



DHABEWALA

indian shack

SERVE, LOVE, GIVE, PURIFY, MEDITATE, REALISE

– Swami Sivananda Saraswati

ORDER ONLINE: WWW.DHABEWALACT.COM

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T: 203-614-8666 | Email: namaste@dhabewalact.com

STARTERS

DELHI SPECIALS

Papadums 2.95

Lentil wafers chutneys

Samosa 🍷 7.95

Turnovers, spiced potato & pea filling

Samosa Chaat 🍷 🍷 8.95

Spiced chickpeas, chutneys and yogurt

Papdi Chaat 🍷 9.95

Crunchies, chutneys and yogurt

Aloo Tikki 7.95

Potato patties, chickpeas chutneys

Aloo Tikki Chaat 9.95

Potato patties, crunchies, chutneys

Onion Bhajia 7.95

Onion Fritters

MUMBAI SPECIALS

Bhel Pouri 🍷 7.95

Tossed puffed rice, crunchies & chutneys

Jhal Muri 🍷 7.95

Tossed puffed rice, peanuts, cucumber, onions and oil

Pani Pouri 🍷 8.95

Stuffed crispy shells, tamarind water

Dahi Pouri 🍷 8.95

Potato & chickpeas stuffed shells, chutneys and yogurt

Chana Jor Garam 🍷 6.95

Crunchy, roasted and flattened chickpeas, onions and lemon

Vada Pav 🍷 🍷 9.95

Mumbai-style potato mash in a buttered buns

Chowpatty Pao Bhaji 🍷 🍷 9.95

Mashed vegetable mix & Mumbai bread

Amul Cheese Pav Bhaji 🍷 10.95

Cheese loaded Pav bhaji

SAATH SAATH (Mini Meals)

Punjabi Kadhi & Chawal 13.95

Chickpeas flour, fritters, beaten yogurt curry onion fritters & rice

Chole & Bhutare 🍷 🍷 14.95

Chickpeas curry, Fluffy bread

Sarson Da Sag & Makki Ki Roti 🍷 13.95

Mustard green, spinach, corn flatbread

Rajma & Chawal 13.95

Punjabi- style kidney beans & rice

Aloo & Poori 🍷 13.95

Potato curry and Puffy bread

PARATHE WALI GALLI

Stuffed Buttery Whole Wheat Flatbread Served
With Raita, Pickels And Rasilay Potato

Aloo pyaaj paratha 🍷 11.95

Seasoned potato & onions

Gobi paratha 🍷 11.95

Seasoned cauliflower

Aloo paneer paratha 🍷 11.95

Spiced Potatoes & paneer cheese

🍷 Spicy 🍷🍷 Very Spicy 🍷 Has Gluten 🍷 Must Try If you have a food allergy, please inform your server.

Please keep in mind that any items prepared without **gluten products** are made in a facility that handles many other **wheat products**.

ENTREE

MURGH (CHICKEN)

- Mughlai Murgh Korma 17.95**
Grilled chicken tenders, creamy cashew saffron sauce
- Butter Murgh 17.95**
Tandoori chicken strips, green chili, bell pepper, cream
- Murgh Tikka Masala 17.95**
Chicken tikka, creamy tomato sauce, fenugreek
- Murgh Kadhai Methiwala 🍷 17.95**
Spiced chicken, onion, bell pepper, fresh fenugreek
- Murgh Sag 17.95**
Chicken, purees spinach, spices and cream
- Murgh Jalfrezi 17.95**
Sautéed chicken, tangy flavor, onions & bell pepper
- Murgh Vindaloo 🌶️🌶️ 17.95**
Spicy chicken preparation, red chillies, vinegar, ginger
- Punjab da Murgh Bone-in / Boneless 16.95 / 17.95**
Punjabi-style chicken curry, traditional onion & tomato sauce

GOSHT (LAMB & GOAT)

- Lamb Rogan Josh 20.50**
Kashmiri- style curry, deghi mirch, yogurt, saffron
- Lamb / Goat Sag 20.50**
Pureed spinach & spices
- Lamb / Goat Bhuna Gosht Mirchwala 🌶️ 20.50**
Lamb dry preparation with green chillies, spices
- Lamb / Goat Vindaloo 🌶️🌶️ 20.50**
Spicy preparation, red chillies, vinegar, ginger
- Lamb/ Goat Pepper Fry (One Red Chilli) 20.50**
Rich & thick, spicy sauce, dried chillies and black pepper.
- Amritsari Haandi Goat 20.50**
Slow cooked bone-in Goat preparation from Punjab
- Lamb / Goat Goat Kadhai Methiwala 20.50**
Spiced Goat, onion, bell pepper, fresh fenugreek

SEAFOOD

- Jhinga Bhuna Mirchwala Curry 🌶️ 21.50**
Shrimp dry preparation green chili & spices
- Jhinga Kadhai 21.50**
Spiced shrimp, onion, bell pepper, aromatic spices, cilantro
- Jhinga Jalfrezi 21.50**
Sautéed shrimp, tangy flavor, vegetables
- Jhinga/Salmon Tikka Masala 21.50**
Grilled Shrimp or Salmon, Creamy tomato sauce, fenugreek
- Desi Grill Fish**
Tilapia Grilled with whole spices, lemon, cilantro, green chili whole spices, green chili, lemon, cilantro

VEGETARIAN

- Punjabi Rajma 12.95**
Curried Red kidney beans curry from punjab, ghee
- Chole Amritsari 13.95**
Tangy dark brown chickpeas curry
- Dal Tadka 13.95**
Two lentils, burnt garlic, garden herbs
- Dal Makhni 14.95**
Slow cooked black lentils, tomato puree, spices
- Aloo Gobi Ghar Ki 14.95**
Roasted Cauliflower, potato, spices
- Gobi Keema Hari Mirch 🌶️ 14.95**
Mashed cauliflower & green chillies
- Aloo Baingan 14.95**
Sautéed homestyle eggplant & potatoes
- Baingan Ka Bharta 🍷 14.95**
Tandoor smoked eggplant, Pounded spices
- Mushroom Matar 14.95**
Mushroom & peas, tomato, onion sauce
- Bhindi Sasuralwali 15.50**
Sautéed home-style okra from our in-laws
- Malai Kofta 🍷 15.50**
Vegetable Croquettes, cream, nuts, raisins
- Methi Matar Malai Paneer 15.50**
Green peas, cheese, fresh fenugreek leaves, creamy sauce
- Palak Paneer 15.50**
Fresh pureed spinach, paneer cheese, cream
- Paneer khurchan 15.50**
Shredded cheese, cream bellpaper, onion, tomato, green peas
- Paneer Tikka Masala 15.50**
Cottage cheese cubes, Buttery tomato sauce
- Navratan Korma 15.50**
Nine vegetables, nuts, fruits, creamy sauce

TANDOORI (FROM CLAY OVEN)

- Murgh Tandoori 18.50**
Skewered Bone-in chicken, garam masala, yogurt marinade
- Murgh Dhabewala Tikka 18.50**
Grilled Chicken bites, lemon
- Murgh Reshmi Kabab 18.50**
Skewered Chicken rolls, whole spices, green chili
- Murgh Malai Kabab 18.50**
Grilled Chicken tenders, creamy saffrons marinade
- Desi Grill Fish \$21.95**
Tilapia, Whole spices, green chili, lemon, cilantro
- Salmon Tikka 23.95**
Marinated Grilled Salmon, fenugreek, lemon
- Jhinga Tandoori 23.95**
Skewered Jumbo shrimp tossed with carom seeds, oriander, cumin and spices.

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ENTREE & SIDES

DUM BIRYANI

(Basmati rice, whole spices, fresh mint, caramelized onion, cardamom, saffron, yogurt & ghee cooked with protein of your choice in a heavy bottom sealed pot in tandoori oven)

Vegetable 14.95

Chicken (Bone-in/ Boneless) 15.95/16.95

Goat (Bone-in) 17.95

Lamb 17.95

Shrimp 18.95

NAAN- CLAY OVEN BAKED BREAD

Plain 3.95

Garlic 4.25

Onion 4.25

Chili Onion 4.25

Peshawari Naan 5.50

Nuts, cheese & raisin

SIDES

Boondi Raita 3.95

Yogurt, Chick Peas Puffs

Achar (spicy Pickle) 2.95

Aam Ki chutney (Mango chutney) 2.95

DRINKS

Lassi Pedawali 🍷 6.25

Peda (dry Sweet) infused yogurt shake

Paan Lassi 6.25

Rose petal jam flavor yogurt shake (powerful antioxidant)

Chaos (salted lassi) 5.95

Spiced buttermilk

Mango Lassi 6.25

Mango flavor yogurt shake

Masala Coke 3.95

Adraki Chai 3.95

Hot ginger milk tea

Fresh Lemon Soda 4.95

Soda 3.95

Coke, Diet Coke, Sprite, Gingerale

RICE

Extra Basmati Rice 2.95

Ghee Vegetable Pulao 7.95

Basmati rice, vegetables, paneer cheese

ROTIYAN (BREADS)

Chapati (2 Pieces) 4.50

Unleavened bread cooked on open fire

Paratha 4.50

Whole wheat layered

Bhatura 4.50

Fluffy, thick fried bread

Makki Ki Roti 4.50

Corn flatbread from Griddle of Punjab

Tandoori Roti 3.95

Whole wheat

DESSERTS

Gulab Jamun (4 Pieces) 6.95

Warm & soft milk dumplings, sweet honey syrup

Jalebi Milk 7.95

Mouth watering sugary pretzel, milk

Ras Malai (4 Pieces) 🍷 7.95

Soft cheese dumplings, chilled sweet cardamom milk

Kheer 5.95

Saffron rice pudding

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LUNCH MENU

EAT-IN (MON-FRI) TAKE OUT (DAILY)

(All lunches comes with vegetable of the day Nan Bread and Basmati Rice)

VEGETARIAN

Aloo Gobi Ghar Ki Lunch 11

Roasted Cauliflower, Potato, Spices

Aloo Baigan Lunch 11

Sautéed Home-style Eggplant & Potato.

Dal Makhni Lunch 11

Slow Cooked Black Lentils, Tomato Puree, Spices

Dal Tadka Lunch 11

Two Lentils, Burn Garlic, Garden Herbs

Chole Amritsari Lunch 11

Chickpeas. Onion Tomato Sauce

Punjabi Kadhi+ Chawal 11

Chickpeas Fritters, Beaten Yogurt Curry

Rajma +chawal Lunch 11

Punjabi-style Kidney Beans & Rice

Palak Paneer Lunch 11

Pureed Spinach, Paneer Cheese, Cream

Methi Matar Paneer Malai Lunch 11

Green Peas, Cheese, Onion, Bell Pepper, Fresh Fenugreek Leaves, Cream

Baigan Da Bharta Lunch 11

Tandoor Smoked Eggplant, Pounded Spices

Bhindi Lunch 11

Sautéed Home Style Okra

Gobi Keema Hari Mirch Lunch 🌶️ 11

Mashed Cauliflower & Green Chills

Malal Kofta Lunch 11

Vegetable Croquettes, Cream, Nuts, Raisins

Paneer Tikka Masala Lunch 11

Paneer Cheese, Creamy Tomato Sauce, Fenugreek

CHICKEN/LAMB/GOAT/SHRIMP

Tandoori Chicken Lunch 12

All natural bone in chicken Garam masala, yogurt marinade

Chicken Reshmi Kabab Lunch 12

Skewered rolls, whole spices, green chilies

Chicken Tikka Lunch 12

Grilled chicken bites, lemon

Butter Chicken Lunch 12

Tandoor chicken strips, green chili, onion, and bell pepper, cream

Kadhi Methiwala: Chicken/lamb/goat 12/13/13

Spiced chicken, onion, bell pepper, fresh fenugreek

Korma: Chicken /lamb Lunch 12/13

Cream cashew, saffron sauce

Tikka Masala: Chicken/lamb/shrimp 12/13/13

Creamy tomato sauce, fenugreek

Sag: Chicken/lamb/goat 12/13/13

Cooked with pureed spinach & spices

Homestyle Curry: chicken/lamb/goat 12/13/13

Bone-in chicken, traditional onion tomato sauce

Vindaloo Lunch: 🌶️🌶️ Chicken/lamb 12/13

Spicy preparation, red chilies, vinegar, ginger

Shrimp Jalfrezi Lunch 13

Sautéed shrimp, tangy flavor, onion & bell pepper

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PARTY TRAYS TO-GO

CHOOSE DISHES FROM THE MENU OR ASK MANAGER FOR MORE CHOICES

	Small #1 (Serves 8-10)	Tray #2 (Serves 12-15)	Tray #3 (Serves 30-35)	Tray #4 (Serves 45-50)
Vegetarian	45	70	110	140
Chicken	50	80	130	160
Lamb	55	85	135	180
Goat	55	85	135	180
Shrimp	65	100	150	190
Basmati rice	15	25	35	45
Fresh baked mix Nan	25	35	55	85
Vegetable Biryani	35	50	110	140
Chicken Biryani	50	80	130	160
Lamb Biryani	55	85	135	180
Goat Biryani	55	85	135	180
Shrimp Biryani	65	100	150	190

EARN POINTS & REDEEM DEALS
WHEN YOU DOWNLOAD THE APP



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