

Opening Hours

Monday to Thursday
12pm - 2pm (last orders 1.30pm) &
5pm - 10pm (last orders 9.30pm)

Friday
12pm - 2pm (last orders 1.30pm) &
5pm - 10:30pm (last orders 10pm)

Saturday
12pm - 10:30pm (last orders 10pm)

Sunday
12pm - 10pm (last orders 9.30pm)



Reach Us



@thedhabba

0141 553 1249

www.thedhabba.com

ESTABLISHED 2002

GLASGOW, SCOTLAND

AVAILABLE EVERYDAY

A JOURNEY THROUGH NORTH INDIA

AT THE DHABBA WE ARE PROUD TO PRESENT ABSOLUTELY AUTHENTIC NORTH INDIAN CUISINE AS IT REALLY IS.

100% NUT FREE



Poppadoms & Dips



6.5

Crispy fried poppadoms accompanied with a tomato & mango dip and a coriander & mint dip.

Chaat Pakodi

Indian street food or chaat does not mean mere snacks or hors d'oeuvres. The very concept is almost a way of life, eating in a style which becomes almost compulsive — flavours which encompass sour, sweet, tangy crunchy, spicy and irresistible.

Dahi Papdi Chaat

Crunchy spicy wafers, a topping of potato with chickpeas, covered with sweet and sour yogurt, a dash of tamarind and mint.

6

Bhel Puri

Puffed rice, sev, potato and mango with a drizzle of tamarind chutney.

6

Dahi Bhalla

Dumplings of lentils in spiced and sweet yogurt.

6

Gol Gappa

Enhanced with refreshingly spiced tangy water — Crispy puffed breads filled with spiced potato and chickpeas, laced with freshly ground cumin.

6

Samosa Chaat

Samosa pieces, chickpeas, crisp salad and sweet and savoury yogurt.

6

Aloo Tikki Chaat

Deep fried potato patties served on tangy chickpeas and drizzle with tamarind, mint chutney and yoghurt.

7

Starters ~ Shuruwaat

“The beginning of a fabulous meal should set the tone for the rest of it, just as the end of it should be the flourish of an ample repose; a belief that the world is nearly perfect”. So wrote the author, philosopher and gastronome Jean Anthelme Brillat-Savarin in 1812, and it surely applies today. Certainly The Dhabba would agree. So to start:

Paneer Chatpatta

The Dhabba's own homemade paneer skewered with peppers and onions with a spicy sauce.

Malai Murg

A mild chicken tikka flavoured with cream and cardamom.

Gosht Kathi

Pulled lamb and diced peppers comes in a wrapped roomali roti.

Pataka Pankh

Tandoori chicken wings tossed in a tangy spicy sauce.

Tawa Macchi

Fillet of sea bass with a hint of carom.

Hariyali Mokul

Chicken mini-fillets flavoured with basil.

Koliwada Jheenga

King prawns in a crispy lemon and carom batter.

Subzi Tikdee

A splendid vegetarian trio — Indian potato croquettes, papad wrap and stuffed mushrooms.

Subzi Samosa

Homemade pastry folded stuffed with spiced potatoes and green peas.

Shuruvaati Thal

Serves Two

A superb display of king prawns, lamb, chicken and vegetarian starters which does what starters should do — start you off!

Tandoori Clay Oven

The tandoor is an oven made in earthenware pottery traditional throughout all civilizations but is still widely used throughout Asia, especially in India where it has produced mouth watering roasts for over five thousand years.

In India — and certainly The Dhabba — it has reached perfection.

The results of tandoori cooking, whether it be bread, vegetables or meats, are healthy and avoid high cholesterol and fats. More often than not, the various meats are marinated in Indian cookery which means the flavours are sealed into them, ending up with a succulence you will remember.

Paneer Tikka

Cubes of Paneer in an exquisite spice marinade grilled with peppers and onions.

Hari Phool Gobi

Florets of broccoli marinated with yoghurt, cheese and olive oil chargrilled in the tandoor.

Subzi Seekh

Ideal for vegans. Cauliflower, potatoes, mushrooms, peppers and onions. Ideal for anybody.

Murg Angar

Tandoori boneless chicken thighs coated in butter roasted gram flour.

Malai Murg

A mild chicken tikka flavoured with cream and cardamom.

Achari Tikka

Boneless spiced chicken tikka.

Adraki Pasliyan

Char-grilled lamb chops marinated in pickled ginger, red chillies.

Lehsuni Boti

Lamb fillet marinated in garlic and yogurt before being char-grilled.

Anari Macchli

Char-grilled Scottish salmon flavoured with pomegranate and carom seeds.

Macchi Tikka

This is the best Scottish monkfish marinated in aromatics to bring out the special flavour. It almost bounces off the tongue.

Zafrani Nisha

Jumbo tiger prawns marinated in unique blend of spices and flavoured with saffron. Finished in Tandoor.

Tandoori Sangam

Serves Two

A huge mixed platter of tandoori monkfish, lamb and chicken. An ideal dish. Ideal that is, for greedy people.

Sauces

Maskawala

A rich but mild sauce of tomatoes, mixed melon seeds.

Palakdar

A delicate blend of fresh herbs and spinach.

Masaledar

This blend of onions, tomatoes and chillies is quite hot but refreshing at the same time.

Salan

An aromatic medium sauce with herbs, khus khus and melon seeds.

Side Salads

Kachumbar

A jumble of diced tomatoes, red onions, cucumber and lettuce.

Seedha Sadha Salad

Slices of fresh tomatoes, red onion, cucumber and carrots on a bed of crisp green lettuce.

Laal Pyazz

Sliced red onions, red chilli powder, green chillies and a wedge of lemon.

Raita

Yogurt with subtle spices and cucumber.

Dhabba Achaar

Our own homemade pickle of mango, lime, carrots, garlic and chillies.

Vegan Menu Available

VEGAN VEGETARIAN CONTAINS EGG CONTAINS DAIRY CONTAINS GLUTEN

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

What is a Dhabba?

In North India, roadside truck stops are commonly known as dhabba's. For generations these family run establishments have been captivating hungry travellers with their own menu of closely guarded recipes, passed on from father to son. Over time, the remarkable taste of these dhabbas soon began to spread from the highways into the cities. Many internationally acclaimed hotels started adopting the concept of the dhabba into their own restaurants, with some laying claim to being the best Indian restaurants in the world. We, at The Dhabba, are proud to present real North Indian cuisine in its finest form

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.

TIME HONoured TRADITIONAL MIXTURES OF AUTHENTIC MASALAS

Vegetarian

~ Subzi Mandi Se



Bhendi Do Pyaza   13.5
Okra and red onions with cumin, ginger and a hint of green chillies.


Subzi Tak-a-Tak   14
India itself comes to your table with this medley of sautéed Indian vegetable – Indian squash, bitter gourd, cauliflower, aubergine and okra.

Aloo Gobi Mutter   12.5
A traditional tumble of potatoes, cauliflower and garden peas.

Aloo Bengun Shimla  13
A classic medley of potato, aubergine and peppers.



Daal Makhani  13.5
A traditional and classic buttery north Indian speciality. Slow cooked black lentils, kidney beans and split chickpeas.



Chole   12.5
Chickpeas in a smooth Indian gravy.

Pilee Daal Tadka  12.5
Yellow lentils, a national staple. Simmered with onions, tomatoes, ginger and garlic.

Paneer

~ Ghar Ka Paneer

Paneer Makhani Masala   15
Paneer in a mild, tomatoey but rich, creamy sauce.


Palak Paneer   15
Paneer simmered in a smooth and delicate sauce of fresh spinach.

Malai Kofta   15
Hearty dumplings of paneer simmered in khus khus and cream.

Paneer Shimla     15
Paneer with peppers and onions.

Chicken

~ Murg ke Andaaz

Murg Maskawala  16.5
Our own butter chicken with a twist. Tandoori cooked chicken with cream, tomatoes and mixed melon seeds. Buttery, gentle with the strength underlying its superbly mild flavour.

Murg Kadai  16.5
Every Dhabba throughout India, has this chicken tossed with mixed peppers and onions.




Dhabba Khas   16.5
A traditional dish of chicken with onion, tomatoes, ginger and garlic.



Methi Murg 16.5
A comforting and herby farmhouse preparation with chicken and fresh fenugreek.

Murg Daal Palak 16.5
Chicken breast pieces simmered in lentils and shredded spinach.

The Royal Biryani


Slow cooked in a sealed pot, it takes to robust meats, or vegetables with sumptuous opulence. It can be beautifully enhanced by subtle, or complex sauces. Historically the food of kings. All the aromatic tastes, and colours of India make this, almost a genre. A palatial dish and one of the most regal experiences of the food world.

Served with a choice of sauces:
The beautifully aromatic **Salan** , herby and spicy. Or perhaps the smooth, springtime-like famous **Raita**   with yogurt, spices and fresh vegetables.

Subzi aur Paneer Biryani   17
With seasonal vegetables and homemade paneer.

Murg Biryani  19
Cooked with boneless chicken breast pieces.

Gosht Biryani  20
A satisfyingly splendid boneless lamb dish.



Jheenga Biryani  23
A King Prawn triumph.

Lamb & Goat

~ Lazeez Gosht

Rogan Josh   19
The original and best Kashmiri dish traditionally prepared with goat on the bone

Bhuna Gosht 18
Sautéed lamb with onions, tomatoes, and peppers. Perhaps the most famous Indian lamb dish of all time. It is especially splendid at The Dhabba.

Laal Maas   18
Fiery lamb dish with caramelised onions, poppy seed paste and crushed red chillies. For the most ferocious Bengal Lancer.


Dhania Gosht  18
Lamb simmered with fresh coriander. Fragrant,smooth and silky.

Raan-e-Sikandari 22.5
This is leg of lamb cooked with dark rum, herbs and spices. For this favourite of the great Sikh soldiers of the British Raj, now, much enjoyed by connoisseurs, you must allow thirty minutes for this to be served.

Kundan Kaliya    20
A ‘Dum Phukt’ preparation like no other. Tender Lamb, mildly spiced and slow cooked in a velvety sauce with star anise and topped with an egg.

Rice ~ Chawal

Ubla Chawal  3.5
Steamed basmati rice.

Jeera Chawal  4.5
Cumin flavoured basmati rice.

Makai Aur Mattar Ka Chawal   5
Basmati rice with green peas, sweetcorn and coriander.

 VEGAN

 VEGETARIAN

 CONTAINS EGG

 CONTAINS DAIRY

 CONTAINS GLUTEN

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

Seafood

~ Samunder Se

Nisha Lababdar  26.5
Fresh jumbo tiger prawns in a creamy a velvety sauce.

Ajwaini Macchli  23
Monkfish in an aromatic sauce of onion and carom.

Panch Phoran Macchli  23
Grilled Scottish salmon flavoured with a unique blend of five spices.


Rasedar Macchli 23
Sea bass fillet with poppy seed and melon seeds.

Baowli Jheenga 22
King prawns sautéed with peppers and potatoes.


Breads ~ Roti



Paneer Kulcha    6
Grated homemade paneer, spices and herbs filled in a refined flour bread.

Tandoori Roti   3
The classic whole-wheat bread baked in the tandoor.

Missi Roti  3.5
Made from gram flour. Gluten-free.

Lacchedar Paratha   4
Whole-wheat, flaky, multi-layered bread.

Aloo Paratha   6
A whole-wheat stuffed bread with spiced potato. A superior large ‘tattie scone’.

Naan   3.5
The quintessential Indian refined flour bread. Deeply satisfying.

Lehsuni Naan   4.5
Naan topped with fresh garlic and herbs. For those who love garlic this hits the spot

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

Naan e Bhurani   6
Naan topped with cheddar cheese, coriander and fresh garlic.

Sharing Menus for Groups

Our chefs have carefully created a range of menus that perfectly capture our tradition of dining, to share.
For Groups of four or more.








Firoza ~ 30pp

Papad & Dips  
Dhabba Achaar   

CHAAT PAKODI
Gol Gappa  

TO START
Shuruvaati Thal   

FOLLOWED BY
Bhuna Gosht
Dhabba Khas  
Murg Maskawala 
Palak Paneer  





SERVED WITH
Ubla Chawal 
Jeera Chawal 
Naan  
Lehsuni Naan  
Seedha Sadha Salad 








Neelam ~ 35pp

Papad & Dips  
Dhabba Achaar   

CHAAT PAKODI
Gol Gappa  

TO START
Anari Macchli
Lehsuni Boti 
Malai Murg 

FOLLOWED BY
Laal Maas  
Murg Kadai 
Murg Maskawala 
Malai Kofta  

SERVED WITH
Ubla Chawal 
Jeera Chawal 
Lehsuni Naan  
Peshwari Naan  
Kachumbar 



Panna ~ 40pp

Papad & Dips  
Dhabba Achaar   

CHAAT PAKODI
Gol Gappa  

TO START
Macchi Tikka 
Adraki Pasliyan 
Achari Tikka  

FOLLOWED BY
Rasedar Macchli
Kundan Qaliya   
Dhabba Khas  
Murg Daal Palak

SERVED WITH
Ubla Chawal 
Makai & Mattar Ka Chawal  
Lacchedar Paratha  
Peshwari Naan  
Kachumbar 



Maanik ~ 50pp

Papad & Dips  
Dhabba Achaar   

CHAAT PAKODI
Gol Gappa  
Bhel Puri 

TO START
Zaffrani Nisha 
Macchi Tikka 
Adraki Pasliyan 
Malai Murg 

FOLLOWED BY
Nisha Lababdar 
Raan-e Sikandari
Methi Murg
Murg Kadai 

SERVED WITH
Jeera Chawal 
Makai & Mattar Ka Chawal  
Lehsuni Naan  
Peshawari Naan  
Seedha Sadha Salad 
Raita  