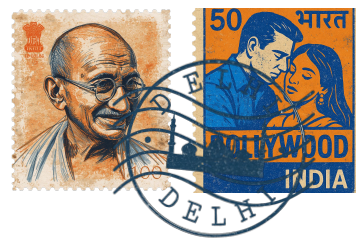


## Join the Dhaba Family

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.



# Chef's Favourites

*A curated tasting experience featuring 10 tasting-sized courses chosen by our chefs from their personal favourites served sharing style across the table in three servings.*

*The Menu must be ordered by everyone at the table.*

10-dish Tasting menu 595,- per person  
Including wine or cocktail menu 990,- per person

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First serving

*Including a selection of house made chutneys*

**Pumpkin Shorba (VG)** Creamy pumpkin soup with coconut, ginger and warming Indian spices

**Pani Puri Prawn** A combination of prawns, onions and house spices, complemented with a creamy mayonnaise

**Sticky Lamb Chops** Grilled lamb chops marinated with tamarind, honey and spices

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

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Second serving

*Including rice*

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

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

**Duck Confit** Roasted duck slow-cooked in a rich, aromatic lentil curry with bitter orange glaze

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

**Rogan Josh** An aromatic slow-braised lamb shank originating from the Kashmir region

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Third serving

**Badami Kheer with Cherry Sauce (V)** Creamy rice pudding served with a sweet and tangy cherry sauce

(V) = Vegetarian (VG) = Vegan

## Join the Dhaba Family

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

Scan the QR code to join.



# Chef's Vegan Favourites

*A curated tasting experience featuring 10 tasting-sized courses chosen by our chefs from their personal vegan favourites served sharing style across the table in three servings.*

*The Menu must be ordered by everyone at the table.*

10-dish Tasting menu 595,- per person  
Including wine or cocktail menu 990,- per person

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First serving

*Including a selection of house made chutneys*

**Pumpkin Shorba** Creamy pumpkin soup with coconut, ginger and warming Indian spices

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

**Grilled Broccoli** Marinated in ginger-garlic paste, turmeric, salt, and white pepper. Served with mango salsa

**Okra Fries** Crisp okra fried in gram flour, seasoned with house spices and served with green chutney

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Second serving

*Including rice*

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

**Butter Cauliflower** Creamy cauliflower cooked in a tomato, onion and coconut sauce

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

**Daal Tadka** Yellow lentils cooked with spices, topped with a ginger and garlic oil infusion

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

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Third serving

**Coconut Sorbet with Cherry Sauce**

(V) = Vegetarian (VG) = Vegan

# Sharing Menu

*A 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

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First serving

*Including a selection of house made chutneys*

**Plain Rice (VG)** Steamed Sella Basmati Rice

**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 yoghurt, 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 (V)** Soft Indian flatbread, freshly baked and perfect for sharing with curries and chutneys

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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

# Sharing Menu (V)

*A vegetarian 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

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First serving

*Including a selection of house made chutneys*

**Plain Rice** Steamed Sella Basmati Rice

**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

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Second serving

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

(VG) = Vegan