

## Appetizers

Combination Plate	Samosas (g), Pakoras, and Handwa, with house chutneys	10
Hummus & Naan (g)	Served with cucumber-tomato Kachumbar	8
v Samosas (g)	Spiced turnovers with potato, peas, carrots, chutney	6
v Pakoras	Savory potato fritters in a garbanzo batter, with chutney	6
Handwa/Cornbread	Organic cornmeal, zucchini, carrots, sesame seeds, chutney	6
v Corn on the cob	Farmers' market corn roasted over open flame	6

## Salads

	With mango-balsamic vinaigrette	
v Green Salad	Organic baby greens	9
Tandoori Chicken	With organic baby greens	12
Tandoori Salmon	With organic baby greens	14
Tandoori Shrimp	With organic baby greens	14

## Rice Dishes

v Basmati Rice	Steamed aromatic rice from India	4
v Brown Rice	Steamed long grain brown rice	4
v Vegetable Pilaf	Basmati rice pilaf with vegetables and toasted almonds	12
Chicken Pilaf	Basmati rice pilaf with chicken and toasted almonds	14
Lamb Pilaf	Basmati rice pilaf with lamb and toasted almonds	15

## Breads

	<b>From the Tandoor</b>	
Naan (g)	Plain, garlic, or onion naan	3
v Roti (g)	Whole wheat unleavened bread	3

## Accompaniments

v Dal	Traditional bean soup of the day with ginger, onion & tomato	6
Raita	Yogurt with mint, shredded cucumber and roasted cumin seed	6
v Kachumbar	Salad of diced cucumber, tomato, onion & cilantro	5
v Hummus	Organic garbanzo beans, sesame tahini and garlic	7
v Pappads	Cumin spiced Indian lentil wafers roasted on open flame	2
v Chutney	Choice of: Sweet and sour mango chutney (Major Grey's) Traditional spicy pickle: mango, lemon, chili in oil Cilantro-mint chutney Sweet and sour tamarind chutney Hot and spicy mango, lemon and chili	2 2 2 2 2
v Chutney Sampler	Any three of the above chutneys	5

## Dinner combinations

With Channa Masala and Choice of Basmati or Brown Rice

Add Naan (g) Plain, Garlic or Onion, or Whole Wheat Roti (v, g) for \$1

Vegetarian dinner	Choice of any vegetable entrée	15
Chicken dinner	Choice of any chicken entrée	17
Lamb dinner	Choice of any lamb entrée	19
Seafood dinner	Choice of any seafood entrée	19

## Entrée à la carte

Vegetarian Half 9 / Full 13  
~Ask about our locally sourced farmers' market vegetable specials~

v Gobi Aloo	Cauliflower and potato with ginger and cumin seeds	
v Baingan Bhurta	Broiled eggplant sautéed with onion, tomato and ginger	
Shahi Paneer	Paneer (farmer's cheese) in a mild cashew nut cream curry	
Saag Paneer	Paneer (farmer's cheese) in a fresh spinach-garlic curry	
Masala Paneer	Paneer (farmer's cheese) in a sautéed onion-tomato curry	
v Channa Saag	Organic garbanzo beans in a fresh spinach-garlic curry	
v Aloo Methi	Potatoes in a light curry with fenugreek, ginger, onion and tomato	
v Aloo Saag	Potatoes in a fresh spinach-garlic curry	
Vegetable Korma	Cauliflower, carrots and green beans in a cashew-cream curry	
v Coconut Vegetable	Above vegetables in a South Indian curry with fresh coconut	
v Channa Masala	Organic garbanzo beans in an onion and tomato curry with ginger	

## Chicken

	Natural and antibiotic-free chicken	15
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 an onion-tomato curry	
Chicken Korma	Chicken in a cashew nut cream curry	
Chicken Saag	Chicken in a fresh spinach-garlic curry	
Chicken Vindaloo	Hot and Spicy! Chicken in a tamarind-vinegar curry	

## Lamb

		18
Masala Lamb	Lamb in a tomato-onion curry with garam masala	
Lamb Saag	Lamb in a fresh spinach-garlic curry	
Lamb Korma	Lamb in a cashew nut cream curry	
Lamb Vindaloo	Hot and Spicy! Lamb in a tamarind-vinegar curry	

## Seafood

		19
Tandoori Salmon	Salmon marinated in yogurt, ginger and garlic; broiled	
Masala Salmon	Salmon in a tomato-onion curry with garam masala	
Coconut Salmon	Salmon in a South Indian curry with fresh coconut and cilantro	
Tandoori Shrimp	Shrimp marinated in yogurt, ginger and garlic; broiled	
Masala Shrimp	Shrimp in a tomato-onion curry with garam masala	
Coconut Shrimp	Shrimp in a South Indian curry with fresh coconut and cilantro	

"v" Items are Vegan and Items with Gluten are noted "g"

Dessert		
Mango Ice Cream	A Dhaba specialty: homemade mango ice cream	6
Strawberry Ice Cream	Homemade farmers' market strawberry ice cream	6
Shrikhand	Strained yogurt with berries, cardamom, almonds and honey	6
Kheer	Rice pudding with sliced almonds, raisins and saffron	5
v Carrot Halvah	With cardamom, almond milk and coconut butter	5

Beverages		
Mango Lassi	Refreshing yogurt drink with mango	6
Mango Milk	A cooling mango milkshake	6
Lassi (sweet)	Refreshing yogurt drink with cardamom	6
Jeera Lassi	Savory yogurt drink with roasted cumin and salt	6
Coconut Water	Served fresh in the shell	6
Lemonade	Fresh and homemade	4
Sodas	Coke, Diet Coke or Sprite	4
Iced Tea	With fresh mint and lemon	4
Sparkling Water	Perrier/Pellegrino	Sm 5 / Lg 7
Masala Chai	A pot of spiced black tea with milk	4
Select Leaf Teas	Choice of herbal, green or black tea	4

Beer		
Taj Mahal (22 oz)	Clear amber lager with a light body	12
Kingfisher (22 oz)	Crisp and refreshing pilsner-style beer	12
Kingfisher	Crisp and refreshing pilsner-style beer	7

Draft beer	Ask your server: available in house only	8
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Wine		Glass	Bottle
White			
Chardonnay	Edna Valley, Central Coast	11	29
Pinot Grigio	Ecco Domani, Italy	11	29
Garnatxa Blanca	Altes, Spain	11	29

Red			
Cabernet Sauvignon	Cypress, Central Coast	11	29
Malbec	Alamos, Argentina	11	29
Garnacha	Espelt, Spain	11	29



## CUISINE OF INDIA

We use fresh ingredients to make healthy and delicious Indian food. Enjoy authentic regional dishes of India, including our family's own traditional recipes. We feature daily **farmers' market vegetable specials**, traditional Thali dinners, **natural antibiotic-free chicken**, and many **vegan and gluten-free choices**.

2104 Main St. Santa Monica, CA 90405  
(310) 399-9452

Open Wed-Fri 6-10 pm & Sat-Sun 5:30 pm -10 pm  
Closed Monday & Tuesday

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### CELEBRATE AT DHABA

Our garden patio accommodates up to 30 guests  
Rent out the entire restaurant for up to 70 guests  
Special party menu starting at \$25 per person  
Check out our events page at [www.dhaba.biz](http://www.dhaba.biz)