

DHABA 36

CHRISTMAS DAY 2026

A CULINARY JOURNEY THROUGH INDIA

FRIDAY, 25TH DECEMBER 2026

SERVING 1:00 PM – 6:00 PM

£36.99 PER PERSON

V – VEGETARIAN | D – DAIRY | G – GLUTEN | N – NUTS

STARTERS

❖ PALAK PATTI CHAAT V · D

Delhi

Crispy spinach leaves layered with cool spiced yoghurt, sweet tamarind and refreshing mint chutney. Light, crunchy and beautifully balanced between sweet and tangy.

❖ MURGH MALAI TIKKA D

Punjab / Delhi

Tender chicken marinated in yoghurt, cream, ginger, garlic and delicate spices, then chargrilled for a succulent, mildly smoky finish.

❖ KAKORI KEBAB

Uttar Pradesh

Delicately spiced minced meat kebab, blended with aromatic spices and grilled until lightly caramelised while remaining exceptionally soft and succulent.

❖ AMRITSARI JHINGA

Punjab

Juicy prawns coated with ginger, garlic, lemon and traditional Punjabi spices, then cooked until lightly crisp outside and succulent within.

MAINS

❖ KORI GASSI

Karnataka

Tender chicken simmered in a traditional coastal Karnataka curry of coconut and roasted spices, creating a rich, aromatic and warming sauce.

❖ SAFED MAAS D · N

Rajasthan

Tender lamb gently cooked in a luxurious white gravy of yoghurt, cream, cashew and delicate aromatic spices. Rich, creamy and beautifully mild.

Contains Nuts

❖ ASSAMESE HONEY & MUSTARD LAMB SIZZLER

Assam, North-East India

Chargrilled lamb boti marinated with mustard, honey, ginger and aromatic spices, lightly glazed and served sizzling with onions and peppers. Mild, smoky and gently sweet.

❖ TAWA FISH MASALA

Tender fish cooked on a hot tawa with onions, tomatoes, ginger, garlic and aromatic spices, creating a rich semi-dry masala with a lightly charred finish.

❖ MATAR MUSHROOM MASALA V

Delhi

Mushrooms and sweet green peas cooked in a comforting onion and tomato masala with ginger, garlic and aromatic spices.

❖ DALMA V

Odisha

A traditional Odia combination of lentils and vegetables, gently cooked and tempered with aromatic spices. Wholesome, comforting and naturally mild.

All main dishes are served with rice and naan.

DESSERTS

SHAHI TUKDA V · D · G · N

Crisp golden bread enriched with fragrant sweetened milk and cardamom, creating a rich and indulgent classic Indian dessert.

MOONG DAL HALWA V · D · N

Yellow moong lentils slowly cooked with ghee, sugar and cardamom until rich and velvety, with a warm buttery and delicately roasted flavour.

Please inform our team of any allergies or dietary requirements before ordering.
Our dishes are prepared in a kitchen where allergens are handled.
Please speak to staff for full allergen information.