



the dhaba

food steeped in tradition®



Real Punjabi Food

Welcome to The Dhaba

The embodiment of food in the spirit of the nation is an integral part of its identity. Our Dhaba is the embodiment of Punjabi food and Punjab – a state that has been the envy of the nation (India). In India and Pakistan, highways are dotted with local restaurants popularly known as ‘Dhabas’, providing local cuisine and serving as stops for truck drivers. Dhabas are traditionally characterized by casual seating on cots (called chaarpai in Hindi) and food prepared in clay ovens (tandoor). Over time Dhabas have come to define a culture, centered on food. Real Punjabi food has been influenced by the diverse culinary cultures of Persia, Afghanistan and Central Asia. Punjab provided a conduit to caravans from Bukhara, Kabul and Kashmir. The wonderful frontier foods intertwined with the rich stream of Hindu, Sikh, Pathan, Muslim and Kashmiri migrants enriched the Punjabi cuisine.

Our Dhaba food is non monolithic. It’s simple. It’s rich. It’s robust. It’s diverse. Please join our chefs and staff to explore real food prepared by real people.

“Extraordinary to perfection for food” - Zagat

Winner – Best Indian Restaurant – Phoenix New Times

Winner – Best Indian Restaurant – azcentral.com

Home Cooking at its Best – Phoenix Magazine

A Must Try for Indian Foodie – AZ Weekly

“Excellent food, service, atmosphere. Friendly personnel.” – Rewards Network

Winner-Best Vegetarian-Best of the Light Rail

Winner-Diners Choice Award - Open Table

Winner-Best Asian Restaurant - East Valley Tribune

Featured On:



Recommended by:



We Support:





Vegetarian Non-Vegetarian Vegan Gluten Free

Please allow 15-20 minutes to prepare your special dish.
Note: Nutrition values represent approximations only.

CHAI WAI

(Drinks and Beverages): Punjabi Pyase Laiye (Thirst Quenchers)

A great assortment of Indian beers and wines are available. Please check with server.

Masala Chai (Cal - 150cal) A soothing anti-oxidant rich beverage, made with Darjeeling tea leaves and select herbs and spices, Whole milk added	4
Indian Soft Drinks (Cal - 100-250cal) (Maaza/Thumbs Up/Limca/Fanta/Coconut Water etc. Subject to availability)	5
Dhaba Special Lassis (Cal - 180 to 120cal) (Mango/Sweet/Salt/Rose or Plain)	5
Other Beverages (Cal - 0-200cal) (Coke/Diet Coke/Sprite/Fanta/Iced Tea/Bottled water etc.)	4

GUP SHUP

(Chit Chat): Street Treats

Bombay Bhel Puri - (Cal - 270cal) Recommended with Reisling Chenin Blanc A savory snack made with crisp puffed rice and tossed with cubes of onions, potatoes, cilantro, and various spices	9
Kolkata Pani Puri - (Cal - 300cal) Recommended with Reisling Chenin Blanc A street snack, comprising of round, crispy hollow “puris” fried crisp and filled with a watery mixture of tamarind, chili and potatoes	9
Dhaba Papdi Chaat - (Cal - 520cal) Recommended with Reisling Chenin Blanc A savory snack made with dough, and a mixture of cubed potatoes, onions, gram beans and sprinkled with spices	9
Amritsari Samosa Chaat - (Cal - 410cal) Recommended with Reisling Chenin Blanc Rosé Triangular shaped vegetarian snack made of flour stuffed with potatoes, onions, chili, and served with a yogurt sauce	9
Multani Onion Bhaji - (Cal - 350cal) Recommended with Reisling Chenin Blanc A great Punjabi snack. Sliced onions crispy fried in Gram flour with select spices	12
Keema Samosas - (Cal - 410cal) Recommended with Reisling Chenin Blanc Rosé Delicious Samosas made with refined flour and minced lamb filling (2pcs)	9
Samosa Plate (2 PCS) - (Cal - 170cal) Recommended with Reisling Chenin Blanc Rosé Two freshly prepared samosas served with 3 sweet and savory chutneys	6

JALWA-E-SHORBA

(Dhaba Soups) Seasonal

Tamatar Shorba - (Cal - 180cal) Punjabi style soup with farm fresh tomatoes, herbs (paneer optional)	8
Shahi Murgh Shorba - (Cal - 450cal) A fragrant chicken soup with select herbs	9
Rehmani Shorba - (Cal - 280cal) Plain cooked lamb soup laced with special herbs, yoghurt and spices	10


SALADS

Murgh Salad - (Cal - 320cal) Recommended with Chenin Blanc Malbec A healthy portion of chicken salad made with dhaba dressings & other essential accoutrements	13
Jhinga Salad - (Cal - 450cal) Recommended with Chenin Blanc Malbec A succulent salad with shrimps, Dhaba sauces and chef selected accompaniments	14
Rangeen House Salad – (Cal - 110cal) Recommended with Chenin Blanc Malbec A Dhaba Speciality. Fresh Salad topped with Mango dressing and gram flour puffs	10

Hum Safar (Let’s Journey Together)

Shuruyat (New beginnings)

Bhatura Chole - (Cal - 510cal) Recommended with Torrontes Malbec Chenin Blanc A very typical Punjabi snack food. Leavened deep fried bread served with Dhaba style curried chick peas	16
Aloo Puri - (Cal - 190cal) Recommended with Rosé Chenin Blanc Curried boiled potatoes served with deep fried puffed bread (puri)	16
Rehriwale Dahi Bhalle - (Cal - 380cal) Recommended with Malbec Deep fried lentil croquettes garnished with yoghurt, ginger, tamarind and spices	10

<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Gulshan Bahar - (Cal - 900cal) <i>Recommended with</i> <i>Torrontes</i>  <i>Malbec</i> </div><div>Garden medley- an assortment of fresh garden veggies fritters. Served mint, tomentos, and tamarind chutneys</div></div>	12
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Paneer Pakore - (Cal - 680cal) <i>Recommended with</i> <i>Rosé</i>  <i>Chenin Blanc</i> </div><div>Paneer pakora (fritters) made with soft boiled Indian cheese</div></div>	14
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Gobi Pakore - (Cal - 470cal) <i>Recommended with</i> <i>Rosé</i>  <i>Chenin Blanc</i> </div><div>Another Punjab staple. Fresh Cauliflower florets fried in gram flour</div></div>	12
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Punjab Veggie Platter - (Cal - 1180cal) <i>Recommended with</i> <i>Chenin Blanc</i>  <i>Malbec</i> </div><div>As Assorted platter capturing the essence of Punjabi. Mouthwatering veggie and paneer pakoras, Samosa, tikki, Chole and chutneys. A Special Item!</div></div>	15
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Hara Bhara Kabab - (Cal - 140cal) <i>Recommended with</i> <i>Zinfandel</i>  <i>Meritage</i>  <i>Petit verdot</i> </div><div>Healthy wholesome veggie kebab, made with spinach, greenpeas, Indian cheese, herbs and spices</div></div>	15
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Murgh Pakore - (Cal - 490cal) <i>Recommended with</i> <i>Chenin Blanc</i>  <i>Rosé</i> </div><div>Fritter made with boneless chicken and mango powder, Dhaba herbs and spices</div></div>	14
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Fish Pakore - (Cal - 490cal) <i>Recommended with</i> <i>Chenin Blanc</i>  <i>Rosé</i> </div><div>A mouth watering Starter, deep fried white fish fillet fritters made with corn flower and spices</div></div>	14

Dhaba De Khas

(Specialties from our Tandoors) Served on sizzling bed of onions and bell peppers.

<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Hariyali Paneer Tikka - (Cal - 400cal) <i>Recommended with</i> <i>Zinfandel</i>  <i>Meritage</i>  <i>Petit Verdot</i> </div><div>Cubes of cottage cheese and an assortment of fresh, seasonal vegetables grilled in the tandoor: A Must Try!</div></div>	17
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Udta Panchi - (Cal - 540cal) <i>Recommended with</i> <i>Chenin Blanc</i>  <i>Malbec</i>  <i>Blend</i> </div><div>Chicken wings marinated in a special blend of Dhaba spices and barbecued in a clay oven. Served with chutneys. A Must Try!</div></div>	15
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Nawabi Murgh Tikke - (Cal - 490cal) <i>Recommended with</i> <i>Zinfandel</i>  <i>Meritage</i>  <i>Petit Verdot</i> </div><div>Boneless white meat chicken cubes marinated in a yogurt based blend of select spices. Cooked in the tandoor oven</div></div>	17
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Tandoori Murgh - (Cal - 360cal) <i>Recommended with</i> <i>Zinfandel</i>  <i>Meritage</i>  <i>Petit Verdot</i> </div><div>Chicken on the bone marinated in yogurt, spices, and herbs and then baked in our clay oven</div></div>	15/26
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Murgh Seekh Kabab - (Cal - 230cal) <i>Recommended with</i> <i>Zinfandel</i>  <i>Meritage</i>  <i>Petit Verdot</i> </div><div>Boneless chicken marinated and seasoned with Dhaba herbs and spices. Cooked in our Tandoor</div></div>	17
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Lamb Boti Kabab - (Cal - 250cal) <i>Recommended with</i> <i>Zinfandel</i>  <i>Meritage</i>  <i>Petit Verdot</i> </div><div>Boneless lamb cubes marinated in a yogurt-based blend of select spices cooked in our Tandoor oven</div></div>	19
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Mianwali Gosht Seekh Kabab - (Cal - 250cal) <i>Recommended with</i> <i>Zinfandel</i>  <i>Meritage</i>  <i>Petit Verdot</i> </div><div>Boneless lamb cubes marinated in our chef’s blend of herbs and spices. Cooked in our Tandoor oven</div></div>	19
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Tandoori Machi - (Cal - 520cal) <i>Recommended with</i> <i>Zinfandel</i>  <i>Sauvignon Blanc</i>  <i>Petit Verdot</i> </div><div>Fillet of fish rubbed with ‘garam masala,’ marinated with special sauce, and cooked to perfection in our clay oven</div></div>	19
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Jhinga Tandoori - (Cal - 210cal) <i>Recommended with</i> <i>Zinfandel</i>  <i>Sauvignon Blanc</i>  <i>Petit Verdot</i> </div><div>Shrimp rubbed with garam masala, marinated with yogurt and spices and then cooked skewer-style in our Tandoor oven</div></div>	19
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Tandoori Khazana - (Cal - 950cal) <i>Recommended with</i> <i>Zinfandel</i>  <i>Sauvignon Blanc</i>  <i>Pinot Blanc</i> </div><div>An assorted platter with tandoori chicken, chicken tikka kebab, seekh kebab, tandoori prawns- all from our clay oven! An Experience!</div></div>	26

Chahatein (Favorites)

Sabjiyon Ka Gulshan (fresh produce for Vegetarian Lovers).
All entrees served with choice of White or Brown Basmati Rice.

<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Rahon Dal Tarka - (Cal - 260cal) <i>Recommended with</i> <i>Muscadet</i>  <i>Reisling</i> </div><div>Punjabi favorite, yellow lentils cooked and seasoned with Dhaba spices and herbs</div></div>	16
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Dal Makhani - (Cal - 320cal) <i>Recommended with</i> <i>Chardonnay</i>  <i>Reisling</i>  <i>Pinot Blanc</i> </div><div>This creamy lentil staple from Punjab is slow cooked to perfection</div></div>	16
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Lahori Malai Kofta - (Cal - 720cal) <i>Recommended with</i> <i>Muscadet</i>  <i>Power Noir</i>  <i>Cabernet</i> </div><div>Food for a special occasion- malai kofta is a vegetarian substitute for meatballs. It consists of dumplings made out of paneer (Indian cheese), cauliflower florets, carrots and potatoes in a rich and creamy sauce</div></div>	18
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Nanka Baigan Bharta - (Cal - 160cal) <i>Recommended with</i> <i>Chardonnay</i>  <i>Reisling</i>  <i>Muscadet</i> </div><div>Tandoori smoked eggplant smothered with tomatoes and spices</div></div>	16
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Tava Fry Sabzi - (Cal - 180cal) <i>Recommended with</i> <i>Fume Blanc</i>  <i>Chardonnay</i>  <i>Reisling</i> </div><div>A special blend of seasonal vegetables and spices cooked in flat pan (Tava), best with roti and raita (Paneer Optional)</div></div>	18
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Harrapa Palak Khumb - (Cal - 410cal) <i>Recommended with</i> <i>Shiraz</i>  <i>Malbec</i>  <i>Cabernet</i> </div><div>Fresh spinach and mushrooms slowly cooked with Dhaba spices and herbs</div></div>	16
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div><div>Shehenshahi Palak Kofta - (Cal - 500cal) <i>Recommended with</i> <i>Shiraz</i>  <i>Reisling</i>  <i>Fume Blanc</i> </div><div>Fit for royalty. Spinach dumplings dipped in cheese (Paneer) with nuts cooked inn Chef’s special blend of herbs and spices. Great with rotis and rice</div></div>	18

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<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Gojra Aloo Gobi - (Cal - 160cal) <i>Recommended with Pinot Blanc</i>  <i>Reisling</i>  <i>Malbec</i> </div> <div>Founders favorite. Cubed potatoes with cauliflower forets simmered in herbs and spices</div>	16
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Kashmiri Dum Aloo - (Cal – 570cal) <i>Recommended with Shiraz</i>  <i>Sauvignon Blanc</i>  <i>Malbec</i> </div> <div>Potatos cooked under pressure in its own juices,in hot and spicy gravy</div>	15
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Achari Aloo - (Cal – 510cal) <i>Recommended with Gewurztraminer</i>  <i>Pinot Blanc</i>  <i>Montepulciano</i> </div> <div>A spicy, tangy, dish, deep fried potatoes tempered with pickled spices</div>	14
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Faizmahal Aloo Mattar - . (Cal - 240cal) <i>Recommended with Pinot Blanc</i>  <i>Chardonnay</i>  <i>Muscadet</i> </div> <div>Potatoes and shelled green peas cooked with Dhaba herbs in a thick gravy of spices</div>	15
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Dil Bahar Korma - (Cal - 320cal) <i>Recommended with Reisling</i>  <i>Muscadet</i> </div> <div>Vegetable Korma made with fresh seasonal vegetables inspired by our chefs</div>	17
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Lakhnavi Shahi Paneer - (Cal - 350cal) <i>Recommended with Chardonnay</i>  <i>Pinot Blanc</i> </div> <div>This simple splendor of Indian cheese cooked in our chef’s secret sauce with bell peppers, herbs and spices</div>	16
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Palak Paneer - (Cal - 410cal) <i>Recommended with Fume Blanc</i>  <i>Gewurztraminer</i> </div> <div>Cubes of cottage-cheese layered with cooked spinach</div>	17
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Chana Palak - (Cal - 300cal) <i>Recommended with Fume Blanc</i>  <i>Reisling</i> </div> <div>Chickpeas and spinach, slow cooked Punjabi style with choice of herbs</div>	16
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Narur Sarson Da Saag - (Cal - 170cal) <i>Recommended with Muscadet</i>  <i>Pinot Blanc</i>  <i>Malbec</i> </div> <div>A Dhaba signature dish, made with mustard greens, herbs and spices. A Dhaba Original!</div>	16
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Kadahi Paneer - (Cal - 310cal) <i>Recommended with Mucadet</i>  <i>Shiraz</i>  <i>Reisling</i>  <i>Chardonnay</i> </div> <div>Scrumptious dish, with Paneer (cottage cheese), bell peppers, herbs, and spices</div>	18
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Paneer Bhurji - (Cal - 420cal) <i>Recommended with Chardonnay</i>  <i>Fume Blanc</i> </div> <div>A lip smacking delight made with stir fry, scrambled paneer (cottage paneer), tomatoes and spices</div>	20
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Punjabi Chole - (Cal - 400cal) <i>Recommended with Muscadet</i>  <i>Shiraz</i> </div> <div>Curried chickpeas that are pleasantly spicy with a tangy taste</div>	16
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Paneer Tikka Masala - (Cal - 380cal) <i>Recommended with Muscadet</i>  <i>Pinot Noir</i>  <i>Cabernet</i> </div> <div>Cubes of cottage cheese are combined in an authentic, richly spiced sauce made with tomatoes and onions</div>	18
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Sialkoti Rajmah - (Cal - 220cal) <i>Recommended with Pinot Blanc</i>  <i>Fume Blanc</i>  <i>Chardonnay</i> </div> <div>Curried red kidney beans tenderly cooked in rich tangy tomato sauce. An All Time Punjabi Favorite!</div>	16
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Punjabi Kadhi - (Cal - 450cal) <i>Recommended with Reisling</i>  <i>Montepulciano</i>  <i>Merlot</i> </div> <div>Slow cooked vegetable dumplings in a savory yogurt based sauce</div>	16
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Kurkuri Bhindi - (Cal - 320cal) <i>Recommended with Chardonnay</i>  <i>Sauvignon Blanc</i>  <i>Malbec</i> </div> <div>A Dhaba favorite. Fresh okra rings prepared with mouth watering spices in a specially designed wok</div>	17

Dil Bahar E Gosht (For meat lovers)

All meats are Halal. All entrees served with choice of brown or white basmati rice.

Chicken

<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Dhaba Chicken Curry - (Cal - 300cal) <i>Recommended with Reisling</i>  <i>Blend</i>  <i>Muscadet</i> </div> <div>Tender and boneless chicken pieces cooked with aromatic spices in a satisfying Dhaba sauce. A Must Try!</div>	16
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Dhaba Chicken Korma - (Cal - 380cal) <i>Recommended with Shiraz</i>  <i>Montepulciano</i>  <i>Reisling</i> </div> <div>Tender and boneless chicken pieces cooked in a nutty curry</div>	18
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Kashmiri Chicken Tikka Masala - (Cal - 390cal) <i>Recommended with Muscadet</i>  <i>Chardonnay</i>  <i>Malbec</i> </div> <div>Chicken tikka masala is chunks of chicken breast marinated in spices and yogurt, then baked in a tandoor oven combined in a masala (“mixture of spices”) sauce along with cream</div>	18
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Khara Masala Makhani Murgh - (Cal - 490cal) <i>Recommended with Pinot Noir</i>  <i>Sauvignon Blanc</i>  <i>Blend</i> </div> <div>Spicy butter chicken curry cooked with methi (fenugreek) leaves to create a mouth watering flavor</div>	18
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Numberdaar Saag Murgh - (Cal - 360cal) <i>Recommended with Fume Blanc</i>  <i>Pinot Noir</i>  <i>Chardonnay</i> </div> <div>Spicy chicken combined with healthy spinach. A Unique Dish!</div>	18
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Achari Murgh - (Cal - 480cal) <i>Recommended with Torrontes Gewzlrztraminer</i>  <i>Muscadet</i> </div> <div>Tender and boneless chicken with onion, fenugreek, and fennel seeds in the gravy</div>	18
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Gazab Ka Kadahi Murgh - (Cal - 780cal) <i>Recommended with Reisling</i>  <i>Viognier</i>  <i>Merlot</i> </div> <div>Barbequed boneless chicken marinated in a spicy yogurt, baked in our clay oven and mixed with sliced onions, colorful bell peppers and tomatoes in a thick sauce with exotic spices</div>	18
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Murgh Vindaloo - (Cal - 800cal) <i>Recommended with Gewzlrztraminer</i>  <i>Museadet</i>  <i>Cabernet</i> </div> <div>For the fire eaters. A spicy dish marinated with exotic spices and combined with vinegary potatoes</div>	18
<div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div> <div>Faislabadi Aam Murgh - (Cal - 642cal) <i>Recommended with Fume Some</i>  <i>Rosé</i>  <i>Cumin Blanc</i> </div> <div>A powerful combo of boneless, skinless chicken cubes cooked with fresh diced mango and Dhaba spices in thick gravy</div>	18

**Calories are based on if you request no added salt*

Seasonal Lamb/Goat

<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Dhaba Lamb curry</div><div>- (Cal - 379cal)</div><div>Recommended with Pinot Noir</div><div></div><div>Viognier</div><div></div><div>Zinfandel</div><div></div></div> <div>Tender and boneless lamb cubes cooked in a special blend of Dhaba spices</div>	18
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Dhaba Lamb Korma</div><div>- (Cal - 340cal)</div><div>Recommended with Rosé</div><div></div><div>Shiraz</div><div></div><div>Montepulciuna</div><div></div></div> <div>Tender and boneless lamb pieces cooked in a nutty curry</div>	20
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Lamb Vindaloo</div><div>- (Cal - 713cal)</div><div>Recommended with Gewlrlztraminer</div><div></div><div>Reisling</div><div></div><div>Cabernet</div><div></div></div> <div>A spicy lamb dish marinated with exotic spices and combined with vinegary potatoes</div>	19
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Achari Lamb</div><div>- (Cal - 642cal)</div><div>Recommended with Malbec</div><div></div><div>Meritage</div><div></div><div>Pinot Noir</div><div></div></div> <div>Tender and boneless lamb cooked with onion, fenugreek, and fennel seeds in gravy.</div>	19
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Sharabi Kababi Gosht</div><div>- (Cal - 603cal)</div><div>Recommended with Shiraz</div><div></div><div>Wognier</div><div></div><div>Montepulciano</div><div></div></div> <div>Lamb cooked with spinach and flavored with freshly ground ginger, garlic,and spices. A healthy and delicious combination</div>	20
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>La Jawab Kadahi Gosht</div><div>- (Cal - 623cal)</div><div>Recommended with Pinot Noir</div><div></div><div>Petit Verdot</div><div></div><div>Viognier</div><div></div></div> <div>Boneless lamb pieces marinated in a spicy mixture of onions, bellpeppers and tomatoes in a thick sauce with exotic spices</div>	20
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Gosht Rogan Josh</div><div>- (Cal - 624cal)</div><div>Recommended with Reisling</div><div></div><div>Zinfandel</div><div></div><div>Montepulciano</div><div></div></div> <div>This aromatic dish literally translates as “red lamb” due to the color of dried red chilies used. The heat can be toned down by adding a dash of yogurt at the end</div>	20
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Doraha Lamb Tikka Masala</div><div>- (Cal - 600cal)</div><div>Recommended with Viognier</div><div></div><div>Pinot Noir</div><div></div><div>Meritage</div><div></div></div> <div>Tandoori boneless lamb pieces marinated in thick gravy</div>	20
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Asli Tari Bakre Di</div><div>- (Cal - 600cal)</div><div>Recommended with Montepulciano</div><div></div><div>Cabarnet</div><div></div><div>Shiraz</div><div></div></div> <div>Dhaba goat curry meat on the bone slow cooked and marinated with flavorful spices</div>	21

Lehron Pe Lehar

(From the seas) Fetching Seafood.
Accompanied with choice of brown or white basmati rice




















Seafood

<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Kadahi Jhinga</div><div>- (Cal - 440cal)</div><div>Recommended with Pinot Blanc</div><div></div><div>Sauvignon Blanc</div><div></div><div>Malbec</div><div></div></div> <div>Jumbo shrimp cooked in a special wok with Dhaba herbs and spices</div>	20
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Jhinga Karara</div><div>- (Cal - 560cal)</div><div>Recommended with Gewurtzaminer</div><div></div></div> <div>This fiery(Vindaloo) dish is cooked with special spice blend</div>	20
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Dhaba Jhinga Tari</div><div>- (Cal - 490cal)</div><div>Recommended with Muscadet</div><div></div><div>Pinot Noir</div><div></div><div>Sauvignon Blanc</div><div></div></div> <div>Shrimp in a house-special curry sauce</div>	19
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Kairon Jhinga Tikka Masala</div><div>- (Cal - 670cal)</div><div>Recommended with Museadet</div><div></div><div>Torrontes</div><div></div><div>Sauvignon Blanc</div><div></div></div> <div>Tandoori shrimp cooked in rich creamy sauce</div>	20
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Samundri Jhinga Saag</div><div>- (Cal - 370cal)</div><div>Recommended with Chenin Blanc</div><div></div><div>Chardonnay</div><div></div><div>Sauvignon Blanc</div><div></div></div> <div>Fresh spinach cooked with shrimps in Dhaba blend of spices and herbs</div>	20
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Adampuri Machi Korma</div><div>- (Cal -160cal)</div><div>Recommended with Shiraz</div><div></div><div>Reisling</div><div></div><div>Pinot Blanc</div><div></div></div> <div>White tandoori fish marinated with herbs and spices. Served hot in creamy sauce</div>	20
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Dhaba Machi Tari</div><div>- (Cal - 480cal)</div><div>Recommended with Pinot Blanc</div><div></div><div>Sauvignon Blanc</div><div></div><div>Malbec</div><div></div></div> <div>A special curry made with white fish cubes and spices</div>	19
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Machi Masaledar</div><div>- (Cal - 410cal)</div><div>Recommended with Gewurztraminer</div><div></div><div>Sauvignon Blanc</div><div></div><div>Meritage</div><div></div></div> <div>This splendid hot hot hot dish is rich in heat, spices, and herbs. Popularly known as Fish vindaloo</div>	20

Roti Shoti (Breads)












































Ideal for mopping up the juices from carries. No Punjabi meal is complete without bread.

<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Plain Naan</div><div>- (Cal - 270cal)</div><div>Recommended with Sauvignon Blanc</div><div></div><div>Chenin Blanc</div><div></div><div>Blend</div><div></div></div> <div>Handmade tear-drop shaped bread made of fresh white Hour. Naan is a staple accompaniment to hot meals (Butter Optional)</div>	3
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Garlic Naan</div><div>- (Cal - 320cal)</div><div>Recommended with Sauvignon Blanc</div><div></div><div>Chenin Blanc</div><div></div><div>Blend</div><div></div></div> <div>A leavened flat bread prepared in the clay ovven aud ganished with fresh minced garlic and cilantro (Butter Optional)</div>	4
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Tandoori Roti</div><div>- (Cal - 130cal)</div><div>Recommended with Sauvignon Blanc</div><div></div><div>Chenin Blanc</div><div></div><div>Blend</div><div></div></div> <div>Bread made of wheat flour baked in the tandoor oven, the most popular accompaniment for north Indian food (Butter Optional)</div>	4
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Punjabi Phulka Roti</div><div>- (Cal - 120cal)</div><div>Recommended with Sauvignon Blanc</div><div></div><div>Chenin Blanc</div><div></div><div>Blend</div><div></div></div> <div>Puffed roti made with wheat flour on tava (Butter Optional)</div>	5
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Makki Di Roti</div><div>- (Cal - 180cal)</div><div>Recommended with Chenin Blanc</div><div></div><div>Chardonnay</div><div></div><div>Blend</div><div></div></div> <div>Punjabis love this tava cooked cornmeal flat bread. Best enjoyed with Sarson da Saag (Butter Optional)</div>	6
<div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div>Parathas</div><div>- (Cal - 260cal)</div><div>Recommended with Sauvignon Blanc</div><div></div><div>Chenin Blanc</div><div></div><div>Blend</div><div></div></div> <div>Whole wheat flat bread served and stuffed. (Choice of Plain/Palak/Aloo/Gobi/Paneer) (Butter Optional)</div>	6/7

<div>Onion/Aloo/ Gobi/ Paneer Kulchas - (Cal - 160cal) Recommended with Sauvignon Blanc  Chenin Blanc  Blend </div> <div>The Dhaba favorite: A variation of a naan bread, the kulcha is a delicious accompaniment to Indian food. It comes with your choice of spicy minced onion/ potatoes/ cauliflower/or paneer</div>	8
<div> Chilli Naan - (Cal -290cal) Recommended with Sauvignon Blanc  Chenin Blanc  Blend </div> <div>Clay oven naan-stuffed with a special blend of spices like cumin seeds, kalonji and fresh green chilli</div>	7
<div> Kashmiri Naan - (Cal - 490cal) Recommended with Sauvignon Blanc  Chenin Blanc  Blend </div> <div>A Dhaba specialty-naan made with cashews, almonds, pistachio. Baked in the clay oven</div>	8
<div> Khasta Keema Naan - (Cal - 470cal) Recommended with Sauvignon Blanc  Chenin Blanc  Blend </div> <div>Lightly leavened flat bread stuffed with spiced minced lamb</div>	8
<div> Jantar Mantar - (Cal - 950cal) Recommended with Sauvignon Blanc  Chenin Blanc  Blend </div> <div>Magical assortment of our 4 best selling breads</div>	15


Chawal Shawal

(Rice Items - Plain/Brown rice upon request)

<div>   Saffron Basmati Rice - (Cal - 220cal) Recommended with Sauvignon Blanc  Chardonnay  Malbec </div> <div>The finest, aromatic basmati rice from India. Eaten as a complement to spicy Indian dishes</div>	6
<div>  Dhaba Raita - (Cal - 140cal) Recommended with Sauvignon Blanc  Chardonnay  Malbec </div> <div>Whisked yoghurt mixed with assorted veggies and spices. Pairs well with rice dishes</div>	5
<div>   Sabji Biryani - (Cal – 370cal) Recommended with Sauvignon Blanc  Chardonnay  Malbec </div> <div>Made with basmati rice and a flavorful combination of fresh, seasonal vegetables and nuts. Great with Raita</div>	16
<div>   Indus River Basmati Pulau - (Cal – 490cal) Recommended with Sauvignon Blanc  Chardonnay  Malbec </div> <div>Saffron infused Basmati rice cooked with cumin seeds, peas, tomatos and onions</div>	14
<div>  Jannate Murgh Biryani - (Cal – 750cal) Recommended with Sauvignon Blanc  Chardonnay  Malbec </div> <div>Made with cubed chidten marinated in a distinctly spiced sauce. Served with raita</div>	18
<div>  Peshawari Gosht Biryani - (Cal – 820cal) Recommended with Sauvignon Blanc  Chardonnay  Malbec </div> <div>A traditional celebration meal made with basmati rice, boneless pieces of lamb, marinated in special sauce. Served with raita to balance this robust dish</div>	19
<div>  Nadia Kinare Jhinga Biryani - (Cal – 570cal) Recommended with Sauvignon Blanc  Chardonnay  Malbec </div> <div>Jumbo shrimps and basmati rice cooked with fresh veggies and Dhaba herbs and spices</div>	19
<div>  Nizami Biryani Bakre-Di - (Cal – 780cal) Recommended with Sauvignon Blanc  Chardonnay  Malbec </div> <div>Fresh chunks of goat on bone meat with saffron infused basmati rice</div>	21


Dhaba Thalís

(Whole meal experience. No substitutions.)

<div> Ludhiana Vaishnu Thali – (Cal - 1350cal) Recommended with Chardonnay  Pinot Blanc </div> <div>Veggie of the day, Dal Jalandhari, Freshly Baked Naan, raita, masala chai and house dessert</div>	18
<div> Maharaja Patiala Tandoori Thali - (Cal - 1800cal) Recommended with Meritage  Zinfandel </div> <div>Tandoori Chicken, Tandoori tikka, Chicken/Lamb curry, Dal Jalandhari, freshly baked naan, biryani, raita, masala chai and house dessert</div>	24
<div> Delhi Chandni Chowk Thali - (Cal - 1470cal) Recommended with Reisling  Muscadet </div> <div>Veggie of the day, chicken curry, dal jalandhari, biryani, raita, freshly baked naan, masala chai and dessert</div>	22

Mithi Mithi Baatein

(Desserts)

<div>  Badami Kheer - (Cal - 320cal) Recommended with dessert wines - Madeira / Ports</div> <div>A delicious lightly ground punjabi style rice pudding with Indian vermicelli and sliced almonds</div>	6
<div> Rasmalai - (Cal - 360cal) Recommended with dessert wines - Madeira / Ports</div> <div>Another Punjabi staple. Cottage cheese dumplings made with milk, white flour cardamom and pistachio</div>	8
<div> Gulab Jamun - (Cal - 380cal) Recommended with dessert wines - Madeira / Ports</div> <div>A traditional Indian delicacy made with dessicated milk, wheat flour and soaked in sugar syrup. Mouth watering!</div>	6
<div>  Kulfi - (Cal - 280cal) Recommended with dessert wines - Madeira / Ports</div> <div>A Punjabi sensation. An ice cream dessert made with real milk, pistachios, cardamom seeds and other goodies in traditional style</div>	7

For groups of 5 or more and special events, 18% service charge will be added.
One order Pappadum & Chutney served per table upon request. Additional orders \$3 for 2.
18% service charge on full retail value will be applied to all daily deals, promotional vouchers and coupons.

*Calories are based on if you request no added salt