

IT'S BEGINNING TO LOOK A LOT LIKE CHRISTMAS!

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.

Aloo Tikki Chaat

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

Samosa Chaat

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

Dahi Bhalla

Dumplings of lentils in spiced and sweet yoghurt.

Bhel Puri

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

Chole Bhature

A Delhi street food favourite, spiced chickpeas, served with 2 portions of fluffy bhature, Dhabba Achaar & onions.

Vada Pav

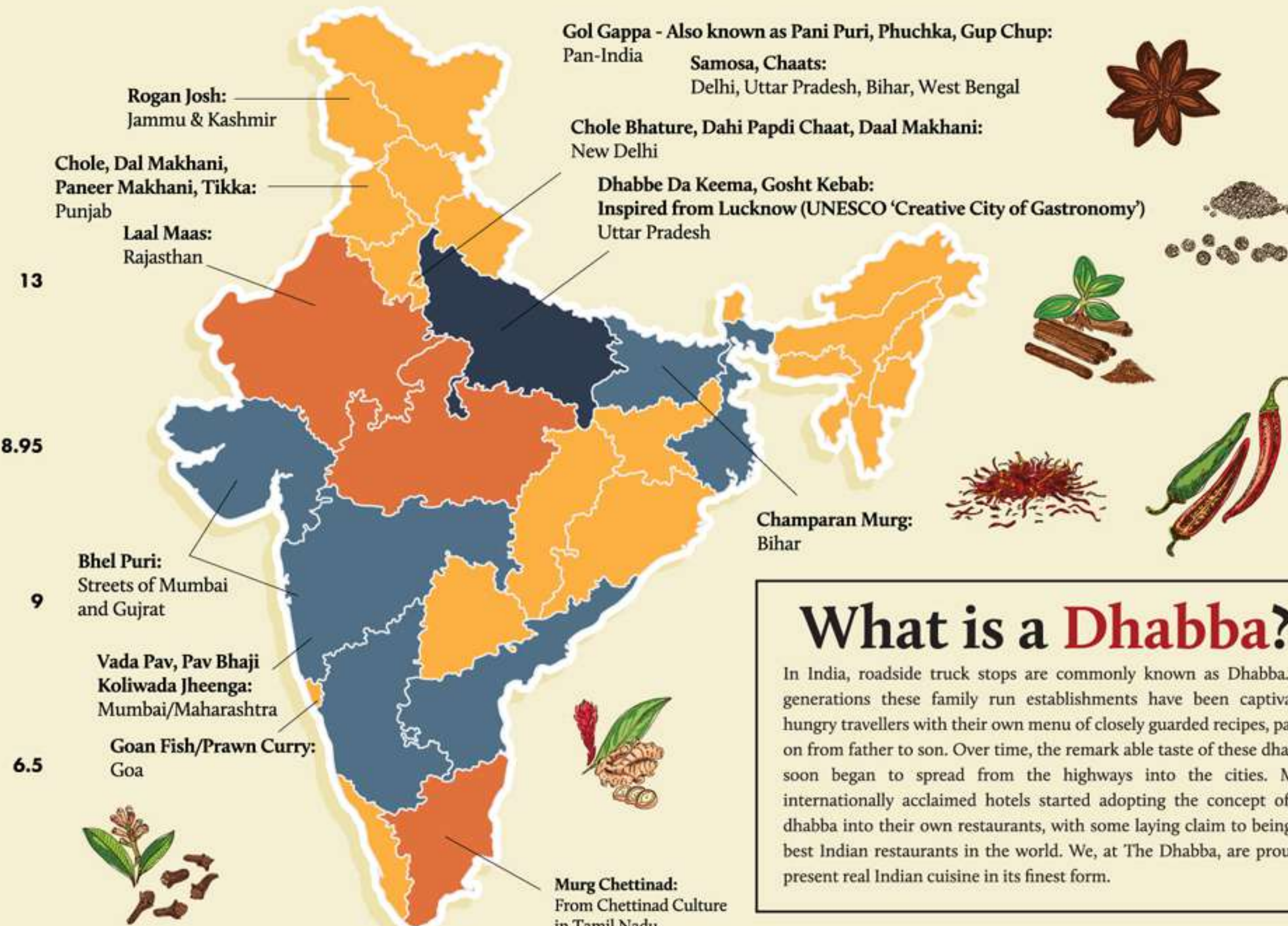
Mumbai's iconic street snack — a spiced potato fritter in a soft bun, with chutneys and fried green chilli.

Pav Bhaji

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

Gol Gappa

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



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 remarkable 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.

Christmas Set Menus

Our chefs have carefully created a range of menus that perfectly capture our tradition of dining, to share. Magnificent Dishes Arranged In Set Menus for Groups Of Four Or More.

The Loch ~ 55pp

Appetisers & Starters

Poppadoms, Dips & Spiced Onions

Vada Pav

Tandoori Sizzlers

Macchi Tikka

Gosht Kebab

Sunehra Murg

Paneer Tikka

Mains

Champan Murg

Dhabba Da Keema

Murg Maskawala

Goan Prawn Curry

Served With

Pulav

Lehsuni Naan

Ubla Chawal

Peshawari Naan

Sides

Kachumbar

The Ben ~ 45pp

Appetisers & Starters

Poppadoms, Dips & Spiced Onions

Gol Gappa

Tandoori Sizzlers

Achari Tikka

Gosht Kebab

Paneer Tikka

Mains

Champan Murg

Saag Maas

Murg Maskawala

Baowli Jheenga

Served With

Pulav

Lehsuni Naan

Ubla Chawal

Sides

Kachumbar



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

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

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

Paneer Kathi

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

Hari Phool Gobi

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

Veg Pakoda Platter

A crispy combination of veg pakoda, gobi (cauliflower) pakoda and aloo tikki.

Subzi Samosa

Homemade pastry folded stuffed with spiced potatoes and green peas.

Hariyali Mokal

Chicken pakoda flavoured with basil.

Pataka Pankh

Tandoori chicken wings tossed in a tangy spicy sauce.

Gosht Kathi

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

Tawa Macchi

Fillet of sea bass with a hint of carom.

Koliwada Jheenga

King prawns in a crispy lemon and carom batter.



Poppadoms & Dips

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

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.

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

Tomato & Mango
Coriander & Mint

Raita

Yoghurt with subtle spices and cucumber.

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.

Vegetarian

~ Subzi Mandi Se



Bhindi Do Pyaza

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

15

Subzi Tak-a-Tak

Medley of sautéed Indian exotic vegetable – Indian squash, bitter gourd, cauliflower, aubergine and okra.

15

Aloo Gobi Mutter

A traditional tumble of potatoes, cauliflower and garden peas.

13.5

Daal Makhani

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

14.5

Vegan option available. Please ask the staff.

Chole

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

13.5

Pilee Daal Tadka

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

13.5

Paneer Makhani Masala

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

16

Palak Paneer

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

16

Paneer Do Pyaza

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

16

Tandoori Sizzlers



Paneer Tikka

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

17

Subzi Seekh

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

15.5

Sauces



Maskawala

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

6

Palakdar

A delicate blend of fresh herbs and spinach.

6

Masaledar

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

6

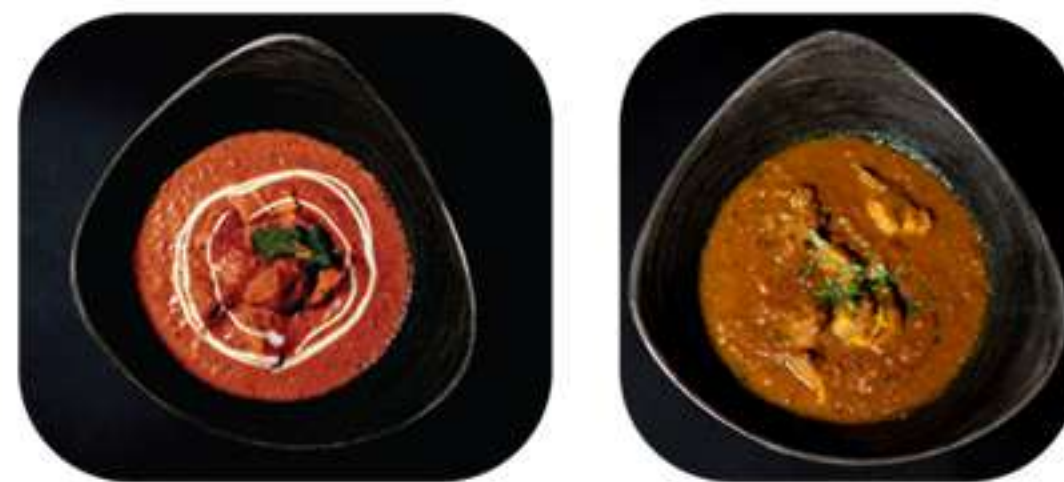
Salan

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

6

Chicken

~ Murg ke Andaaz



Murg Maskawala

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

18.5

Murg Kadhai

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

17.95

Dhabba Khas

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

17.95

Murg Daal Palak

Chicken breast pieces simmered in lentils and shredded spinach.

18

Murg Chettinad

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

18.5

Tandoori Sizzlers



Malai Murg

A mild chicken tikka flavoured with cream and cardamom.

19

Achari Tikka

Boneless spiced chicken tikka.

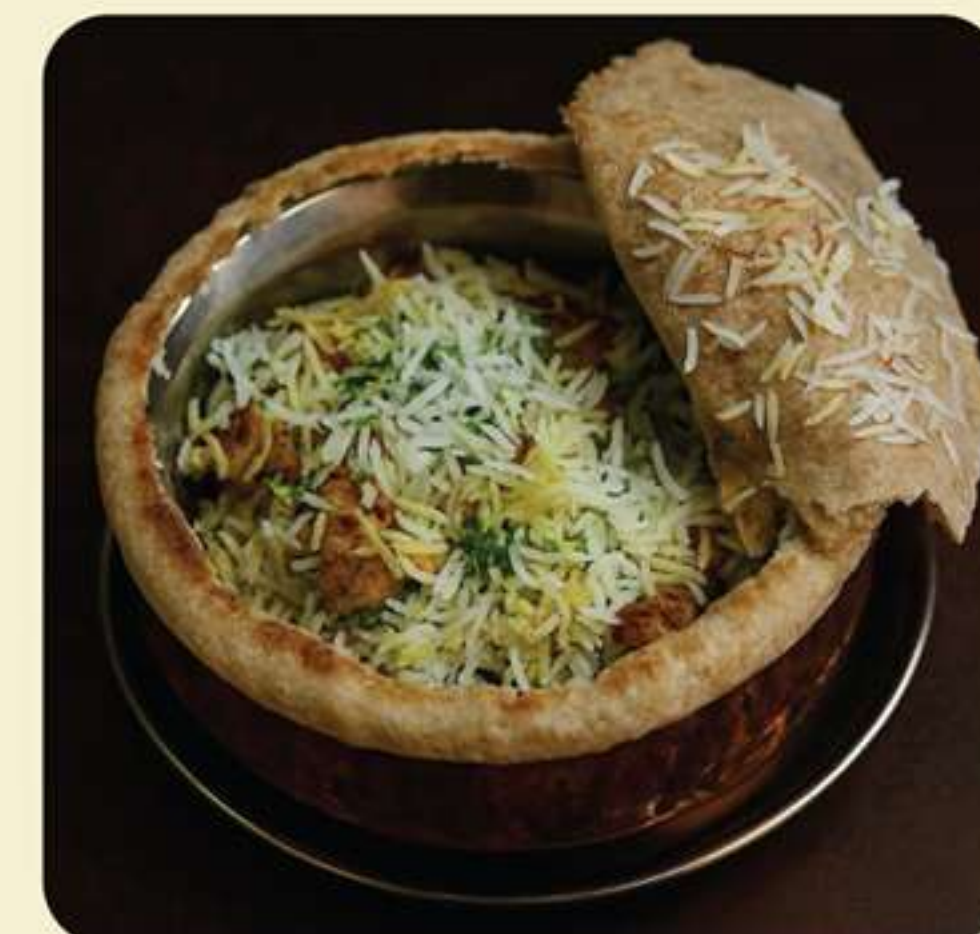
19.5

The Royal Biryani

Slow cooked in a sealed pot, it takes to robust meats, or vegetables with sumptuous opulence. It can be beautifully enhanced by subtle, or complex sauces. Historically the food of kings. All the aromatic tastes, and colours of India make this, almost a genre. A palatial dish and one of the most regal experiences of the food world.

Served with a choice of sauces:

The beautifully aromatic **Salan**, herby and spicy. Or perhaps the smooth, springtime-like famous **Raita** with yoghurt, spices and fresh vegetables.



Subzi aur Paneer Biryani

With seasonal vegetables and homemade paneer.

17.95

Murg Tikka Biryani

Cooked with boneless chicken breast pieces.

19.5

Gosht Biryani

A satisfyingly splendid boneless lamb dish.

20.5

Lamb

~ Lazeez Gosht



Rogan Josh

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

20

Bhuna Gosht

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

20

Laal Maas

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

20

Raan-e-Sikandari

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.

24.5

Saag Maas

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

20

Tandoori Sizzlers



Adraki Pasliyan

Char-grilled lamb chops marinated in pickled ginger, red chillies.

23.5

Lehsuni Boti

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

21

Tandoori Sangam

Serves Two

46



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

Rice ~ Chawal

Ubla Chawal

Steamed basmati rice.

3.95

Pulav

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

4.95

Makai Aur Mattar Pulav

Fragrant basmati rice cooked with green peas, sweetcorn and coriander.

5.5

Our Social Media

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www.thedhabba.com

Seafood

~ Samunder Se

Nisha Lababdar

Fresh jumbo tiger prawns in a creamy a velvety sauce.

29

Ajwaini Macchli

Monkfish in an aromatic sauce of onion and carom.

25

Panch Phoran Macchli

Grilled Scottish salmon flavoured with a unique blend of five spices.

24



Baowli Jheenga

King prawns sautéed with peppers and potatoes.

23

Tandoori Sizzlers



Zaafrani Nisha

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

34.5

Anari Macchli

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

24

Macchi Tikka

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

24.95

Breads ~ Roti

Paneer Kulcha

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

6

Tandoori Roti

The classic whole-wheat bread baked in the tandoor.

3.5

Multi-grain Roti

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

6

Lacchedar Paratha

Whole-wheat, flaky, multi-layered bread.

4.5

Aloo Paratha

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

6

Naan

The quintessential Indian refined flour bread. Deeply satisfying.

4.5

Lehsuni Naan

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

4.95

Peshawari Naan

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

6

Naan-e-Bhurani

Naan stuffed with cheddar cheese, coriander and fresh garlic.

6

Bhatura

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

4

Christmas Specials

Sunehra Murg

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

21

Gosht Kebab

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

24

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.

21

Dhabbe Da Keema

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

22

Goan 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.

25

Available in Fish and Prawns.