

Appetizers

Combination Plate	Samosas (g), Pakoras, and Handwa, with house chutneys	12
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 (seasonal)	6

Salads

	With mango-balsamic vinaigrette	
v Green Salad	Organic baby greens	10
Tandoori Chicken	With organic baby greens	14
Tandoori Salmon	With organic baby greens	16
Tandoori Shrimp	With organic baby greens	16

Rice Dishes

v Basmati Rice	Steamed aromatic rice from India	5
v Brown Rice	Steamed long grain brown rice	5
v Vegetable Pilaf	Basmati rice pilaf with vegetables and toasted almonds	14
Chicken Pilaf	Basmati rice pilaf with chicken and toasted almonds	16
Lamb Pilaf	Basmati rice pilaf with lamb and toasted almonds	18

Breads

	From the Tandoor	
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	8
Raita	Yogurt with mint, shredded cucumber and roasted cumin seed	6
v Kachumbar	Salad of diced cucumber, tomato, onion & cilantro	6
v Pappads	Cumin spiced Indian lentil wafers roasted on open flame	2
v Chutney	Choice of:	
	Sweet and sour mango chutney	2
	Cilantro-mint chutney	2
	Sweet and sour tamarind chutney	2
	Hot and spicy mango, lemon and chili pickle	2
v Chutney Sampler	Any three of the above chutneys	6

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	16
Chicken dinner	Choice of any chicken entrée	18
Lamb dinner	Choice of any lamb entrée	20
Seafood dinner	Choice of any seafood entrée	20

Entrée à la carte

Vegetarian

Half 10 / Full 14

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

16

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

19

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

20

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
Kheer	Rice pudding with sliced almonds, raisins and saffron	6
v Carrot Halvah	With cardamom, almond milk and coconut butter	6

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

Beer		
Taj Mahal (22 oz)	Clear amber lager with a light body	12
Taj Mahal (Sml 12 oz)		7

Draft beer		
	(In house only)	9
	Anderson Valley Boont Amber Ale	
	North Coast Scirmshaw Pilsner	
	Strand Atticus India Pale Ale	

Wine			
White			
		Glass	Bottle
Chardonnay	Edna Valley, Central Coast	12	30
Pinot Grigio	Ecco Domani, Italy	12	30

Red			
Cabernet Sauvignon	Cypress, Central Coast	12	30
Malbec	Alamos, Argentina	12	30
Syrah	South-West region, France	12	30



DHABA
RESTAURANT

CUISINE OF INDIA

Enjoy authentic regional dishes of India, including our family's own traditional recipes.

We use fresh ingredients and make our own blends of spices in house.

We use natural antibiotic-free chicken.

We also feature daily farmers market vegetable specials and a good selection of vegan and gluten-free dishes.

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

ORDER ONLINE FOR DELIVERY

www.dhaba.biz

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