

DHABA

ON THE HIGHWAY

Salads / Chaat

Amritsari Papdi Chaat 🍴🌿

Crispy papdis served with topping of potato, yoghurt, sev, mint chutney and tamarind chutney.

Dahi Bhalla 🍴

Soft lentil dumplings served with creamy yoghurt, topped with sweet tamarind chutney.

Hara Salad 🍴

A traditional medley of fresh and crunchy cucumbers, tomatoes, carrots, onions & radish with lime and green chillies.

Soups

Nalli da Shorba 🍴

Stew with tender lamb bones cooked on slow fire, spiced with local Indian spices.

Murgh Badami Shorba 🍴🌿🥚

Creamy chicken and almond broth infused with mild Indian spices and herbs.

Tamatar Dhaniya ka Shorba 🍴

Indian style tomato soup, infused with fresh coriander leaves and spices.

Appetizers

Tawa Jhinga 🍴🌿🐟

Tiger prawns marinated with lemon-garlic, pan-fried with onion tomato masala.

Non-Vegetarian Kebab Platter 🍴🌿🥚🐟🍄

Chef's special assorted kebabs, served with an assortment of chutneys and salad.

Tandoori Chicken (Half / Full) 🍴🌿🍄🥚 450/750

Whole chicken marinated and cooked in tandoor.

Murgh Kebab Platter 🍴🌿🍄🥚 550

An assortment of classic, malai, kaali mirch and hariyali murgh tikka.

Mutton Galouti Kebab 🍴 550

Melt-in-the-mouth mutton patties cooked on griddle.

Amritsari Macchi 🍴🌿🐟 450

Fish fillets dipped in a spicy gram flour batter and deep-fried.

Murgh Tikka – Malai / Kaali Mirch / Haryali 🍴🌿🍄🥚 400

Boneless chicken marinated with yoghurt and Indian spices, cooked in tandoor.

Tandoori Subziyan 🍴🌿🍄 400

Platter of Tandoor cooked broccoli, potato, mushroom and babycorn

Paneer Tikka – Malai / Achari / Hariyali / Kesari 🍴🌿🍄 375

Cottage cheese marinated in Indian spices and yoghurt, cooked to your choice

Sarson de Phool 🍴🌿🍄 325

Garden fresh broccoli marinated in creamy mustard flavoured marinade and cooked in tandoor.

Khumb Peshawari 🍴🌿🍄 325

Mushrooms stuffed with spicy filling, cooked in tandoor.

Dahi de Kebab 🍴🌿🍄 325

Delicately flavoured hung curd kebabs, soft and full of flavour.

Main Course

Dhaba Gosht 🍴🌿🍄 525

Tender mutton pieces on bone, slow-cooked with chef's secret spice mix and whole spices in a onion tomato gravy.

Keema Matar 🍴 525

A delicious blend of minced mutton and peas sautéed in a thick tomato gravy.

Murgh – Patiala / Dhaniya Mirch / Makhani / Kadhai / Tikka Masala 🍴🌿🍄🥚 450

Chicken pieces cooked in a rich & spiced gravy of your choice.

Paneer – Kadhai / Tikka Masala / Butter Masala / Palak 🍴🌿🍄🥚 375

Cottage cheese preparation of your choice cooked with a blend of aromatic spices in a semi-thick gravy.

Methi Matar Malai 🍴🥚 375

Curry prepared with fenugreek leaves, green peas, and cream.

Sarson da Saag (seasonal) 🍴🌿🍄 375

Fresh mustard greens slow-cooked in spices.

Kesar Malai Kofta 🍴🥚 375

Soft cottage cheese koftas stuffed with nuts, cooked in creamy saffron gravy.

Subziyaan de Millniyan 🍴🌿🍄 375

Assortment of seasonal vegetables cooked in an onion-tomato gravy.

Aloo Gobi Amristari 🍴 350

Fried potatoes and cauliflower florets, tossed with onion and tomato.

🍴 Vegetarian

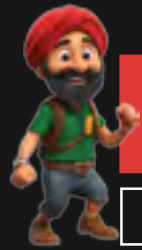
🍴 Non-Vegetarian

🐟 Fish 🍴 Dairy 🥚 Egg 🍄 Shellfish 🌿 Mustard

🌿 Spicy 🥚 Nuts 🌿 Gluten 🍴 Soya 🍴 Sulphite

Kindly bring to the attention of our associate in case you are allergic to any ingredients.

ALL PRICES ARE IN INDIAN RUPEES AND EXCLUSIVE OF 5% GST.



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■ Dal Makhani 🍲

Slow-cooked black urad dal, cooked with Indian spices and finished with butter and cream.

■ Selection of Dal - Dhaba / Tadka / Tamatar / Palak 🍲

Flavoursome & delicious lentil preparation with a tempering of ghee and Indian spices, cooked to your choice.

■ Aloo - Jeera / Methi 🍲

Mildly flavoured cubes of potato cooked to your choice.

■ Baingan Bhartha 🍲

Smoky mashed brinjal with onions, tomato, spices and fresh coriander.

■ Pindi Chhole 🍲

Chickpeas tossed in an onion and tomato gravy along with carom seeds and in-house special masala.

■ Rajma Masala 🍲

Red kidney beans slow-cooked with Indian spices in an onion-tomato gravy.

■ Punjabi Kadhi Pakodi 🍲

Tangy and creamy yoghurt curry with chickpea flour dumplings.

Rice / Pulao

▲ Mutton Biryani 🍲

Layers of spiced tender mutton and fragrant rice cooked with coriander and fried onions.

▲ Kukkad Biryani 🍲

Chicken pieces marinated in yoghurt and aromatic spices; cooked with fragrant basmati rice.

■ Kesar Subz Biryani 🍲

Vegetables marinated and cooked along with rice and finished with kesar.

■ Pulao - Jeera / Matar / Onion 🍲

Aromatic long grain Basmati rice preparation of your choice.

■ Steamed Rice

Fragrant Basmati rice steam cooked to perfection.

■ Raita - Plain / Onion / Boondi / Pineapple 🍲

Smooth curd seasoned with your preference.

350 Indian Breads

■ Amritsari Kulcha (Plain / Butter / Stuffed) 🍲 150

■ Paratha (Plain / Lachcha / Tawa) 🍲 125

325 ■ Makke di roti (Plain / Butter) 🍲 100

■ Naan (Plain / Garlic / Butter) 🍲 100

325 ■ Tandoori Roti (Plain / Butter) 🍲 75

■ Ghee Phulka 🍲 60

Desserts

325 ■ Halwa Gajar (Seasonal) / Moong Dal 🍲 250

Hot seasonal halwa loaded with nuts and ghee.

■ Kulfi Falooda 🍲 250

A traditional Indian frozen dairy dessert with falooda.

■ Kesarwali Phirni 🍲 175

Rich creamy rice pudding infused with saffron and cardamom.

325 ■ Gulab Jamun 🍲 175

Decadent trio of fried khoya dumplings soaked in sugar syrup and flavoured with cardamom.

■ Rasmalai 🍲 175

525 Melt-in-the-mouth cottage cheese dumplings soaked in thickened cardamom flavoured milk.

Mini Meals

450 ■ Rajma Chawal 🍲 400

Red kidney beans slow-cooked with Indian spices in an onion-tomato gravy, served with steamed rice.

325 ■ Sarson da Saag / Makke di Roti 🍲 400

Fresh mustard greens slow-cooked in spices, served with makke di roti, gur and makhan.

275 ■ Chhole Kulche 🍲 400

Chickpeas tossed in an onion and tomato gravy along with carom seeds and in-house special masala, served with amritsari kulche.

■ Vegetarian

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