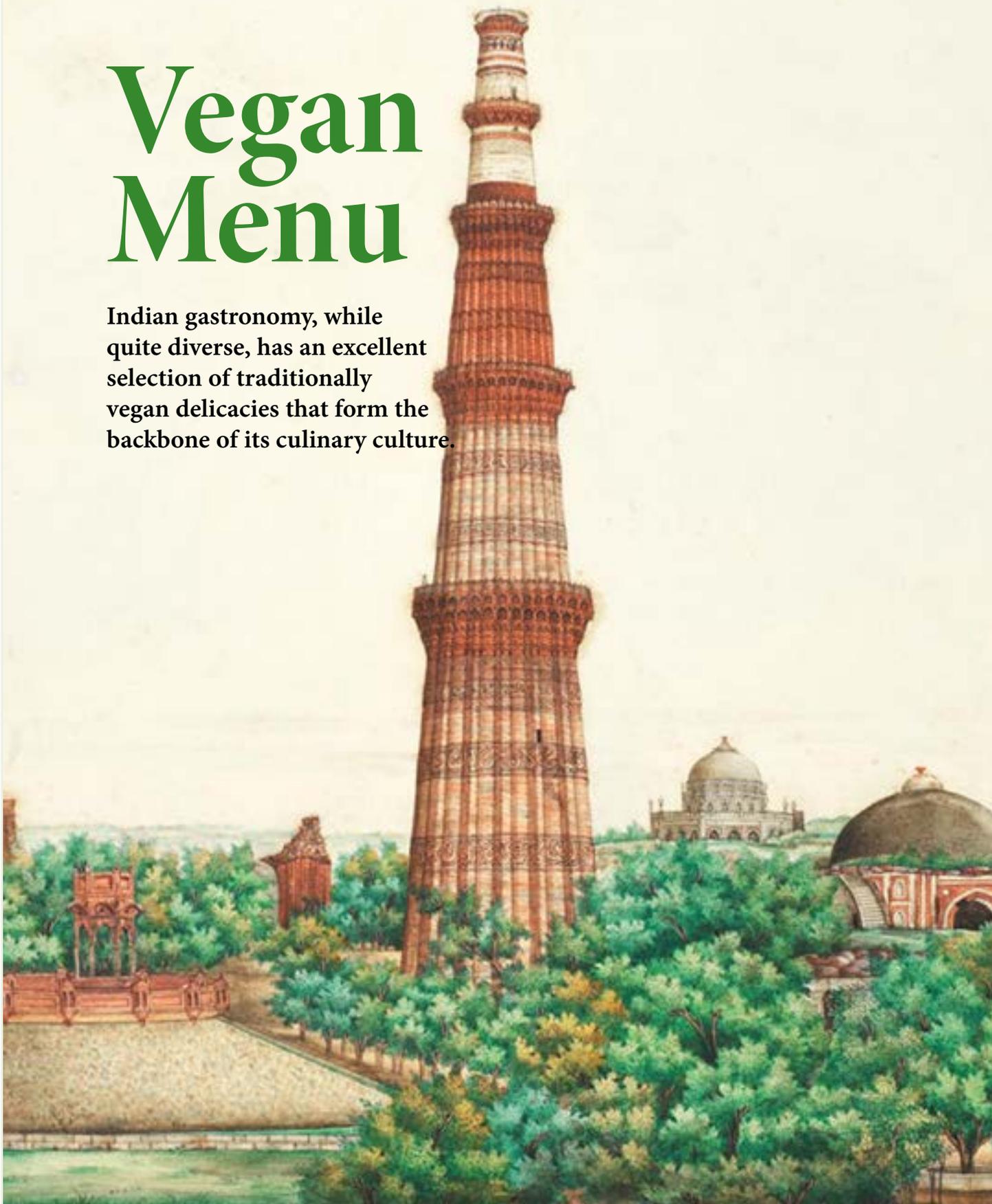


Vegan Menu

Indian gastronomy, while quite diverse, has an excellent selection of traditionally vegan delicacies that form the backbone of its culinary culture.



Starters

Gol Gappa 🌱

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

Bhel Puri

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

Ragada Pattice

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

Subzi Tikdee

A splendid treat of battered mushrooms, potato croquettes and a papad wrap. A true vegan splendour. 4.95

FROM THE TRADITIONAL Tandoori Oven

A starter to share or a main course by itself.

Subzi Seekh

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

Sauce on the side

Recommended with a main.

Masaledar 🔥🔥

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

Dhabba Achaar 🔥🔥

Our own homemade pickle of mango, lime, carrots, garlic and chillies. 2.95

Vegetables

Subzi Tak-a-Tak 🔥

A medley of sautéed Indian vegetables — Indian squash, bitter gourd, cauliflower, aubergines and okra. 11.95

Bharwan Aloo

Roasted potato stuffed with chopped vegetables. A rich and slow-tasting dish with almost an Indian sunset lurking in the background. 11.95

Aloo Gobi 🔥

A traditional tumble of potatoes, cauliflower and garden peas — a dish common around the world but with a spicy Indian take. 10.95

Khumb Gajar Mutter

A medley of mushrooms, carrots and green peas in a medium sauce of browned onions, tomato and ginger. 10.95

Daal Makhani

A very smooth and rich concoction of black lentils, kidney beans and split chickpeas. A taste of an India full of hill stations and summer retreats. 10.95

Cholé

A traditional Punjabi spiced chickpea delicacy. 10.95

HOMEMADE

Paneer

The ancient art of paneer making is still followed at The Dhabba. But this plant-based version of paneer is something else. Not to be confused with tofu, it is made from soy milk and is completely vegan.

Paneer Shimla 🔥🔥🌱

Paneer with peppers and onions. Think of cool hill stations during the British Raj, bit of a cuisine long since developed since then. 12.95

Palak Paneer 🌱

A robust preparation of paneer and spinach leaves. Popeye's eyes would pop at this! 12.95

Paneer Makhani Masala 🌱

Our very own cottage cheese in a tomato-based rich sauce. Puts Welsh Rarebit back into a 1920's Lyon's Corner House. Whatever that means. 12.95

Subzi Biryani

Rice and seasonal vegetables slow-cooked in a sealed pot, this is a meal of great flavour.

Served with the aromatic Salan sauce on the side. 14.95

Side Dishes

Bhendi Do Pyaza

Okra and red onions with cumin, ginger and a hint of green chillies. Hottish, yet subtle. 5.95

Bengun Bharta

Tandoori cooked aubergines, sautéed with onions, tomatoes and garden peas. Rough, ready and polishing. 5.95

Pilee Daal Tadka

Yellow lentils simmered with tomatoes, ginger, garlic and coriander. This classic North Indian staple brings with it a breath of the mountains of the North West. 5.95

Pahadi Aloo 🔥

Potatoes tossed together with shreds of spinach and fenugreek. 5.95

Salads

Kachumber

This beautifully seasoned salad has a splendid jumble of tomatoes, cucumber, lettuce and red onions. 3.95

Seedha Sadha

Slices of fresh tomatoes, red onions, cucumber and carrots on a bed of crisp green lettuce. 3.95

Laal Pyazz 🔥

Sliced red onions, red chilli powder, green chillies and a wedge of lemon. 2.95

Rice

Jeera Chawal

Cumin flavoured basmati rice. 3.95

Ubla Chawal

Steamed basmati rice. 3.50

Breads

Tandoori Roti 🌱

The classic whole-wheat bread baked in the tandoor. 2.95

Missi Roti

Made from gram flour. Completely gluten-free. 3.25

Lacchedar Paratha 🌱

Whole-wheat, flaky, multi-layered. 3.95

Aloo Paratha 🌱

A whole-wheat stuffed bread with spiced potato. A superior large 'tattie scone'. 4.50

Naan 🌱

The quintessential Indian refined flour bread. 3.50

Lehsuni Naan 🌱

Naan topped with fresh garlic and herbs. 3.95

Peshawari Naan 🌱

An unusual naan, this is stuffed with a sweet filling of semolina, coconut, dates, cardamom and fennel. 4.95