

## Starters

### Gol Gappa 🌶️

Enhanced with spicy tangy water — this is crispy puffed bread filled with spiced potato, and chickpeas laced with ground cumin. 5.50

### Bhel Puri

A dish of puffed rice, sev, potato, mango, with a drizzle of tamarind chutney. Touches every point of the palette. 6.50

### Ragada Pattice

Potato patties and white peas topped with mint chutney. Light yet filling, with a splendid rush to the palette. 6.50

### Subzi Tikdee

A splendid treat of battered mushrooms, potato croquettes and a papad wrap. A true vegan splendour. 5.50

FROM THE TRADITIONAL

## Tandoori Oven

A starter to share or a main course by itself.

### Subzi Seekh

Ideal for vegans. Cauliflower, potatoes, mushrooms, peppers and onions. Ideal for anybody. 12.95

### Sauce on the side

Recommended with a main.

### Masaledar 🔥

This blend of onions, tomatoes and chillies is quite hot but refreshing at the same time. 4.75

### Salan

An aromatic medium sauce with herbs, khus khus and melon seeds. Fresh and flavoursome. 4.75

## Dhabba Achaar 🔥

Our own homemade pickle of mango, lime, carrots, garlic and chillies. 2.95

## Vegetables

### Subzi Tak-a-Tak 🔥

A medley of sautéed Indian vegetables — Indian squash, bitter gourd, cauliflower, aubergines and okra. 13.50

### Bharwan Aloo

Roasted potato stuffed with chopped vegetables. A rich and slow-tasting dish with almost an Indian sunset lurking in the background. 13.50

### Aloo Gobi 🔥

A traditional tumble of potatoes, cauliflower and garden peas — a dish common around the world but with a spicy Indian take. 11.95

### Khumb Gajar Mutter

A medley of mushrooms, carrots and green peas in a medium sauce of browned onions, tomato and ginger. 11.95

### Daal Makhani

A very smooth and rich concoction of black lentils, kidney beans and split chickpeas. A taste of an India full of hill stations and summer retreats. 11.95

### Cholé

A traditional Punjabi spiced chickpea delicacy. 12.95

HOMEMADE

## Paneer

The ancient art of paneer making is still followed at The Dhabba. But this plant-based version of paneer is something else. Not to be confused with tofu, it is made from soy milk and is completely vegan.

### Paneer Shimla 🔥🔥

Paneer with peppers and onions. Think of cool hill stations during the British Raj, bit of a cuisine long since developed since then. 14.50

### Palak Paneer 🌿

A robust preparation of paneer and spinach leaves. Popeye's eyes would pop at this! 14.50

### Paneer Makhani Masala 🌿

Our very own cottage cheese in a tomato-based rich sauce. Puts Welsh Rarebit back into a 1920's Lyon's Corner House. Whatever that means. 14.50

## Subzi Biryani

Rice and seasonal vegetables slow-cooked in a sealed pot, this is a meal of great flavour. Served with the aromatic Salan sauce on the side. 15.95

## Side Dishes

### Bhendi Do Pyaza

Okra and red onions with cumin, ginger and a hint of green chillies. Hottish, yet subtle. 6.50

### Bengun Bharta

Tandoori cooked aubergines, sautéed with onions, tomatoes and garden peas. Rough, ready and polishing. 6.50

### Pilee Daal Tadka

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. 6.50

### Pahadi Aloo 🔥

Potatoes tossed together with shreds of spinach and fenugreek. 6.50

## Salads

### Kachumbar

This beautifully seasoned salad has a splendid jumble of tomatoes, cucumber, lettuce and red onions. 4.50

### Seedha Sadha

Slices of fresh tomatoes, red onions, cucumber and carrots on a bed of crisp green lettuce. 4.50

### Laal Pyazz 🔥

Sliced red onions, red chilli powder, green chillies and a wedge of lemon. 2.95

## Rice

### Jeera Chawal

Cumin flavoured basmati rice. 3.95

### Ubla Chawal

Steamed basmati rice. 3.50

## Breads

### Tandoori Roti 🌿

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

### Missi Roti

Made from gram flour. Completely gluten-free. 3.25

### Lacchedar Paratha 🌿

Whole-wheat, flaky, multi-layered. 3.95

### Aloo Paratha 🌿

A whole-wheat stuffed bread with spiced potato. A superior large 'tattie scone'. 4.50

### Naan 🌿

The quintessential Indian refined flour bread. 3.50

### Lehsuni Naan 🌿

Naan topped with fresh garlic and herbs. 3.95

### Peshawari Naan 🌿

An unusual naan, this is stuffed with a sweet filling of semolina, coconut, dates, cardamom and fennel. 4.95