

Christmas Sharing Menu

A Christmas tasting experience featuring ten tasting-sized courses served sharing style across the table. Designed for sharing, all courses are presented together for the table, bringing together a variety of festive flavours and Indian favourites before dessert follows separately.

The menu must be ordered by everyone at the table.

10-dish Sharing menu including Free-flow house wine, beer and soft drinks
895,- per person

First serving

Including a selection of house made chutneys and rice

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

Second serving

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 Curry Tender duck slow-cooked in a rich, aromatic curry with tomato and traditional Indian spices.

Baingan Bharta (VG) Smoky roasted aubergine cooked with tomato, onion, garlic and warming spices.

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

Third serving

Badami Kheer With Cherry Sauce Creamy rice pudding served with a sweet and tangy cherry sauce.

(V) = Vegetarian (VG) = Vegan

Non-EU and corporate cards may incur a surcharge paid to the provider/bank, not Dhaba Kitchen.



Christmas Sharing Menu (V)

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The menu must be ordered by everyone at the table.

10-dish Sharing menu including Free-flow house wine, beer and soft drinks
895,- per person



First serving
Including a selection of house made chutneys and rice

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.

Paneer Tikka Cottage cheese marinated with house spices.

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



Second serving

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 luxurious tomato, onion and cream sauce.

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

Palak Paneer Cottage cheese cooked in a creamy spinach sauce with traditional Indian spices.

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



Third serving

Badami Kheer With Cherry Sauce Creamy rice pudding served with a sweet and tangy cherry sauce.



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