

A JOURNEY THROUGH FLAVOURS OF INDIA

AT THE DHABBA WE ARE PROUD TO PRESENT ABSOLUTELY AUTHENTIC INDIAN CUISINE AS IT REALLY IS.

100% NUT FREE





GLUTEN FREE OPTIONS



VEGAN MENU AVAILABLE



Dhabba Street Stall

This section brings you beloved street-style dishes from across the country, each one a vibrant medley of textures and flavours. An invitation to savour the bold, authentic spirit of India's culinary streets.

Dahi Papdi Chaat  



Crunchy spicy wafers, topped with potato, chickpeas, yoghurt and chutneys.

6.5

Aloo Tikki Chaat  



Fried potato patties served on tangy chickpeas and with tamarind, mint chutney and yoghurt.

7.5

Samosa Chaat  


A street style twist to crispy samosa with spiced chickpeas, salad, and a medley of sauces.

7.5

Dahi Bhalla  




Dumplings of lentils in spiced and sweet yoghurt.

6.5

Bhel Puri 




Puffed rice, sev, potato and mango with a drizzle of tamarind chutney.

6.5

Chole Bhature   



A Delhi street food favourite, spiced chickpeas, served with fluffy, deep-fried bhature.

12

Vada Pav   



Mumbai's iconic street snack — a spiced potato fritter in a soft bun, with chutneys and fried green chilli.

8.5

Pav Bhaji  

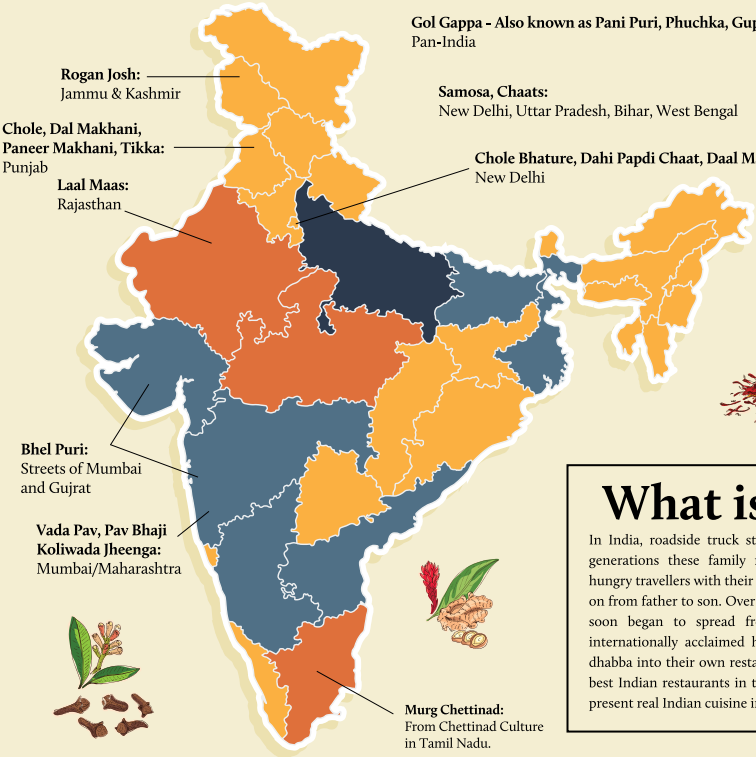
A Mumbai classic - mashed vegetables, served with toasted pav, onions, and a wedge of lime.

9

Gol Gappa  

Crispy puffed breads filled with spiced potato and chickpeas, served with sweet and spicy water.

6.5



Rogan Josh:
Jammu & Kashmir

Chole, Dal Makhani, Paneer Makhani, Tikka:
Punjab

Laal Maas:
Rajasthan

Gol Gappa - Also known as Pani Puri, Phuchka, Gup Chup:
Pan-India



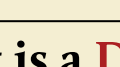

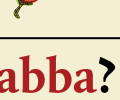




Samosa, Chaats:
New Delhi, Uttar Pradesh, Bihar, West Bengal

Chole Bhature, Dahi Papdi Chaat, Daal Makhani:
New Delhi

Bhel Puri:
Streets of Mumbai and Gujrat

Vada Pav, Pav Bhaji Koliwada Jheenga:
Mumbai/Maharashtra

Murg Chettinad:
From Chettinad Culture in Tamil Nadu.





What is a Dhabba?



In India, roadside truck stops are commonly known as Dhabba. For generations these family run establishments have been captivating hungry travellers with their own menu of closely guarded recipes, passed on from father to son. Over time, the remark able taste of these dhabbas soon began to spread from the highways into the cities. Many internationally acclaimed hotels started adopting the concept of the dhabba into their own restaurants, with some laying claim to being the best Indian restaurants in the world. We, at The Dhabba, are proud to present real Indian cuisine in its finest form.

Sharing Menus for Groups



Our chefs have carefully created a range of menus that perfectly capture our tradition of dining, to share. *For Groups of four or more.*

Dhabba Delight
~ 35 pp



Papad & Dips  

Dhabba Achaar  


Street Stall


Gol Gappa  


To Start



Shuruvaati Thal  

Followed By


Saag Maas 


Dhabba Khas 



Murg Maskawala 



Paneer Do Pyaza  


Served With

Ubla Chawal 



Pulav 



Naan  

Lehsuni Naan  



Kachumbar 

Maharaja Feast
~ 40 pp



Papad & Dips  


Dhabba Achaar  


Street Stall

Gol Gappa  


Tandoori Sizzlers


Bhutta Kebab  

Lehsuni Boti 

Achari Tikka 

Followed By


Laal Maas 


Murg Kadai 



Bhuna Gosht



Baowli Jheenga


Served With

Ubla Chawal 



Pulav 



Lehsuni Naan  

Peshwari Naan  



Kachumbar 



Shahi Bhoj
~ 50 pp

Papad & Dips  


Dhabba Achaar  


Street Stall


Gol Gappa  

Vada Pav  



Tandoori Sizzlers


Macchi Tikka 


Adraiki Pasliyan 

Malai Murg 

Followed By


Rogan Josh  



Ajwaini Macchli 



Murg Chettinad 



Raan-e-Sikandari


Served With

Ubla Chawal 

Makai Aur Mattar Pulav  



Lacchedar Paratha  

Peshwari Naan  

Seedha Sadha Salad 



Starters ~ Shuruwaat

"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. So to start:



Shuruvaati Thal   18

Starter Platter For Two



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

Paneer Chatpatta   8



The Dhabba's own homemade paneer skewered with peppers and onions with a spicy sauce.

Paneer Kathi   9


Diced paneer and peppers, comes in a wrapped roomali roti.



Hari Phool Gobi   7.5

Broccoli marinated with yoghurt, cheese & olive oil chargrilled in the tandoor.

Veg Pakoda Platter   7.5

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



 Vegan option available. Please ask the staff.

Subzi Samosa   7.5



Homemade pastry folded stuffed with spiced potatoes and green peas.

Hariyali Mokal 8.5

Chicken pakoda flavoured with basil.

Pataka Pankh   8.5

Tandoori chicken wings tossed in a tangy spicy sauce.

Gosht Kathi   9.5

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


Tawa Macchi 8.5

Fillet of sea bass with a hint of carom.


Koliwada Jheenga 9

King prawns in a crispy lemon and carom batter.


Sides & Salads

Kachumbar  4.5


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

Seedha Sadha Salad  6

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







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.

Chutney 2


Available in:
Tomato & Mango  
Corriander & Mint  
Corriander, Yoghurt & Mint  






Raita   3

Yoghurt with subtle spices and cucumber.

Poppadoms & Dips   6.5

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

 Vegan option available. Please ask the staff.

 VEGAN  VEGETARIAN  CONTAINS EGG  CONTAINS DAIRY  CONTAINS GLUTEN If you have any allergies or other dietary requirement, please speak to a member of staff before you order your meal

Please note we add a discretionary 10% service charge to our bills for groups of 7 or more.
All the dishes 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.

TIME HONoured TRADITIONAL MIXTURES OF AUTHENTIC MASALAS

Vegetarian

~ Subzi Mandi Se



Bhindi Do Pyaza 15
Okra and red onions with cumin, ginger and a hint of green chillies.

Subzi Tak-a-Tak 15
Medley of sautéed Indian exotic vegetable – Indian squash, bitter gourd, cauliflower, aubergine and okra.

Subzi Sangam 15
Seasonal vegetables cooked in a creamy, spiced coconut-based gravy.

Aloo Gobi Mutter 13.5
A traditional tumble of potatoes, cauliflower and garden peas.

Daal Makhani 14.5
A traditional & classic buttery Indian speciality. Slow cooked black lentils, kidney beans and split chickpeas.

Vegan option available. Please ask the staff.

Chole 13.5
Tender chickpeas cooked in a hearty, aromatic curry with traditional Indian spices and herbs.

Pilee Daal Tadka 13.5
Yellow lentils, a national staple. Simmered with onions, tomatoes, ginger and garlic.

Paneer Makhani Masala 16
Soft paneer cubes simmered in a velvety tomato-based gravy, enriched with cream and aromatic spices.

Palak Paneer 16
Paneer simmered in a smooth and delicate sauce of fresh spinach.

Paneer Do Pyaza 16
Paneer cooked with a blend of aromatic spices and double the onions.

Tandoori Sizzlers



Paneer Tikka 17
Cubes of paneer in an exquisite spice marinade grilled with peppers and onions.

Subzi Seekh 15
Cauliflower, potatoes, mushrooms, peppers and onions, marinated with spices & grilled.

Bhutta Kebab 15
Mashed corn patty cooked in vegan butter with a blend of spices, and grilled to perfection.

Sauces

Maskawala 6
A rich but mild sauce of tomatoes, mixed melon seeds.

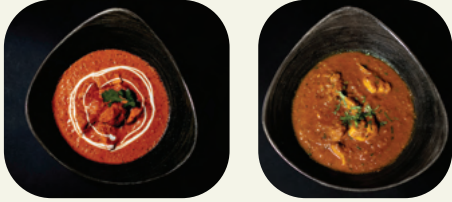
Palakdar 6
A delicate blend of fresh herbs and spinach.

Masaledar 6
This blend of onions, tomatoes and chillies is quite hot but refreshing at the same time.

Salan 6
An aromatic medium sauce with herbs, khus khus and melon seeds.

Chicken

~ Murg ke Andaaz



Murg Maskawala 17.5
Tandoori cooked chicken with butter, cream, tomatoes and mixed melon seeds. Our own butter chicken with a twist.

Murg Kadhahi 17.5
Chicken tossed with mixed peppers & onions. Every Dhabba throughout India has this.

Dhabba Khas 17.5
A traditional dish of chicken with onion, tomatoes, ginger and garlic.

Murg Daal Palak 17.5
Chicken breast pieces simmered in lentils and shredded spinach.

Murg Chettinad 18.5
Tender chicken cooked in a bold, spiced Chettinad masala and coconut milk gravy. A flavorful and aromatic dish.

Tandoori Sizzlers



Malai Murg 19
A mild chicken tikka flavoured with cream and cardamom.

Achari Tikka 19
Boneless spiced chicken tikka.

Lamb

~ Lazeez Gosht



Rogan Josh 20
The original and best Kashmiri dish. Prepared with lamb on the bone.

Bhuna Gosht 19
Sautéed lamb with onions, tomatoes, & peppers. Perhaps one of the most famous Indian lamb dish. It is especially splendid at The Dhabba.

Laal Maas 19
Fiery lamb dish with caramelised onions, poppy seed paste and crushed red chillies.

Raan-e-Sikandari 24
This is leg of lamb cooked with dark rum, herbs and spices. For this favourite of the great Sikh soldiers of the British Raj, now, much enjoyed by connoisseurs, you must allow thirty minutes for this to be served.

Saag Maas 19
Tender lamb cooked in spiced spinach gravy. A perfect balance of spices and greens.

Tandoori Sizzlers



Adraki Pasliyan 23
Char-grilled lamb chops marinated in picked ginger, red chillies.

Lehsuni Boti 21
Lamb fillet marinated in garlic and yoghurt before being char-grilled.

Tandoori Sangam 45

Serves Two



A huge mixed platter of tandoori monkfish, lamb and chicken.

Rice ~ Chawal

Ubla Chawal 3.5
Steamed basmati rice.

Pulav 4.5
Fragrant basmati rice cooked with mild spices and herbs, offering a light and aromatic accompaniment to any main dish.

Makai Aur Mattar Pulav 5
Fragrant basmati rice cooked with green peas, sweetcorn and coriander.

Our Social Media www.thedhabba.com
 @thedhabba @thedhabbaglasgow

Seafood

~ Samunder Se

Nisha Lababdar 29
Fresh jumbo tiger prawns in a creamy a velvety sauce.

Ajwaini Macchli 25
Monkfish in an aromatic sauce of onion and carom.

Panch Phoran Macchli 24
Grilled Scottish salmon flavoured with a unique blend of five spices.



Baowli Jheenga 23
King prawns sautéed with peppers and potatoes.

Tandoori Sizzlers



Zaafrani Nisha 33
Jumbo tiger prawns marinated in unique blend of spices and flavoured with saffron. Finished in Tandoor.

Anari Macchli 23.5
Char-grilled Scottish salmon flavoured with pomegranate and carom seeds.

Macchi Tikka 24.5
This is the best Scottish monkfish marinated in aromatics to bring out the special flavour. It almost bounces off the tongue.

Breads ~ Roti

Paneer Kulcha 6
Grated homemade paneer, spices and herbs filled in a refined flour bread.

Tandoori Roti 3.5
The classic whole-wheat bread baked in the tandoor.

Multi-grain Roti 6
Made from multi-grain flour. **Gluten-free.**

Lacchedar Paratha 4.5
Whole-wheat, flaky, multi-layered bread.

Aloo Paratha 6
A whole-wheat stuffed bread with spiced potato. A superior large 'tattie scone'.

Naan 4
The quintessential Indian refined flour bread. Deeply satisfying.

Lehsuni Naan 4.5
Naan topped with fresh garlic and herbs. For those who love garlic this hits the spot

Peshawari Naan 6
Naan stuffed with a sweet filling of semolina, coconut, dates, melon seeds cardamom & fennel.

Naan-e-Bhurani 6
Naan stuffed with cheddar cheese, coriander and fresh garlic.

Bhatura 4
A soft and fluffy deep-fried bread with a light, golden crust.