

**Opening Hours**  
Monday to Thursday  
12pm - 2pm & 5pm - 10:30pm  
Friday  
12pm - 2pm & 5pm - 11pm  
Saturday  
1pm - 11pm  
Sunday  
1pm - 10:30pm

# THE DHABBA

भोजन माला  
छाया

AUTHENTIC NORTH INDIAN DINER

**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.

## 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. Clean, clear and fulfilling. 4.95

### Gol Gappa

Enhanced with spicy tangy water — this crispy puffed bread filled with spiced potato, and chickpeas laced with freshly ground cumin, is a splendidly refreshing dish. 4.95

### Samosa Chaat

Samosa pieces, chickpeas, crisp salad and sweet and sour yogurt. Seemingly simple, this is wonderfully subtle yet arresting. 5.95

### Bhel Puri

A dish of puffed rice, sev, potato, mango, with a drizzle of tamarind chutney. Touches every point of the palette. 5.95

### Dahi Bhalla

Dumplings of lentils in well-spiced sweet yogurt. Savoury fresh and tantalising. 5.95

### Ragada Pattice

Potato patties and white peas topped with mint chutney. Light yet filling, with a splendid rush to the palette. 5.95

### Tokri Chaat

A meal of savouries, potato, cucumber, and pomegranate filled in a roasted poppadom bowl, drizzled with cool yogurt and a pot-pourri of sauces. 6.95

## Starters

"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:

### Anari Macchli

Pomegranate and carom helps this char-grilled Scottish prime salmon to burst with its native glory. 9.50

### Tawa Macchi

Fillet of sea bass with subtle hints of carom. Fresh and enlightening. 6.95

### Koliwada Jheenga

King prawns are given a spicy savoury glazing with a delicate crispy touch. 6.95

### Adraki Pasliyan

Marinated in pickled ginger and red chillies, these charcoal roasted lamb chops have an oriental exoticism which surprises. 8.95

### Gosht Kathi

This dish of pulled lamb and diced peppers comes in a wrapped roomali roti. 6.50

### Achari Tikka

Very spicy coated chicken breast, baked over charcoal for a Sultan, (or a Sultana). 6.95

### Murg Qualiyan

Marinated with tandoori spices and gently cooked in the char-grill, these wings of chicken give the first blast of trumpets which herald your repose to come. 5.95

### Hariyali Mokal

Chicken finely basted with basil and lemon. As tender as the dawn over a distant hill. 5.95

### Paneer Chatpatta

The Dhabba's own homemade paneer cheese skewered with peppers and onions with a spicy tomato tang. 5.50

### Subzi Tikdee

A splendid vegetarian trio — Indian potato croquettes, papad wrap and stuffed mushrooms. 4.95

Serves Two

### Shuruvaati Thal

A superb display of king prawns, lamb, chicken and vegetarian starters which does what starters should do — start you off! 12.95

FROM THE TRADITIONAL

## Tandoori 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.

Tandoori cooking requires considerable skill, much as a ceramicist would need — deciding on time, heat regulation, preparation of materials — even the methods of basting the ingredients resemble the needs of such things as glazing pottery would be to a potter.

The Dhabba has the luxury of an expert in its chef who knows all there is to know in this most arcane of cooking methods.

### Subzi Seekh

Ideal for vegans. Cauliflower, potatoes, mushrooms, peppers and onions. Ideal for anybody. 11.95

### Paneer Tikka

Cubes of Paneer in an exquisite spice marinade grilled with peppers and onions. 12.95

### Achari Tikka

A spiced chicken baked over charcoal for a Sultan, (or a Sultana). 13.95

### Malai Murg

Cardamom and cream make this soft succulent chicken dish into a tandoor dream. 14.95

### Tandoori Sangam

Serves Two

A huge mixed platter of tandoori monkfish, lamb and chicken. An ideal dish. Ideal that is, for greedy people. 34.95

### Tandoori Chooza

A slow roasted half chicken on the bone marinated in traditional tandoori spices makes this dish a very special treat. 15.95

### Lehsuni Boti

This durbar of delight is a splendour of lamb fillet marinated with yogurt and garlic is mildly spiced. But enough for you to order again and again. 16.95

### Adraki Pasliyan

Marinated in pickled ginger and red chillies, these charcoal roasted lamb chops have an oriental exoticism which surprises. 18.95

### Anari Macchli

Pomegranate and carom helps this char-grilled Scottish prime salmon to burst with its native glory. 19.95

### Macchi Tikka

This is the best Scottish monkfish marinated in aromatics to bring out the special flavour. It almost bounces off the tongue. 21.95

### Zaffrani Nisha

When you have fresh jumbo tiger prawns, a saffron marinade, a slight charring, you have a gust of the sea, of the very orient of Sinbad. 32.95

## Sauce on the side

Recommended when ordered as a main.

All the food 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.

### Masaedar

This blend of onions, tomatoes and chillies is quite hot but refreshing at the same time. 4.25

### Salan

An aromatic medium sauce with herbs, khus khus and melon seeds. Fresh and flavoursome. 4.25

### Palakdar

A wonderful panoply of herbs and fresh spinach leaves. Popeye would go from strength to strength on this. 4.25

### Maskawala

A very rich but mild sauce of tomatoes, mixed melon seeds and cream. Great with any dish. 4.25

WE ARE A NUT  
FREE RESTAURANT

### Chota Papad

Mini Poppadoms. 1.50

### Chota Papad & Dips

Mini poppadoms accompanied with a tomato & mango dip and a coriander & mint dip. 2.95



VEGAN VEGETARIAN CONTAINS GLUTEN  
CONTAINS DAIRY CONTAINS EGG

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

