

INDIAN
DHABA
STREET FOOD

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At Dhaba it's all about having lots of taste experiences. That's why every dish is served big enough for everyone around the table to share - like it would be done in India.

All dishes are adapted to Danish tastebuds, and if you want extra heat from chilies then please let your waiter know.



TASTING MENU
per person - minimum two people.

SUNDAY - THURSDAY 249,-
FRI - SAT 289,-

Cross out your favorites and combine your own menu, or choose between our two tasting menus. All menus come with rice, chutney and naan. Does not include dessert.

We recommend 6-8 choices
without side dishes.



You are welcome to order more, but please only order what you will eat. This way we can avoid unnecessary food waste.

Children under 12 eat for half price.

CURATED MENUS
Does not include dessert.

THE CLASSIC

Momos chicken
Masala prawns
Chapli kebab
Coleslaw
Lamme-doPiaza
Butter chicken
Daal
Rice
Chutney
Naan

THE VEGAN

Vegan momos
Vegan rolls
Pakora
Kachumber
Vegan biryani
Mixed sabzi
Daal
Rice
Chutney
Naan



TAKE AWAY 249,-

Order our menus to go and
take home part of India.
per person - minimum two people.

ORDER ONLINE AT DHABAKITCHEN.DK

We recommend 2 dishes

DHABA PLATES

89,-

ढाबा प्लेट्स

☐ **Pakora फशि पकोरा** (VG)

A popular Indian snack, which in many Asian countries are enjoyed around the clock and will typically be served with chai. Potatoes and onion turned in chickpea flour and spices.

☐ **Momos मोमोस** (VG)

We find many names for what we love. In Chinese they go by xiào miàn, in Mongolian buuz, in Japanese gyoza and in Korean mandu. Dumplings with spices, served with chutney.

☐ **Okra भंडी** (VG)

Okra or bhindi, as they are known in Hindi, is a type of legume totally indispensable ingredient in the Indian kitchen. Deep fried with chickpea flour and Dhaba masala.

☐ **Masala Prawns मसाला झींगे**

A classic street food dish from Goa. Tiger prawns with fish masala.

☐ **Chapli Kebab चप्ली कबाब**

In the streets of Central Asia you have chapli kebab, which is Asia's equivalent to a burger. Served on a naan with chutney and fresh onions wrapped in newspaper. In Pakistan and Afghanistan the dish is made with beef. Minced meat with tomatoes and spices.

☐ **Rolls with chicken चिकिन रोल्स**

Rolls are a popular street food-dish everywhere in India. Originally rolls are from Kolkata, West Bengal. Spear roasted kebab wrapped in a paratha-bread.

We recommend 1-2 dishes

GREEN PLATES

89,-

ग्रीन प्लेट्स

☐ **Coleslaw ढाबा कोल सलो** (V)

Indian version of coleslaw. Sliced cabbage turned in homemade creammayonnaise, topped with pomegranate and almonds.

☐ **Kachumber आलू टर्किचा चाट** (VG)

Refreshing salad, a perfect match with curries. Cucumber, tomato and onion, topped with fresh coriander and mint.

☐ **Chaat चाट** (V)

A dish which has gained an iconic status with vendors on the Indian streets. Sweet potato, salad, puffed rice, tamarind with sweet yoghurt.

V = VEGETARIAN VG = VEGAN

= MILD = MEDIUM = SPICY

We recommend one dish

GRILL

बारबेक्यू व्यंजन

All grilled dishes are served with kachumber, coleslaw and chutney. Naan and rice purchased separately.

Chicken tikka चिकन टिकका 🌿 199,-

In Northern India tikka is a very popular street food dish, where it's enjoyed with chutney and naan.

Chicken thighs with lots of flavors from the spices.

Vegetarian Tikka वेजिटेरियन टिकका 🌿 (VG) 199,-

In India around 80% of the population eat a vegetarian, and this is partly a religious reason. Hindus, Jains and Taoists do not eat animals, and this is why there is a long tradition for vegetarian food in India.

Grilled and pan served vegetables of the season with Dhaba spices.

Lamb cutlets लांब चॉप्स 🌿 210,-

The marinade give the meat lots of flavor, and make them super tender at the same time.

Lamb cutlets marinated with aromatic spices.

We recommend 2 dishes

CURRIES करी

149,-

The dishes are served with rice - naan can be purchased separately.

*Chicken Karahi चिकन कराहीकढ़ाई 🌿

Safi's family have through decades served this Afghani-inspired dish at special events.

Chicken with spices, tomatoes, chili and coriander.

*Winner of European Streetfood Award

Butter Chicken बटर चिकन 🌿

Classic Indian dish that has travelled the world by now.

In Australia and New Zealand it is even used as a pie filling.

Chicken in creamy sauce, topped with almonds.

Kofta Curry कोफ़्ता करी 🌿

Kofta curry is an exotic Indian sauce-based dish consisting of two parts: kofta and curry. The kofta's are basically meatballs with tomato and onion sauce alongside lots of aromatic spices.

Lamme-doPiazza लांब दो प्याज़ा 🌿

In Hindi "do" means two, and "piaza" means onion.

Lamb with onion and spices.

VEGAN CURRIES करी

139,-

Daal दाल 🌿 (VG)

A famous North Indian dish, particularly popular in Punjab.

Lentils with tomato sauce and spices.

Mixed sabzi मक्सिड सब्ज़ी 🌿 (VG)

Mixed sabzi is a vegetarian dish with lots of flavour from the many vegetables and spices.

Cauliflower, potatoes, egg plant in onion and tomato sauce with Dhaba masala.

BIRYANI

149,-

बरियानी

Mamas Biryani मॉम्स बरियानी 🌿

This Middle Eastern rice dish has through the years been integrated into the Indian kitchen, and many now consider it an Indian dish.

Aromatic baked sella-rice cooked with vegetables and raisin, served with raita.

Chicken Vegan (VG)

DISHES FOR CHILDREN

95,-

Fish filet with french fries

Butter chicken with rice

DESSERT

75,-

हलवाई

Mango-kulfi मैंगो कुल्फी

Kulfi er indisk is, som traditionelt laves på mælk.

Den er perfekt efter en krydret indisk middag.

Mango, milk, cream

Phirini फरिनी

Phirini, also called fernni, is a classic slow cooked sweet Indian pudding made with basmati rice, milk, nuts and sugar. It's an absolute must in North India at festive events, like at the festival of lights Diwali.

SIDE DISHES

35,-

डजिस्ट

Butter Naan नान (V)

Garlic Naan चपाती (VG)

Plain Paratha सादा पराठा (VG)

Chutneys चटनी (V)

Raita रायता (V)

Rice राइस (VG)

Papadam चटनी (VG)

Alou paratha पालक आलू पराठा (VG)

BEVERAGES

पेय पदार्थों

COLD BEVERAGES

☐ Cola, Cola Zero, Fanta, Sprite (50cl) 45,-

☐ Ginger Beer (33cl) 39,-

☐ Juice (50cl) 45,-

Apple, Orange, Mango.

☐ Mango Lassi 49,-

☐ Filtered water (75cl) 45,-

☐ Craft lemonade (33cl) 49,-

Elderflower, Rhubard.

WARM BEVERAGES

☐ Indian Chai 39,-

Slow Brew coffee

☐ Small (2 cups) 49,-

☐ Large (4 cups) 79,-

RED WINE

Primitivo Luccarelli - Italy

Fruity and slightly sweet.

☐ Glass 65,- ☐ Bottle 249,-

☐ Shiraz McPherson - Australia 299,-

Juicy and lightly spiced.

☐ Organic Côtes du Rhône, Alain Jaume, France 349,-

Dry and strong.

WHITE WINE

Bianco Luccarelli - Italy

Fruity and semi-dry white wine with medium body.

☐ Glass 65,- ☐ Bottle 249,-

☐ Chardonnay McPherson - Australia 299,-

Fresh and dry white wine with good minerality.

☐ Organic Riesling Greenleaf - Germany 349,-

Charming fruity organic white wine with lots of character.

ROSÉ

Cinsault Louis Eschenauer - France

Classic fresh and delicious light southern French rosé.

☐ Glass 65,- ☐ Bottle 249,-

DRAUGHT BEER

Carlsberg, Classic Pilsner

☐ Small (25cl) 59,-

☐ Large (50cl) 69,-

Special Beers

☐ Small (25cl) 65,-

☐ Large (50cl) 75,-

BOTTLED BEER

☐ Kingfisher (33cl) 65,-

☐ Carlsberg Nordic (33cl) 59,-

COCKTAILS

☐ Mady Pay 79,-

Spicy Vermouth with Ginger Beer and lime.

☐ Dhaba G&T with cardamom 79,-

We also have natural wine. Ask your waiter for our current selection.

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