

WARNING: THESE FLAVOURS MAY CAUSE CRAVINGS!

AT THE DHABBA WE ARE PROUD TO PRESENT ABSOLUTELY AUTHENTIC INDIAN CUISINE AS IT REALLY IS.

Tasting Set Menus

Our chefs have carefully created a range of menus that perfectly capture our tradition of dining, to share, for groups of four or more.

The Loch ~ 55pp

Set Menu for 4 or more

Appetizers

Poppadoms & Dips

Vegan option available. Please ask the team.

Dhabba Achaar

Gol Gappa

Tandoori Sizzlers

Tandoori Sangam



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

Mains

Choose any 4 curries from, Vegetarian, Chicken, Lamb or Seafood.

Served With

Choose any 4 Rice or Breads.

Sides

Kachumbar



The Ben ~ 40pp

Set Menu for 4 or more

Appetizers

Poppadoms & Dips

Vegan option available. Please ask the team.

Dhabba Achaar

Gol Gappa

Starters

Shuruvaati Thal

A superb display of king prawns, lamb, chicken & vegetarian starters which does what starters should do - start you off!

Mains

Choose any 4 curries from, Vegetarian, Chicken or Lamb.

Served With

Choose any 4 Rice or Breads.

Sides

Kachumbar



The Glen ~ 35pp

Vegetarian or Vegan Set Menu for 4 or more

Appetizers

Poppadoms & Dips

Vegan option available. Please ask the team.

Dhabba Achaar

Starters

Gol Gappa

Vada Pav

Mains

Choose any 4 curries from Vegetarian or Vegan.

Served With

Choose any 4 Rice or Breads.

Sides

Kachumbar



Rogan Josh: Jammu & Kashmir

Chole Bhature, Dahi Papdi Chaat, Daal Makhani: New Delhi

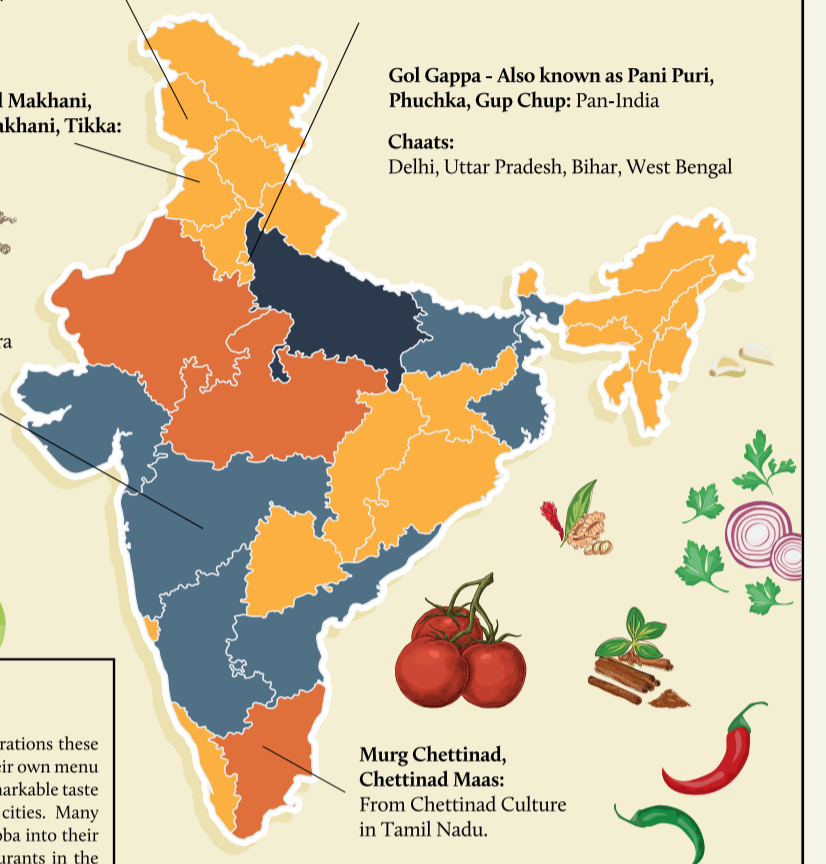
Chole, Dal Makhani, Paneer Makhani, Tikka: Punjab

Vada Pav Koliwada Jheenga: Mumbai/Maharashtra

Gol Gappa - Also known as Pani Puri, Phuchka, Gup Chup: Pan-India

Chaats: Delhi, Uttar Pradesh, Bihar, West Bengal

Murg Chettinad, Chettinad Maas: From Chettinad Culture in Tamil Nadu.



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.

Appetizer

A perfect way to start while you decide your meal.

Poppadoms & Dips 6.5

Vegan option available. Please ask the team.

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

Shuruvaati Thal 19.5

Starter Platter For Two

A superb display of king prawns, lamb, chicken and vegetarian starters which does what starters should do - start you off!

Starters ~ Shuruwaat

A selection of classic starters and beloved Indian street style dishes, each offering a vibrant medley of textures and flavours that capture the bold, authentic spirit of India's bustling culinary streets while setting the tone for a memorable meal. "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:

Hariyali Mokal 8.5
Chicken pakora flavoured with basil and mint.

Gosht Kathi 9.5
Pulled lamb and diced peppers, comes in a wrapped roomali roti.

Vada Pav 9
Mumbai's iconic street snack. A spiced potato fritter in a soft bun, with chutneys and fried green chilli.

Gol Gappa 6.5
Crispy puffed breads filled with spiced potato and chickpeas, served with sweet and spicy water.

Pataka Pankh 9
Tandoori chicken wings tossed in a tangy spicy sauce.

Hari Phool Gobi 7.5
Broccoli marinated with yoghurt & cheese and, chargrilled in the tandoor.

Veg Pakora Platter 7.5
A crispy combination of Mix-veg pakoras, onion bhajis and aloo tikki.

Ananas Paneer Tikka 11
Cubes of paneer & pineapple in an exquisite spice marinade grilled with peppers and onions.

Samosa Chaat 7.5
A street style twist to crispy samosa with spiced chickpeas, salad, and a medley of sauces.
Vegan option available. Please ask the team.

Aloo Tikki Chaat 7.5
Fried potato patties served on tangy chickpeas and with tamarind, mint chutney and yoghurt.

Dahi Papdi Chaat 6.5
Crunchy spicy wafers, topped with potato, chickpeas, yoghurt and chutneys.

Koliwada Jheenga 9
King prawns in a crispy lemon and carom batter.

Did You Know? Nihari Shahi Biryani Brings Two Royal Traditions Together
Nihari and Biryani both trace their roots to Mughal royal kitchens. Combining the rich depth of Nihari with fragrant biryani rice creates a truly regal dish.

Tandoor Cooking Is Over 5,000 Years Old
Clay ovens similar to the modern tandoor were discovered in the ancient Indus Valley civilisation, producing the smoky flavours behind tandoori meats and breads.

100% NUT FREE



GLUTEN FREE OPTIONS



VEGAN MENU AVAILABLE

VEGAN VEGETARIAN CONTAINS EGG CONTAINS DAIRY CONTAINS GLUTEN If you have any allergies or other dietary requirement, please speak to a member of our team 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.

THE DHABBA'S SIGNATURE CLASSICS

TIME HONOURED TRADITIONAL MIXTURES OF AUTHENTIC MASALAS

Tandoori Sizzlers ~ From Tandoor, the traditional clay oven.

The tandoor is an earthenware oven used across many civilizations and still widely used throughout Asia, especially in India, where it has produced mouth watering roasts for over five thousand years. Tandoori cooking, whether for bread, vegetables or meats, is healthy and avoids high cholesterol and fats. The meats are often marinated in Indian cookery, sealing in the flavours and creating a memorable succulence.



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

Hari Phool Gobi
Broccoli marinated with yoghurt & cheese and, chargrilled in the tandoor.

Vegan option available. Please ask the team.

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



Malai Murg
A mild chicken tikka flavoured with cream and cardamom.

Achari Tikka
Boneless chicken marinated with aromatic Indian pickling spices, inspired by traditional achar, then char-grilled in the tandoor.

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



Zaafrani Nisha
Jumbo tiger prawns marinated in unique blend of spices and flavoured with saffron, finished in tandoor.

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

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

Tandoori Sangam 55

Serves Two



A sumptuous tandoori platter of monkfish, lamb and chicken, marinated in aromatic spices and roasted in the clay oven for rich smoky flavour.

Served with a choice of sauce, and a refreshing mango & papaya salad.

Sauces ~ Recommended with Tandoori Sizzlers.

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

Raita
Yoghurt with subtle spices and cucumber.

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

Palakdar
A delicate blend of fresh herbs and spinach.

Vegetarian

~ Subzi Mandi Se



Subzi Tak-a-Tak
Medley of sautéed Indian exotic vegetable – Indian squash, bitter gourd, cauliflower, & okra.

Aloo Gobi Mutter
A traditional tumble of potatoes, cauliflower and garden peas.

Daal Makhani
A traditional & classic buttery 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.

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

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

Chicken

~ Murg ke Andaaz



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

Dhabba Khas
A traditional dish of chicken with onions, tomatoes, ginger and garlic.

Murg Daal Palak
Chicken breast pieces simmered in lentils and shredded spinach.

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

Classic Combo Meal

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



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.

Subzi aur Paneer Biryani 18
With seasonal vegetables and homemade paneer.

Murg Tikka Biryani 20
Cooked with boneless chicken breast pieces.

Served with a choice of sauce.

Nihari Shahi Biryani 25
A regal fusion of two timeless classics. Slow cooked Nihari style lamb shank with rich herbs and warming spices, layered with fragrant basmati rice to create a luxurious biryani inspired by royal kitchens, deep in flavour and truly fit for a feast.

Lamb

~ Lazeez Gosht



Rogan Josh 21
The original and best Kashmiri dish. Prepared with lamb on the bone.

Bhuna Gosht 20
Sautéed lamb with onions, tomatoes, & peppers. Perhaps one of the most famous Indian lamb dish. It is especially splendid at The Dhabba.

Chettinad Maas 23
Tender lamb cooked in a bold, spiced chettinad masala and coconut milk gravy. A flavorful and aromatic dish.

Saag Maas 21
Tender lamb cooked in spiced spinach gravy. A perfect balance of spices and greens.

Seafood

~ Samunder Se



Nisha Lababdar 29
Fresh jumbo tiger prawns in a creamy a velvety sauce.

Ajwaini Macchli 26
Monkfish in an aromatic sauce of onion and carom.

Panch Phoran Macchli 25
Grilled Scottish salmon flavoured with a unique blend of five spices.

Accompainments

~ Rice, Breads, Chips, Salads & Pickle.

Rice ~ Chawal

Ubla Chawal 4
Steamed basmati rice.

Pulav 5
Fragrant basmati rice cooked with mild spices and herbs, offering a light and aromatic accompaniment to any main dish.

Makai Aur Mattar Pulav 5.5
Fragrant basmati rice cooked with green peas, sweetcorn and coriander.

Sides & Salads

~ Ideal accompaniments to complement your meal.

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.

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, cauliflower, peas, garlic and chillies.

Breads ~ Roti

Tandoori Roti 4
The classic whole-wheat bread baked in the tandoor.

Missi Roti 6
A traditional Indian flatbread made with gram flour & aromatic spices. **Gluten-free.**

Lacchedar Paratha 4.5
Whole-wheat, flaky, multi-layered bread.

Naan 4.5
The quintessential Indian refined flour bread. Deeply satisfying.

Lehsuni Naan 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.

Naan-e-Bhurani 6
Naan stuffed with cheddar cheese, and fresh garlic with a garnish of coriander.

Chips ~ French Fries

Salt & Vinegar 5

Cajun Spiced 5.5

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