

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.

Veg Pakoda Platter

A crispy combination of veg pakoda, dhingri and aloo tikki.

Bhel Puri

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

Salads

Kachumbar 4.5

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

Seedha Sadha Salad 6

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

Raita 3

Yogurt with subtle spices and cucumber.

Laal Pyazz 3

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

Dhabba Achaar 3

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

Mains

Dhabba Khas

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

Murg Kadhai

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 Do Pyaza

Paneer cooked with a blend of aromatic spices and double the 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.

Saag Maas

Tender lamb cooked in spiced spinach gravy, perfect balance of spices and greens.

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.

served with

Ubla Chawal

Steamed basmati rice.

Pulav

Fragrant basmati rice cooked with mild spices and herbs.

Naan

The quintessential Indian refined flour bread.

Lehsuni Naan

Naan topped with fresh garlic and herbs.

The Chef's Mid-day Meal Selection

1 Course - Mains with Bread or Rice £12pp

2 Course - Any two Courses £15pp

3 Course Lunch £17pp

Enjoy the perfect lunch at The Dhabba.

Weekdays: 12pm to 2pm.

Thali £21

The perfectly balanced Indian lunch — a thali is a traditional round metal platter with small fitted bowls featuring an assortment of different dishes.

Veg Thali

Chef's choice selection of vegetables, paneer, lentils, raita with rice, bread, papad, a starter and a dessert.

Non Veg Thali

Chef's choice selection of chicken, lamb, lentils, raita with rice, bread, papad, a starter and a dessert.

Both Thalis come with a glass of CHACHH (Buttermilk)

Extras

Poppadoms & Dips

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

Raita

Incredibly refreshing smooth yogurt, spices and fresh vegetables.

Kachumbar

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

Laal Pyazz

Sliced red onions, red chilli powder, lemon wedges and green chillies.

STARTERS

Bharloan Dhingri

Mushrooms stuffed with gently spiced paneer cheese and fried.

Hariyali Mokai

Tender chicken finely basted with basil and lemon.

Aloo Tikki

Delicate potato patties with herbs and aromatics.

Pataka Pankh

Tandoori chicken wings tossed in a tangy spicy sauce.

Veg Pakoda

Crispy, golden fritters made with a mix of vegetables, spices.

MAINS

Bhuna Gosht

A famous dish of sautéed lamb with onions, tomatoes, and peppers.

Dhabba Khas

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

Paneer Do Pyaza

Paneer cooked with a blend of aromatic spices and double the onions.

Murg Chettinad

A flavorful and aromatic dish featuring tender chicken cooked in a bold, spiced Chettinad masala and coconut milk gravy.

Saag Maas

Tender lamb cooked in spiced spinach gravy, perfect balance of spices and greens.

Murg Maskawala

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

Aloo Gobi Mutter

A traditional tumble of potatoes, cauliflower and garden peas.

Rogan Josh

The original and best Kashmiri dish. Prepared with lamb on the bone.

served with

Tandoori Roti

The classic whole-wheat bread baked in the tandoor.

Lehsuni Naan

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

Aloo Paratha

A whole-wheat stuffed bread with spiced potato.

Peshawari Naan

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

Naan

The quintessential Indian refined flour bread.

Ubla Chawal

Steamed basmati rice.

DESSERT

Gulab Jamun

Soft reduced milk dumplings in sugary syrup, served warm with ice cream.

Sooji Halwa

A traditional Indian dessert made with semolina, ghee, and sugar, infused with cardamom.

Vanilla Ice-cream