

## Halka Khanna (Light Food)

<b>Punjabi Omelet Sandwich</b> Eggs, spinach, onions, coriander, tomatoes, herbs and spices	<b>\$5.50</b>
<b>Continental English Omelet</b> Eggs, spinach, mushrooms, onions, tomatoes and spices	<b>\$5.50</b>
<b>Western Omelet Sandwich</b> Eggs, diced ham, green peppers, onions and herbs	<b>\$5.50</b>
<b>Omelet Wraps</b> Scrambled eggs, tomatoes and onions wrapped in a paratha	<b>\$5.50</b>
<b>Anda Bhurji</b> Scrambled, cooked w/onion, ginger, chili, tomatoes, cilantro, peas & spices	<b>\$5.50</b>
<b>Punjabi Chole Poori</b> 2 pieces of fried bread with chickpea curry	<b>\$5.95</b>
<b>Tikki Chole</b> 2 potato patties with chickpeas curry & onions on top	<b>\$3.95</b>
<b>Plain Dosai</b> Indian pancake served with sambar and coconut chutney	<b>\$3.95</b>
<b>Masala Dosai</b> Indian crepe filled w/potatoes & onions, served w/sambar & coconut chutney	<b>\$5.95</b>
<b>Sambar Vada</b> Donut made from black beans served in sambar	<b>\$2.95</b>
<b>Dahi Vada</b> Patty made from black beans served in yogurt	<b>\$2.95</b>
<b>Uttapam</b> Large, thick patty made from rice and beans topped with vegetables	<b>\$5.95</b>
<b>Mix Veg Pakora</b> 4 pcs veg. fritters	<b>\$1.95</b>
<b>Veg. Samosa</b> Veg turnover	<b>\$1.10</b>
<b>Papadam</b> Spicy chips made of lentil flour	<b>\$0.95</b>

## CHATT CORNER

Chatt is tangy, sweet and sour, spicy snack.  
Made per choice: Medium or Hot

<b>Potato Chatt</b> Cubes of potato, onions, tomatoes, yogurt & tamarind sauce	<b>\$3.95</b>
<b>Bhel Puri Chatt</b> Puffed Rice, gram crisps, onion, tomato, peanuts mixed w/mint & tamarind	<b>\$3.95</b>
<b>Pakori Chatt</b> Fried mixed vegetables with onions, tomatoes, yogurt & tamarind sauce	<b>\$3.95</b>
<b>Paneer Chatt</b> Cubes of Paneer cheese with onions, tomatoes, yogurt & tamarind sauce	<b>\$5.95</b>
<b>Murga Chatt</b> Cubes of tandoori chicken with onions, tomatoes, yogurt & tamarind sauce	<b>\$5.95</b>
<b>Dahi Papri</b> Lentil crisps, cubed potatoes and onions covered with yogurt & tamarind sauce	<b>\$3.95</b>
<b>Panni Poori</b> Lentil crisps, cubed potatoes, chickpeas, served with spicy water	<b>\$3.95</b>

## HOUSE SPECIAL COMBOS

All meals served w/ rice and chutney. Made per choice: Medium, HOT or **VERY HOT!**

<b>Special Curry Platter</b> Chicken curry, mixed veg curry, 1 nan, 1 samosa, chutney & rice	<b>\$8.95</b>
<b>Weight Watchers Platters</b> Tandoori chicken breast, 1 Nan, 1 samosa, chutney and rice	<b>\$8.95</b>
<b>Tandoori Platter</b> Half a tandoori chicken, mixed veg curry, 1 nan & 1 samosa	<b>\$9.95</b>
<b>Vegetable Platter</b> Mixed veg curry, veg biryani, 1 samosa, 1 pakora, 1 nan & chutney	<b>\$7.95</b>
<b>Mixed Platter (For two)</b> 1/2 Tandoori chicken, chicken curry, & mixed veg curry, 1 samosa, 1 pakora, 1 nan, & rice	<b>\$16.95</b>
<b>Veggie Special (For two)</b> Mixed veg curry, dal, chole, vegetable biryani, & 2 samosa, 2 tandoori roti	<b>\$15.95</b>

## SABJI BHANDAAR (Vegetable Specialties)

<b>Mutter Paneer</b> Home made cheese cooked with fresh garden peas and spices	<b>\$6.95</b>
<b>Anda Paneer</b> Home made cheese cooked with boiled eggs, spices and herbs	<b>\$7.95</b>
<b>Saag Paneer</b> Home made cheese cooked with spinach puree and light cream	<b>\$6.95</b>
<b>Anda Palak</b> Spinach puree cooked with boiled eggs, spices and herbs	<b>\$5.95</b>
<b>Dal Punjabi</b> Creamed lentils delicately tempered and seasoned with exotic spices	<b>\$5.95</b>
<b>Aloo Gobi</b> Cauliflower cooked with potatoes and spices	<b>\$5.95</b>
<b>Chole Masalewala</b> Chickpeas cooked with tomatoes and exotic spices	<b>\$5.95</b>
<b>Aloo Mutter</b> Fresh garden peas and potatoes, cooked with traditional Punjabi spices	<b>\$5.95</b>
<b>Aloo Saag</b> Fresh potatoes cooked with spinach puree	<b>\$5.95</b>
<b>Mixed Vegetable Curry</b> Mixed vegetables cooked in a onion gravy with tomato	<b>\$5.95</b>

## TANDOORI DELIGHT

### (Grilled Specialties)

<b>1/2 Tandoori Chicken w/Nan</b> Marinated 24hrs in a special spice recipe & tandoor roasted	<b>Half</b>	<b>\$7.95</b>
<b>Full Tandoori Chicken w/Nan</b> Marinated 24hrs in a special spice recipe & tandoor roasted	<b>Full</b>	<b>\$13.95</b>
<b>Chicken Tikka w/Nan</b> Boneless chicken pieces marinated 24hrs & roasted in the tandoor		<b>\$7.95</b>
<b>Seekh Reshmi Kebab/Nan</b> Spiced gound lamb formed on skewers & roasted in the tandoor		<b>\$7.95</b>

## MURGHA AND MUTTON DI RASOI (Meat delicacies)

<b>Chicken Tikka Masala</b> Chicken tikka cooked in rich creamy tomato sauce	<b>\$7.95</b>
<b>Dhaba Special Chicken Curry</b> Spring chicken cooked in Punjabi stew with herbs	<b>\$7.95</b>
<b>Chicken Saagwala</b> Boneless chicken cooked with spinach puree	<b>\$7.95</b>
<b>Dhaba Special Lamb Curry</b> Pieces of lamb cooked with herbs and spices in a curry sauce	<b>\$8.95</b>
<b>Lamb Saagwala</b> Tender cubes of lamb cooked with spinach puree	<b>\$8.95</b>
<b>Keema Matar Masalewala</b> Minced lamb cooked in a tomato-cream sauce with green peas	<b>\$8.95</b>

## MACHLEE (Sea Food)

<b>Fish Vindaloo</b> Pieces of haddock w/potatoes in a onion- ginger gravy w/vinegar	<b>\$8.95</b>
<b>Fish Masala</b> Pieces of haddock cooked in a tomato-cream sauce with fenugreek	<b>\$8.95</b>
<b>Shrimp Masala</b> Shrimp cooke in a tomato-cream sauce with onions and bell peppers	<b>\$10.95</b>
<b>Shrimp Saagwala</b> Shrimp cooked in spinach puree with light cream and fresh herbs	<b>\$10.95</b>

## BASMATI (Rice Specials)

<b>Lamb Biryani</b> Basmati rice cooked w/tender cubes of lamb, mixed veg, herbs & spices	<b>\$9.95</b>
<b>Chicken Biryani</b> Basmati rice cooked w/tender cubes of chicken, mixed veg, herbs & spices	<b>\$8.95</b>
<b>Vegetable Biryani</b> Basmati rice cooked with mix veg., raisins and cashew nuts	<b>\$7.95</b>
<b>Mattar Pullo</b> Basmati rice cooked with green peas with a touch of cumin seeds	<b>\$5.95</b>
<b>Plain Boiled Basmati Rice</b>	<b>\$2.50</b>

## GARAM SHORBE (SOUPS)

<b>Punjabi Shorba</b> Lentil and vegetable soup	<b>\$2.95</b>
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\*\*\*Allergen warning: Please notify your server if you have food allergies.

## DHABA SPECIALS

(Specials #1-18 served with Nan & Rice)

<b>Goat Masala Curry</b> Goat pieces cooked in a tomato sauce with herbs	<b>\$10.95</b>
<b>Goat Vindaloo Curry</b> Goat cooked in a onion-ginger gravy with potatoes and vinegar	<b>\$10.95</b>
<b>Goat Saag Curry</b> Goat cooked with spinach puree and light cream	<b>\$10.95</b>
<b>Lamb Dal Masala</b> Tender pieces of lamb cooked with chickpeas in a tomato-cream sauce	<b>\$10.95</b>
<b>Lamb Mushroom Masala</b> Lamb cubes cooked with mushrooms in a tomato-cream sauce	<b>\$10.95</b>
<b>Chicken or Lamb Korma</b> Chicken or Lamb in a cream sauce w/fenugreek, nuts & raisins	<b>\$10.95</b>
<b>Chicken or Lamb Karahi</b> Chicken or Lamb cooked with tomatoes, bell peppers & herbs	<b>\$10.95</b>
<b>Chicken or Lamb Vindaloo</b> Chicken or Lamb cooked with potatoes in a onion-vinegar gravy	<b>\$10.95</b>
<b>Chicken Dal Masala</b> Tender chicken pieces cooked with chickpeas, tomatoes & herbs	<b>\$10.95</b>
<b>Chicken Mushroom Masala</b> Chicken masala cooked with mushrooms & herbs	<b>\$10.95</b>
<b>Chicken Bhartha</b> Chicken cooked w/roasted eggplant, green peas, bell peppers & herbs	<b>\$10.95</b>
<b>Chicken Coconut</b> Boneless chicken cooked with ginger coconut & mustard seed	<b>\$10.95</b>
<b>Dhaba Jerk Chicken</b> Very Very spicy, our take on West Indian jerk chicken	<b>\$10.95</b>
<b>Paneer Chili Masala</b> Paneer cheese in a tomato-cream sauce w/bell peppers & onions	<b>\$9.95</b>
<b>Baingan Bhartha</b> Smoked, mashed eggplant cooked with green peas, bell peppers & herbs	<b>\$9.95</b>
<b>Saag Mushroom</b> Spinach puree cooked with mushrooms & fresh herbs	<b>\$9.95</b>
<b>Malai Kofta Lajawab</b> Vegetable Balls cooked in a delicious tomato sauce with nuts & raisins	<b>\$9.95</b>
<b>Shahi Paneer</b> Paneer cheese simmered in a cream sauce with nuts & raisins	<b>\$9.95</b>
<b>Chole Bature</b> Two pieces of fried bread served with Dhaba's special chickpea curry	<b>\$9.95</b>
<b>Special Breads</b>	
<b>Mulli Paratha</b> Whole wheat bread stuffed w/indian radish served with raita	<b>\$4.50</b>
<b>Methi Paratha</b> Whole wheat bread stuffed w/fresh green fenugreek leaves, served w/raita	<b>\$4.50</b>
<b>Keema Paratha</b> Whole wheat bread stuffed w/spiced ground lamb and green peas, w/raita	<b>\$4.95</b>
<b>Onion Nan</b> Tandoor-baked white bread stuffed with spices & onions	<b>\$2.95</b>
<b>Aloo Nan</b> Tandoor-baked white bread stuffed with spiced potatoes, peas & cumin seeds	<b>\$3.95</b>
<b>Keema Nan</b> Tandoor-baked white bread stuffed with spiced ground lamb	<b>\$3.95</b>
<b>Batura (2pcs)</b> 2 deep fried white flour bread	<b>\$3.95</b>

## ROTI (Breads)

<b>Plain Paratha</b> Layered bread made with ghee	<b>\$1.95</b>
<b>Gobi Paratha</b> Layered bread stuffed with Cauliflower and spices	<b>\$2.95</b>
<b>Aloo Paratha</b> Layered bread stuffed with potatoes, green peas and herbs	<b>\$2.95</b>
<b>Onion Paratha</b> Wheat bread stuffed with onions and spices	<b>\$2.95</b>
<b>Tandoori Roti (2 Pcs.)</b> Wheat bread baked in our tandoor oven	<b>\$1.95</b>
<b>Tawa Roti (Fulka 2 Pcs.)</b> Wheat bread cooked on the grill	<b>\$1.95</b>
<b>Nan</b> Tandoor oven baked leavened bread	<b>\$1.95</b>
<b>Garlic Nan</b> Tandoor oven baked leavened bread seasoned with garlic	<b>\$2.50</b>
<b>Poori (2 Pcs.)</b> Fluffy puffed fried bread	<b>\$2.50</b>

## Mittai (Desserts)

(Ask for the day's special)

<b>Gulab Jamun</b> Dumplings made of milk & wheat in sweet rose syrup	
<b>Gajjar Halwa</b> Carrot confection made with dairy, nuts & raisins	<b>\$1.25</b>
<b>Kheer</b> Basmati rice pudding with nuts & raisins flavored with cardamom	<b>\$1.25</b>
<b>Rasmalai</b> Soft cheese patty in sweetened condensed milk	<b>\$1.25</b>

## CONDIMENTS

<b>Plain Yogurt</b>	<b>\$1.25</b>
<b>Raita</b>	<b>\$1.25</b>
<b>Mango Chutney</b>	<b>\$1.25</b>
<b>Achar (Mixed Pickle)</b>	<b>\$1.25</b>
<b>Fresh Mint Chutney</b>	<b>\$1.25</b>

## Lassi (Refreshing Yogurt Drink)

<b>Mango Lassi</b> Made with mango puree & homemade yogurt	<b>\$2.50</b>
<b>Guava Lassi</b> Made with guava puree & homemade yogurt	<b>\$2.50</b>
<b>Pineapple Lassi</b> Made with pineapple & homeade yogurt	<b>\$2.50</b>
<b>Salted Lassi</b> Homemade yogurt spiced with black pepper, roasted cumin, and salt	<b>\$2.50</b>

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# Punjabi Dhaba

## take-out menu

225 Hampshire Street  
Cambridge MA

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Mon-Sun 12pm-12am

[www.punjabidhaba.co](http://www.punjabidhaba.co)

For Catering Call: 617-538-5131