

Indian gastronomy, whilst quite diverse, has always boasted an excellent selection of traditional Vegan delicacies. Try some of these great dishes that form the backbone of the Indian Culinary Cuisine.

Poppadoms & Dips 6.5

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



If you have any allergies or other dietary requirements, please speak to a member of staff before you order your meal.

Starters

Subzi Samosa 7.5

Homemade pastry folded stuffed with spiced potatoes and green peas.

Street Stall

Gol Gappa 6.5

Enhanced with refreshingly spiced tangy water — Crispy puffed breads filled with spiced potato and chickpeas, laced with freshly ground cumin.

Bhel Puri 6.5

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

Vada Pav 8.5

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

Dhabba's Signature Classics

Bhindi Do Pyaza 15

Okra and red onions with cumin, ginger and a hint of green chillies.

Subzi Tak-a-Tak 15

India itself comes to your table with this medley of sautéed Indian vegetable — Indian squash, bitter gourd, cauliflower, aubergine and okra.

Aloo Gobi Mutter 13.5

A traditional tumble of potatoes, cauliflower and garden peas.

Daal Makhani 14.5

A traditional and classic buttery north Indian speciality. Slow cooked black lentils, kidney beans and split chickpeas.

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.

Subzi Seekh 15

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

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

Breads

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.

FROM THE TRADITIONAL

Tandoori Sizzlers

Bhutta Kebab 15

Mashed corn cooked in vegan butter with a blend of spices, shaped into a patty, and grilled to perfection.

Sauces

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.

Rice

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.

Pickle

Dhabba Achaar 3

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

Vegan Sharing Menu ~ 31 pp

Our chefs have carefully created the Vegan sharing menu that perfectly capture our tradition of dining, to share. *For Groups of four or more.*

Papad & Dips

Dhabba Achaar

Street Stall

Gol Gappa

Tandoori Sizzlers

Bhutta Kebab

Subzi Seekh

Followed By

Bhindi Do Pyaza

Subzi Tak-a-Tak

Chole

Daal Makhani

Served With

Ubla Chawal

Pulav

Naan

Lehsuni Naan

Kachumbar

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.