

Starters

Gosht Kathi 🍴🥚

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

Murg Qualiyan 🍴

Chicken wings marinated with tandoori spices and gently cooked in the char-grill.

Hariyali Mokal 🍴

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

Paneer Chatpatta 🍴🌿🥛

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

Subzi Tikdee 🌿🍴

A splendid vegetarian trio — Indian potato croquettes, papad wrap and stuffed mushrooms.

Bhel Puri 🍴

A dish of puffed rice, sev, potato, mango, with a drizzle of tamarind chutney.

Mains

Laal Maas 🍴🔥

Fiery lamb dish with caramelised onions, poppy seed paste and crushed red chillies.

Bhuna Gosht 🍴

Sautéed lamb with onions, tomatoes, and peppers. Perhaps the most famous Indian lamb dish of all time.

Dhania Gosht 🍴

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

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.

Palak Paneer 🌿🍴

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

Dhabba Khas 🍴🔥

Traditional dish of chicken with onion, tomatoes, ginger and garlic.

Murg Kadai 🍴🔥

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

Murg Maskawala 🍴

Chicken tikka in a creamy, tomato and melon seed sauce. Buttery gentle in its superbly mild flavour.

Aloo Gobi 🍴🔥🍴

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

Khumb Gajar Mutter 🍴🍴

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

served with

Ubla Chawal 🍴

Steamed basmati rice.

Naan 🍴🌿

The quintessential Indian refined flour bread.

Jeera Chawal 🍴

Cumin flavoured basmati rice.

Lehsuni Naan 🍴🌿

Naan topped with fresh garlic and herbs.

Sides

Bhendi Do Pyaza 🍴

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

Cholé 🍴

A traditional Punjabi spiced chickpea delicacy. 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 peeled and diced and tossed together with shreds of spinach and fenugreek. 6.50

Bengun Bharta 🍴

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

Paneer Kurchan 🌿🍴

Crumbled paneer cheese and assorted peppers tossed together in a tadka of onions and tomato. 7.95

Salads

Kachumbar 🍴

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

Seedha Sadha Salad 🍴

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

Raita 🌿🍴

Incredibly refreshing smooth yogurt, spices and fresh vegetables. 4.50

Laal Pyazz 🍴🔥

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

Dhabba Achaar 🍴🔥🍴

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