

# 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 495,- 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)

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 495,- 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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