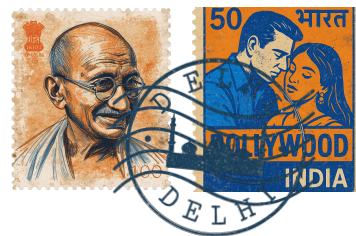


Join the Dhaba Family

Coffee or tea is on us tonight.

For members of the Dhaba Family who order one of our Tasting Menus.

Scan the QR code to join.



Sharing Menu

A summer tasting experience featuring ten tasting sized courses served sharing style across the table.

Designed for sharing, all courses are presented together for the table, exploring and discovering a variety of flavours before dessert follows separately.

The Menu must be ordered by everyone at the table.

10-dish Tasting menu 445,- per person
Including wine or cocktail menu 740,- per person



First serving

Housemade chutneys (V) Mint-coriander, spicy mango and tamarind chutney

Burrata Chaat (V) A modern twist on chaat, featuring burrata cheese, tomatoes, onions, coriander and tamarind, served with coriander chutney

Pani Puri Classic (VG) A traditional street food featuring spiced potatoes and onions, delicately seasoned with house spices

Chicken Wings 65 Fried South Indian chicken wings enriched with yogurt, tomato and spices

Coleslaw (V) A fresh and crunchy cabbage salad with a light, creamy dressing

Roasted Salmon Roasted salmon served with fennel and orange sauce

Butter Chicken Tandoori chicken simmered in a rich tomato, onion, cream, and butter sauce

Baingan Curry (VG) A flavorful, tender eggplant curry cooked in a rich tomato and onion gravy

Naan (VG) Soft Indian flatbread, freshly baked and perfect for sharing with curries and chutneys



Second serving

Mango Ice Cream (V) Homemade ice cream with cardamom and mango, topped with pistachio. A childhood memory from Kabul

(V) = Vegetarian (VG) = Vegan

Join the Dhaba Family

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Sharing Menu (V)

A vegetarian summer tasting experience featuring ten tasting sized courses served sharing style across the table.

Designed for sharing, all courses are presented together for the table, exploring and discovering a variety of flavours before dessert follows separately.

The Menu must be ordered by everyone at the table.

10-dish Tasting menu 445,- per person
Including wine or cocktail menu 740,- per person

◆
First serving

Housemade chutneys Mint-coriander, spicy mango and tamarind chutney

Burrata Chaat A modern twist on chaat, featuring burrata cheese, tomatoes, onions, coriander and tamarind, served with coriander chutney

Pani Puri Classic (VG) A traditional street food featuring spiced potatoes and onions, delicately seasoned with house spices

Paneer Tikka Cottage cheese marinated with house spices, cooked in tandoor

Kachumber (VG) A refreshing salad that goes perfectly with curries. Cucumber and tomato topped with fresh coriander and mint

Butter Cauliflower (VG) Cauliflower cooked in a luxurious tomato, onion and creamy coconut sauce

Palak Paneer A popular North Indian vegetarian curry with Indian cottage cheese (paneer) and spinach

Baingan Curry (VG) A flavorful, tender eggplant curry cooked in a rich tomato and onion gravy

Naan Soft Indian flatbread, freshly baked and perfect for sharing with curries and chutneys

◆ ◆
Second serving

Mango Ice Cream Homemade ice cream with cardamom and mango, topped with pistachio. A childhood memory from Kabul

(VG) = Vegan