



CASUAL FINE DINING



**TAKEOUT
MENU**

APPETIZERS

SERVED WITH A PORTION OF CHUTNEY

PLAIN PAPADUMS (DF, GF, V)

Crispy lentil chips ... \$2.99

VEG SAMOSA (DF,V)

Crispy triangular pastry stuffed with spiced potatoes and peas
1 piece ... \$1.99; 4-piece order ... \$6.99

VEG SPRING ROLL (DF,V)

Wok steamed vegetables with soy wrapped in a light pastry
1 piece ... \$2.25; 4-piece order ... \$7.99

VEG PAKORA (DF, GF, V)

Seasoned vegetable fritters made with chickpea flour
1 piece ... \$2.25; 4-piece order ... \$7.99

APPETIZER BASKET (DF,V)

2 samosas, 2 spring rolls and 2 pakoras
6-piece basket ... \$11.99

SAMOSAS CHAAT

Two samosas, smothered in channa masala, Yogurt, red onions, tomato, sev, chat., and tamarind chutney \$6.99

ALOO TIKI CHAAT

Two spiced potato patties smothered in channa masala, Yogurt, red onions, tomato, Cilantro and tamarind chutney ...\$6.99

SALADS

GARDEN SALAD (DF, GF, V)

Lettuce, cucumbers, tomatoes and carrots tossed in a simple vinaigrette ... \$4.99

CHANNA SALAD (DF, GF, V)

Garden salad topped with fresh chickpeas tossed in a light tamarind dressing. \$5.99

CONDIMENTS

(\$2.00 each)

LEMON/CHILI/ONIONS

RAITA (yogurt dip)

MANGO CHUTNEY

TAMARIND CHUTNEY

MINT CHUTNEY

CHILLI CHUTNEY

HOT LIME ACHAR

HOT MANGO ACHAR

DHABA VEG SOUPS

VEG MULLIGATAWNY SOUP

(DF, GF, V) Spiced lentil soup made with rice, vegetables and aromatic spices – served with a piece of naan bread (not GF)
... Starter \$4.99; ... Meal \$10.99

MADRAS LENTIL SOUP (DF, GF, V)

Lentils cooked in coconut milk and blend of Dhaba spices, served with a piece of naan bread (not GF) ... Starter \$4.99; ... Meal \$10.99

RASAM (DF, GF, V)

Flavorful South Indian broth soup made with tamarind and a blend of six spices. Bowl ..\$5.99

DHABA NON-VEG SOUPS

CHICKEN MULLIGATAWNY

SOUP (DF, GF, Halal)

Spiced lentil soup made with chicken, rice, vegetables and aromatic spices – served with a piece of naan bread (not GF)
... Starter \$5.99; ... Meal \$12.99

TANDOORI SEAFOOD SHORBA

(GF,)

Tandoori grilled seafood simmered in a rich cream sauce with herbs – served with a piece of naan bread (not GF)
... Starter \$7.99; ... Meal \$14.99

V = Vegan GF =Gluten Free DF = Dairy Free H = Halal
SP = Spicy Nuts = Contain Nuts

INDIVIDUAL DISHES

EACH DISH SERVES 1-2 (RICE SOLD SEPARATELY)



VEGAN DISHES

ALOO MADRAS (DF, GF, V)

South Indian style potato curry tempered with mustard seeds ... \$12.99

ALOO GOBI (DF, GF, V)

Potato and cauliflower sautéed with aromatic spices ... \$13.99

ALOO EGGPLANT (DF, GF, V)

Potato and egg plant sautéed with aromatic spices ... \$13.99

CHANNA MASALA (DF, GF, V)

Traditional chickpea curry tempered with spices ... \$12.99

DAAL PALAK (DF, GF, V)

Lentils roasted with fresh spinach tempered with spices ... \$12.99

DAAL TADKA (DF, GF, V)

North Indian style curry made with cooked Lentils tempered with vegetable ghee, fried Spices and herbs ... \$12.99

SAMBAR (DF, GF, V)

Traditional healthy South Indian vegetable curry made with toor daal, blend of special spices, vegetables, tamarind and tempered with curry leaves.... ... \$12.99

(Goes well with plain rice or idli –sold separately)

5pc Idli with Sambar (DF, GF, V)

Idli is a steamed fermented, rice-lentil cake. Served with sambar and coconut chutney. \$9.99

VEGETARIAN DISHES

DAAL MAKHANI (GF)

Mixed lentils cooked in a spiced onion tomato curry with cream and fresh methi leaves ... \$13.99

VEGETABLE KORMA (GF)

Mixed vegetables cooked with coconut milk, yogurt, spices and shredded paneer cheese. \$13.99

SAAG PANEER (GF)

Paneer cheese cooked in a special onion-garlic curry with cream, pureed spinach and mustard leaves ... \$15.99

PANEER TIKKA MASALA (GF)

Paneer cheese cooked in a spiced onion-tomato curry with cream, tandoori spices, roasted onions And peppers ... \$15.99

MATTAR PANEER (GF)

Paneer cheese cooked in a spiced onion-tomato curry with cream and peas ... \$15.99

SHAHI PANEER (GF)

prepared by emulsifying tomatoes, onions, ground cashews, clarified butter and cream into a curry, with the addition of paneer cubes and a variety of spices... \$15.99

BUTTER PANEER MASALA (GF)

Paneer cheese cooked in Dhaba's renowned Makhani sauce... \$15.99

MALAI KOFTA

Paneer cheese balls with raisins cooked in Dhaba's renowned Makhani sauce ... \$15.99

**V = Vegan GF =Gluten Free DF = Dairy Free H = Halal
SP = Spicy Nuts = Contain Nuts**



CHOLE BHATURA (V)

Traditional Punjabi meal, Bhatura (fried Indian bread) served with chole (chickpea curry) and Dhaba's homemade green chilli pickle.

With one Bhatura ... \$9.99

With two Bhatura ... \$12.99

CHICKEN DISHES

BUTTER CHICKEN (GF, Halal)

Boneless chicken tikka cooked in a special tomato curry with cream and methi leaves ... \$14.99

CHICKEN TIKKA MASALA (GF, Halal)

Boneless chicken tikka cooked in a spiced tomato curry with cream, roasted onions, peppers and methi leaves ... \$14.99

CHICKEN CURRY (GF, DF, Halal)

Traditional, light South Indian curry cooked with boneless chicken and potatoes ... \$14.99

CHICKEN KORMA (GF, Halal)

Boneless chicken cooked with coconut milk, yogurt and onions in a mild curry tempered with mustard seeds ... \$15.99

CHICKEN VINDALOO

(GF DF, Halal, Spicy) Spicy, hot and tangy curry with hints of vinegar and lime; chicken cooked with onions and peppers ... \$15.99

SAAG CHICKEN (GF, Halal)

Spiced chicken cooked in a special onion-garlic curry with cream, pureed spinach and mustard leaves. \$15.99

SEAFOOD DISHES

COCONUT KINGFISH CURRY

Fresh grated coconut simmered in a rich curry sauce with aromatic spices and kingfish pieces ... \$16.99

LAMB DISHES

LAMB CURRY (GF, DF, Halal)

Traditional South Indian curry cooked with local Nova Scotian bone-in lamb pieces ... \$15.99

LAMB ROGAN JOSH (GF, Halal)

Traditional Kashmiri curry cooked with Nova Scotian bone-in lamb pieces, yogurt, and spices... \$15.99

BEEF DISHES

BEEF CURRY (GF, DF, Halal)

Traditional, light South Indian curry cooked with beef and potatoes ... \$14.99

BEEF KHEEMA (GF, DF, Halal)

Traditional mince meat curry with green peas and potato... \$14.99

BEEF VINDALOO (GF DF, Halal, Spicy)

Spicy, hot and tangy curry with hints of vinegar and lime; beef cooked with potatoes ... \$15.99



**V = Vegan GF = Gluten Free DF = Dairy Free H = Halal
SP = Spicy Nuts = Contain Nuts**

FROM DHABA'S TANDOOR OVEN

TANDOOR ITEMS ARE NOW AVAILABLE DURING
LUNCH AND DINNER SERVICE

TRADITIONAL TANDOORI NAAN

Fresh, hand-stretched naan made with yogurt and flour, baked to perfection in our clay oven and glazed with ghee

... 1 piece \$3.25

GARLIC & CILANTRO TANDOORI NAAN

Fresh, hand-stretched naan made with yogurt and flour, infused with garlic and cilantro, baked to perfection in our clay oven and glazed with ghee

... 1 piece \$3.99

PESHWARI TANDOORI NAAN

Fresh, hand-stretched naan topped with dry fruit, almonds, pistachio and cashews, baked to perfection in our clay oven and glazed with ghee

... 1 piece \$4.99

TANDOORI ROTI

Made with atta flour

... 1 pc \$2.50 ...4 pcs \$ 8.99



PANEER TIKKA KEBAB (GF)

Fresh paneer cheese marinated with yogurt, tandoori spices and lemon juice ... \$13.99

CHICKEN TIKKA KEBAB (GF, Halal)

Fresh boneless skinless chicken breast marinated with yogurt, tandoori spices and lemon ... \$13.99

TANDOORI CHICKEN (GF, Halal)

Half bone-in chicken marinated in yogurt, tandoori spices and lemon juice
... 4 pieces \$12.99 ... 6 pieces \$18.99

TANDOORI CHICKEN WINGS

(GF, Halal) Chicken wings marinated in yogurt, tandoori spices and lemon juice
... 4 pieces \$12.99 ... 6 pieces \$18.99

BEEF SHEEKH KEBAB

Fresh paneer cheese marinated with yogurt, tandoori spices and lemon juice ... \$13.99

CHICKEN SHEEKH KEBAB

Fresh paneer cheese marinated with yogurt, tandoori spices and lemon juice ... \$13.99

LAMB SHEEKH KEBAB

Fresh paneer cheese marinated with yogurt, tandoori spices and lemon juice ... \$13.99

V = Vegan GF = Gluten Free DF = Dairy Free H = Halal
SP = Spicy Nuts = Contain Nuts

RICE DISHES

SAFFRON BASMATI RICE (GF)

High quality basmati rice cooked with strands of saffron ... Small \$3.50; ... Large \$4.99

PLAIN RICE (GF, DF)

Traditional South Indian plain rice. Sona Masoori white rice... \$4.99

JEERA BASMATI RICE (GF)

High quality basmati rice cooked with spices including jeera (cumin seeds)... \$5.99

PEAS PULAO (GF)

High quality basmati rice cooked with strands of saffron, ghee, whole spices and roasted peas ... \$5.99

KASHMIRI PULAO (GF)

High quality basmati rice cooked with, ghee, whole spices, dried fruit, cashew nuts, almonds, and pistachio. ... \$8.99

BIRYANI RICE DISHES

SERVED WITH A SIDE OF RAITA
(Biryani no longer includes nuts)

VEGETABLE BIRYANI (GF)

Aromatic basmati rice cooked with marinated paneer cheese, mixed vegetables, yogurt, herbs, spices ... \$13.99

CHICKEN BIRYANI (GF, Halal)

Aromatic basmati rice cooked with marinated boneless chicken, yogurt, herbs, spices ... \$14.99

BEEF BIRYANI (GF, Halal)

Aromatic basmati rice cooked with marinated boneless beef, yogurt, herbs, spices ... \$14.99

SHRIMP BIRYANI (GF)

Aromatic basmati rice cooked with marinated local fresh shrimp, hot chilies, yogurt, herbs, spices. \$15.99

LAMB BIRYANI (GF, Halal)

Aromatic basmati rice cooked with marinated boneless lamb, yogurt, herbs, spices ... \$15.99

TAWA INDIAN BREADS

THE FOLLOWING BREADS ARE COOKED ON A TAVA (GRIDDLE)

TAVA NAAN (PLAIN) (DF, V)

Indian grilled flatbread brushed with vegetarian ghee. 1 piece \$1.99; 4 pieces \$6.99

TAVA NAAN (GARLIC)

Indian grilled flatbread brushed with garlic ghee. 1 piece \$2.25; ... 4 pieces \$7.99

KERALA PAROTTA (DF, V)

Soft, multi-layered South Indian bread ... 1 piece \$2.25; ... 4 pieces \$7.99

BHATURA

A puffy, leavened, deep fried Indian bread... 1 piece \$3.99



V = Vegan GF = Gluten Free DF = Dairy Free H = Halal
SP = Spicy Nuts = Contain Nuts

BEVERAGES

MANGO LASSI

Traditional Indian smoothie made with Yogurt and mango puree ... \$4.99

TROPICAL JUICE

Mango, Pink Guava, Lychee, Passionfruit, and Pineapple-Coconut ... \$2.95

MASALA CHAI

Black tea slowly brewed with ginger, whole spices & milk (served unsweetened). \$3.99

SODA (can)

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Iced Tea (no refills) ... \$1.50 EA

INDIAN SODA

Thumbs Up, Limca, Miranda ... \$2.75 EA

SPARKING WATER ... \$2.95 EA

DESSERTS

GULAB JAMUN

Two cake balls made with paneer (cheese), soaked in cardamom infused syrup and served warm topped with nuts ... \$3.99

RAS MALAI

Two paneer (cheese) patties made with semolina (cream of wheat) soaked in rose water cream sauce and topped with nuts ... \$3.99

SUPER SWEET SAMPLER

One gulab jamun, one ras malai, and mango Fruit custard (no substitutions) ... \$4.99

CARROT HALWA

Traditional carrot pudding slowly cooked with honey, nuts, milk, khoya, raisins, and spices. \$4.99



ASSORTED INDIAN SWEETS

8pcs of freshly made Indian sweets. A mixture of burfi, laddoo, halwa,... \$12.99

KID'S MENU

KID's MENU (*Children 12 years or under*)

Chicken Strips & Fries \$8.99

Regular French Fries \$4.99

Butter Chicken Combo \$8.99

Naan Cheese Pizza small ... \$8.99

- Mini portion of rice, butter chicken, and naan.

V = Vegan GF = Gluten Free DF = Dairy Free H = Halal
SP = Spicy Nuts = Contain Nuts

COMBINATION PLATES

Served with saffron basmati rice, channa salad and a half piece of naan.
Gluten free option available upon request.

CHANNA MASALA - *Traditional North Indian chickpea curry (GF, V, DF) ... \$13.99*

DAAL PALAK - *Traditional lentil curry made with spinach, onions and roasted spices (GF, V, DF) ... \$13.99*

ALOO MADRAS - *South Indian potato and cauliflower curry made with aromatic spices (GF, V, DF) ... \$13.99*

ALOO GOBI - *South Indian potato and cauliflower curry made with aromatic spices (GF, V, DF) ... \$13.99*

ALOO EGGPLANT- *South Indian potato and eggplant curry made with aromatic spices (GF, V, DF) ... \$13.99*

DAAL MAKHANI - *5 lentil/bean curry tempered with spices in our creamy makhana sauce (GF) ... \$13.99*

VEGETABLE KORMA - *Paneer cheese & veg cooked in coconut milk, curd & aromatic spices (GF) ... \$14.99*

BUTTER CHICKEN - *Chicken tempered with spices & simmered in our creamy makhana sauce (H, GF) ... \$14.99*

CHICKEN TIKKA MASALA - *Chicken simmered in a silky masala curry with onions & peppers (H, GF) ... \$14.99*

CHICKEN KORMA - *Chicken cooked in coconut milk with yogurt and onions (H, GF) ... \$15.99*

CHICKEN CURRY - *Medium spiced South Indian chicken curry with potato pieces (H, DF, GF) ... \$14.99*

BEEF CURRY - *Medium spiced South Indian been curry with potato pieces (H, DF, GF) ... \$15.99*

CHICKEN VINDALOO - *Chicken simmered in our vindaloo curry, hot peppers and onions (SP, H, DF, GF) ... \$16.99*

BEEF VINDALOO - *Beef simmered in our vindaloo curry, hot peppers and potato pieces (SP, H, DF, GF) ... \$16.99*

V = Vegan GF = Gluten Free DF = Dairy Free H = Halal
SP = Spicy Nuts = Contain Nuts