

Opening Hours

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

ਭੋਜਨ ਸ਼ਾਲਾ ਦੁਆ THE DHABBA

AUTHENTIC NORTH INDIAN DINER

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ESTABLISHED 2002

GLASGOW, SCOTLAND

DECEMBER 2017

CELEBRATE THE HOLIDAY SEASON !

THIS FESTIVE SEASON COSY DOWN WITH SOME GREAT NORTH INDIAN FOOD
IN THE NICE WARM SURROUNDINGS AT THE DHABBA



THE FESTIVE 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 travellers 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 *rotiers* 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] [g] [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] [g]}

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] [g] [d]}

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

Bhel Puri ^{[v] [p] [g]}

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 ^{[v] [g]}

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

Sheetal Kachori ^{[v] [g] [d] [p]}

A meal of savouries, bean sprouts and pomegranate stuffed in puffed bread, drizzled with cool yogurt. Named after a celebrated Indian beauty. 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

Pan-fried 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 ^{[g] [e]}

This dish of pulled lamb and diced peppers comes in a wrapped roomali roti. 5.45

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. 5.25

Hariyali Mokal ^[g]

Chicken finely coated with four kinds of flour, basil and lemon. As tender as the dawn over a distant hill. 5.25

Paneer Chatpatta ^{[v] [d]}

The Dhabba's own homemade paneer cheese skewered with peppers and onions with a spicy tomato tang. 4.95

Subzi Tikdee ^{[v] [g] [d] [n] [s]}

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

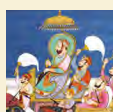
Serves Two

Shuruvaati Thal ^{[g] [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 ^[g] 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 and is 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.

Because the tandoor uses as its fuel slow burning wood charcoal, the results, whether it be bread,

vegetables or meats are healthy and avoid high cholesterol and fats. It also imparts a marvellous wood smoked flavour of the outdoors.

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.

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]^[d]

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

Salan ^[v]^[d]^[n]

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]^[d]

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]^[d]

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 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

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

Murg Kadai

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 ^[d]

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

Diwani Handi

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

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

Pan-fried monkfish, a beautiful flavour 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 Cottage Cheese

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





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

Shahi Nihari ^{[g] [d]}

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

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

With a 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.

Salads

Indian salads are imaginative, robust, even entertaining.

Ankurit ^{Ⓢ [v] [p]}

Sprouted lentils, peanuts, pomegranate and green mango, sprinkled with spiced lemon juice. 3.95

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 onions with a sprinkling of salt and red chilli powder, lime wedges and green chillies. 1.95

Healthy & wholesome!

Wholegrain and brown rice have long been known as exceptionally health giving foods, coming straight, as it were, from the fertile pastures in which they were grown.

They are high in fibre, vitamins, minerals and protein. Doctors and dietitians stress that we should all have a high intake as part of a healthy diet.



With high fibre these foods aid digestion, helps to lower blood pressure, lower cholesterol, blood sugar levels, and are a good source of necessary vitamins and minerals. They even help control weight.

Try the Anaj ki Roti and Bhoora Chawal on the menu.

Rice

Indian *basmati* rice is the best in quality of this amazing food. From this is added the tricky methods of preparation which produce such amazing results.

Breads

Tandoori Roti ^{Ⓢ [v] [g]}

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

Anaj ki Roti ^{Ⓢ [v] [g]}

Whole-grain bread. Packed with fibre. 3.25

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 very superior large ‘*tattie scone*’. 4.25

Bhoora Chawal ^{Ⓢ [v]}

Steamed brown rice. Full of fibre. 4.45

Jeera Chawal ^{Ⓢ [v]}

Cumin flavoured basmati rice. 3.95

Ubla Chawal ^{Ⓢ [v]}

Steamed basmati rice. 3.45

Roti ki Tokri ^{Ⓢ [v] [g]}

All three *roti* in one. Divine for bread lovers. 8.95

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] [d] [n] [s]}

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

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

Paneer filled refined flour bread. 4.25

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

Chole ^{Ⓢ [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

Pickles

Nimbu ^{Ⓢ [v] [m]}

A delicious lime pickle. Quite strong. 1.95

Mirchi ^{Ⓢ [v] [m]}

Chili 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

SIX COURSE CELEBRATION MENU

There are certain occasions when a real celebration is called for — when a meal is a jamboree of food. For this The Dhabba has devised a six course celebration repast. A celebration which will glitter in the mind for years. PLEASE ASK YOUR SERVER FOR MORE INFORMATION

Desserts

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. Smooth and velvety. 3.95

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

A trio of traditional Indian ice creams. Rich, fragrant 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

Affogato ^{[v] [d]}

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

CELEBRATE WITH THE TASTING MENU

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.

Firoza

Turquoise

£20 per head

TO START

Gosht Kathi

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

Hariyali Mokal

Chicken finely coated with four kinds of flour, basil and lemon. As tender as the dawn over a distant hill.

Aloo Tikki

Delicate potato patties with herbs and aromatics.

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.

Dhabba Khas

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

Murg Maskawala

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

Subzi Miloni

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

SERVED WITH

Ubla Chawal

Steamed basmati rice.

Jeera Chawal

Cumin flavoured basmati rice.

Naan

The quintessential Indian refined flour bread. Deeply satisfying.

Lehsuni Naan

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

Neelam

Sapphire

£25 per head

TO START

Anari Macchli

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

Boti Kabab Badami

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.

Achari Tikka

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

FOLLOWED BY

Laal Maas

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

Dhania Gosht

Lamb simmered with coriander. Fragrant, smooth and silky.

Murg Kadai

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

Murg Maskawala

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

SERVED WITH

Ubla Chawal

Steamed basmati rice.

Jeera Chawal

Cumin flavoured basmati rice.

Lehsuni Naan

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

Peshawari Naan

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

Panna

Emerald

£30 per head

TO START

Macchi Tikka

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

Adraki Pasliyan

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

Malai Murg

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

Bhel Puri

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

FOLLOWED BY

Baowli Jheenga

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

Diwani Handi

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

Dhabba Khas

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

Murg-e-Changezi

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.

SERVED WITH

Ubla Chawal

Steamed basmati rice.

Jeera Chawal

Cumin flavoured basmati rice.

Lacchedar Paratha

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

Peshawari Naan

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

Maanik

Ruby

£40 per head

TO START

Zaffrani Nisha

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.

Adraki Pasliyan

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

Achari Tikka

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

Malai Murg

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

FOLLOWED BY

Macchi Dum Sunehri

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

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.

Tandoori Chooza

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

Palak Paneer

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

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.

SERVED WITH

Bhoora Chawal

Steamed brown rice. Full of fibre.

Jeera Chawal

Basmati rice cooked with cumin seeds.

Lacchedar Paratha

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

Peshawari Naan

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

Mirchi Achaar

Chili pickle. For those who like a bit of heat.

TASTING MENU SUBSTITUTIONS

Vegan, vegetarian and gluten-free options are available on all tasting menus.

Please ask your server for more information regarding any dietary requirements.

LUNCH DEAL

Indian Thali Lunch — £9.95

Three Course Lunch — £9.95

Two Course Lunch — £7.95

BE PART OF ROYALTY

Join the Babu Hospitality Royalty programme and get access to special offers and discounts.

www.bapuhospitality.com/royalty