





 Vegetarian  Non-Vegetarian  Vegan  Gluten Free













### Chai Wai (Drinks)







A great assortment of Indian beers, Wines are available. Please check with server.

 <b>*Masala Chai</b>	
A soothing anti-oxidant rich beverage, made with Darjeeling tea leaves, select herbs and spices. Whole milk added	4
 <b>Desi Soft Drinks</b> (Maaza/Thumbs Up/Limca/Fanta/Coconut Water etc.,) subject to availability	5
 <b>Dhaba Special Lassis</b> (Mango/Sweet/Salt)	5
 <b>Other Beverages</b> (Coke, Diet Coke, 7-Up, Bottled Water)	4




### Shuruyat (Beginnings)

 <b>Bhatura Chole</b>	
Leavened deep fried bread served with Dhaba style curried chick peas. A classic!!	16
  <b>Paneer Pakora</b>	
Stuffed paneer pakora (fritters) made with a soft-bodied Indian cheese	14
  <b>Udta Panchi</b>	
Chicken Wings marinated in a special blend of Dhaba spices and barbecued in the clay oven. Served with chutneys	15
  <b>Tandoori Khazana</b>	
An assorted platter of chicken, shrimp and lamb kebabs from our clay oven; Chef special	24
 <b>Punjabi Veggie Platter</b>	
An assorted platter capturing the essence of Punjab. Mouthwatering veggie and paneer pakoras (fritters), samosa, tikki, chole and chutneys	15
  <b>Aloo Puri</b>	
Curried boiled potatoes served with deep fried puffed bread (puri)	16

### Jalwa-E-Shorba (Dhaba Soups) Seasonal































  <b>Tamatar Shorba</b>	
Punjabi style soup with farm fresh tomatoes, herbs and paneer	8
  <b>Shahi Murgh Shorba</b>	
A fragrant chicken soup with select herbs	9
  <b>Rehmani Shorba</b>	
Plain cooked lamb soup laced with special herbs, yogurt and spices	10

### Salads

 <b>Murgh Salad</b>	
A healthy portion of chicken salad made with dhaba dressings & other essential accoutrements	13
 <b>Jhinga Salad</b>	
A succulent salad with shrimps, Dhaba sauces and chef selected accompaniments	14
 <b>Rangeen House Salad</b>	
Fresh Salad topped with Mango dressing and gram flour puffs	10

### Daily Lunch Specials

Accompanied with Basmati Rice-White/Brown, Plain Naan, Choice of 1 Side (Dal/Raita)

Day	Veggie Special - \$14	Chicken Special - \$15	Lamb/Seafood Special - \$16
Monday	  <b>Malai Kofta</b> Vegetarian substitute for meatballs. dumplings made out of paneer, cauliflower, carrots and potatoes in a rich creamy sauce.	  <b>Dhaba Chicken Curry</b> Tender and boneless chicken pieces cooked with aromatic spices in a satisfying dhaba sauce. A must try!	  <b>Dhaba Lamb Curry</b> Tender boneless lamb cubes cooked in a special blend of Dhaba spices.
Tuesday	  <b>Paneer Tikka Masala</b> Cubes of cottage cheese combined in an authentic, richly spiced sauce made with tomatos and onions.	  <b>Dhaba Chicken Korma</b> Tender and boneless chicken pieces cooked in a nutty curry.	  <b>Shrimp Curry</b> Shrimp in a house special curry sauce.
Wednesday	  <b>Palak Paneer</b> Cubes of cottage-cheese layered with cooked spinach.	  <b>Kashmiri Chicken Tikka Masala</b> Chunks of chicken breast marinated in spices and yogurt then baked in a tandoor oven. It is combined in a special creamy sauce.	  <b>Sharabi Kababi Gosht</b> Lamb cooked with spinach and flavored with freshly ground garlic, ginger and spices.
Thursday	  <b>Dil Bahar Korma</b> Vegeable korma made with fresh seasonal vegetables inspired by our chefs.	  <b>Numberdar Saag Chicken</b> Spicy chicken combined with healthy spinach. A unique dish!!	  <b>Lamb Vindaloo</b> For fire eaters.A spicy lamb dish marinated with exotic spices and combined with vinegary potatoes.
Friday	  <b>Lakhnavi Shaahi Paneer</b> This simple splendor of cottage cheese, cooked in our chef's secret sauce with bell peppers, herbs and spices.	  <b>Achari Chicken</b> Tender and boneless chicken cooked with onion, fenugreek, fennel seeds in a gravy.	  <b>Fish Vindaloo</b> This fiery stew is cooked with garlic, ginger and other spices.

Please visit us at: [www.the-dhaba.com](http://www.the-dhaba.com) and follow us on:



We Support:



Hours: We are open 7 days a week 11 a.m. to 9 p.m. Phone: 480.557.8800 or 480.446.2824

Substitutions extra, (Please check with server). Lunch Menu for Dine in only. No take outs. No other coupons/discounts valid of lunch menu.