

D H A B A

BY
AMIGOS

चलिए एक शानदार CULINARY JOURNEY पर चलते हैं, जहां पारंपरिक COOKING TECHNIQUES और AUTHENTIC FLAVORS का जादू मिलेगा। हम SHORTCUTS, PRESERVATIVES और ADDITIVES का इस्तेमाल नहीं करते, क्योंकि हमारी HIGH-QUALITY INGREDIENTS ही असली हीरो हैं।

हर DISH आपको बेहतरीन स्वाद और सुकून का अनुभव कराएगी!

SCF 125, PHASE 3B2, MOHALI

+91- 9988838839

5% GST extra



BREAKFAST MENU

(TIMINGS 9AM-12PM)

Experience the rich heritage of Punjab with the launch of our तंदूरी परांठे, served with ताज़ा मथे हुए सफेद मक्खन और सिलबट्टे की चटनी। These perfect accompaniments make your naashta more authentic, wholesome, and truly unforgettable!

Choose your base - Chakki atta / Khasta parantha (Mixed Flour)

NAMAK MIRCHI AJWAIN PARANTHA | 99

ALOO PYAAZ PARANTHA | 129

GOBHI PARANTHA | 139

PANEER PARANTHA | 169

MIX PARANTHA | 169



PALAK PANEER PARANTHA | 169

Accompaniments

CURD | 49

EXTRA MAKHAN | 39

KULHAD MASALA CHAI | 49



KULHAD KESAR CHAI | 79

BEAT COFFEE | 79

PUNJAI LASSI (SWEET/SALTY) | 149



VEG STARTERS

Embark on a journey of deep-rooted earthy flavors and heritage with our mouth-melting tikkas and succulent kebabs, served with our house special Dhaba Roti.

DHABA PANEER TIKKA | 329

Cubes of cottage cheese marinated in yogurt and indian spices, cooked in claypot to perfection.

ACHARI PANEER TIKKA | 329

Cottage cheese marinated in yogurt and achari spices for immense flavours.

PANEER MAKHMALI TIKKA | 349

Cottage cheese cubes stuffed from the centre and marinated in rich cashew paste, grilled to give you a delicious mouth melting appetizer



PANEER MAKHANI TIKKA | 349

Paneer tikka tossed with makhani gravy

PANEER SEEKH KEBAB | 349

Melt in mouth kebab made from grated cottage cheese, khoya and cardamom powder.

DHABA MALAI CHAAP TIKKA | 319

Chaat cubes marinated in yogurt and cashew paste with notes of cardamom. Tossed with onions and cream.

MASALA CHAAP TIKKA | 319

One for the slightly spicy palate, roasted chaap chunks tossed with onions and in house spiced.



LEMON GARLIC CHAAP | 319

New addition to our menu, with fried garlic and freshly squeezed lemon, it is a match made in heaven

ACHARI CHAAP TIKKA | 329

Chaat marinated in achari spiced tossed with onions and lemon

STUFFED KHUMB TIKKA | 349

Stuffed mushrooms marinated in yogurt and indian spices for a starter that leaves you wanting for more and more

ACHARI MUSHROOM TIKKA | 349

Blanched mushrooms marinated in yogurt and mixed pickle to give you a tangy twist in a classic indian starter



DHABA TANDOORI VEG PLATTER | 679

An assorted tandoori platter comprising of paneer tikka, malai chaap, stuffed mushroom tikka and paneer seekh kebab



NON VEG STARTERS

Experience the perfect essence of smokiness from the clay oven and the magical flavors of the finest ingredients, freshly prepared by our highly qualified chefs. Served with our house special Dhaba Roti.

DHABA MURGH TIKKA | 429

Our chefs take on the cult, super juicy tikka. Yogurt based marination with secret spices cooked to perfection



LEMON & GARLIC MURGH TIKKA | 429

Delectable flavours of lemon with fried garlic makes this tikka our best seller since the very beginning

MURGH MALAI TIKKA | 429

Chicken thighs marinated in cashew paste cooked to perfection in tandoor

DHANIYA ADRAKI MURGH TIKKA | 429

Succulent pieces of chicken thighs marinated with green chilies, cashew paste and ginger juliennes

MAKHANI MURGH TIKKA | 429

Chicken tikka tossed with makhani gravy.



सफेद मक्खन MURGH KALI MIRCH TIKKA | 429

Chicken tikka with dominant notes of black pepper tossed in fresh cream

TANDOORI MURGH | 299/549

The cult preparation done the Dhaba way, marinated with house spices and cooked in the traditional claypot

MURGH AFGHANI | 339/599

A flavorful and succulent chicken marinated in a rich blend of spices and yogurt, and then cooked in a tandoor for a smoky and charred flavour.

MUTTON SEEKH KEBAB | 449

In house preparation with finest quality minced meat and spices cooked in claypot

DHABA MURGH TIKKA PLATTER | 499

The best of all worlds, 3pcs each of dhaba murgh tikka, murgh malai tikka and lemon garlic tikka



DHABA NON VEG PLATTER | 799

Assorted platter comprising of Tandoori murgh, mutton seekh kebab, murgh tikka and fish tikka



SEAFOOD STARTERS

We use the finest quality Desi Singhada fish for our preparations.

DHABA FISH TIKKA | 449

AJWAINI FISH TIKKA | 449

LEMON & GARLIC FISH TIKKA | 449

KASUNDI FISH TIKKA | 449

AMRITSARI FISH | 449



DHABA CRUNCHY PRAWNS (8PC) | 479

ROLLS

BHUNA PANEER ROLL - 199

The aromatic spices and tender chunks of paneer, wrapped within the layers of the Malabari Parantha. As you take a bite, you experience the contrast of textures and flavors.

BHUNA CHICKEN ROLL - 249

A Bhuna Chicken Roll in Malabari Parantha is a delectable dish that combines the rich flavors of Bhuna Chicken with the soft, layered texture of Malabari Parantha.

KIDS MENU

TANDOORI BABY ALOO PARANTHA | 99

YELLOW DAL RICE KHICHDI | 99



MAIN COURSE VEG

Embark on a culinary voyage through time as we unveil the artistry of traditional slow-cooking in copper vessels, infused with hand-ground spices for unparalleled authenticity. Complemented by an array of freshly baked tandoori breads, this experience redefines timeless flavors in every bite.

TOP UP WITH सफेद मक्खन -29

DESI GHEE TADKA DAL | 289

Our take on the classic yellow dal tadka, a mix of 4 pulses cooked in desi ghee

DAL MAKHANI | 319

The north Indian staple, simmered over night to get the perfect consistency, garnished with some butter and fresh cream

DESI GHEE DAL MAKHANI | 339

Our signature dal makhani cooked dhaba style, with indian spices and desi ghee

सफेद DHABA सफेद मक्खन DAL | 349

The best seller dal topped with our creamy white butter for a perfect combination.

KADHAYI PANEER | 369

PANEER TIKKA MAKHANI | 369

PALAK PANEER | 369

सफेद PANEER TIKKA सफेद मक्खन MASALA | 379

Charcoal grilled cottage cheese cubes tossed in our special gravy

PANEER LABABDAAR | 349

PEPPERY CREAM PANEER | 349

PANEER PASANDA | 379

AMRITSARI PANEER BHURJI | 379

CHAAP TIKKA सफेद मक्खन MASALA | 369

MUSHROOM KHURCHAN | 369

MUSHROOM DO PYAAZA | 369

सफेद MALAI KOFTA | 379

VEG JALFREZI | 329

Assorted mixed vegetables slightly tossed in tomato gravy



MAIN COURSE NON VEG

In this course, we invite you to savor a rich culinary journey, featuring succulent, slow-cooked non-vegetarian dishes crafted in copper vessels with fragrant, traditional spices. Served alongside freshly baked breads from the tandoor, it's an indulgent experience that's nothing short of extraordinary.

TOP UP WITH सफ़ेद मक्खन -29



DHABA सफ़ेद मक्खन CHICKEN | 539/879

Our best seller Butter Chicken made even better now, topped with freshly churned white butter for the ultimate Punjabi touch.

DHABA SPECIAL BUTTER CHICKEN | 519/849

Awarded the best butter chicken in town for a reason, our chef's in-house invention combines tandoori chicken with a creamy tomato gravy, perfectly balanced with spices. P.S. we don't make sweet butter chicken.

RARA MURGH | 519/849

DHABA STYLE CHICKEN CURRY | 499/799

Utterly delicious simmered chicken curry cooked in premium quality spices. Ask the server for more curry if required

KADHAYI CHICKEN | 499/799

(CONVERT THE ABOVE DISHES TO BONELESS CHICKEN PORTION - 629)

MURGH TIKKA LABABDAAR | 629

MURGH TIKKA सफ़ेद मक्खन MASALA | 629

PALAK CHICKEN | 629

PEPPERY CREAM CHICKEN | 649

DHABA HANDI MURGH | 649



DHABA DESI GHEE MUTTON CURRY | 649

A delicacy not to be missed, finest quality mutton cooked at low flame with ghee and onions to make for an immensely delicious curry

BHUNA GHOSHT | 649



DHABA SPECIAL DESI GHEE MUTTON KEEMA | 649

AMRITSARI TAWA MUTTON | 699



HANDI DUM BIRYANI

Enjoy our authentic long-grain rice, meticulously cooked with select high-quality ingredients, served alongside flavorful curry and refreshing raita. Perfect for sharing, it serves 2-3 people.

NAVRATAN VEG | 449

 DHABA CHICKEN BIRYANI | 529


DHABA MUTTON BIRYANI | 649

BREADS

TANDOORI ROTI 30

BUTTER ROTI | 40

MISSI ROTI | 40

 DHABA SPL ROTI (CLASSIC/ATTA) | 50

PLAIN NAAN | 55

BUTTER NAAN | 65

GARLIC NAAN | 85


LACCHA PARANTHA | 65

METHI / PUDINA / MIRCHI PARANTHA | 80

MALABARI PARANTHA | 70

SPECIAL STUFFED GARLIC NAAN | 119

SPECIAL DESI GHEE LACCHA PARANTHA | 99

 MIRCHI सफेद मक्खन PARANTHA | 129

ONION KULCHA | 149

CHEESE NAAN WITH GRAVY | 279

CHICKEN KEEMA NAAN WITH GRAVY | 299

MUTTON KEEMA NAAN WITH GRAVY | 329



DHABA THALI

(Available 12pm-6pm)

DHABA VEG THALI | 299

Dal Makhani, Veg Jalfrezi, Choice of Kadhayi Paneer/Paneer Makhai, Steamed Rice, Raita, Papad, Kachumbar salad, Gulab Jamun and 1 Lachcha Parantha/2 Butter Roti/1 Butter Naan

DHABA NON VEG THALI | 349

Dal Makhani, Veg Jalfrezi, Choice of Kadhayi Chicken/Butter Chicken, Steamed Rice, Raita, Papad, Kachumbar salad, Gulab Jamun and 1 Lachcha Parantha/2 Butter Roti/ 1 Butter Naan

ACCOMPANIMENTS

DIET COKE | 99

COKE | 99

MASALA COKE | 129

FRESH LIME (SALTY / MIX / SWEET) | 129

MASALA LEMONADE | 129

KULHAD MASALA CHAI | 49

KULHAD KESAR CHAI | 79

PUNJAI LASSI (SWEET/SALTY) | 149

