



Our Social Media  
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@thedhabbaglasgow  
www.thedhabba.com

# Christmas

## TASTING MENU

Exquisite Small Plates Thoughtfully Arranged In Set Menus, Crafted For Two To Share.

30 per person

ADD A BOTTLE OF WINE FOR £20 ONLY



### APPETISERS

#### Poppadoms, Dips & Spiced Onions

Crispy fried poppadoms accompanied with dips & spiced onions.

Vegan option available. Please ask the staff.

#### Vada Pav

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

### STARTERS - A SIZZLING PLATTER FROM TANDOOR

#### Macchi Tikka

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

#### Sunehra Murg

Tender chicken tikka delicately infused with the subtle aroma of saffron, offering a rich and golden twist on a classic favourite.

#### Gosht Kebab

Lamb kebabs marinated in aromatic spices and chargrilled in the tandoor for a smoky, flavourful bite.

#### Paneer Tikka

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

### MAINS

#### Champaran Murg

A rich, spice-packed delicacy from Bihar's Champaran region, slow-cooked in a sealed handi on dum to lock in bold aromas and authentic flavours.

#### Murg Maskawala

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

#### Dhabbe Da Keema

Minced lamb infused with aromatic spices, and grilled to perfection, delivering the true taste of The Dhabba.

#### Goan Prawn Curry

Also known as Ambot Tik, a tangy & spicy seafood dish from India's Goa state, featuring prawns simmered in a thick curry made with coconut, ground spices, & tamarind or kokam.

### SERVED WITH

#### Pulav

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

#### Ubla Chawal

Steamed basmati rice, light, fluffy, and the perfect companion to every curry.

#### Lehsuni Naan

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

#### Peshawari Naan

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

### SIDES

#### Kachumbar

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

### Allergy and Intolerance

Please speak to your server about any dietary requirements before you order.

Vegan Vegetarian Contains Gluten Contains Dairy





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## TASTING MENU

Magnificent Dishes Arranged In Set Menus For Groups Of Four Or More.

45 per person



ADD HALF A BOTTLE OF WINE FOR £10 ONLY

### APPETISERS

#### Poppadoms, Dips & Spiced Onions

Crispy fried poppadoms accompanied with dips & spiced onions.

Vegan option available. Please ask the staff.

#### Gol Gappa

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

### STARTERS - A SIZZLING PLATTER FROM TANDOOR

#### Achari Tikka

Tender boneless chicken tikka, marinated in pickling spices and chargrilled to perfection.

#### Gosht Kebab

Lamb kebabs marinated in aromatic spices and chargrilled in the tandoor for a smoky, flavourful bite.

#### Paneer Tikka

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

### MAINS

#### Champaran Murg

A rich, spice-packed delicacy from Bihar's Champaran region, slow-cooked in a sealed handi on dum to lock in bold aromas and authentic flavours.

#### Saag Maas

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

#### Murg Maskawala

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

#### Baowli Jheenga

Succulent king prawns sautéed with peppers and potatoes, bursting with bold spices.

### SERVED WITH

#### Pulav

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

#### Lehsuni Naan

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

#### Ubla Chawal

Steamed basmati rice, light, fluffy, and the perfect companion to every curry.

#### Naan

The quintessential Indian refined flour bread. Deeply satisfying.

### SIDES

#### Kachumbar

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

### Allergy and Intolerance

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## TASTING MENU

Magnificent Dishes Arranged In Set Menus For Groups Of Four Or More.

55 per person



ADD HALF A BOTTLE OF WINE FOR £10 ONLY

### APPETISERS

#### Poppadoms, Dips & Spiced Onions

Crispy fried poppadoms accompanied with dips & spiced onions.

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#### Vada Pav

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

### STARTERS - A SIZZLING PLATTER FROM TANDOOR

#### Macchi Tikka

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

#### Gosht Kebab

Lamb kebabs marinated in aromatic spices and chargrilled in the tandoor for a smoky, flavourful bite.

#### Sunehra Murg

Tender chicken tikka delicately infused with the subtle aroma of saffron, offering a rich and golden twist on a classic favourite.

#### Paneer Tikka

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

### MAINS

#### Champan Murg

A rich, spice-packed delicacy from Bihar's Champaran region, slow-cooked in a sealed handi on dum to lock in bold aromas and authentic flavours.

#### Dhabbe Da Keema

Minced lamb infused with aromatic spices, and grilled to perfection, delivering the true taste of The Dhabba.

#### Murg Maskawala

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

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### SERVED WITH

#### Pulav

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#### Lehsuni Naan

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

#### Ubla Chawal

Steamed basmati rice, light, fluffy, and the perfect companion to every curry.

#### Peshawari Naan

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

### SIDES

#### Kachumbar

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

### Allergy and Intolerance

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