

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 the Cob (v)	Corn roasted over open flame, spiced with lemon & chili	5
Sev Aloo Puri (v)	Savory potatoes on flour crisps with garbanzo noodles and tamarind chutney	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, 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
Chappati (v)	Whole wheat unleavened bread (2)	2

Accompaniments

Dal of the day (v)	Lentil or green mung bean with ginger, onion & tomato	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	2
Chutney Sampler (v)	Sweet and sour tamarind chutney Cilantro-mint, Tamarind & Sweet & Sour Mango	3

(v) Indicates Vegan Dishes

DINNER COMBINATION

With Basmati or Brown Rice, Channa Masala & Chappati (Substitute Naan for \$1)

Vegetarian dinner	Choice of any vegetable entrée	12
Chicken dinner	Choice of any chicken entrée	14
Lamb dinner	Choice of any lamb entrée	16
Seafood dinner	Choice of any seafood entrée	16

Entrée does not include Rice

VEGETABLE ENTRÉE

Half 6 / 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 peas in a cashew-cream curry
Channa Masala (v)	Garbanzo beans in an onion and tomato curry with ginger

CHICKEN ENTRÉE

12

Chicken Tikka	Tandoori chicken marinated in yogurt, ginger and garlic
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 ENTRÉE

14

Masala Lamb	Lamb in a tomato-onion curry with garam masala
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 ENTRÉE

14

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

DESSERTS

Mango Ice Cream	A Dhaba specialty -- homemade mango ice cream	5
Kheer	Rice pudding with almonds and saffron	4

BEVERAGES

Lassi	Refreshing yogurt drink with cardamom	4
Mango Lassi	Refreshing yogurt drink with mango	4
Mango Milk	A cooling tropical fruit milkshake	4
Lemonade	Fresh and homemade	3
Sodas	Coke, Diet Coke or Sprite	3
Iced Tea	Iced tea with fresh mint and lemon	3
Spring Water	Arrowhead mountain spring water	Sm 3 / Lg 5
Sparkling Water	Perrier	Sm 4 / Lg 6
Masala Chai	A pot of spiced black tea with low fat milk	6
Teas	Green Tea or Black Tea	3
Decaf Teas	Peppermint, Chamomile or Black Tea	3

<Alcoholic beverages not available for delivery or takeout>

BEER

Taj Mahal (22 oz)	A clear amber lager with a light body	9
Himalayan (22 oz)	Gold lager w/ imported German hops	9
King Fisher	A crisp and refreshing pilsner-style beer	5
Samuel Adams		5
Heineken		5

WINE

	Glass	Bottle
Wineries from Bangalore, India		
Sauvignon Blanc, Grover Vineyards	7	24
Cabernet –Shiraz, Nandi Hills	7	22
Other Wines		
Chardonnay	7	22
Pinot Grigio	7	22
Cabernet Sauvignon	7	22
Pinot Noir	7	24
Merlot	7	24



DHABA
RESTAURANT

CUISINE OF INDIA

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Santa Monica, CA 90405
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www.dhaba.biz

Located at the corner of Main St & Bicknell Ave
2 blocks south of Pico

Saturday & Sunday: 5:30 pm - 10 pm
Tuesday - Friday: 6 pm - 10 pm
Closed Mondays

Since 1972, Dhaba has been a family-run restaurant
known for healthy, home-style, regional foods
prepared with fresh, natural ingredients.

Our food is moderately spicy, and on request,
it can be prepared hot and spicy.

You can also find some of our products in the packaged fresh food
section at Whole Foods Market, Co-opportunity and One Life Stores

DELIVERY AVAILABLE

Local delivery charge \$3 and \$10 for orders over \$100