



The Chef's Mid-day Meal Selection

2 Course - Any two Courses **£21pp**

3 Course Lunch **£25pp**

Enjoy the perfect lunch at The Dhabba.

Weekdays: 12:30 pm to 2:30 pm.

Thali **£25**

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.

Extras

Poppadoms & Dips  **6.5**
Crispy fried poppadoms accompanied with a tomato & mango dip and a coriander & mint dip.

Raita **3**

Incredibly refreshing smooth yogurt, spices and fresh vegetables.

Kachumbar **4.95**

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

Laal Pyazz **3**

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

STARTERS

Paneer Kathi

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

Hariyali Mokal

Tender chicken finely basted with basil and lemon.

Gosht Kathi

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

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.

Saag Maas

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

Rogan Josh **+£1**

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

Paneer Makhani Masala

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

Dhabba Khas

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

Murg Maskawala

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

Murg Dal Palak

Chicken breast pieces simmered in lentils and shredded spinach.

Chole

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

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 **+£1**

A whole-wheat stuffed bread with spiced potato.

Peshawari Naan **+£1**

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.

Chocolate Fudge

Brownie

Served warm with a dollop of vanilla ice cream.

Vanilla

Ice-cream

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Allergy and Intolerance Please speak to your server about ingredients in these dishes before you order your meal. All the food on this menu are prepared without using nuts, peanuts, sesame, mustard, celery, lupin and sulphites.  Vegan  Vegetarian  Contains Gluten  Contains Dairy