HORN PLEASE

रलाओं मगर प्यार से

DHABA
DHABA COCKTAILS

Santa Banta
Tequila, tamarind extract, cointreau & lime  595

Tandoori Vodka
Vodka, lychee juice, coconut water, lemon juice  595

Mauja hi Mauja
White rum, lemon chunks, ginger, jaljeera, chili & coriander  595

Aam Panna
Vodka, aam panna, lemon juice & chaat masala  595

N.P. (National Permit)
Vodka, chaat masala, lemon juice & fresh ginger  595

Raas Leela
Vodka with cardamom, ginger & cinnamon syrup  595

Paan Mojito
White rum with meetha paan & a hint of lemon juice  595

Buurrraaahhh
Dark rum with grilled lemony pineapple mash  595

TRADITIONAL INDIAN COOLERS

Kullar di Meethi Lassi  295
Chatti di Lassi  295
Shikanji  295

Government taxes as applicable. We levy 5% service charge.
HOT BEVERAGES

Selection of Tea
Assam, Darjeeling, Masala or Herbal

Selection of Coffee
Espresso, Cappuccino, Café latte or Americano

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DHABA MOCKTAILS

Anarkali
A refreshing version of the classic mojito with a hint of grenadine syrup

Dipper at Night
Layering of mango juice, aam panna & aerated beverage

Aam Sutra
Freshly roasted crushed cumin seeds topped with mango juice

Thandai
A healthy combination of nuts & saffron blended in milk

Dharam Kaanta
Roasted cumin seeds with a hint of lemon, frozen to consistency

Mint Chaach
Classic Indian buttermilk with a fresh minty twist

Thandi Masala Chai
Assam tea concentrate with Indian spices & lemon
स्पीड मेसी जवानी,
आवश्यक केक में नख़वा

STARTERS
Masala Prawns
Yellow chili and hung curd marinated prawns cooked in clay oven $1995

Fish Tikka
Yogurt and pounded spices marinated succulent chunks of fresh water fish cooked in clay oven $1145

Raan Kebab
Boneless leg pieces of baby lamb marinated with blended spices and cooked in clay oven $1045

Murgh Malai Tikka
Mildly spiced boneless chicken cooked in clay oven $945

Murgh Highway Tikka
Spicy boneless baby chicken pieces cooked in clay oven $945

Mutton Seekh
Spicy minced lamb on a skewer, cooked in clay oven $995

Tandoori Chicken (half)
Yogurt and pounded spices marinated corn-fed chicken with bone, cooked in clay oven $945

Paneer Tikka
Delicately spiced cottage cheese chunks, cooked in clay oven $795

Tandoori Gobhi
Cauliflower stuffed with mint & cheese, coated with gram flour, fried and finished in clay oven $745

Tandoori Aloo
Melange of potato stuffed with nuts, aromatic spices and herbs, cooked in clay oven $745

Makai Pyaaz ki Seekh
Mashed vegetables and corn nibbles on a skewer, cooked in clay oven $745

Tandoori Pineapple ki Chaat
Pineapple chunks marinated in a spicy marinade and cooked in clay oven $645

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BREADS

Parantha – Aloo/Paneer/Mooli/Laccha/Pudina
Indian bread cooked in clay oven with choice of stuffing– potato/cheese/grated radish/layered bread/mint 225

Butter Naan / Garlic Naan
Clay oven cooked Indian bread topped with butter/ garlic 225

Amritsari Kulcha
Stuffed Indian bread with potatoes, onion and aromatic spices 225

Tandoori Roti
Whole wheat bread cooked in clay oven 195

Chuppdi Roti
Whole wheat bread cooked in clay oven topped with clarified butter 195

Pyaaz ki Roti
Whole wheat bread cooked in clay oven topped with onion and chili 195

Salad / Curd / Raita 295

MAIN COURSE

दिखलाई में मोली
चलने में मोली
# Breads

**Parantha - Aloo / Paneer / Mooli / Laccha / Pudina**  
Indian bread cooked in clay oven with choice of stuffing: potato / cheese / grated radish / layered bread / mint  
225

**Butter Naan / Garlic Naan**  
Clay oven cooked Indian bread topped with butter / garlic  
225

**Amritsari Kulcha**  
Stuffed Indian bread with potatoes, onion and aromatic spices  
225

**Tandoori Roti**  
Whole wheat bread cooked in clay oven  
195

**Chuppdi Roti**  
Whole wheat bread cooked in clay oven topped with clarified butter  
195

**Pyaaaz ki Roti**  
Whole wheat bread cooked in clay oven topped with onion and chili  
195

**Salad / Curd / Raita**  
295

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<table>
<thead>
<tr>
<th><strong>KADHAI SE</strong></th>
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<tbody>
<tr>
<td><strong>Non Vegetarian Thali</strong></td>
<td>1895</td>
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<tr>
<td><strong>Tiffin Chicken</strong> – Home style chicken served with carum flatbread</td>
<td>1245</td>
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<tr>
<td><strong>Balti Meat</strong> – Quintessential lamb shank curry of Dhaba</td>
<td>1195</td>
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<tr>
<td><strong>Tawa Machhli</strong> – Pan seared fillet of fresh water fish, dusted &amp; coated in spicy marinade &amp; gram flour</td>
<td>1195</td>
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<tr>
<td><strong>Butter Chicken</strong> – Boneless chunks of chicken tikka in creamy tomato gravy</td>
<td>1145</td>
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<tr>
<td><strong>Chicken Curry</strong> – Home style cooked chicken in spicy curry (with bone)</td>
<td>1095</td>
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<tr>
<td><strong>Keema Kaleji</strong> – Lamb mince and lamb liver cooked in tomato and onion gravy</td>
<td>1095</td>
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<tr>
<td><strong>Meat / Chicken Pulao</strong> – Aromatic rice preparation with lamb / chicken</td>
<td>945</td>
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<tr>
<td><strong>Ande ki Bhurji</strong> – Scrambled egg with onion, tomato and green chili</td>
<td>695</td>
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<tr>
<td><strong>Vegetarian Thali</strong></td>
<td>1595</td>
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<tr>
<td><strong>Kanastree Baingan</strong> – Clay oven cooked mashed eggplant with royal cumin, onion, tomato and green chili</td>
<td>795</td>
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<tr>
<td><strong>Mutter Paneer</strong> – Cottage cheese and fresh green peas in cashew nut and tomato gravy</td>
<td>795</td>
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<tr>
<td><strong>Pindi Chholey</strong> – Chickpea cooked with home ground aromatic spices</td>
<td>795</td>
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<tr>
<td><strong>Paneer Bhurji</strong> – Mashed cottage cheese with fresh coriander, capsicum and tomatoes</td>
<td>795</td>
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<tr>
<td><strong>Aloo Amritsari Wadi</strong> – Potatoes with fried lentil dumplings simmered in tangy gravy</td>
<td>795</td>
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<tr>
<td><strong>Dal Makhan maar ke</strong> – Overnight cooked black lentil finished with cream and butter</td>
<td>745</td>
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<tr>
<td><strong>Yellow Dal Tadka</strong> – Tempered yellow gram lentil</td>
<td>645</td>
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<tr>
<td><strong>Subz Pulao</strong> – Aromatic rice preparation with an array of vegetables</td>
<td>595</td>
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<tr>
<td><strong>Jeera Pulao</strong> – Long grain basmati rice tempered with royal cumin</td>
<td>495</td>
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<tr>
<td><strong>Safed Chawal</strong> – Plain aromatic steamed basmati rice</td>
<td>395</td>
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साजन कोई - कोई
दुशमन हर कोई
# MEETHE MEIN

- **Badam Halwa**
  Classic Indian dessert made of almond paste
  
- **Gulab Jamun**
  Deep fried cottage cheese dumplings simmered in sugar syrup, garnished with chopped nuts
  
- **Rasmalai**
  Condensed milk dumplings in saffron milk
  
- **Kulfi**
  Home made Indian ice cream with saffron, garnished with chopped pistachios
  
- **Rabri**
  Condensed sweetened milk flavoured with saffron and nuts
  
- **Kheer**
  Indian dessert made with rice, milk and sugar flavoured with cardamom, saffron & garnished with pistachios
  
- **Gajrela (seasonal)**
  A winter speciality made from grated carrots simmered in condensed milk and nuts

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Dhaba recreates the ambience of the archetypical highway eatery, complete with a truck mural, rustic interiors and servers dressed in Punjabi garb. Replete with wooden tables and chairs upholstered in phulkari work to traditional pickle containers and an old radio belting out hits from yesteryear’s movies, Dhaba offers a taste of wholesome goodness with signature dishes like tandoori kebabs, balti meat, baingan ka bharta and chef’s special thali.