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

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
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 glace

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

Third serving

Badami Kheer with Cherry Sauce (V) 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 (VG)

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10-dish Sharing menu 495,- per person

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

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

Third serving

Coconut Sorbet with Cherry Sauce

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

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