

Phone ahead to save waiting for your order: 0141 553 1249

SHORBA – SOUPS

GOSHT KALI MIRCHI KA SHORBA 🍲	£3.45
An ineffable lamb soup with ground peppercorn.	
MURG SHORBA	£3.45
A clear tangy mélange of chicken and tomato.	
TAMATAR AUR DHANIYA SHORBA	£2.95
A confluence of tomatoes flavoured with fresh coriander.	
DAAL SHORBA	£2.95
A delicious lentil soup with fresh herbs & spices garnished with rice.	

SHURUVAAT – STARTERS

KOLIWADA JHEENGA	£5.45
King Prawns marinated with Aiwain, lemon juice and Indian spices, folded in batter and fried.	
MAHI TUKRA	£5.45
Boneless pieces of haddock marinated with Ginger garlic paste, red chilli powder, lemon juice fried in a delicately gram flour batter.	
GOSHT KATHI ROLL	£4.95
Small chunks of sauteed lamb and dices of peppers rolled in roomali roti and fried.	
MURG QUALIYAN	£4.75
Chicken wings marinated with tamarind sauce, ginger, garlic, gram flour and deep fried.	
SEEKH KEBAB	£4.95
Lamb mince mixed with traditional indian spices and herbs cooked to a juicy texture in the Tandoori oven.	
RESHMI SEEKH	£4.75
Chicken mince mixed with chopped Ginger garlic green chilli and coriander cooked in clay oven.	
MURG AMRITSARI	£4.75
Soft supreme of chicken pieces fried in a delicately spiced gram flour and mint sauce batter.	

BHARLOAN DHINGRI (v) (n)	£3.75
Fresh mushrooms filled with grated Paneer, chopped nuts, spices and deep fried.	
KABAB-E-CHAMAN (v) (n)	£3.75
Soft and cheesy balls of grated Paneer mixed with dry fruits, shredded spinach, mildly spiced and fried.	
HARA BARA KABAB (v)	£3.75
A mixture of vegetables, Paneer and shreds of spinach, flattened into patties and fried.	
PAPAD ROLLS (v)	£3.75
Golden popadams filled with spiced potatoes and green peas.	

MURG KE ANDAAZ – CHICKEN PREPARATIONS

<i>Best eaten with Indian bread or rice preparation.</i>	
CHOOZA LABABDAR (n)	£9.50
Whole chicken breast marinated in North Indian spices and cooked in the Tandoori oven and simmered in a silky tomato, cream and cashew nut sauce.	
DO PIAZA RESHMI SEEKH 🍲	£9.50
Traditionally tandoori cooked seekh kebab tossed with diced onion in a thick medium to hot masala sauce.	
MURG KALI MIRCH 🍲🍲	£9.50
A spicy dish of boneless pieces of chicken breast cooked in a traditional sauce of onions and tomato,rich in ground pepper.	
MURG KADAI	£9.50
A medium spiced flavoursome chicken prepared with diced capsicums.	
MURG MASKAWALA (n)	£9.50
Tandoori chicken pieces cooked in a creamy, tomato, cashewnut and butter sauce.	
MURG SAAGWALA	£9.50
Chunks of chicked breast simmered in a sauce of spinach puree, butter and mildly spiced with a touch of cream.	
MURG HANDI LAZEEZ (n)	£9.50
Chunks of chicked breast simmered in a sauce of spinach of browned onions, cashewnut and pastachio. Mild and flavoursome!	
MURG METHI KOFTA (v)	£9.50
Minced breast of chicken meatballs simmered in a creamy sauce of fenugreek, onion and tomato. Served mild to medium!	

TANDOOR SE – FROM THE CLAY OVEN

A starter to share or on its own as a main course. Sauces to accompany main courses are listed below.

HARIYALI JALPARI	£14.95
Fresh scallops marinated in a blend of green leaf and North Indian spices cooked in the Tandoori Oven.	
TANDOORI NISHA	£19.95
Jumbo Tiger Prawns marinated with exotic spices laced in saffron yogurt and rose petals before being roasted on a skewer.	
TANDOORI MACHI TIKKA	£14.95
Tender chunks of Monkfish marinated in Tandoori spices and cooked to perfection in a clay oven.	
TANDOORI PASLIYAN	£12.45
Lamb chops marinated in ginger, garlic, hung yogurt and North Indian masalas before being Tandoori roasted.	
BOTI KABAB BADAMI (n)	£9.95
Tender cubes of lamb fillet marinated with almond paste, yogurt and mildly spiced. Served dry with garnish.	
MURG ACHARI TIKKA 🍲	£9.25
Boneless pieces of chicken marinated in yogurt, medium masalas with an essence of pickle and Tandoor roasted.	
MURG MALAI TIKKA	£9.25
Boneless pieces of chicken breast marinated in elachi, Javiri and ground green chillies then folded in a paste of grated Paneer and cream before being Tandoori roasted.	
MAKHMALI KABAB	£9.25
Supreme of chicken pices marinated in gram flour, ginger, garlic, gram flour and deep fried.	
KESARI PANEER TIKKI (v)	£7.45
Cubes of Paneer marinated in yogurt, saffron & dried fenugreek, skewered with chunks of capsicums before being roasted in the tandoor.	
MILI JULI SABZI SEEKH (v)	£7.45
Large mushrooms, potatoes, cauliflower florets, capsicums and onions, dipped in a medium marinade of Tandoori masalas and roasted in the Tandoor.	

CHOICE OF SAUCES £2.95

Bhuna 🍲 – A spicy sauce of blended onions, tomato and red chillies with small diced capsicums.	Maskawala (n) – A tomato, cashewnut, cream and butter sauce. Served mild to medium.
Kadai – A medium sauce of blended onions and tomatoes with diced capsicums.	

Saagwala – A fresh spinach puree based sauce with a hint of cream. Mild to medium.

SAMUNDAR SE – FROM THE OCEAN

Best eaten with Indian bread or rice preparation.

GUL- ANAR- JALPARI	£14.95
Scallop's cooked in a pomegranate based sauce.	
TALLI HUI MASALA MACHLI 🍲	£16.95
Fillet of Monkfish marinated in traditional seafood spices, then pan fried in a spicy onion and tomato sauce.	
MACHI BEGUM BAHAR	£16.95
Cubes of Monkfish simmered in an onion, tomato and turmeric sauce with a touch of cream served mild to medium.	
JHEENGA MASALEDAR 🍲	£14.95
King Prawns cooked with tomatoes and onions. A spicy North Indian favourite!	
JHEENGA MAHARAJA (n)	£14.95
King Prawns marinated in Tandoori spices, sauteed with butter, simmered in a tomato based sauce with a touch cream.	

SUBZI MANDI SE – FROM THE VEGETABLE GARDEN

Best eaten with Indian bread or rice preparation.

PANEER BUTTER MASALA (N)	£8.45
Marinated in North Indian spices and tandoor cooked paneer, simmered in a rich nut and butter sauce.	
PANEER MATTER	£8.25
Paneer cubes with garden fresh peas cooked in a traditional sauce. A North Indian speciality.	
PALAK PANEER	£8.25
Paneer cubes simmered in a fresh spinach puree sauce flavoured with light spices and laced with a touch of cream.	
PANEER ASHIANA (n)	£8.25
Lightly spiced dumplings of Paneer, shreds of spinach simmered in a cashewnuts and onion sauce and garnished with ground pistachio. A mild and delicate preparation.	
DHINGRI DOLMAS (n)	£8.25
Mushrooms and Paneer cooked in an onion, tomato and cashewnut sauce.	
BHINDI DO PYAZA	£7.95
Okra fingers sauteed with chunks of onions.	
ALOO CHANNA SAAG	£7.95
Cubes of potatoes and boiled chickpeas cooked in our traditional and favourite mustard leaf puree.	
SUBZI MILONI	£7.50
Seasonal vegetables cooked with subtle spices in a spinach puree sauce.	
SUBZI KOFTA CURRY	£7.50
Spiced dumplings of mixed vegetables simmered in a spinach puree sauce laced with a hint of cream.	
ALOO GOBI MATTER MASALEDAR 🍲	£7.50
Florets of cauliflower, cubes of potatoes, garden fresh peas and strips of green chilli sauteed in a minimalist sauce of onions and tomato. A touch spicy!	
ALOO BENGUN SHIMLA	£7.50
Sauteed potato, aubergine and capsicums.	
ALOO METHI	£7.50
Potato cubes and fenugreek leaves tossed together with Indian spices.	
CHOLE	£6.50
A Punjabi favourite white chickpea dish. Traditionally eaten with BHATURA (Indian Bread)	
DAAL MAKHANA	£5.50
Black lentils and red kidney beans slow cooked in a creamy blend of garlic, tomato and butter. Home-style Punjabi cooking at its best.	
PILEEF DAAL TADKA	£5.50
Yellow lentils tempered with chopped onions, tomatoes, garlic and butter. A stable diet for most of the sub-continent of India.	

LAZEEZ GOSHT – LAMB PREPARATIONS

Best eaten with Indian bread or rice preparation.

KEEMA MATTER 🍲	£10.25
Lamb mince along with garden peas cooked in a thick medium to hot masala sauce.	
ROGAN JOSH 🍲	£10.25
A North Indian speciality, lamb on the bone simmered in its own juices and peppery masalas. A touch spicy!	
BHUNA GOSHT 🍲	£10.25
Boneless lamb pieces prepared in a typical Bhuna process, of a thick sauce without adding much water. The full spicy Bhuna.	
MASALA GOSHT KOFTA 🍲	£10.25
Minced lamb meat balls simmered in a slightly spicy browned onion sauce.	
SAAG GOSHT	£10.25
Boneless chunks of lamb stewed in a thick traditional mustard leaf puree. A finger licking Punjabi speciality.	
DHANIA GOSHT	£10.25
Coriander lamb speciality simmered until tender and fragrant.	
DAAL PALAK GOSHT	£10.25
A speciality of The Dhabba. Tender lamb, yellow lentils simmered with shredded spinach.	
LUCKNOWI GOSHT KORMA (n)	£10.25
Boneless pieces of lamb cooked in rich sauce of onions and cashewnut, with a hint of cream.	

BASMATI KA KHAZANA – RICE MEDLEY

DHABBA ‘DUM BIRYANI’	£15.50
Tenderly flavoured Biryani of your choice, best eaten with a Sauce, Daal, or Raita.	
- JHEENGA (King Prawns)	£13.50
- GOSHT (Lamb)	£12.50
- MURG (Chicken)	£11.50
- SUBZI AUR PANEER (Vegetables and Paneer)	£3.25

MAKAI AUR MATTER KA CHAWAL	£2.95
Pulau rice of fresh green peas, shelled corn & butter with fresh coriander.	
JEERA CHAWAL	£2.50
Rice with cumin seeds and red chilli powder in ‘Dum’.	
UBLA CHAWAL	£2.50
Steamed rice.	

RAITA – SALADS

SADA DAHI	£1.95
Plain yogurt.	
PHALDHARI RAITA	£2.25
An unusual combination of yogurt, seasonal fresh fruits and chopped coriander.	
MILI JULI SUBZI RAITA	£2.25
Yogurt with diced carrots, white radish and diced cucumber.	
HARA BHARA SALAD	£2.25
Mixed green salad.	
TANDOORI SALAD	£2.25
Our own creation of shredded salad in a medium spiced yogurt dressing.	

ROTIS – INDIAN BREADS

TANDOORI ROTI	£1.75
Unleavened whole-wheat flour traditional Indian bread.	
TAVA CHAPATI	£1.25
Griddled whole-wheat flour traditional Indian bread.	
LACCHEDAR PARATHA	£2.50
Unleavened whole-wheat flaky, buttery, multi layered Indian bread.	
ALOO PARATHA	£3.50
Unleavened whole-wheat bread stuffed with seasoned potato.	
ROOMALI ROTI	£2.75
A speciality from Lucknow. Roomal meaning handkerchief. As its name suggests, soft and delicate bread, incredibly thin. A first for Scotland!	
BHATURA (2 pieces)	£2.95
Unleavened refined flour bread deep fried.	
PLAIN NAAN	£2.50
Unleavened refined flour bread from the North West Frontier.	
GARLIC NAAN	£2.95
PESHAWARI NAAN (n)	£3.50
Your favourite Indian Naan stuffed with aromatic spiced blended fruits and garnished with dry fruits.	
KEEMA NAAN	£3.50
KULCHA	£3.50
Unleavened refined flour bread stuffed with seasoned, grated Paneer.	



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The cuisine of South India is largely non-greasy, therefore light on the stomach. Breads are made from rice flour, as rice is the staple of any South Indian meal. The combination of spices, coconut and coconut milk give South Indian cuisine a unique taste which can be differentiated from any other region in India. The popularity of South Indian food spans the length and breadth of India - and it has arrived in Scotland for you to explore.

parambhakam – soups and starters

RASAM (v) 🍲🍲	£3.50
A simmering clear lentil soup flavoured with tomatoes, pepper, garlic, cumin and garnished with chopped green coriander.	
MEEN PORICHATHU	£5.75
Pieces of Swordfish marinated in ginger & garlic paste, lemon juice, garam masala, malagapudi chutney and gram flour before being fried.	
CHEMMEN VARUTHATHU 🍲	£5.75
King prawn tossed with assorted peppers in a spicy tomato and garlic sauce.	

KARVEIPULLEI YERA	£5.75
King Prawns marinated with special Manglorean spices, flavoured with curry leaves powder and deep fried.	

KOZHI VARUVAL	£4.75
Succulent nuggets of tender chicken marinated with ginger & garlic paste, red chilli powder, lemon juice, garam masala and fried.	

MAMSAM PEPPER FRY 🍲	£4.95
Boneless cubes of lamb stir fried with crushed black peppercorn.	

LONA ESI PUTTA GUDGULA (v) 🍲	£3.95
Button mushrooms stuffed with malagapudi chutney and batter fried.	

KEERAI BHAJJI (v) 🍲	£3.95
Fresh spinach green chilli and onion mixed with gram flour fried for a perfect crunch.	

BOTATA BONDA (v) 🍲	£3.95
Mashed potatoes tempered with mustard seeds, curry leaves, mixed with grated coconut, green chillies and coriander, coated with gram flour batter and fried.	

kozi vata – the pick of the poultry

KOZHI MELAGU CHETTINARD 🍲🍲	£9.50
Tender chicken pieces simmered in an exquisite crushed black pepper sauce.	

KODI KOORA	£9.50
Cubes of chicken cooked with South Indian curry spices with fried whole red chillies and garnished with fried onions.	

KORI MANGALOREAN KARI 🍲	£9.50
Chicken cubes marinated and cooked with special Manglorean spices. Flavoured with curry leaf powder.	

MYSORE CHILLI KOLI 🍲🍲	£9.50
Tender cubes of chicken cooked in onion, tomato, fresh coconut paste and a generous helping of split green chillies.	

KOZHI THAKKALI KARI	£9.50
Madurai's speciality chicken curry cooked in diced tomatoes.	

KOZHI ISHTEW	£9.50
Chicken stewed in coconut milk with vegetables, South Indian spices, ginger and whole black peppercorns.	

samundra vata – the ocean's lure

YETTI MASALA 🍲	£18.75
Jumbo Tiger Prawns marinated in 'Tulu' masala and pan-fried in a sauce of onions, tomato and South Indian spices.	
DAKSHINI MEEN	£15.25
Panfried swordfish fish cooked with a tomato and tamarind based sauce	

VARUTHA MEEN PALUKARI	£16.95
Whole Lemon Sole marinated with a paste of asafoetida, coconut milk, ginger & garlic paste, lemon juice and seasoning before being shallow fried in its own Marinaton till tender and dressed with pre-cooked onions, tomato, South Indian spice paste and salad garnish.	

MEEN PULLI KOZHAMBU 🍲	£16.95
Monkfish pieces simmered in a spicy tamarind sauce from Tamil Nadu.	

MEEN MOILEE	£16.95
Monkfish pieces cooked in a mild coconut based sauce with ginger juliennes and slit green chillies.	

ROYYALU VEPUDA	£15.25
King Prawns prepared with brown onions, tomato, ginger, garlic and ground spices.	

CHEMEEN KARI 🍲	£15.25
Mildly spiced King Prawn curry that is cooked in a paste of onion, ginger, garlic, coconut and green chilli.	

kooni vata – treats of lamb

ERACHI MAPAS	£12.95
Lamb chops marinated with paste of garlic, browned onion, turmeric and fresh coconut milk - cooked till tender in own juice.	

MASA KOONDHAPUR 🍲	£10.25
A spicy lamb curry cooked with whole red chillies, grated coconut and garam masala.	

VEINCHINA MAMSAM 🍲	£10.25
Boneless cubes of lamb cooked with brown onions, red chilli powder and garam masala.	

ERACHI THENGA VARUVAL	£10.25
A lamb dish from Kerala cooked with fried coconut and South Indian spices in a thick sauce.	

ATTITARACHI THENGA KARI	£10.25
Succulent pieces of lamb slow cooked in coconut paste, ginger and fennel powder.	

MAMSAM NILGIRI	£10.25
Lamb preparation from Tamil Nadu cooked with a wholesome paste of fresh coriander, mint, green chillies and coconut.	

MAMSA ISHTEW	£10.25
Tender pieces of lamb cooked in coconut milk with vegetables, ginger and whole black peppercorn. Mild and coconuty.	

jothe – accompaniments

CHINNA DOSA	£3.75
Small thin crepes made of finely ground rice and lentils cooked on a flat griddle.	
SANNA UTTAPAM	£3.75
Mini battered, thick pancake.	
APPAM	£3.75
A soft centred, lace edged rice and coconut pancake, cooked in a cast iron mini wok.	
PATHRAM	£5.50
An assortment of ground rice and lentil accompaniments. Chinna Dosa, Sanna Uttapam and Appam.	

annam – basmati based dishes

YERA BIRYANI (n)	£15.50
King Prawns cooked with Basmati rice in a South Indian style, garnished with nuts and served with P achadi.	
MAMSAM BIRYANI (n)	£13.50
Lamb cooked with Basmati rice in a South Indian style, garnished with nuts and served with Pachadi.	

KODI BIRYANI (n)	£12.50
Chunks of chicken breast cooked with Basmati rice in a South Indian style, garnished with nuts and served with Pachadi.	

KAIKARI BIRYANI (n)	£11.50
An assortment of seasonal vegetables and Paneer cubes cooked with Basmati	



A unique experience awaits you in The Dhabba and Dakhin, where you will taste a combination of the freshest herbs, spices, vegetables and meats to deliver a truly authentic Indian flavour. All senior chefs have been recruited from famed restaurants in India which offer 'proper Indian food'. This is not fusion food - it's the real deal - **AUTHENTIC INDIAN FOOD PREPARED BY AUTHENTIC INDIAN CHEFS.**



Whether you drink Kingfisher before, during or after your meal - or just by itself - you'll experience one of the great authentic tastes of India.



PLEASE ENJOY OUR COMPLIMENTARY PAPADUMS ACCOMPANIED BY PICKLES, SAUCES AND SPICES, WHILE YOU WAIT FOR YOUR ORDER.

IF YOUR BUSINESS ENJOYS WINING AND DINING CUSTOMERS AND STAFF, WHY NOT OPEN A CORPORATE ACCOUNT. THERE ARE MANY REASONS WHY YOU MAY WANT TO OPEN A CORPORATE ACCOUNT WITH US, BUT HERE ARE JUST A FEW...

- Invoicing facility for up to 30 days.
 - Tailor made menus to suit your budget.
 - Outdoor catering services including Lunches, Dinner and Corporate Events.
- Corporate account forms available on line or please ask staff for details.

Organising a dinner party at home for guests?

Make it extra special by allowing our chefs and service staff to cater for your requirements. We will prepare, cook and serve in the comforts of your home. We will even tidy up after the event.

Please ask staff for details.



BAPU HOSPITALITY

If you enjoy our food, please tell others, and if you don't, please tell us as we can only improve with your feedback.

Take Away AND Delivery Service AVAILABLE 7 DAYS Monday to Sunday, 5pm - 10.30pm

Gift Vouchers £25 and £50 GIFT VOUCHERS AVAILABLE. Please ask staff for details.

3 course lunch OR thali menu at £9.95 (INCLUDES TEA OR COFFEE) Available 7 days. Mon - Fri, 12pm - 2pm

A thali is a selection of different dishes, served in small bowls on a round tray. Depending on the restaurant or the region you are in, the thali consists of delicacies native to that region.

SAVE MONEY ON YOUR NEXT MEAL!!!



Register for a Royalty Card and **SAVE 10%**

from your total bill every time you visit or order a carry out. Your 10% discount will apply regardless of any pre-theatre or lunch offers.

Check online or please ask staff for details.

Dakhin SOUTH INDIAN KITCHEN

ਭੋਜਨ ਸ਼ਾਲਾ ਦਾਬਾ THE DHABBA AUTHENTIC NORTH INDIAN DINER

“ WITHOUT QUESTION THIS WAS THE BEST CURRY WE EVER HAD. - Jonathan Rennie, Evening Times THE DHABBA

“ THE FOOD IN DAKHIN COMES MINUS THE USUAL SLICKS OF OIL AND UNNATURAL COLOURINGS. THE FEEL IS OF SOMETHING NIMBLER AND MORE COMPLEX, CAREFULLY PRESENTED IN A CHARMING SPACE. DAKHIN REALLY IS SOMETHING SPECIAL. GO IMMEDIATELY. - Allan Brown, The Sunday Times DAKHIN

“ A TREMENDOUS NIGHT OF PROPER INDIAN FOOD WITH PLENTY OF DIFFERENT FLAVOURS TO TANTALISE THE TASTE BUDS, AND, YES, THIS IS DEFINITELY ONE PLACE I WOULD RECOMMEND. - Tam Cowan, Daily Record THE DHABBA

“ BASIC BUT FABULOUS, THIS GLASGOW RESTAURANT HAS CAPTURED THE AUTHENTIC TASTES OF SOUTHERN INDIAN COOKING. - Joanna Blythman, Sunday Herald DAKHIN

Dum pukht Available Sunday-Thursday, 5pm - 11pm

ਭੋਜਨ ਸ਼ਾਲਾ ਦਾਬਾ THE DHABBA AUTHENTIC NORTH INDIAN DINER

The art of 'Dum Pukht' cooking goes back to the days of the 'Nawabs of Awadh'. These were rulers of the Northern Provinces of India during the 18th century. 'Dum Pukht' means 'to breathe' and 'to cook'. What makes this cuisine special is that the food, sealed in a dish, is cooked in its own juices and retains all its natural aromas and flavours. Please allow 30 - 45 minutes for your 'Dum Pukht' dish to be served. It's worth the wait.



Pre-Theatre & Weekend Shoppers Special Offer **HALF PRICE MAIN MEALS!!!** AVAILABLE 7 DAYS. Monday - Friday, 5pm - 7pm and Saturday - Sunday, 1pm - 6pm Tables must be back by 8pm, Monday - Friday and 7pm, Saturday - Sunday

Let us organise a special menu for a special occasion. Either within our restaurant or a venue of your choice. Whether it's your birthday, wedding, an office party, business dinners or any dinner event, we can deliver. We are experienced in catering up to 1000 guests.



CULTURAL CUISINE EXCELLENCE AWARD, 2007 THE DHABBA and DAKHIN - Scottish Tourist Board The only restaurants in Scotland to have won this very credible award.

BEST NEWCOMER AWARD 2003/4 THE DHABBA - The List Magazine

BEST NEWCOMER AWARD 2005/6 DAKHIN - The List Magazine

TOP 10 UK CURRY HOUSES, - The Guardian, 2007 THE DHABBA

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Dakhin, 89 Candleriggs, Glasgow, Scotland For reservations call: 0141 553 2585 or visit www.dakhin.com

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takeaway and home delivery menu

Takeaway and Home Delivery Menu