

ਭੋਜਨ ਸ਼ਾਲਾ
ਢਾਬਾ THE DHABBA
AUTHENTIC NORTH INDIAN DINER



Set Menus

RECOMMENDED FOR
GROUPS OF 20 OR MORE

Set Menu A

£22 PER HEAD

TO START

Murg Achari Tikka 🔥 ○●

Tandoori cooked chicken breast pieces in a marinade of fennel seeds, fenugreek and black caraway seeds with a spicy flavour of Indian pickle masala.

Gosht Kathi Roll ●○

Sautéed lamb and diced peppers in a refined flour wrap, dipped in beaten egg and fried.

Bharloan Dhingri ●○○

Batter fried button mushrooms stuffed with mildly spiced paneer and chopped nuts.

FOLLOWED BY

Daal Palak Gosht ○

A wholesome preparation of tender lamb with yellow lentils and shredded spinach.

Murg Maskawala ○●

Chicken tikka pieces in a rich and smooth sauce of tomato, cashew nut, butter and cream.

Murg Kali Mirch 🔥

A hot peppery chicken dish with a sauce of onion, tomato and freshly ground black pepper.

Chole ●

A side dish of white chickpeas reduced in a blend of ginger, garlic, caramelised onions and cumin.

SERVED WITH

Ubla Chawal ●

Steamed basmati rice.

Jeera Chawal ●

Basmati rice cooked with cumin seeds.

Naan ●○

A soft and fluffy refined flour bread.

Lehsuni Naan ●○

Refined flour bread topped with fresh garlic butter.

ALLERGY AND INTOLERANCE

- Vegetarian ● Contains Gluten ○ Contains Dairy
○ Contains Nuts ● Contains Mustard ○ Contains Egg

Dishes with the above ingredients will show the corresponding symbol next to it. All food in this menu is completely free of celery, lupin, molluscs, peanuts, sesame seeds, soya and sulphur dioxide. While every effort is made to ensure accuracy of this information, we can not accept responsibility for any allergic reaction from any dish.

Set Menu B

£24 PER HEAD

TO START

Machi Amritsari ◉

Haddock batter fried with flavours of ginger, garlic and a hint of carom.

Murg Qualiyan ◉

Chicken wings in a rice flour batter with ginger, garlic and a hint of red chillies.

Seekh Kabab ◉

Lamb mince with spices and fresh herbs, shaped on a skewer and charcoal grilled.

Papad Roll ●

Crispy golden popadoms filled with spiced potatoes and green peas.

FOLLOWED BY

Jheenga Maharaja ◉◉

King prawns sautéed in butter and simmered in a rich sauce of onion, tomato and cashew nut with a touch of cream.

Tandoori Pasliyan ◉●

Flame roasted lamb chops flavoured with ginger, garlic, tandoori masalas and a touch of red chillies.

Masaledar Sauce 🔥●

A spicy sauce of chopped onions, tomatoes and fresh coriander, flavoured with red chillies.

Murg Tikka Lababdar ◉

A rich and creamy chicken preparation with caramelised onions and cream with hint of red chillies.

Aloo Methi ●◉

A herby side dish of potato cubes flavoured with fenugreek.

SERVED WITH

Ubla Chawal ●

Steamed basmati rice.

Jeera Chawal ●

Basmati rice cooked with cumin seeds.

Tandoori Roti ●◉

Thin whole-wheat bread.

Lehsuni Naan ●◉

Refined flour bread topped with fresh garlic butter.

Set Menu C

£27 PER HEAD

TO START

Murg Malai Tikka ○●●

Charcoal grilled breast pieces of chicken coated in a delicate paste of cashew nuts, cardamom and cream.

Koliwada Jheenga

King prawns coated in a glazing of carom seeds, lemon juice and spices.

Gosht Kathi Roll ●○

Sautéed lamb and diced peppers in a refined flour wrap, dipped in beaten egg and fried.

FOLLOWED BY

Machi Tikka ○●

Juicy chunks of monkfish with ginger, garlic and paprika.

Saag Gosht 🔥 ○●

A traditional dish of lamb gently simmered in mustard greens and spinach with a drizzle of butter.

Tikka Jalfrezi 🔥 ○

Juliennes of chicken, onions and mixed peppers tossed with caramelised onions and flavoured with red chillies.

Aloo Methi ●○

A herby side dish of potato cubes flavoured with fenugreek.

Pilee Daal Tadka ●

Yellow lentils tempered with chopped onions and tomatoes with flavours of ginger, garlic and coriander.

SERVED WITH

Jeera Chawal ●

Basmati rice cooked with cumin seeds.

Makai aur Matter ka Chawal ●○

Basmati rice with fresh green peas, sweet corn and butter, flavoured with freshly chopped coriander.

Lehsuni Naan ●○

Refined flour bread topped with fresh garlic butter.

Peshawari Naan ●○●○

Refined flour bread stuffed with dried fruit, nuts and spices, topped with a mixed fruit preserve.

Kheera Raita ●○

Yogurt and grated cucumber with a sprinkling of fresh herbs.

Set Menu D

£30 PER HEAD

TO START

Machi Tikka ○●

Juicy chunks of monkfish with ginger, garlic and paprika.

Murg Malai Tikka ○●●

Charcoal grilled breast pieces of chicken coated in a delicate paste of cashew nuts, cardamom and cream.

FOLLOWED BY

Tandoori Nisha ○●

Flame roasted jumbo tiger prawns coated in mustard oil with subtle hints of saffron and carom.

Raan-e-Changeji ○●

Tender leg of lamb slow cooked with dark rum, herbs and spices. Served on a sizzler with its sauce on the side.

Murg Dum Nizami ○●

A preparation of boneless tandoori chicken in a creamy tomato sauce with mixed peppers and subtle hints of green cardamom.

Daal Makhani ●○

Black lentils, kidney beans and split chickpeas slow cooked in a buttery sauce of garlic and onions with a rich and velvety finish.

SERVED WITH

Jeera Chawal ●

Basmati rice cooked with cumin seeds.

Makai aur Matter ka Chawal ●○

Basmati rice with fresh green peas, sweet corn and butter, flavoured with freshly chopped coriander.

Lehsuni Naan ●●

Refined flour bread topped with fresh garlic butter.

Paneer Kulcha ●●○

Refined flour bread filled with mildly spiced grated paneer and seasoned with fresh coriander.

Kheera Raita ●○

Yogurt and grated cucumber with a sprinkling of herbs.

LUNCH FOR £9.95

Enjoy an authentic North Indian Thali meal or a three course North Indian lunch for only £9.95.

Monday to Friday : 12pm - 2pm

PRE-THEATRE & WEEKEND SHOPPERS SPECIAL

Get 50% off on all main dishes from the à la carte menu.

Monday to Friday : 5pm - 6.30pm

Saturday & Sunday : 1pm - 6pm

A minimum of one main dish per person must be ordered and seafood dishes will include a surcharge.

BAPU HOSPITALITY ROYALTY

Sign up for the Bapu Hospitality Royalty Programme and get 10% off on all food and drink at The Dhabba and Dakhin restaurants.

Ask a member of staff for more information.



0141 553 1249 INFO@THEDHABBA.COM

44 CANDLERIGGS, MERCHANT CITY,
GLASGOW G1 1LD