

TASTING MENUS FOR GROUPS

MAGNIFICENT DISHES ARRANGED IN SET MENUS FOR GROUPS OF FOUR OR MORE.

These are assortments of different dishes for all to share. This gives everybody an opportunity to savour — or indeed discover — the astonishing variety of North Indian cuisine enjoyed for centuries by kings, peasants, warriors and legends of the past.

Firoza

Turquoise

25 per person

TO START

Shuruvaati Thal

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

Dhabba Achaar

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

FOLLOWED BY

Bhuna Gosht

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

Dhabba Khas

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

Murg Maskawala

Tandoori cooked chicken with cream, tomatoes and mixed melon seeds. Buttery, gentle with the strength underlying its superbly mild flavour. Long lasting and peaceful.

Palak Paneer

A robust preparation of paneer and spinach leaves. Popeye's eyes would pop at this!

SERVED WITH

Ubla Chawal

Steamed basmati rice.

Jeera Chawal

Cumin flavoured basmati rice.

Naan

The quintessential Indian refined flour bread. Deeply satisfying.

Lehsuni Naan

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

Neelam

Sapphire

30 per person

CHAAT PAKODI

Bhel Puri

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

TO START

Anari Macchli

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

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.

Malai Murg

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

Dhabba Achaar

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

FOLLOWED BY

Laal Maas

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

Dhania Gosht

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

Murg Kadai

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

Murg Maskawala

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SERVED WITH

Ubla Chawal

Steamed basmati rice.

Jeera Chawal

Cumin flavoured basmati rice.

Lehsuni Naan

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

Peshawari Naan

An unusual naan, this is stuffed with a sweet filling of semolina, coconut, dates, cardamom and fennel.

Panna

Emerald

35 per person

CHAAT PAKODI

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.

TO START

Macchi Tikka

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

Adraki Pasliyan

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

Achari Tikka

Spiced chicken breast, baked over charcoal. Fit for a Sultan, (or a Sultana).

Dhabba Achaar

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

FOLLOWED BY

Rasedar Macchli

Sea bass fillet with khus khus and melon seeds. Gently sauced and very refreshing.

Kundan Qaliya

Tender lamb, mildly spiced and slow cooked in an elegant sauce with star anise and topped with an egg.

Dhabba Khas

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

Murg-e-Changezi

A whole grilled chicken breast slowly cooked in a masala with chicken stock. This sumptuous dish for Moghul kings of history is necessarily a slow affair.

SERVED WITH

Ubla Chawal

Steamed basmati rice.

Makai Aur Mattar Ka Chawal

Basmati rice with green peas, sweetcorn and coriander. Fresh and fragrant.

Lacchedar Paratha

Whole-wheat, flaky, multi-layered bread.

Peshawari Naan

An unusual naan, this is stuffed with a sweet filling of semolina, coconut, dates, cardamom and fennel.

Laal Pyazz

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

Maanik

Ruby

45 per person

CHAAT PAKODI

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.

TO START

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.

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Malai Murg

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

Dhabba Achaar

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

FOLLOWED BY

Panch Phoran Macchli

Grilled Scottish salmon flavoured with a unique blend of five spices.

Raan-e-Sikandari

This is leg of lamb cooked with dark rum, herbs and spices. A favourite of the great Sikh soldiers of the British Raj, now, much enjoyed by connoisseurs.

Bemmisal Handi

Tandoori chicken pieces in a satiny sauce of tomatoes laced with cardamom. Bright, fresh and full of sunlight.

Murg Kadai

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

SERVED WITH

Jeera Chawal

Cumin flavoured basmati rice.

Makai Aur Mattar Ka Chawal

Basmati rice with green peas, sweetcorn and coriander. Fresh and fragrant.

Lehsuni Naan

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

Peshawari Naan

An unusual naan, this is stuffed with a sweet filling of semolina, coconut, dates, cardamom and fennel.

Laal Pyazz

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

9.95 per person

Lunch Offer

Monday - Friday : 12pm - 2pm

Three Course Meal or
North Indian Thali

BE A PART OF ROYALTY

Join the Bapu Hospitality Royalty programme and get access to special offers and discounts. Best of all its free!
www.bapuhospitality.com/royalty

TASTING MENU SUBSTITUTIONS

Vegan, vegetarian and gluten-free options are available on all tasting menus. Please ask your server for more information regarding any dietary requirements.