

## **Appetizers**

Combination Plate	Samosas (2), Pakoras, and Handwa with chutney	8
Hummus & Naan	Served with Cucumber–Tomato Kachumbar	8
Samosas (v)	Spiced turnovers: potato, peas and carrots w/ chutney	5
Pakoras (v)	Savory potato fritters in a garbanzo batter and chutney	5
Handwa	Cornbread: zucchini, carrots, sesame seeds & chutney	5
Corn on Cob (v)	Corn roasted over flame, spiced with lemon & chili	5
Pappads (v)	Baked Indian lentil wafers prepared on an open flame	2

## **Salads**

Green Salad (v)	Organic baby greens with mango-balsamic vinaigrette	7
Tikka Chicken	With organic greens and mango-balsamic vinaigrette	10
Tandoori Salmon	With organic greens and mango-balsamic vinaigrette	10
Tandoori Shrimp	With organic greens and mango-balsamic vinaigrette	11

## **Rice Dishes**

Basmati Rice (v)	Steamed aromatic rice from India	3
Brown Rice (v)	Steamed long grain brown rice	3
Vegetable Biryani (v)	Basmati rice pilaf, assorted vegetables and toasted almonds	6
Chicken Biryani	Chicken with basmati rice pilaf and toasted almonds	8
Lamb Biryani	Lamb with basmati rice pilaf & toasted almonds	10

## **Breads**

Naan	Plain, garlic, or onion naan	3
Roti (v)	Whole wheat unleavened bread	2

## **Accompaniments**

Dal of the day (v)	Lentil , Black Urud Dal, Yellow or Whole Green Mung	5
Raita	Yogurt with mint, diced cucumber & carrot	5
Kachumbar (v)	Salad of diced cucumber, tomato, onion & cilantro	5
Hummus (v)	Garbanzo beans, sesame tahini and garlic	5
Chutneys (v)	Sweet and sour mango chutney (Major Grey's) Hot mango, lemon and chili in hot and spicy oil Cilantro-mint chutney and Tamarind chutney	2
Chutney Sampler (v)	Cilantro-mint, Tamarind & Sweet & Sour Mango	3

(v ) *Indicates Vegan Dishes*

## **DINNER COMBINATIONS**

**With Channa Masala and Choice of Basmati or Brown Rice  
Add Naan (Plain, Garlic or Onion) or Whole Wheat Roti for \$1.00**

<b>Vegetarian dinner</b>	Choice of any vegetable entrée	12
<b>Chicken dinner</b>	Choice of any chicken entrée	14
<b>Lamb dinner</b>	Choice of any lamb entrée	17
<b>Seafood dinner</b>	Choice of any seafood entrée	17

**A La Carte Entrée does not include Rice**

**VEGETABLE ENTREE Ask About Daily Farmer's Mkt Specials Half 7 /Full 10**

Gobi Aloo (v)	Cauliflower and potato with ginger and cumin seeds
Baingan Bhurta (v)	Broiled eggplant sautéed with onion, tomato and ginger
Paneer Saag	Paneer (Farmer's Cheese) in a pureed spinach-garlic curry
Paneer Masala	Paneer (Farmer's Cheese) in a sautéed onion-tomato curry
Tofu Saag (v)	Organic Tofu in a pureed spinach-garlic curry
Aloo Methi (v)	Potatoes in a light curry with fenugreek, ginger, onion and tomato
Vegetable Korma	Cauliflower, carrots and green beans in a cashew-cream curry
Coconut Vegetable (v)	Mixed Vegetable Curry with Goan Coconut Sauce
Channa Masala (v)	Garbanzo beans in an onion and tomato curry with ginger

## **CHICKEN ENTREE**

Chicken Tikka	Tandoori chicken marinated in yogurt, ginger and garlic	12
Tikka Masala	Chicken tikka in a sautéed onion-tomato curry	
Chicken Curry	Chicken prepared in a onion-tomato curry	
Chicken Korma	Chicken in a cashew nut cream curry	
Vindaloo Chicken	Hot and Spicy! Chicken curry in a tamarind-vinegar sauce	

## **LAMB ENTREE**

Masala Lamb	Lamb in a tomato-onion curry with garam masala	15
Saag Lamb	Mild lamb curry in fresh pureed spinach-garlic sauce	
Lamb Korma	Lamb in a mild cashew nut cream curry	
Vindaloo Lamb	Hot and Spicy! Lamb curry in a tamarind-vinegar sauce	

## **SEAFOOD ENTREE**

Tandoori Salmon	Salmon marinated in yogurt, ginger and garlic; broiled	15
Masala Salmon	Salmon in a tomato-onion curry with garam masala	
Coconut Salmon	Salmon in a Goan Coconut Curry	
Coconut Shrimp	Shrimp in a Goan Coconut Curry	
Tandoori Shrimp	Shrimp marinated in yogurt, ginger and garlic; broiled	

## Dessert

Mango Ice Cream	A Dhaba specialty -- homemade mango ice cream	5
Strawberry Ice Cream	Farmer's Market Berries (Seasonal)	5
Kheer	Rice pudding with almonds and saffron	4

## Beverage

Lassi	Refreshing yogurt drink with cardamom	4
Mango Lassi	Refreshing yogurt drink with mango	4
Mango Milk	A cooling tropical fruit milkshake	4
Fresh Coconut Water	Served fresh in the shell	5
Lemonade	Fresh and homemade	3
Sodas	Coke, Diet Coke or Sprite	3
Iced Tea	Iced tea with fresh mint and lemon	3
Sparkling Water	Perrier	Sm 4 Lg 6
Masala Chai	A pot of spiced black tea with low fat milk	4
Mighty Leaf Teas	Choice of Herbal, Green or Black Tea	4

## Beer

Taj Mahal (22 oz)	A clear amber lager with a light body	9
Hayward 5000 (22 oz)	Rich Lager with full bodied taste and 7.5% alcohol	9
King Fisher (22 oz)	A crisp and refreshing pilsner-style beer	9
King Fisher	A crisp and refreshing pilsner-style beer	5
Samuel Adams		5
Heineken		5

## Wine

		Glass	Bottle
White	Chardonnay	7	23
	Pinot Grigio	7	23
Red	Cabernet Sauvignon	7	25
	Pinot Noir	8	25
	Merlot	7	25



2104 Main St. Santa Monica, CA 90405  
Corner of Main St & Bicknell Ave, 2 blocks South of Pico

Wed-Friday: 6 pm-10 pm Sat & Sunday: 5:30 pm-10 pm

**Closed Monday & Tuesday**

Dhaba is a family-run restaurant  
known for healthy, home-style, regional foods  
prepared with fresh, natural ingredients  
and serving Farmer's Market Vegetable Specials

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