

## DESSERTS

### Affogato

A cricket ball of vanilla ice cream, a measure of cognac and shot of espresso coffee.

8.5

### Homemade Gulab Jamun with Ice Cream

Soft and rich dumplings soaked in syrup. The quintessential Indian sweet, served with vanilla ice cream.

7.5

### Suji Halwa

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

7.5

### Homemade Kulfi

Our traditional hand-churned Indian ice cream, rich, creamy, and delicately infused with authentic flavours.

7.5

Available in

Mango Rose

### Chocolate Fudge Brownie

Served warm with a dollop of vanilla ice cream.

7

### Vanilla Ice Cream

5

## TEA

Breakfast / Chamomile / Earl Grey / Green / Mint / Lemon / Masala Chai

3.5

## COFFEE

Black Coffee	3	Macchiato	3
White Coffee	3	Cappuccino	3.5
Espresso	2.5	Latte	4
Double Espresso	5	Mocha	5.5
		Hot Chocolate	4

DECAFFEINATED COFFEE AVAILABLE

## LIQUEUR COFFEE

A great way to round off your meal. Create your own by adding 2.5 to your choice of liqueur.

## MALT WHISKY

### Amrut

6.95

#### Indian Single Malt

Bottled at 46% it has depth of flavour and a unique bitter-sweet overture with characteristics of spice, fruit and honey, and a long, elegant, intricate fade.

### Glenfiddich

5.95

#### 12 Year Old, Speyside

Beautifully crafted and delicately balanced with sweet, fruity notes and subtle oak with a long, smooth, and mellow finish.

### The Balvenie

12.95

#### 21 Year Old, Speyside

Maturation in 30 year-old port pipes gives this whisky extra depth with flavours of fruit and hints of smoke. A silky-smooth full-bodied palate with a nut and cocoa finish.

### Highland Park

5.95

#### 12 Year Old, Island

A delicious sweetness of heatherhoney and a warming, silky mouthfeel, this is a whisky that never lets you down.

### Bowmore

5.95

#### 12 Year Old, Islay

The heart of the Bowmore range, the 12-year-old exhibits some beautiful coastal notes with a gentle peat, it is the balance that the floral element presents that makes this a great entry bottling for Bowmore.

### The Macallan

7.95

#### 12 Year Old, Speyside

A rich whisky combining fruity citrus and caramel with spicy ginger and nutmeg with a warm, sweet and dry finish.

### Laphroaig

5.95

#### 10 Year Old, Islay

Full-bodied and smoky with a residual sweetness, a hint of salt amid the seaweedy, peaty notes before a long warming finish.

### Talisker

6.95

#### 10 Year Old, Islay

Spicy, peppery and complex, this is a truly elemental malt with an coastal peaty character and delicious toasty flavours.

## COGNAC

Hennessy	5.95	Martell VS	4.95
Rémy Martin XO	12.95		

## LIQUEURS

5 Walla	5.25	Drambuie	4.95
Indian chai cream liqueur		Glavya	4.95
Baileys	4.95	Tequila	4.95
Cointreau	4.95	Tia Maria	4.95
Disaronno (Amaretto)	4.95	Sambuca	4.95

## Allergy and Intolerance

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

 Vegan  Vegetarian  Contains Gluten  Contains Dairy



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

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

## Starters

### Subzi Samosa

Homemade pastry folded stuffed with spiced potatoes and green peas.

## Street Stall

### Gol Gappa

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

### Bhel Puri

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

### Vada Pav

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

VEGAN  
CONTAINS GLUTEN

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

## Dhabba's Signature Classics

### Bhindi Do Pyaza

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

### Subzi Tak-a-Tak

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

### Aloo Gobi Mutter

A traditional tumble of potatoes, cauliflower and garden peas.

### Daal Makhani

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

### Chole

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

### Pilee Daal Tadka

Yellow lentils, a national staple. Simmered with onions, tomatoes, ginger and garlic.

### Subzi Seekh

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

## Sides & Salads

### Kachumbar

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

### Seedha Sadha Salad

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

### Laal Pyazz

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

### Dhabba Achaar

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

### Chutney

Available in:

Tomato & Mango  
Coriander & Mint

## Breads

### Tandoori Roti

The classic whole-wheat bread baked in the tandoor.

### Multi-grain Roti

Made from multi-grain flour. **Gluten-free.**

### Lacchedar Paratha

Whole-wheat, flaky, multi-layered bread.

### Aloo Paratha

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

### Naan

The quintessential Indian refined flour bread. Deeply satisfying.

### 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.

FROM THE TRADITIONAL

## Tandoori Sizzlers

### Bhutta Kebab

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

## Sauces

### Masaledar

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

### Salan

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

## Rice

### Ubla Chawal

Steamed basmati rice

### Pulav

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

## 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.