

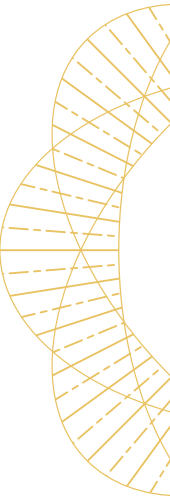
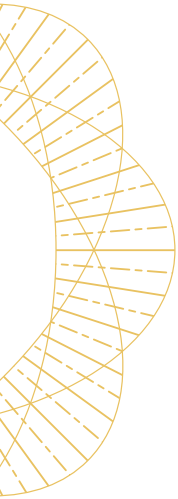


slc  dhaba

Menu

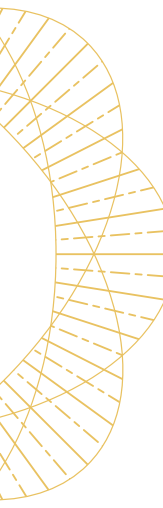
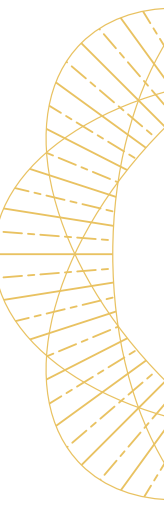


Crafting a culinary
experience
For your unforgettable
memories,
Partner with us for your
next event,
Where exquisite taste meets
flawless execution



Menu

Appetizers – Vegetarian

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- | | |
|--|-----------------|
| 01. Samosa (2 pieces) (G)
Savory pastry filled with mashed potatoes, sweet peas, coriander, ginger mixed with homemade spices | \$ 6.99 |
| 02. Aloo Tikki (2 pieces) Chaat with Chole (G)
Boiled potatoes, mixed with spices, deep-fried, and topped with garbanzo beans, onions, yogurt, tamarind & mint chutney | \$ 8.99 |
| 03. Mix Vegetable Pakora (V)
Onion / potatoes / cauliflower / bell pepper/ spinach chopped, mixed with gram flour, homemade spices, and deep-fried | \$ 7.99 |
| 04. Veg Cheese Kebab (D)
Minced vegetables filled with paneer (cheese), spices, and shallow fried | \$ 9.99 |
| 05. Paneer Tikka (D)
Paneer (cheese) cut into smaller pieces, mixed with bell pepper, marinated with yogurt, ginger, garlic, spices, and barbequed | \$ 11.99 |
| 06. Paneer Pakora (D)
Paneer (cheese) cut into smaller pieces, coated with gram flour batter, and deep-fried | \$ 10.99 |
| 07. Chilli Paneer (D)
Paneer (cheese), onion, bell pepper, ginger, garlic, spices cooked in spicy chilli sauce | \$ 9.99 |
| 08. Dhaba Special Paneer & Peas Roll
Golden-fried rolls filled with paneer and peas, served with mint and tamarind chutneys. | \$ 11.99 |
| 09. Pav Bhaji
Bhaji (Mashed vegetables) served with home made pav and onions | \$ 14.99 |

(D) Dairy

(G) Gluten

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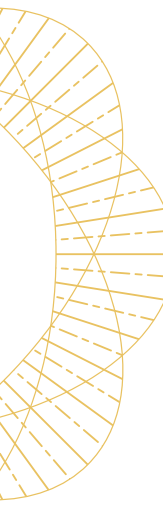
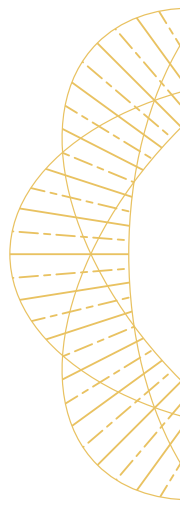
Disclaimer:

1) We try our best to make items gluten-free, but we can't guarantee the lack of cross-contamination. We do not recommend consumption by people with celiac disease

2) Dine-in tables with eight or more people are subject to an 18% service charge

Menu

Appetizers – Non-Vegetarian

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- | | |
|---|-----------------|
| 01. Tandoori Chicken (Leg Quarter) – 2 pieces (GF)
Chicken leg quarters marinated in yogurt, homemade spices and barbequed | \$ 15.99 |
| 02. Chicken Tikka (Boneless) (GF)
Chicken thigh pieces marinated in yogurt, garlic, ginger, and homemade spices and barbequed | \$ 17.99 |
| 03. Chicken Seekh Kebab (GF)
Minced chicken, onion, garlic, ginger, cilantro, mixed with homemade spices and barbequed | \$ 15.99 |
| 04. Chicken Malai Tikka (GF)
Chicken thigh pieces marinated in yogurt, cream, garlic, ginger, and homemade spices and barbequed | \$ 17.99 |
| 05. Tandoori Wings (GF)
Chicken wings marinated in yogurt, homemade spices, and barbequed | \$ 11.99 |
| 06. Amritsari Fish (G)
Lightly battered fish fried, seasoned with spices, ginger and garlic paste, and gram flour | \$ 13.99 |
| 07. Chilli Chicken (G)
Chicken thigh pieces, onion, bell pepper, ginger, garlic, spices cooked in spicy chilli sauce | \$ 14.99 |
| 08. Dhaba Special Kebab (G)
Minced chicken mixed with spices and barbequed, wrapped in Naan layer, served with onion and mint chutney | \$ 16.99 |
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Entrees – Vegetarian

- | | |
|---|-----------------|
| 01. Dal Makhni (GF)
Black lentils and kidney beans cooked in the onion, ginger, garlic, tomato sauce with cream, butter | \$ 15.50 |
| 02. Dhaba Dal (Yellow Dal) (GF) (V)
Yellow moong dal cooked with onion, tomato, ginger, and garlic | \$ 15.50 |
| 03. Shahi Paneer (D)
Paneer (cheese) cooked with smooth onion, tomatoes, and cashew gravy with cream | \$ 16.50 |
| 04. Baingan Bhatha/Eggplant (GF)
Roasted eggplant cooked with peas in onion, tomato, garlic, ginger | \$ 16.50 |
| 05. Malai Kofta (White Gravy) (D)
Potato/Paneer (cheese) balls cooked in white onion sauce with garlic, ginger, and cream | \$ 16.50 |
| 06. Kaju (Cashew) Masala (D)
Cashews cooked with smooth onion, tomatoes, and cashew gravy with yogurt & whipping cream | \$ 16.50 |
| 07. Methi Malai Kaju (D)
A creamy curry of fresh fenugreek leaves and whole cashews in a velvety sauce | \$ 15.50 |
| 08. Kadhahi Paneer (D)
Paneer (cheese) and bell pepper cooked with onion & tomato sauce, garlic, ginger | \$ 16.50 |
| 09. Jeera Aloo (GF) (V)
Potato cooked with cumin seeds, garlic, and ginger | \$ 12.50 |
| 10. Saag Paneer (GF) (D)
Paneer (cheese) mixed with mustard greens and spinach sauce, cooked with garlic and tomatoes in clarified butter | \$ 16.50 |

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Entrees – Vegetarian

11. Chana Masala (V) (GF)

Garbanzo beans cooked in onion/tomato sauce with garlic, ginger, and homemade spices

\$ 15.50

12. Mushroom Do Pyaza (V) (GF)

Mushroom and onion cooked in onion, tomato gravy, ginger, garlic, and homemade spices

\$ 15.50

13. Aloo Gobi Matar (V) (GF)

Potatoes, cauliflower, and peas cooked in onion, tomato sauce, with garlic, ginger, and homemade spices

\$ 15.50

Entrees – Non-Vegetarian

01. Butter Chicken (D)

Barbecue boneless chicken thigh cooked in a masala base of tomatoes, cashew, cilantro, whipping cream, and flavored with fenugreek

\$ 17.50

02. Chicken Tikka Masala (D)

Barbecue boneless chicken thigh cooked in a masala base of onions/tomatoes, bell pepper, cashew, whipping cream, and flavored with fenugreek

\$ 17.50

03. Mughlai Chicken

Chicken thigh pieces simmered in a rich, creamy Mughlai curry of yogurt, ground nuts, and warm aromatic spices.

\$ 17.50

04. Mango Chicken

Chicken thigh pieces cooked in coconut milk with curry paste, ginger, garlic, and ripe mango for a sweet-savory finish.

\$17.50

05. Dhaba Chicken Curry (GF)

Boneless chicken thigh cooked in a masala base of onions/tomatoes, garlic, ginger, and flavored with fenugreek

\$ 17.50

06. Dhaba Goat Curry (GF)

Goat pieces cooked in a base of onions, tomatoes, ginger, garlic

\$ 18.50

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Entrees – Non-Vegetarian



07. Goat Rogan Josh (GF) (D)

Goat cooked with onions & tomato sauce with mint, Kashmiri chilli and yogurt

\$ 18.50



08. Lamb Vindaloo (GF)

Lamb and potatoes cooked in onion/tomato gravy with vinegar

\$ 18.50

09. Lamb Korma (GF)

Lamb cooked in onion, tomato, yogurt, and cream sauce
homemade spices

\$ 18.50

10. Malabar Fish Curry (GF)

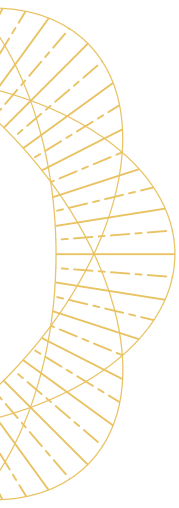
Salmon fish cooked in onion/tomato sauce with garlic, ginger,
homemade spices and coconut milk

\$ 18.50

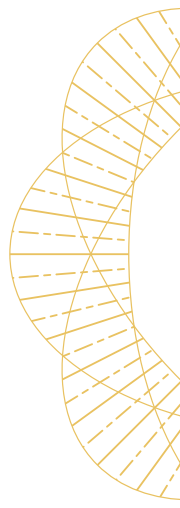
11. Saag (With Lamb or Chicken) (GF)

Mustard greens and spinach cooked with your choice of protein,
tomatoes, garlic and ginger

\$ 18.50



Bread



01. Plain Naan (G)

Flatbread (made with all-purpose flour) cooked in a tandoor

\$ 2.95

02. Butter Naan (G)

Flatbread (made with all-purpose flour) cooked in a tandoor,
topped with butter

\$ 3.50

03. Garlic Naan (G)

Flatbread (made with all-purpose flour) cooked in a tandoor,
topped with butter, garlic, and cilantro

\$ 3.75

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Menu

Bread

- 04. Chicken Naan (G)** \$ 5.25
Flatbread (made with all-purpose flour) stuffed with cooked bar-be-qued chicken, topped with cilantro and cooked in a tandoor
- 05. Cheese Naan (G)** \$ 4.50
Flatbread (made with all-purpose flour) stuffed with cheese and cooked in a tandoor
- 06. Peshawari Naan (G)** \$ 5.25
Flatbread (made with all-purpose flour) stuffed with a mix of grounded cashew, raisin, and coconut
- 07. Bullet Naan (G)** \$ 4.50
Flatbread (made with all-purpose flour) stuffed with green chilli, topped with cilantro
- 08. Tandoori Roti (G)** \$ 2.75
Flatbread (made with whole wheat flour) cooked in a tandoor
- 09. Butter Lachha Paratha (G)** \$ 3.50
Layered flatbread (made with wheat flour) cooked in a tandoor, topped with butter and cilantro
- 10. Bhatura (1 Piece) (G)** \$ 3.50
Bread (made with all purpose flour) and deep fried
- 11. Aloo Kulcha (1 Piece) (G)** \$ 6.50
Naan stuffed with mashed potatoes

Rice

- 01. Steamed Basmati Rice (GF)** \$ 5.99
Steamed basmati (long grain) rice
- 02. Jeera Rice (GF)** \$ 6.99
Basmati (long grain) rice cooked with cumin seeds

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Menu

Rice

03. Vegetable Pulao (GF)

Basmati (long grain) rice cooked with cumin seeds, and vegetables

\$ 14.99

04. Paneer Pulao (GF)

Basmati (long grain) rice cooked with cumin seeds, and paneer

\$ 16.99

05. Boneless Chicken Pulao (GF)

Basmati (long grain) rice cooked with cumin seeds and chicken

\$ 18.99

Salad / Sides

01. Green Salad (GF) (V)

Sweet onion, cucumber, tomatoes, and carrot

\$ 5.99

02. Onion / Pickle Salad (GF)

Sweet onion served with mixed pickle

\$ 5.99

03. Plain Curd / Yogurt (GF) (D)

Plain curd/yogurt

\$ 3.99

04. Vegetable Raita (GF) (D)

Plain curd/yogurt mixed with onion and cucumber

\$ 5.99

05. Papadam

Flour wafers, deep fried, sprinkled with homemade spice

\$ 3.99

06. French Fries

Fried elongated pieces of potatoes sprinkled with chaat masala

\$ 8.99

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Dessert

01. Shahi Tukda (D)

Fried bread slices, deep fried and soaked in cardamon, sugar syrup, topped with thickened milk (rabdi)

\$ 5.50

02. Rasmalai (D)

Soft, spongy paneer dumplings soaked in a saffron-infused milk

\$ 4.50

03. Gulab Jamun (G)

Balls made with all-purpose flour, deep fried, and soaked in sugar syrup

\$ 4.50

04. Kesar Pista Kulfi (GF)

Homemade kulfi (ice cream) mixed with cashew, saffron, cardamon, pistachios and cream

\$ 5.50

Drinks

01. Mango Lassi (D)

Sweet yogurt drink blended with mangoes

\$ 3.95

02. Mango Mule

Sprite/Soda drink mixed with mango and homemade spices

\$ 4.25

03. Lahori Jeera

Plain soda mixed with homemade spices

\$ 3.95

04. Masala Tea

Indian Tea made with milk and homemade spices

\$ 3.95

05. Soft Drinks

Diet Coke, Coke, Fanta, Limca or Sprite

\$ 3.50

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3) Please note, for Drinks, all refills will be charged as new order



Menu

Chef Special

01. Dahi Bhalla (4 pieces) (D)

Lentil balls deep fried and dipped in yogurt, topped with tamarind & mint chutney

\$ 6.95

02. Chole Bhature (2 pieces) (G)

Bhature (made with all purpose flour) served with chole, onion & pickle

\$14.99

03. Aloo Kulcha with chole (G)

Naan stuffed with mashed potatoes served with chole, onion & pickle

\$14.99

Dishes of the Month

Vegetarian - Appetizers

01. Veg Manchurian

Crispy vegetable dumplings glazed in a sweet-and-spicy Manchurian sauce.

\$13.99

02. Hakka Noodles (Veg / Chicken / Egg) \$11.99 (V) / \$12.99 (E) / \$14.99 (C)

Stir-fried noodles with crisp vegetables and savory soy based seasonings.

Non- Vegetarian - Appetizers

03. Schezwan Chicken

Tender chicken thigh pieces tossed in a sweet-and-spicy Indo-Chinese Schezwan sauce with red chiles and sautéed onions..

\$13.99

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Utah's first restaurant offering North Indian Breakfast and Brunch

Saturday & Sunday
09:00am to 02:00pm

Curries

- Chana masala
- Aloo sabzi
- Butter chicken

Bread

- Bhature
- Puri
- Naan (Butter or Garlic)
- Paratha * (Different type every week)

Dessert

- Sooji halwa
- Chef special * (Different every week)

Drinks

- Indian tea
- Mango lassi
- Salted Lassi

Chef Special

- Different every week

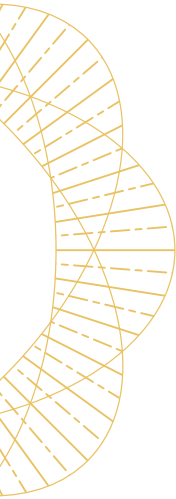
Sides

- Plain yogurt
- Onion salad
- Pickle

Adults: \$16.99 per person plus tax

Kids (between 6 and 12): \$10.99 per kid plus tax

Kids under the age of 6 eat for free



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