

# TASTING MENU FOR GROUPS

MAGNIFICENT DISHES ARRANGED IN SET MENUS FOR GROUPS OF FOUR OR MORE.

These are assortments of different dishes for all to share. This gives everybody an opportunity to savour — or indeed discover — the astonishing variety of North Indian cuisine enjoyed for centuries by kings, peasants, warriors and legends of the past.

## Menu A

£20 per head

### TO START

#### Dahi Bhalla <sup>[v][d]</sup>

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

#### Hariyali Mokal

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

#### Gosht Kathi <sup>[g][e]</sup>

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

#### Bharloan Dhingri <sup>[v][d][n][s]</sup>

Mushrooms stuffed with mildly spiced paneer and nuts and batter fried.

### FOLLOWED BY

#### 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.

#### Murg Maskawala <sup>[d][n]</sup>

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

#### Dhabba Khas <sup>[m]</sup>

Traditional dish with onion, tomatoes, ginger and garlic.

#### Aloo Gobi <sup>[v]</sup>

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 squash.

### SERVED WITH

#### Ubla Chawal <sup>[v]</sup>

Steamed basmati rice.

#### Jeera Chawal <sup>[v]</sup>

Cumin flavoured basmati rice.

#### Naan <sup>[v][g]</sup>

The quintessential Indian refined flour bread. Deeply satisfying.

#### Lehsuni Naan <sup>[v][g]</sup>

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

## Menu B

£25 per head

### TO START

#### Koliwada Jheenga

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

#### Achari Tikka <sup>[d]</sup>

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

#### Gosht Kathi <sup>[g][e]</sup>

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

#### Subzi Seekh <sup>[v][d]</sup>

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

### FOLLOWED BY

#### Baowli Jheenga

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

#### Adraki Pasliyan <sup>[d]</sup>

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

#### with Masaledar <sup>[m]</sup>

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

#### Methi Murg <sup>[d]</sup>

Herby with fresh fenugreek and cream. Rather rich.

#### Subzi Tak-a-Tak <sup>[v]</sup>

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

### SERVED WITH

#### Ubla Chawal <sup>[v]</sup>

Steamed basmati rice.

#### Jeera Chawal <sup>[v]</sup>

Cumin flavoured basmati rice.

#### Lacchedar Paratha <sup>[v][g]</sup>

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

#### Lehsuni Naan <sup>[v][g]</sup>

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

## Menu C

£30 per head

### TO START

#### Bhel Puri <sup>[v][p][g]</sup>

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

#### Hariyali Mokal

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

#### Anari Macchli <sup>[d]</sup>

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

#### Boti Kabab Badami <sup>[d][n]</sup>

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.

#### Naram Garam <sup>[v][d]</sup>

Fresh greens, crumbled paneer and fruity yogurt leaves an exotic taste to balance with any dish.

### FOLLOWED BY

#### Macchi Tikka <sup>[d]</sup>

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

#### with Maskawala <sup>[m]</sup>

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

#### Shahi Nihari <sup>[g][d]</sup>

Pulled lamb, mildly spiced and slow cooked to a rich creamy perfection.

#### Dhabba Khas <sup>[m]</sup>

Traditional dish with onion, tomatoes, ginger and garlic.

#### Kadai Paneer <sup>[v][d]</sup>

Every Dhabba throughout India, has this paneer tossed with mixed peppers and onions.

### SERVED WITH

#### Jeera Chawal <sup>[v]</sup>

Cumin flavoured basmati rice.

#### Makai aur Matter ka Chawal <sup>[v][d]</sup>

Basmati rice with fresh green peas, sweet corn, butter and coriander. Wonderfully aromatic.

#### Lehsuni Naan <sup>[v][g]</sup>

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

#### Peshawari Naan <sup>[v][g][d][n][s]</sup>

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

## Menu D

£40 per head

### TO START

#### Gol Gappa Chaat <sup>[v][g][d]</sup>

With crispy puffed bread, spiced potato, chickpeas, and yogurt laced with freshly ground cumin, this is a splendidly refreshing dish.

#### Macchi Tikka <sup>[d]</sup>

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

#### Adraki Pasliyan <sup>[d]</sup>

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

#### Malai Murg <sup>[d][n]</sup>

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

#### Ankurit <sup>[v][p]</sup>

Sprouted lentils, peanuts, green leaves, sprinkled with spiced lemon juice.

with Tamatar, Anardana & Sabe Chutney

### FOLLOWED BY

#### Zaffrani Nisha <sup>[d]</sup>

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.

#### Sarsori Macchi <sup>[m]</sup>

Grilled Scottish Salmon in a red pepper and mustard seed sauce.

#### Raan-e-Sikandari

This is leg of lamb cooked with dark rum, herbs and spices. A favourite of the great Sikh soldiers of the British Raj, now, much enjoyed by connoisseurs.

#### Murg-e-Changezi <sup>[d]</sup>

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.

#### Dum Aloo Bharwan <sup>[v][g][d]</sup>

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

### SERVED WITH

#### Jeera Chawal

Basmati rice cooked with cumin seeds.

#### Makai aur Matter ka Chawal <sup>[v][d]</sup>

Basmati rice with fresh green peas, sweet corn, butter and coriander. Wonderfully aromatic.

#### Lehsuni Naan

Refined flour bread topped with fresh garlic butter.

#### Kulcha <sup>[d][g]</sup>

Paneer filled refined flour bread.

#### Kachumbar <sup>[v]</sup>

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



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