

Opening Hours

Monday to Friday
12pm - 2pm & 5pm - 10.30pm
Saturday & Sunday
1pm - 10.30pm

THE DHABBA

AUTHENTIC NORTH INDIAN DINER

Reach Us

  
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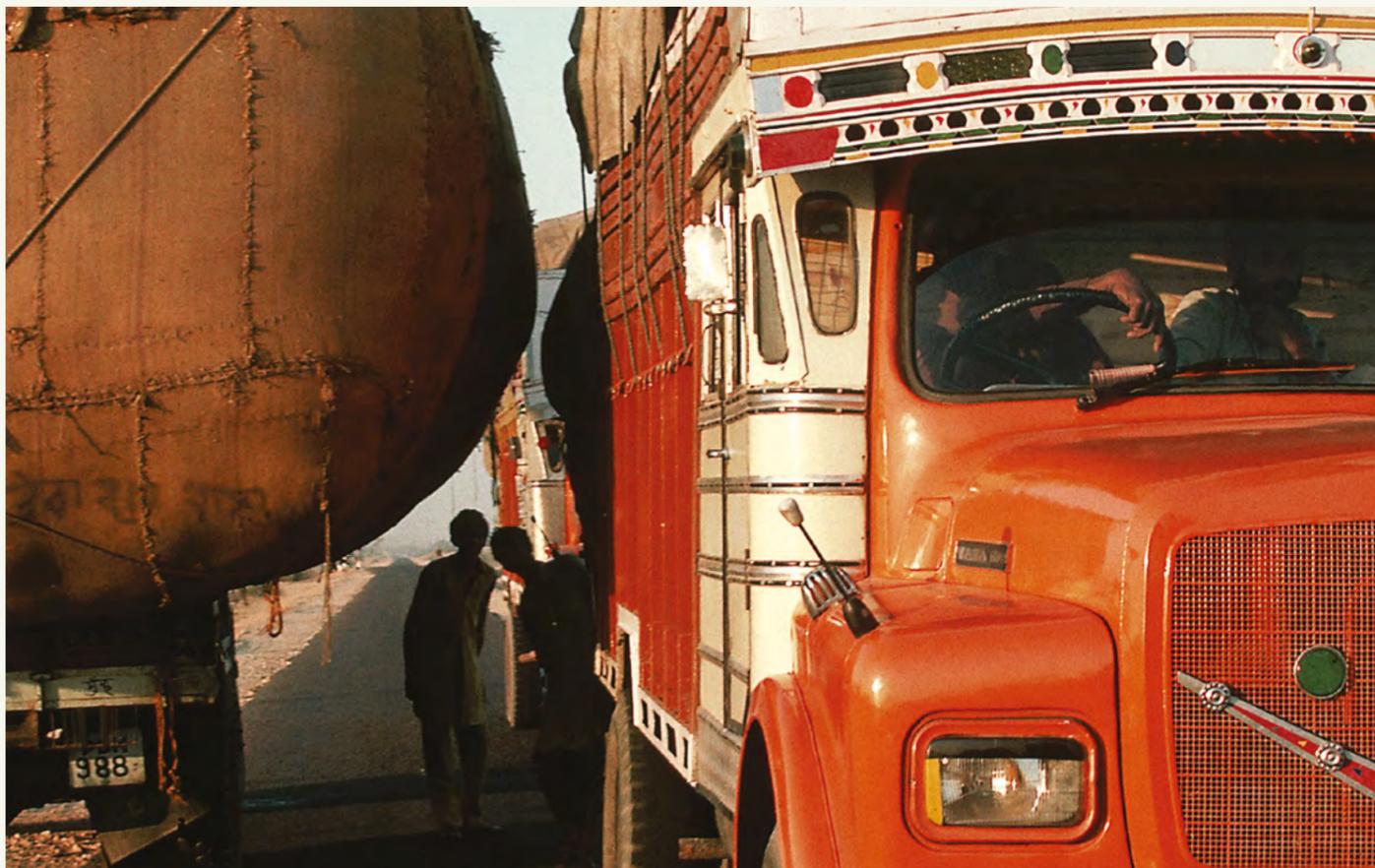
ESTABLISHED 2002

GLASGOW, SCOTLAND

AVAILABLE EVERYDAY

THE NORTH INDIAN INDEPENDENT

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



Pictured: Cargo laden lorries parked near a traditional dhabba along one of the meandering highways of Northern India.

THE DELUXE DHABBA

The *dhabba* has its origins in the wayside diners which dotted themselves throughout the highways and roads of Northern India.

For many years these largely family-run little restaurants have served hungry travelers with their own menus of closely guarded secret recipes, passed on from generation to generation. In this they are the Indian equivalent of the famed *routiers* of rural France — little centres of hitherto unknown exquisite food.

Over time the reputation of the remarkable cuisine of these *dhabbas* spread from the roadsides into the cities and beyond. Soon renowned Grand Hotels in India began to adopt the remarkable flavours of the *dhabba* into their own splendid restaurants, offering superb North Indian dishes in luxurious surroundings.

In Glasgow, since 2002, we at The Dhabba, have presented this unique cookery, until then enjoyed only in the deluxe *dhabbas* of India itself.

Chaat Pakodi

In India *chaat* do not mean mere snacks or *hors d'oeuvres*. The very concept is almost a way of life, eating in a style which becomes almost compulsive — flavours which encompass sour, sweet, tangy crunchy, spicy — and irresistible.

Dahi Papdi Chaat ^[v] ^[gl] ^[d]

Spiced chickpeas and potato on crunchy wafers with a dash of tamarind, mint and yogurt. Clean, clear and fulfilling. 4.95

Gol Gappa ^[v] ^[gl]

Enhanced with spicy tangy water — this crispy puffed bread filled with spiced potato, and chickpeas laced with freshly ground cumin, is a splendidly refreshing dish. 4.95

Samosa Chaat ^[v] ^[gl] ^[d]

Samosa pieces, chickpeas, crisp salad and sweet and sour yogurt. Seemingly simple, this is wonderfully subtle yet arresting. 5.95

Bhel Puri ^[v] ^[gl] ^[p]

A dish of puffed rice, sev, potato, mango, with a drizzle of tamarind chutney. Touches every point of the palette. 5.95

Dahi Bhalla ^[v] ^[d]

Spheres of lentils stacked in well-spiced sweet yogurt. Savoury fresh and tantalising. 5.95

Ragada Pattice ^[gl] ^[v] ^[gl]

Potato patties and white peas topped with mint chutney. Light yet filling, with a splendid rush to the palate. 5.95

Tokri Chaat ^[v] ^[gl] ^[d] ^[p]

A meal of savouries, potato, cucumber, and pomegranate filled in a roasted poppadom bowl, drizzled with cool yogurt and a pot-pourri of sauces. 6.95

Starters

“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; a belief that the world is nearly perfect”. So wrote the author, philosopher and gastronome Jean Anthelme Brillat-Savarin in 1812, and it surely applies today. Certainly The Dhabba would agree. So to start:

Tawa Macchi

Fillet of sea bass with subtle hints of carom. Fresh and enlightening. 7.95

Koliwada Jheenga

King prawns are given a spicy savoury glazing with a delicate crispy touch. 5.95

Gosht Kathi ^[gl] ^[e]

This dish of pulled lamb and diced peppers comes in a wrapped roomali roti. 5.75

Murg Qualiyan ^[d]

Marinated with tandoori spices and gently cooked in the chargrill, these wings of chicken give the first blast of trumpets which herald your repose to come. 5.50

Hariyali Mokal ^[gl]

Chicken finely basted with basil and lemon. As tender as the dawn over a distant hill. 5.50

Paneer Chatpatta ^[v] ^[gl] ^[d]

The Dhabba's own homemade paneer cheese skewered with peppers and onions with a spicy tomato tang. 5.25

Subzi Tikdee ^[v] ^[gl] ^[d] ^[n] ^[s]

A splendid treat of stuffed mushrooms, potato croquettes and a papad wrap. A vegetarian splendour. 4.95

Serves Two

Shuruvaati Thal

^[gl] ^[d] ^[n] ^[e] ^[s]

A superb display of king prawns, lamb, chicken and vegetarian starters which does what starters should do — start you off! 12.75

CHOTA PAPAD

Mini poppadoms with two dips — tomato & mango ^[gl] and coriander & mint ^[d]. Served with all à la carte orders. Order more for 2.95.



THE ART OF DUM PUKHT

The elegant dishes enjoyed by the *Nawabs of Awadh* during the 17th and 18th century.

PAGE 3



THE TANDOORI OVEN

Cooked in the traditional clay oven. A starter to share or a main course by itself.

PAGE 2

FROM THE TRADITIONAL

Tandoori Oven

The tandoor is an oven made in earthenware pottery traditional throughout all civilizations but is still widely used throughout Asia, especially in India where it has produced mouth watering roasts for over five thousand years.

In India — and certainly The Dhabba — it has reached perfection.

The results of tandoori cooking, whether it be bread, vegetables or meats, are healthy and avoid high cholesterol and fats. More often than not, the various meats are marinated in Indian cookery which means

the flavours are sealed into them, ending up with a succulence you will remember.

Tandoori cooking requires considerable skill, much as a ceramicist would need — deciding on time, heat regulation, preparation of materials — even the methods of basting the ingredients resemble the needs of such things as glazing pottery would be to a potter.

The Dhabba has the luxury of an expert in its chef who knows all there is to know in this most arcane of cooking methods.

Subzi Seekh ^{[v][d]}

Ideal for veggies. Paneer cheese, cauliflower, potatoes, mushrooms, peppers and onions. Ideal for anybody. 10.95

Achari Tikka ^[d]

Very spicy coated chicken breast, baked over charcoal for a Sultan, (or a Sultana). 13.25

Malai Murg ^{[d][n]}

Cashew nuts, cream and cardamom make this soft succulent chicken dish into a tandoor dream. 13.25

Tandoori Chooza ^[d]

A slow roasted poussin in traditional marinades makes this chicken dish from the tandoor a very special treat. 14.95

Tandoori Sangam ^{[d][n]}

Serves two

A huge mixed platter of tandoori monkfish, lamb and chicken. An ideal dish. Ideal that is, for greedy people. 29.95

Boti Kabab Badami ^{[d][n]}

This durbar of delight is a splendour of lamb fillet marinated with almond paste, yogurt and is mildly spiced. But enough for you to order again and again. 13.95

Adraki Pasliyan ^[d]

Marinated in pickled ginger and red chillies, these charcoal roasted lamb chops have an oriental exoticism which surprises. 18.95

Tandoori Macchi ^[d]

Magnificent black bream from the Mediterranean is laced with tandoori masalas and grilled whole. 17.95

Anari Macchli

Pomegranate and carom helps this char-grilled Scottish prime salmon to burst with its native glory. 18.95

Macchi Tikka ^[d]

This is the best Scottish monkfish marinated in aromatics to bring out the special flavour. It almost bounces off the tongue. 21.45

Zaffrani Nisha ^[d]

When you have fresh jumbo tiger prawns, a saffron marinade, a slight charring, you have a gust of the sea, of the very orient of Sinbad. 29.95



Sauce on the side

Recommended when ordered as a main.

Masaledar ^[v]

This blend of onions, tomatoes and chillies is quite hot but refreshing at the same time. 4.25

Salan ^[v]

An aromatic medium sauce with herbs, khus khus and melon seeds. Fresh and flavoursome. 4.25

Palakdar ^{[v][d]}

A wonderful panoply of herbs and fresh spinach leaves. Popeye would go from strength to strength on this. 4.25

Maskawala ^{[v][d][n]}

A very rich but mild sauce of tomatoes, cashew nut and cream. Great with any dish. 4.25

Vegetables

All throughout India there are some magnificent dishes for many who practice vegetarianism. Here are some of them:

Subzi Tak-a-Tak ^[v]

India itself comes to your table with this medley of sautéed Indian vegetables — round melon, bitter gourd, cauliflower, aubergines and okra. A costume drama of a meal. 11.95

Aloo Gobi ^[v]

A traditional tumble of potatoes and cauliflower and garden peas. This is a dish common throughout the world but with a spicy Indian take. An Indian bubble squeak. 10.95

Daal Makhani ^{[v][d]}

A very rich and buttery concoction of black lentils, kidney beans and split chickpeas. A taste of an India full of hill stations and summer retreats. 9.95

Subzi Miloni ^{[v][d]}

A medley of seasonal vegetables, subtle spices and spinach. Soft and refreshing. 10.95

Bharwan Aloo ^{[v][g][d]}

Roasted potato stuffed with paneer and peas with cinnamon. A rich and slow-tasting dish with almost an Indian sunset lurking in the background. 11.95

Chicken

In North Indian cuisine poultry was bred to feed the massive armies from history. In the following dishes you will discover the past, from Samarkand to Macedonia, yet with a touch of the domestic hearth.

Dhabba Khas ^[v]

Traditional dish with onion, tomatoes, ginger and garlic. 13.95

Murg Kadai ^[v]

Every Dhabba throughout India, has this chicken tossed with mixed peppers and onions. Comfortably succulent. 13.95

Methi Murg ^[d]

Herby with fresh fenugreek and cream. Rather rich. 13.95

Murg Maskawala ^{[d][n]}

Tandoori cooked chicken with cream, tomatoes, ground cashew nuts. Buttery, gentle with the strength underlying its superbly mild flavour. Long lasting and peaceful. 13.95

Murg-e-Changezi ^[d]

A whole grilled chicken breast slowly cooked in a masala with chicken stock. This sumptuous dish for Moghul kings of history is necessarily a slow affair. Please allow thirty minutes for this dish to be served. 17.95

Lamb

There are areas of world cookery in which the herding of sheep is unknown. But in India, especially in the North, lamb has been cultivated as a meat acceptable to all. It is a meat treated with enormous respect by the great chefs of this amazing world cuisine.

Laal Maas ^[v]

Fiery dish with caramelised onions, red chillies, laced with yogurt. For the most ferocious Bengal Lancer. 14.95

Diwani Handi ^[v]

Lamb on the bone, with aromatics & spices. Slow and fulfilling. 14.95

Bhuna Gosht

Sautéed lamb with onions, tomatoes, and peppers. Perhaps the most famous Indian lamb dish of all time. It is especially splendid at The Dhabba. 14.95

Dhania Gosht ^[d]

Lamb simmered with coriander. Fragrant, smooth and silky. 14.95

Raan-e-Sikandari ^[d]

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. 21.95

Seafood

Nisha Lababdar ^{[d][n]}

Fresh jumbo tiger prawns, creamy, cashew nuts, velvety. 22.95

Ajwaini Macchli ^[v]

Monkfish in a thick preparation with beautiful flavours of carom and onion. 19.95

Sarsori Macchi ^[m]

Grilled Scottish salmon in a red pepper and mustard seed sauce. 19.95

Rasedar Macchli

Sea bass fillet with khus khus and melon seeds. Gently sauced and very refreshing. 19.95

Baowli Jheenga

King prawns, peppers and potatoes tossed in a sauce with wonderful aromatic spices. 18.95

NOTE ON FISH DISHES : Many imagine Indian recipes for fish as masking the flavours of the fish itself. Yet, India does not take its fish cookery lightly. Great care has been paid to enhance fish cookery with some of the most sophisticated cooking techniques ever designed. The Dhabba chefs are enormously skilled in the subtlety of the cookery of the products of one of the most magnificent bounties of nature known to us all.



Homemade Paneer

There is a Scottish version of this ancient means of cheese making called *crowdie*, as there probably is everywhere there is milk. But *paneer* is something else. Rather like cottage cheese, it has a crumbly texture and dense freshness that gives strong flavours — a *tendresse* and a richness all of its own.

At The Dhabba this *paneer* is made in the traditional, and, it has to be said, painstaking way.

Paneer Shimla ^{[v][d]}

Paneer with peppers and onions. Think of cool hill stations during the British Raj, bit of a cuisine long since developed since then. 11.95

Palak Paneer ^{[v][d]}

A robust preparation of paneer and spinach leaves. Popeye's eyes would pop at this! 11.95

Malai Kofta ^{[v][g][d][n][s]}

Magnificent dumplings of cottage cheese simmered in khus khus and cream. A veggies heaven! 11.95

Paneer Tikka Masala ^{[v][d][n]}

Tandoori roasted cottage cheese with onions and peppers, in a herby cream sauce. Puts Welsh Rarebit back into a 1920's Lyon's Corner House. Whatever that means. 12.95



THE ART OF Dum Pukht

This style of cooking requires considerable skill and experience and its origins lie in the times of the Great Nawabs of Awadh, the absolute rulers of the Northern Provinces of India during the 17th and 18th centuries. *Dum Pukht* can be translated as to “breathe” and “cook”. It is a process of slow-cooking food in its own juices, thus retaining all of its natural aromas and flavours. The results of this style of cuisine are courtly and peaceful, for a long and leisurely, well, gastronomic experience. *Please allow around 20-25 minutes for your Dum Pukht dish to be served.*

Macchi Dum Sunehri ^{[g] [d]}

Fresh Scottish monkfish, baked in the tandoor and finished in a sauce with hints of cloves. 23.95

Kundan Qaliya ^{[g] [d] [e]}

Tender lamb, mildly spiced and slow cooked in an elegant sauce with star anise and topped with an egg. 18.95

Bemmisal Handi ^{[g] [d] [n]}

In a satiny sauce of cardamom laced tomatoes this tandoori chicken is bright, fresh, and full of sunlight. 16.95

Quser-e-Pukhtan ^{[v] [g] [d] [n]}

Homemade paneer simmered with tomatoes, cashew and cream, with a deft touch of mace. 14.95

Spices & your health

Indian cookery with its use of a vast array of herbs and spices has done wonders in melding together distinct, disparate flavours and creating a depth in taste. While enhancing flavours, herbs and spices are health giving foods with exceptional healing powers.

Spices like turmeric, ginger and cardamom are known for their antioxidant properties and aid digestion. They also boost the immune system, prevent cancer and in some cases even treat it.



Cumin helps avoid diabetes, offering essential minerals and nutrients; coriander cleanses your body from heavy metals; chillies can reduce blood pressure and boost metabolism; fenugreek helps lower cholesterol — to mention but a few benefits.

Savour them all in The Dhabba's unique cooking.

Biryani

It is not difficult to understand why this sumptuous rice cookery in its widely differing forms has become a favourite with many newcomers to Indian food.

It can be delicate and weighty, sharp, hot, or slight and almost breathless. It takes to robust meats, or vegetables cooked almost in air, or thick, peasant food redolent of rural Europe. It can be beautifully enhanced by subtle, or complex sauces.

It is an ambrosia for kings. And indeed that is what

its origins are — it undeniably came from the Persian courts, though it is legend that Tamerlane the Mongol emperor himself brought it to India along with his victorious armies.

Later the great Nizams of Lucknow and Hyderabad employed their chefs to produce fabulous Biryani, some exotically decorated with edible gold leaf.

But this delicious rice celebration can be as simple as well as amazingly complex. And all the vibrant tastes, and colours of India make this, almost a genre, palatial dish one of the most regal experiences of world food.

Gosht Biryani ^[d]

A splendid lamb dish. Rich and satisfying. 18.95

Murg Biryani ^[d]

Cooked with succulent chicken breast pieces. 16.95

Subzi Biryani ^{[v] [d]}

With seasonal vegetables and homemade paneer this is a meal of great flavour; an India created in the very heart of its homeland. 14.95

Served with your choice of sauces —

The beautifully aromatic **Salan** ^[v], herby and spicy. Or perhaps the smooth, springtime-like famous **Raita** ^{[v] [d]} with yogurt, spices and fresh vegetables.

Sides

Bhendi Do Pyaza ^[v]

Okra and red onions with cumin, ginger and a hint of green chillies. Hottish, yet subtle. 4.95

Pahadi Aloo ^[v]

Peeled potato diced and tossed with shreds of spinach and fenugreek. 4.95

Cholé ^[v]

A traditional Punjabi spiced chickpea delicacy. 4.95

Pilee Daal Tadka ^[v]

Yellow lentils simmered with tomatoes, ginger, garlic and coriander. This classic North Indian staple brings with it a breath of the mountains of the North West. 4.95

Rice

Indian *basmati* rice is the best in quality of this amazing food, coming straight, as it were from the fertile pastures in which they were grown. From this is added the tricky methods of preparation which produce such amazing results.

Makai Aur Mattar Ka Chawal ^{[v] [d]}

Basmati rice with green peas, sweetcorn and coriander. Fresh, fragrant and flavoursome. 4.45

Jeera Chawal ^[v]

Cumin flavoured basmati rice. 3.95

Ubla Chawal ^[v]

Steamed basmati rice. 3.45

Breads

Tandoori Roti ^{[v] [g]}

The classic whole-wheat bread baked in the tandoor. 2.95

Missi Roti ^[v]

Made from gram flour. Gluten-free. 3.25

Lacchedar Paratha ^{[v] [g]}

Whole-wheat, buttery, flaky, multi-layered. 3.75

Aloo Paratha ^{[v] [g]}

A whole-wheat stuffed bread with spiced potato. A superior large ‘tattie scone’. 4.25

Naan ^{[v] [g]}

The quintessential Indian refined flour bread. Deeply satisfying. 3.25

Lehsuni Naan ^{[v] [g]}

Naan topped with fresh garlic and herbs. For those who love garlic this hits the spot. 3.95

Peshawari Naan ^{[v] [g] [n] [s]}

An unusual naan, this is stuffed with a sweet filling of fruit, nuts and fennel. 4.25

Kulcha ^{[v] [g] [d]}

Grated homemade paneer, spices and herbs filled in a refined flour bread. 4.25

Salads

Kachumbar ^[v]

This most delectable salad has a splendid jumble of tomatoes, cucumber, lettuce and red onions. 3.95

Raita ^{[v] [d]}

Incredibly refreshing smooth yogurt, spices and fresh vegetables. 3.95

Laal Pyazz ^[v]

Sliced red onions, red chilli powder, lime wedges and green chillies. 1.95

Pickles

Nimbu ^{[v] [m]}

A delicious lime pickle. 1.95

Mirchi ^{[v] [m]}

Chilli pickle. For those who like a bit of heat. 1.95

Milla Julla ^{[v] [m]}

Mingling of seasonal vegetables for a mixed pickle. 1.95

PAIR WINE WITH YOUR MEAL

Pairing food with wine is about enhancing your dining experience. We have assiduously tested our wines and come up with a guide to wine matching. The secret is in considering the style or flavour of the dish that you are looking to match and identifying the right wine to accompany it.

PLEASE ASK YOUR SERVER FOR MORE INFORMATION

Desserts

It is often thought that with an Indian meal desserts and puddings are not major features. This is not so. The dessert, is an essential ending to a traditional Indian repast. And very delicious they are too. Discover them.

Gulab Jamun ^{[v] [g] [d] [n]}

Soft and rich reduced milk dumplings soaked in a unique sugar syrup. Served warm with vanilla ice cream. 3.95

Chawal ki Kheer ^{[v] [d] [n]}

A traditional Indian pudding — brown rice, milk and cardamom. Warm, smooth and velvety. 3.95

Kulfi ^{[v] [d] [n]}

Traditional Indian ice cream with a distinctive taste. Rich, dense and extra creamy. 4.95

Fruit Sorbet ^[v]

A delicately balanced melange of fruit sorbets. A refreshing end to a great meal. 4.95

Mango Cheesecake ^{[v] [g] [d]}

Beautifully light and creamy. Homemade mango flavoured cheesecake with mango pulp. 4.95

Chocolate Fudge Brownie ^{[v] [g] [d] [e] [sy]}

Hot with a dollop of vanilla ice cream. 5.95

Cognac Affogato ^{[v] [d]}

A cricket ball of vanilla ice cream, a measure of cognac and shot of espresso coffee. 6.95

Allergy and Intolerance — Please speak to your server about ingredients in our dishes before you order your meal.

Ⓢ Vegan [v] Vegetarian [g] Contains Gluten [d] Contains Dairy [n] Contains Nuts [e] Contains Egg [p] Contains Peanuts [m] Contains Mustard [s] Contains Sulphites [sy] Contains Soya

This menu is completely free of celery, lupin, molluscs and sesame seeds. While every effort is made to ensure accuracy of this information, cross-contamination may occur due to the nature of our kitchen. Please speak to us about your dietary requirements before you order.