

**Phone ahead to save waiting  
for your order: 0141 553 1249**

**SHORBA – SOUPS**

**MURG SHORBA** £2.95  
A clear tangy melange of chicken and tomatoes.

**GOSHT KALI MIRCHI KA SHORBA** £2.95  
An ineffable lamb soup with peppercorn. Peppery!

**TAMATAR AUR DHANIYA SHORBA** £2.50  
A confluence of tomatoes flavoured with fresh coriander.

**DAL SHORBA** £2.50  
A delicious lentil soup with fresh herbs and spices garnished with rice.

**SHURBUVAAT – STARTERS**

**KOLIWADA JHEENGA** £4.95  
King Prawns marinated with aqwaain, lemon juice and Indian spices, folded in batter and fried.

**GOSHT KATHI ROLL** £4.25  
Pieces of lamb and dices of peppers rolled in roomali roti and fried.

**MURG TIKKI** £4.25  
A mixture of chicken mince, mint, Indian spices flattened and deep fried.

**BHARLOAN DHINGRI (V) (n)** £3.50  
Fresh mushrooms filled with Indian homemade cheese, chopped nuts, spices and fried.

**KABAB-E-CHAMAN (V) (n)** £3.50  
Indian homemade cheese balls mixed with dry fruits, spinach, Indian herbs and fried.

**HARA BARA KABAB (V)** £3.50  
A mixture of vegetables, spinach, Indian homemade cheese, flattened and deep fried.

**PAPAD ROLLS (V)** £3.50  
Golden papadams with filling of spiced potatoes and green peas served with chutney.

**TANDOOR SE – FROM THE CLAY OVEN AND GRILL FIRE**

*Recommended as a starter to share or on its own as a main course plus one sauce. (see sauces)\**

**TANDOORI NISHA** £19.95  
Jumbo tiger prawns marinated with exotic spices laced in saffron yoghurt and rose petals, barbecued in clay oven.

**TANDOORI MACHHI TIKKA** £14.95  
Tender cubes of monk fish marinated in special tandoori spices with mustard oil and cooked to perfection in a clay oven.

**BOTTI KABAB BADAAMI (n)** £9.75  
Tender chunks of lamb filets marinated with almond paste, yoghurt flavoured with light Indian spices and cooked to perfection.

**GOSHT SHEEK KABAB** £9.75  
Lightly spiced juicy lamb mince kabab that is not too hot!

**MURG ACHARI TIKKA** £8.95  
Boneless pieces of chicken marinated in yoghurt with a unique pickled based masala and cooked in clay oven.

**MURG MALAI TIKKA** £8.95  
Succulent pieces of chicken flavoured with elachi, jowite green chillies, folded in homemade Indian cheese and fresh cream, cooked in clay oven.

**MANNSOURE DHINGRI (V)** £6.95  
Whole large mushrooms dipped in authentic mixed greens, Indian herbs with crushed peppercorns.

**MILLI JULI SABZI SEEKH (V)** £6.95  
Large mushrooms/potatoes/cauliflower florets/peppers and onions marinated in our chef's recipe and cooked in clay oven.

*\*Choice of sauces to accompany menu items: Saagwala, Kaddi, Bhuna or Maskawala £2.50*

**SUBZI MANDI SE – FROM THE VEGETABLE GARDEN**

*Best eaten with Indian bread or rice preparation.*

**DHINGRI MUTTER TAVVA MASALA** £6.95  
Garden fresh peas and mushrooms stir fried in a rich gravy.

**PANEER MUTTER** £7.50  
Homemade Indian cheese cubes with garden fresh peas cooked in a traditional gravy. A speciality of North India!

**PALAK PANEER** £7.50  
Homemade Indian cheese cubes blended with spinach, flavoured with light spices and laced with cream.

**PANEER ASHIANA (n)** £7.50  
Homemade Indian cheese dumplings filled with spinach and simmered in a rich cashew nuts and onion gravy with exotic Indian spices garnished with pistachios.

**DHINGRI DOLMAS (n)** £6.95  
Mushrooms and homemade Indian cheese cooked in an onion, tomato and cashew nut gravy.

**SUBZI MILONI** £6.95  
Seasonal vegetables cooked with spinach puree in mild Indian spices.

**SUBZI KOFTA CURRY** £6.95  
Dumplings of vegetables and spinach simmered in a spinach based gravy laced with cream.

**ALOO GOBI MUTTER** £6.95  
Florets of cauliflower, potato cubes and green peas toasted together with ginger, chillies and tomatoes.

**MASALEPAR** £6.95  
Florets of cauliflower, potato cubes and green peas toasted together with ginger, chillies and tomatoes.

**DUM ALOO** £5.95  
Cubes of potatoes cooked in a rich yoghurt based gravy with spices, mild and rich in taste!

**ALOO METHI** £6.95  
Potato cubes and fenugreek leaves tossed together with Indian spices.

**DAL PALAK** £4.50  
Yellow lentil laced with spinach and cooked to perfection.

**DESHI KHANE KI BAHAR-MURG KE ANDAAZ – CHICKEN PREPARATIONS**

*Best eaten with Indian bread or rice preparation.*

**MURG-MASKAWALA (n)** £10.25  
Tandoori chicken pieces cooked in butter, tomato based gravy laced with cream.

**MURG KALI MIRCH** £9.25  
Succulent chicken pieces cooked with peppercorns and spices in a traditional way. Peppery and spicy!

**MURG KADAI** £9.25  
Tender chicken prepared with Indian spices in an Indian wok.

**MURG SAAGWALA** £9.25  
Home-style Punjabi cooking at its best! Cubed chicken simmered in tender spinach puree, mildly spiced.

**MURG HANDI LAZEZ (n)** £9.25  
Succulent pieces of chicken cooked in a rich gravy of browned onions, cashew nut and pistachio, mild and rich in taste.

**LAZEZ GOSHT – LAMB PREPARATIONS**

**ROGAN JOSH** £9.95  
Lamb on the bone simmered with Indian spices in its own juices, a typical North Indian speciality.

**DHANIYA GOSHT** £9.95  
Coriander lamb speciality. Unusual flavoured lamb preparation, mild and fragrant.

**BHUNA GOSHT** £9.95  
Boneless lamb pieces prepared in a bhuna process which involves stir frying with spices in oil without adding much water in a thick gravy.

**DAL PALAK GOSHT** £9.95  
A speciality of Dhabba. Tender lamb cooked in yellow lentil simmered along with shredded spinach. A taste you will relish!

**LUCKNOWI GOSHT KORMA (n)** £9.95  
Boneless lamb pieces cooked in rich gravy of onions, cashew nuts and laced with cream. A Nawabi preparation.

**BASMATI KA KHAZANA - RICE MEDLEY**

**DHABBA 'DUM BIRYANI'** £13.50  
Tenderly flavoured Biryani of your choice, best eaten with a sauce, or dal, or raita.

**- Jheenga (King Prawns)** £13.50  
**- Gosht (Lamb)** £12.50  
**- Murg (Chicken)** £11.50  
**- Subzi Aur Paneer** £10.50  
*(Vegetables & Homemade Indian Cheese)*

**RAITA / YOGURT / SALADS**

**PHALDHARI RAITA** £1.50  
An unusual combination of seasonal fruits, green chillies and fresh coriander.

**MILLI JULE SUBZI KA RAITA** £1.50  
Made with garden fresh tomatoes, cucumber and onions.

**ROTIS - INDIAN BREADS**

**BHARLOAN PARATHA** £2.50  
Unleavened wholewheat flour bread stuffed with potatoes/mixed vegetables.

**KULCHA** £2.50  
Unleavened refined flour bread stuffed with homemade Indian cheese.

**LACCHEDAR PARATHA** £1.95  
Unleavened wholewheat multi layered butter filled Indian bread, speciality of its kind.

**KHANKATI ROTI** £1.50  
Unleavened wholewheat Indian bread. A traditional bread.

**PLAIN NAAN** £1.75  
**GARLIC NAAN** £2.50  
**PESHAWARI NAAN (n)** £2.50  
Your favourite Indian naan stuffed with dry fruits and garnished.

**ROOMALI ROTI** £2.25  
Handkerchief bread from Lucknow - as the name suggests, a soft very delicate bread, incredibly thin.

**AUTHENTIC NORTH INDIAN BRUNCH**  
Every Saturday and Sunday 1-5pm.

**DUM PUKHT**  
Sunday to Thursday.

**3 COURSE BUSINESS LUNCH**  
Monday to Friday 12-2pm.

*To order or for further information please call 0141 553 1249.*

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