

# *Punjabi Dhaba*

*Indian Cuisine*

*Dear Patrons*

*Sat Sri Akal*

*Welcome to Punjabi Dhaba. Dhaba in India is the most traditional eating place or a roadside café, famous with the truckies who drive all night and long distances delivering goods from one city to another, but over the years it has become popular to all walks of life. Cooking is done in earthen pots and on earthen ovens. Our chefs at Punjabi Dhaba have tried to present the most traditional and authentic food prepared with the combination of earthen cookware to the most modern facilities of the modern world. We have gone to the ports of Goa for genuine curries. We have also crossed the borders to present some Chinese dishes with the bite and spice of India. Some very royal dishes enjoyed by the Moghul kings also enhance the glamour of our menu, In an ambience and hospitality evocative of the golden times, when every meal was a feast, and every feast, a gourmet delights.*

*The universal popularity of curry is the delicious proof of east conquering west, on the culinary level. It is a wrong notion that Indian food is “hot”. All the spices and herbs used are not just for flavour and aroma, but for their digestive and nutritional values. Chillies are rich in Vitamin C, Methi (fenugreek) peps up the liver, ginger and peppercorn aid digestion. Mint is cooling, while coriander is good for kidneys.*

*“Good wholesome food and good health go hand in hand”. At Punjabi Dhaba, we use only the finest ingredients to prepare all dishes that are as nutritious as they are delicious. So sit back and relax and try whatever appeals to you today but you have to come back to try another section of our menu.*

*We would like to thank our respected father Mr. Rajinder Singh Ankhi, starter of Punjabi Dhaba tradition in New Zealand. We will strive to keep up the tradition and expectations.*

*Hardeep and Sonia give their personal guarantee that all our guests and patrons will go satisfied and get the best value for their money.*

## **ONE PAYMENT PER TABLE**

*Sorry no cheques accepted – all major credit cards welcome*

*Fully licensed – G.S.T. Inclusive*

*Corkage - \$3.00 Per Glass*

***Est Since 1996***



## **Dhaba's Top 10 Favourite** **ENTRÉE**

**Chicken Tikka ... \$14.90**

*Boneless thigh pieces marinated overnight in ginger, garlic and roasted over charcoal.*

**Lamb Seekh Kebab ... \$14.90**

*Lamb mince cooked on skewers with special spices to tingle your taste buds.*

**Tandoori Prawns ... \$15.90**

*Big juicy prawns marinated in tandoori paste, roasted in the tandoor.*

**Onion Bhaji (6 Pcs)... \$13.90**

*Chopped onions mixed with pea flour and spices, deep fried.*

## **Mains**

**Dhaba's Tak-a-Tak... \$22.90**

*Meat, diced onion and capsicum, cooked in spicy tomato gravy.  
(Choice of Chicken, Lamb or Beef)*

**Dhaba's Saagwala ... \$22.90**

*Meat simmered in gravy of pureed spinach, A Delicacy of Punjab.  
(Choice of Chicken, Lamb or Beef)*

**Dhaba's Amritsari ... \$22.90**

*Meat cooked in yoghurt, "Straight from the heart of Punjab."  
(Choice of Chicken, Lamb or Beef)*

**Dhaba's Raha ... \$23.90**

*Meat cooked in spicy thick gravy, with a dash of alcohol, to tingle your taste buds.  
(Choice of Chicken, Lamb or Beef)*

**Dhaba's Karahi ... \$23.90**

*Meat sautéed with thick cut pieces of onion, capsicum cooked in onion gravy with a dash of cream.  
(Choice of Chicken, Lamb or Beef)*

**Dhaba's Shahi Korma ... \$24.90**

*Meat cooked in gravy of special herbs, spices and nuts used in the shahi kitchen.  
(Choice of Chicken, Lamb or Beef)*



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## ENTRÉE

### **Tandoori Chicken (4 Pcs) ... \$14.90**

*Tender spring chicken marinated in yoghurt, spices and gently roasted over charcoal.*

### **Mixed Platter ... \$25.90**

*A selection of Chicken Tikka, Lamb Seekh Kebab, Tandoori Prawns and Chicken Reshmi Kebab.*

### **Chicken Sholay Kebab... \$14.90**

*chicken thigh pieces marinated in ginger, chillies and roasted in the tandoor.*

### **Chicken Reshmi Kebab ... \$14.90**

*chicken breast pieces marinated in white gravy, cooked in the tandoor.*

### **Garlic Chicken Tikka ... \$14.90**

*Tender pieces of chicken, cooked with yoghurt, cheese and garlic paste.*

### **Barrah Kebab ... \$17.90**

*Lamb chops marinated in chefs own style, cooked in the tandoor.*

### **Prawns Shaslik Tikka ... \$15.90**

*Big juicy prawns marinated in yoghurt and cashew nut paste, roasted in tandoor.*

### **Fish Amritsari... \$15.90**

*Fish cubes marinated in lemon and herbs, and deep fried.*

### **Mixed Pakora (6 pcs) ... \$13.90**

*Assorted vegetables dipped in pea flour batter, deliciously spiced and fried to golden brown.*

### **Paneer Tikka ... \$14.90**

*Cubes of cottage cheese marinated in yoghurt and spices, roasted in the tandoor.*

### **Samosa (4 pcs)... \$13.90**

*Triangular pastry filled with seasoned potatoes, deep fried till golden brown.*

### **Vegetable Cutlets (4 pcs)... \$13.90**

*Mixed vegetables cut very finely, mixed with potatoes and deep fried.*

### **Vegetarian Mixed Platter ... \$23.90**

*A selection of Vegetable tikki, Onion Bhaji, Mixed Pakora and Samosa.*



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## MAINS

**Butter Chicken ... \$20.90**

*(The most popular delicacy of Northern India.)*

*Tender pieces of chicken cooked in creamy tomato gravy.*

**Chicken Tikka Masala ... \$21.90**

*Chicken Tikka cooked in thick tomato gravy, with plenty of 'oomph' in it.*

**Chicken Reshmi Masala ... \$22.90**

*Boneless chicken pieces cooked in an exotic curry variation using cashew nuts.*

**Dhaba's Curry... \$21.90**

*Pieces of Meat cooked in authentic and traditional Dhaba style curry.*

*(Choice of Chicken, Lamb or Beef)*

**Dhaba's Vindaloo ... \$21.90**

*Pieces of Meat cooked in authentic vindaloo gravy "Goan" style.*

*(Choice of Chicken, Lamb or Beef)*

**Balti Chicken ... \$21.90**

*Chicken cooked in onion and tomato gravy, served in traditional "Balti".*

**Methi Chicken ... \$23.90**

*If fond of herbs, it's for you.*

**Lamb Masala ... \$21.90**

*Lamb pieces cooked in traditional onion tomato gravy.*

**Lamb Rogan Josh ... \$21.90**

*Mildly spiced lamb curry, cooked in the traditional North Indian style.*

**Lamb Jane Bahar ... \$23.90**

*Tender lamb, mixed with lamb mince and spinach cooked to perfection.*

*We will endeavor to cook all dishes to your requirements of  
Mild, Medium, Hot or Extra hot.  
Please advise your host*

# *Punjabi Dhaba*

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## **MAINS – SEAFOOD**

### ***Dhaba Fish Curry ... \$24.90***

*Fish cooked in authentic and traditional Dhaba style curry.*

### ***Fish Masala ... \$24.90***

*Specially marinated fish, cooked in onion gravy to perfection.*

### ***Prawn Butter Masala ... \$24.90***

*Marinated prawns cooked in creamy tomato gravy.*

### ***Prawn Kashmiri Masala ... \$24.90***

*Prawns cooked in cashew nut based gravy.*

### ***Fish Amritsari ... \$24.90***

*Fish pieces cooked in ginger, garlic curry with yoghurt base.*

## **TAWA DELICACIES - Unique To Punjabi Dhaba**

### ***Tawa Chicken Tikka ... \$23.90***

*Chicken marinated in yoghurt and spices, and cooked on the hot plate with special masala spices.*

### ***Tawa Lamb Tikka ... \$23.90***

*Tender lamb cubes marinated in yoghurt and spices, and cooked on the hot plate with special masala spices.*

### ***Tawa Paneer Tikka... \$22.90***

*Cottage cheese cooked on the hot plate with special masala Spices.*

### ***Tawa Aloo Gobhi Masala ... \$22.90***

*Pieces of cauliflower & potatoes cooked on the hot plate with special masala Spices.*

### ***Tawa Prawn Tikka... \$24.90***

*Marinated Prawns cooked on the hot plate with special masala Spices.*

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## **MAINS – VEGETARIAN DELIGHTS**

### **Dal Makhni ... \$19.90**

*Black lentils stewed, seasoned with butter and spices.*

### **Dal Fry ... \$19.90**

*Black and yellow lentils cooked on slow heat, seasoned with sautéed onion, ginger, garlic and tomatoes and garnished with coriander.*

### **Vegetable Anguri ... \$19.90**

*Mixed vegetable balls cooked in Dhaba's special gravy.*

### **Karahi Paneer ... \$21.90**

*Cottage cheese, Diced onion and capsicum, seasoned with spices and cooked in onion gravy.*

### **Malai Kofta ... \$19.90**

*Balls of cottage cheese and potatoes, cooked in nutty gravy.*

### **Mushroom Matar Masala ... \$21.90**

*Mushroom and peas cooked in onion gravy.*

### **Palak Paneer ... \$21.90**

*Dhaba style spinach and cheese cubes curry.*

### **Shahi Paneer ... \$21.90**

*Cottage cheese cooked in a cashew nut based gravy, exotic spices from the shahi kitchen.*

### **Paneer Butter Masala ... \$21.90**

*Cubes of cottage cheese cooked in tomato and cream gravy.*

### **Vegetable Korma ... \$19.90**

*Mixed vegetables cooked in an exotic curry variation using cashew nut base.*

### **Vegetable Jalfrezi ... \$19.90**

*Vegetables, capsicum and onion cooked in onion tomato gravy.*

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## **BLEND OF INDIAN AND CHINESE**

### **Soups**

*Choice of Chicken or Vegetarian*

**Munchow Soup \$9.00**

**Sweet Corn Soup \$9.00**

**Hot and Sour Soup \$9.00**

*(Additional \$4.00 for 1 x 2 soups)*

**Sesame Fingers ... \$13.90**

*Mixed vegetables on bread strips, finished with homemade garlic sauce.*

**Honey Cauliflower ... \$15.90**

*Florets of cauliflower cooked in special homemade honey sauce.*

**Vegetable Tambora ... \$15.90**

*Deep fried vegetables cooked in homemade garlic sauce.*

**Chicken Lollipops ... \$15.90**

*Specially cut chicken wings cooked in chef's special homemade sauce.*

**Chilli Chicken ... \$18.90**

*Chicken cooked with onion, capsicum and green chillies in soya sauce.*

**Cheese Chilli ... \$18.90**

*Cottage cheese cooked with onion, capsicum and green chillies in soya Sauce.*

**Dhaba's Manchurian ... \$18.90**

*Choice of Veg, Cheese or Chicken available*

**Dhaba's Fried Rice ... \$18.90**

*Choice of Chicken or Veg available.*

**Dhaba's Noodles ... \$18.90**

*Choice of Chicken or Veg available.*

*(Choice of Chilli Garlic Fried Rice or Noodles also available)*

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Mild, Medium, Hot or Extra hot.  
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## **BREADS FROM THE TANDOOR**

<i>Plain Naan</i>	<i>\$3.50</i>	<i>Lacha Paratha</i>	<i>\$4.50</i>
<i>Butter Naan</i>	<i>\$4.00</i>	<i>Aloo Paratha</i>	<i>\$4.50</i>
<i>Cheese Naan</i>	<i>\$4.50</i>	<i>Peshawari Naan</i>	<i>\$6.50</i>
<i>Keema Naan</i>	<i>\$5.50</i>	<i>Onion Kulcha</i>	<i>\$5.00</i>
<i>Chicken Naan</i>	<i>\$6.00</i>	<i>Garlic Naan</i>	<i>\$4.50</i>
<i>Chilli Naan</i>	<i>\$5.50</i>	<i>Roti</i>	<i>\$3.50</i>

## **BASMATI RICE DELICACIES**

### ***Lamb Biryani ... \$18.90***

*Basmati rice and lamb cooked with spices and condiments in hyderabadi style.*

### ***Chicken Biryani ... \$18.90***

*Specially cooked chicken pieces simmered in spices, mixed with basmati rice.*

### ***Vegetable Biryani ... \$16.90***

*Basmati rice specially cooked with vegetables, nuts and spices.*

### ***Jeera Rice ... \$9.90***

*Basmati Rice Flavoured with Cumin.*

### ***Plain Rice ... \$4.00***

*Steamed fine flavour basmati rice.*

## **SIDE DISHES**

<i>Plain Yoghurt</i>	<i>\$4.00</i>	<i>Green Mix Salad</i>	<i>\$6.90</i>
<i>Cucumber Raita</i>	<i>\$5.00</i>	<i>Kachumber Salad</i>	<i>\$5.90</i>
<i>Onion Salad</i>	<i>\$5.00</i>	<i>Green Chillies</i>	<i>\$3.00 (Seasonal)</i>
<i>Poppadoms</i>	<i>\$3.90</i>	<i>Mixed Pickle</i>	<i>\$3.90</i>
<i>Mango Chutney</i>	<i>\$3.90</i>	<i>Mango Pickle</i>	<i>\$3.90</i>





## **DHABA'S BANQUET**

*(A minimum of 2 persons @ \$45.00 per person)*

*Choice of one main, one bread, one dessert per person.*

### **Entree**

*Special banquet selection of Reshmi Kebab, Lamb Seekh Kebab, Mixed Pakora and Onion Bhaji.*

### **Main**

#### **Served with Basmati Rice**

*Butter Chicken*

*Lamb Rogan Josh*

*Chicken Tikka Masala*

*Dal Fry*

*Aloo Bhaji*

### **Breads**

*Garlic Naan*

*Lacha Paratha*

### **Dessert**

*Vanila Ice Cream*

*Mango Kulfi*

## **DHABA'S ROYAL BANQUET**

*(A minimum of 2 persons @ \$55.00 per person)*

*Choice of one main, one bread, one dessert per person.*

### **Entree**

*Special banquet selection of Chicken Tika, Tandoori Prawns, Samosa & Veg Cutlet.*

### **Main**

#### **Served with Basmati Rice and Kachumber Salad**

*Rahra Chicken*

*Lamb Saagwala*

*Prawn Butter Masala*

*Beef Shahi Korma*

*Karahi Paneer*

### **Breads**

*Cheese Naan*

*Onion Kulcha*

### **Dessert**

*Gulab Jamun*

*Amritsari Kulfi*

**Banquet Menu:** Extra order can be taken according to the menu price.