

Poppadoms & Dips 6.5

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

Starters

Gosht Kathi

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

Pataka Pankh

Tandoori chicken wings tossed in a tangy spiced sauce.

Hariyali Mokal

Chicken mini-fillets flavoured with basil.

Paneer Chatpatta

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

Subzi Tikdee

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

Bhel Puri

A dish of puffed rice, sev, potato, mango, with a drizzle of tamarind chutney.

Salads

Kachumbar 4

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

Seedha Sadha Salad 5

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

Raita 2.5

Yogurt with subtle spices and cucumber.

Laal Pyazz 2.5

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

Mains

Dhabba Khas

Traditional dish of chicken with onion, tomatoes, ginger and garlic.

Murg Kadai

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

Murg Maskawala

Our own butter chicken with a twist. Tandoori cooked chicken with cream, tomatoes and mixed melon seeds.

Paneer Shimla

Paneer with peppers and onions.

Palak Paneer

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

Laal Maas

Fiery lamb dish with caramelised onions, poppy seed paste and crushed red chillies.

Bhuna Gosht

Sautéed lamb with onions, tomatoes, and peppers. Perhaps the most famous Indian lamb dish of all time.

Dhania Gosht

Lamb simmered with fresh coriander. Fragrant, smooth and silky.

Aloo Gobi Mutter

A traditional tumble of potatoes, cauliflower and garden peas.

Pilee Daal Tadka

Yellow lentils, a national staple. Simmered with onions, tomatoes, ginger and garlic.

Dhabba Achaar 2.5

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

served with

Ubla Chawal

Steamed basmati rice.

Jeera Chawal

Cumin flavoured basmati rice.

Naan

The quintessential Indian refined flour bread.

Lehsuni Naan

Naan topped with fresh garlic and herbs.