

# the dhaba

## Chai Wai (Drinks)

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

\*Masala Chai

A soothing anti-oxidant rich beverage, made with Darjeeling tea leaves, select herbs and spices. Whole milk added

4

Desi Soft Drinks (Maaza/Thumbs Up/Limca/Fanta/Coconut Water etc.,) subject to availability

5

Dhaba Special Lassis (Mango/Sweet/Salt)

5

Other Beverages (Coke, Diet Coke, 7-Up, Bottled Water)

4

## Shuruyat (Beginnings)

Bhatura Chole

Leavened deep fried bread served with Dhaba style curried chick peas. A classic!!

16

Paneer Pakora

Stuffed paneer pakora (fritters) made with a soft-bodied Indian cheese

14

Utda Panchi

Chicken Wings marinated in a special blend of Dhaba spices and barbecued in the clay oven. Served with chutneys

15

Tandoori Khazana

An assorted platter of chicken, shrimp and lamb kebabs from our clay oven; Chef special

24

Punjabi Veggie Platter

An assorted platter capturing the essence of Punjab. Mouthwatering veggie and paneer pakoras (fritters), samosa, tikki, chole and chutneys

15

Aloo Puri

Curried boiled potatoes served with deep fried puffed bread (puri)

16

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

Tamatar Shorba

Punjabi style soup with farm fresh tomatoes, herbs and paneer

8

Shahi Murgh Shorba

A fragrant chicken soup with select herbs

9

Rehmani Shorba

Plain cooked lamb soup laced with special herbs, yogurt and spices

10

## Salads

Murgh Salad

A healthy portion of chicken salad made with dhaba dressings & other essential accoutrements

13

Jhinga Salad

A succulent salad with shrimps, Dhaba sauces and chef selected accompaniments

14

Rangeen House Salad

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