins cooked in sugar syrup and red chilli powder.

LAHSHUN KA ACHAR £1.95

Garlic and green chilli pickle.

ROTIS – INDIAN BREADS TO SHARE

MILI JULI TOKRI (Serves 4) £6.95

Kulcha, Veg. Paratha and Plain Naan.

TANDOORI TOKRI (Serves 2) £4.25

Roti, Missi Roti and Baby Dhania Naan.

ROTIS – INDIAN BREADS

TANDOORI ROTI £1.50

Unleavened whole-wheat flour traditional Indian bread.

LACCHEDAR PARATHA £2.25

Unleavened whole-wheat flaky, buttery, multi layered Indian bread. A speciality of its kind.

ALOO PARATHA £2.95

Unleavened whole-wheat bread stuffed with seasoned potato. Loved by all!

ROOMALI ROTI £2.50

A speciality from Lucknow. *Roomal* meaning *handkerchief*. As its name suggests, soft and delicate bread, incredibly thin. A first for Scotland!

PLAIN NAAN £1.95

Unleavened refined flour bread from the North West Frontier.

GARLIC NAAN £2.95

PESHAWARI NAAN (n) £2.95

Your favourite Indian Naan stuffed with aromatic spiced blended fruits and garnished with dry fruits.

KULCHA £2.95

Unleavened refined flour bread stuffed with seasoned, grated Paneer.

BHATURA £2.95

Unleavened refined flour bread deep fried.

EUROPEAN DISHES

PRAWN PROVENCE £16.50

King Prawns blanched in black peppercorn, garlic, bay leaves with a touch of oil, before being simmered in a sauce of tomato, white wine and parsley. Served with rice.

LAMB IN PLUM AND MUSHROOM SAUCE £13.50

Cubes of boneless lamb cooked in a buttery sauce with plum puree, cream and diced mushrooms. Served with rice.

LAMB IN PEPPER SAUCE £13.50

Boneless chunks of lamb cooked in a browned red wine sauce with diced capsicums and rich in crushed peppercorns. Served with rice.

CHICKEN SHASLIK £12.50

Succulent pieces of chicken breast with mushrooms, cubes of red and yellow peppers marinated in western herbs, grilled to perfection and served with steamed rice and vegetables.

CHICKEN STROGANOFF £12.50

Juliennes of chicken, cooked in a rich creamy white wine sauce, served with steamed rice.

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