

# Downtown dhābā

DINNER MENU

## Vegetarian Appetizers

### Samosa.....\$8

Crisp pastries with spiced potato stuffing herbs & spices (2pcs)

### Kurkuri Bhindi.....\$10

Crispy okra spiced with tart chaat masala & lime, tossed with red onions and chutneys

### Tamarind Eggplant (Chef's Signature)...\$12

Crispy eggplant sauteed with onions, chickpeas-flavored with yogurt, tamarind & mint sauce

### Samosa Chaat.....\$12

Street hawker's style flavorful samosa garnished with yogurt, chickpeas, sev, and assorted chutneys

### Onion or Aloo Pakora.....\$10

North style crispy fritters made with potatoes or onion, served with spicy mint chutney

### Gobi or Paneer Manchurian.....\$13

Indo-Chinese dish with crispy cauliflower florets or cottage cheese tossed in a spicy, sweet and tangy manchurian sauce

## Non-Veg. Appetizers

### Assorted Chicken Kebabs.....\$12

Chicken Tikka, Malai Kebab, Kalmi Kebab cooked in the tandoor

### Jhinga Baghari (Chef's Signature).....\$13

Chef's unique recipe, shrimp dressed with mustard & curry leaves, served with puri

### Kalmi Kebab.....\$12

Spicy chicken wings flavored in North Indian masala cooked to perfection in the tandoor

### Dhaba's Calamari.....\$13

Signature marinated calamari tossed with onions and bellpepper

### Chicken 65.....\$14

Boneless deep-fried spicy chicken coated in gram flour

### Dhaba's Noorani Kebab (Chef's Signature).. \$14

Signature layered kebabs with layers of chicken and lamb cooked to perfection in the clay oven



## From the Tandoor

*Kebabs grilled in the earthen clay oven, served on a sizzling platter*

### Tandoori Murgh.....\$20

All time favorite tandoor cooked chicken on bone

### Chicken Tikka Kebab.....\$20

Boneless chicken marinated in Punjabi spices & yogurt

### Chicken Malai Kebab.....\$20

Chicken skewers marinated in yogurt, ginger & peppers

### Paneer Tikka.....\$20

Flavorful cheese cooked to perfection in tandoor

### Lamb Seekh Kebab.....\$24

Prepared with minced spice marinated lamb, cooked on skewers in the tandoor, and is served with mint chutney

### Tandoori Prawns.....\$24

Tiger prawns cooked in tandoor & flavored in onion & ginger sauce

### Tandoori Salmon.....\$24

Tandoor marinated in Mughlai Indian spices and grilled in tandoor

### Tandoori Medley.....\$28

Assorted platter of malai chicken, chicken tikka, saffron prawns & lamb Seekh Kebab

## Chicken Main Course

*Served with white basmati rice*

### Chicken Tikka Masala.....\$21

Boneless chicken in yogurt & tomato curry sauce

### Chicken Kadal.....\$21

Chicken sauteed in coriander, peppers & onions

### Butter Chicken (Chef's Signature).....\$22

Chicken cooked in onions, tomatoes & bell pepper

### Chicken Aamwala.....\$21

Our signature chicken tikka cooked in special mango flavored sauce

### Chicken Saag.....\$21

Chicken tikka in mildly spiced spinach onion and tomato curry

### Chicken Korma.....\$22

Boneless chicken kabab tossed in a mild cashew & almond gravy sauce

### Chicken Vindaloo.....\$21

Chef special potatoes and marinated chicken cubes in a spicy gravy

### Country style Dhaba Curry (Chef's Signature).....\$22

Chef special authentic country style chicken in a flavorful homestyle curry

*\*Our meat and poultry is all natural and halal*

## Lamb Main Course

Served with white basmati rice

### Bhuna Gosht (Chef's Signature).....\$23

Intensely flavored slow cooked lamb, Enjoy the tender meat infused with a selection of Punjabi spices

### Rogan Josh.....\$22

Lamb meat cooked in whole traditional Kashmir spices and garam masala sauce

### Lamb Saag...\$23

Lamb cubes cooked in delicately spiced spinach curry

### Lamb Vindaloo.....\$23

Potatoes and marinated lamb cubes in a spicy gravy

### Lamb Tikka Masala.....\$23

Marinated lamb cubes tossed in tikka masala sauce

### Dhaba Lamb Korma (Chef's Signature).....\$23

Lamb in a cashew and almond based curry sauce

### Lamb Kadai.....\$23

Lamb sauteed in coriander, peppers & onions

## Seafood Main Course

Served with white basmati rice

### Jhinga Tikka Masala.....\$24

Shrimp cooked in authentic masala sauce

### Dhaba's Fish Curry.....\$24

Salmon or Tilapia cooked in spicy tomato and onion gravy with dry spices

### Jhinga Aamwala.....\$24

Shrimp cooked with fresh mango, coconut, tempered with curry leaves & mustard

### Kadhai Jhinga.....\$24

Shrimp cooked with chunky tomatoes, onions and bell pepper tossed in a semi dry sauce

## Vegetarian Main Course

Veg entrees served with white basmati rice

### Paneer Tikka Masala.....\$19

Cubes of homemade cheese cooked in buttery tomato and onion gravy

### Saag (Paneer/Market Vegetables/Chickpeas).....\$19

Your choice of homemade cheese, mixed veggies, or chickpeas tossed in creamy & mild spinach sauce

### Malai Kofta.....\$19

Cheese and vegetable dumplings in mild almond & cashew sauce

### Baingan Bharta.....\$18

Smoked eggplant sauteed with onion, tomato & spices

### Dal Bukhara.....\$18

North Indian special mix black lentil

### Mutter Paneer.....\$19

Classic Punjabi dish with green peas & cottage cheese

## Vegan Main Course

Vegan entrees served with white basmati rice

### Dal Tadka.....\$18

Yellow split lentils slow cooked & tempered with spices

### Chana Masala.....\$19

Chickpeas & tomatoes simmered with ginger-garlic, onions, chillies & Punjabi spices

### Aloo Gobi.....\$19

Spiced potatoes, cauliflower, tomatoes, cooked with ginger and cumin seeds

### Aloo Mutter.....\$19

Classic Punjabi dish with potatoes and green peas

### Bhindi Do Pyaz (Chef's Signature).....\$19

Very flavorful stir-fried okra & onions in spice dry gravy

## Biriyani & Pulav

Rice Specialities

### Murgh Biriyani.....\$20

Spiced basmati rice slow cooked with marinated chicken

### Peshwari Lamb Biriyani.....\$23

Aromatic saffron basmati rice slow cooked with lamb & spices

### Jhinga Biriyani.....\$23

Flavorful combination of rice & shrimp in herbs & spices slow cooked

### Zafrani Tarkari Biriyani.....\$19

Vegetables & basmati rice slow cooked in saffron & spices

## Roti & Naan

Breads

### Tandoori Naan Flat bread from tandoor.....\$5

### Tandoor Roti.....\$5 Aloo Paratha...\$6

### Poori Crispy golden deep fried bread.....\$6

### Garlic Naan.....\$6 Onion Naan.....\$6

### Jalapeno Naan...\$6

### Peshawari Naan Nuts & Raisin naan.....\$7

### Naan Basket Tandoori, Onion, Garlic, Jalapeno...\$20

## Sides \$4

**Raita** A cooling yogurt and cucumber side **Mango Chutney**  
**Spicy Mango Pickle**

## Beverages

**Masala Chai** An antioxidant rich beverage, made with darjeeling tea leaves, herbs & spices, whole milk added.....\$4

**Patiala Lassi** Punjabi style cooling yogurt drink (Mango/Sweet/Salt)..\$5

**Desi Coffee** Indian style whipped creamy cappuccino...\$4

**Bottled Water**.....\$6

**Soft Drinks**.....\$3