

Join the Dhaba Family

Coffee or tea is on us tonight.

For members of the Dhaba Family who order one of our Tasting Menus.

Scan the QR code to join.



Chef's Favourites

A curated tasting experience featuring 10 tasting-sized courses chosen by our chefs from their personal favourites served sharing style across the table in three servings.

The Menu must be ordered by everyone at the table.

10-dish Tasting menu 595,- per person
Including wine or cocktail menu 990,- per person

First serving

Including a selection of house made chutneys

Pumpkin Shorba (VG) Creamy pumpkin soup with coconut, ginger and warming Indian spices

Pani Puri Prawn A combination of prawns, onions and house spices, complemented with a creamy mayonnaise

Sticky Lamb Chops Grilled lamb chops marinated with tamarind, honey and spices

Coleslaw (V) A fresh and crunchy cabbage salad with a light, creamy dressing

Second serving

Including rice

Naan (VG) Soft Indian flatbread, freshly baked and perfect for sharing with curries and chutneys

Kachumber (VG) A refreshing salad that goes perfectly with curries. Cucumber and tomato topped with fresh coriander and mint

Duck Confit Roasted duck slow-cooked in a rich, aromatic lentil curry with bitter orange glaze

Baingan Curry (VG) A flavorful, tender eggplant curry cooked in a rich tomato and onion gravy

Rogan Josh An aromatic slow-braised lamb shank originating from the Kashmir region

Third serving

Badami Kheer with Cherry Sauce (V) Creamy rice pudding served with a sweet and tangy cherry sauce

(V) = Vegetarian (VG) = Vegan

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Chef's Vegan Favourites

A curated tasting experience featuring 10 tasting-sized courses chosen by our chefs from their personal vegan favourites served sharing style across the table in three servings.

The Menu must be ordered by everyone at the table.

10-dish Tasting menu 595,- per person
Including wine or cocktail menu 990,- per person

First serving

Including a selection of house made chutneys

Pumpkin Shorba Creamy pumpkin soup with coconut, ginger and warming Indian spices

Pani Puri Classic A traditional street food featuring spiced potatoes and onions, delicately seasoned with house spices

Grilled Broccoli Marinated in ginger-garlic paste, turmeric, salt, and white pepper. Served with mango salsa

Okra Fries Crisp okra fried in gram flour, seasoned with house spices and served with green chutney

Second serving

Including rice

Kachumber A refreshing salad that goes perfectly with curries. Cucumber and tomato topped with fresh coriander and mint

Butter Cauliflower Creamy cauliflower cooked in a tomato, onion and coconut sauce

Baingan Curry (VG) A flavorful, tender eggplant curry cooked in a rich tomato and onion gravy

Daal Tadka Yellow lentils cooked with spices, topped with a ginger and garlic oil infusion

Naan Soft Indian flatbread, freshly baked and perfect for sharing with curries and chutneys

Third serving

Coconut Sorbet with Cherry Sauce

(V) = Vegetarian (VG) = Vegan

Sharing Menu

A tasting experience featuring ten tasting sized courses served sharing style across the table.

Designed for sharing, all courses are presented together for the table, exploring and discovering a variety of flavours before dessert follows separately.

The Menu must be ordered by everyone at the table.

10-dish Tasting menu 445,- per person
Including wine or cocktail menu 740,- per person

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First serving

Including a selection of house made chutneys

Plain Rice (VG) Steamed Sella Basmati Rice

Burrata Chaat (V) A modern twist on chaat, featuring burrata cheese, tomatoes, onions, coriander and tamarind, served with coriander chutney

Pani Puri Classic (VG) A traditional street food featuring spiced potatoes and onions, delicately seasoned with house spices

Chicken Wings 65 Fried South Indian chicken wings enriched with yoghurt, tomato and spices

Coleslaw (V) A fresh and crunchy cabbage salad with a light, creamy dressing

Roasted Salmon Roasted salmon served with fennel and orange sauce

Butter Chicken Tandoori chicken simmered in a rich tomato, onion, cream, and butter sauce

Baingan Curry (VG) A flavorful, tender eggplant curry cooked in a rich tomato and onion gravy

Naan (V) Soft Indian flatbread, freshly baked and perfect for sharing with curries and chutneys

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Second serving

Mango Ice Cream (V) Homemade ice cream with cardamom and mango, topped with pistachio. A childhood memory from Kabul

(V) = Vegetarian (VG) = Vegan

Sharing Menu (V)

A vegetarian tasting experience featuring ten tasting sized courses served sharing style across the table.

Designed for sharing, all courses are presented together for the table, exploring and discovering a variety of flavours before dessert follows separately.

The Menu must be ordered by everyone at the table.

10-dish Tasting menu 445,- per person
Including wine or cocktail menu 740,- per person

First serving

Including a selection of house made chutneys

Plain Rice Steamed Sella Basmati Rice

Burrata Chaat A modern twist on chaat, featuring burrata cheese, tomatoes, onions, coriander and tamarind, served with coriander chutney

Pani Puri Classic (VG) A traditional street food featuring spiced potatoes and onions, delicately seasoned with house spices

Paneer Tikka Cottage cheese marinated with house spices, cooked in tandoor

Kachumber (VG) A refreshing salad that goes perfectly with curries. Cucumber and tomato topped with fresh coriander and mint

Butter Cauliflower (VG) Cauliflower cooked in a luxurious tomato, onion and creamy coconut sauce

Palak Paneer A popular North Indian vegetarian curry with Indian cottage cheese (paneer) and spinach

Baingan Curry (VG) A flavorful, tender eggplant curry cooked in a rich tomato and onion gravy

Naan Soft Indian flatbread, freshly baked and perfect for sharing with curries and chutneys

Second serving

Mango Ice Cream Homemade ice cream with cardamom and mango, topped with pistachio. A childhood memory from Kabul

(VG) = Vegan

A la Carte

Snacks & Appetizers

Pani Puri Classic* (VG) 65,-

A traditional street food featuring spiced potatoes and onions, delicately seasoned with house spices

Okra fries (VG) 85,-

Crisp okra fried in gram flour, seasoned with house spices and served with green chutney

Pani Puri Prawn* 95,-

A combination of prawns, onions, and house spices, complemented with a creamy mayonnaise

Pumpkin Shorba (V) 85,-

Creamy pumpkin soup with coconut, ginger and warming Indian spices

Chicken Wings 65 125,-

Fried South Indian chicken wings enriched with yoghurt, tomato and spices

Paneer Fingers*(V) 95,-

Crispy, breaded pieces of paneer served with mint mayo

Nendran Banana Chips (VG) 85,-

A classic Kerala street food — thin slices of Nendran banana, deep-fried and served with coconut mayo

Samosa* (V) 75,-

A savory pastry filled with potatoes and peas, paired with coriander chutney

Grilled Broccoli (VG) 95,-

Marinated in ginger-garlic paste, turmeric, salt, and white pepper. Served with mango salsa

Papadum Selection (VG) 65,-

Accompanied by apple chutney

Burrata Chaat* (V) 95,-

A modern twist on chaat, featuring burrata cheese, tomatoes, onions, coriander and tamarind, served with coriander chutney

All dishes are crafted to suit Danish palates
The dishes with extra chili strength are marked

(V) = Vegetarian (VG) = Vegan * = Contains gluten

Open Fire Grill

(All dishes are served with a grilled salad, lime, and pickled onion chutney. Recommended sideorders: Naan, sauce and rice)

Sticky Lamb Chops 325,-

Grilled lamb chops marinated with tamarind, honey and spices

Chicken Tikka 195,-

Boneless chicken marinated in a creamy blend of green chili and aromatic spices

Tandoori Prawn Tikka 255,-

Juicy, smoky tiger prawns marinated in yogurt and house spices

Vegetarian Grill

(All dishes are served with a grilled salad, lime, and pickled onion chutney. Recommended sideorders: Naan, sauce and rice)

Tandoori Cauliflower (V) 195,-

Whole cauliflower marinated in house spices

Paneer Tikka (V) 210,-

Cottage cheese marinated with house spices

Biryani

(All dishes are served with raita and salad - contains gluten in the naan baked on top of the ceramic)

Chicken Biryani* 235,-

Chicken cooked in Dum Pukht-style rice with aromatic spices

Lamb Biryani* 265,-

Tender lamb cooked in Dum Pukht-style rice with an aromatic spice mix

Vegetarian Biryani* (V) 235,-

Seasonal vegetables cooked in Dum Pukht-style rice with a blend of spices

Curries

(All dishes are served with rice)

Butter Chicken

Tender tandoori chicken simmered in a tomato, onion, cream, and butter sauce

195,-

Roasted Salmon

Roasted salmon served with fennel and orange sauce

195,-

Rogan Josh

An aromatic slow-braised lamb shank originating from the Kashmir region

265,-

Chicken Vindaloo

A spicy and tangy portuguese influenced Indian dish originated in Goa

195,-

Dry Curries

(Recommended sideorder: Naan and rice)

Chicken Tikka Masala

A classic tandoori chicken, cooked with onions, tomatoes, and cream for a rich flavour

245,-

Kerala-style Beef Fry

Tender beef fried with coconut oil, black pepper, onions and curry leaves for a deeply savoury flavour

255,-

Vegetarian & Vegan Curries

(All curries are served with rice)

Dal Tadka (VG)

Yellow lentils cooked with spices, topped with a ginger and garlic oil infusion

185,-

Butter Cauliflower (VG)

Creamy cauliflower cooked in a tomato, onion and coconut sauce

195,-

Palak Paneer (VG)

A popular North Indian vegetarian curry with Indian cottage cheese (paneer) and spinach

185,-

Baingan Curry (VG)

A flavorful, tender eggplant curry cooked in a rich tomato and onion gravy

195,-

Dessert

Mango Ice Cream (V)

Homemade ice cream with cardamom and mango, topped with pistachio. A childhood memory from Kabul

75,-

Badami Kheer with Cherry Sauce (V)

Creamy rice pudding served with a sweet and tangy cherry sauce

75,-

Coconut sorbet (VG)

With Cherry Sauce

75,-

Kids menu (under 10 years)

Dessert included - Gluten in included mini naan

Butter Chicken*

with rice and mini naan

155,-

Chicken Skewers

with rice and mini naan

155,-

Fried Fish

with fries and dips

155,-

Tandoori Bread

Plain Tandoori Naan* (VG)	45,-
Butter Naan* (V)	45,-
Garlic Naan* (VG)	45,-
Cheese Naan* (V)	55,-
Roti* (VG)	45,-
Tandoori Missi Roti* (VG)	55,-
Bread Basket (V)	135,-

Tandoori Naan (VG), Tandoori Roti (VG),
Tandoori Missi Roti (VG)

Rice dish

Plain Rice (VG)	40,-
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Sella Rice

Accompaniments

Raita (V)	55,-
Coriander & Mint Chutney* (V)	45,-
Tamarind Chutney (VG)	45,-
Mango & Yoghurt Chutney (V)	45,-
Masala Fries* (VG)	45,-
Dhaba Coleslaw (V)	75,-
Kachumber Salad (VG)	75,-

Cocktails

Signature Cocktails 120,-

Ginnie In A Bottle

Beefeater Gin, Lillet Rose, Lemon Juice, Egg Whites, Hibiscus Syrup & Raspberries

Sweet and slightly acidic

Cardamom Kiss

Absolut Blue Vodka, Lemon Juice, Honey Syrup & Cardamom Bitters

Aromatic with a smooth blend of zesty and sweet

It's Cinnamon, Hon

Four Roses Bourbon, Lemon Juice, Cinnamon Syrup, Lychee Liqueur & Egg Whites

Rich and floral with a smooth sweetness

Lions Breath

Havana Rum, Lime Juice, Vanilla Syrup, Red Grapes & Firewater

Spicy and sweet, with freshness from the grapes

Smooth Criminal

Altos Blanco Tequila, Mango Pulp, Lime Juice, Sugar Syrup, Firewater & Chaat Masala

Spicy and earthy with fresh sweetness

Karma Is A Bit Chai

Martell Cognac, Chai, Indian Spice Blend, Lemon, Eggwhite & Bitters

Acidic with a smooth blend of spiced sweetness

Cocktail Menu

Choose 3 Cocktails

295,-

Mocktail Menu

Choose 3 Signature Mocktails

200,-

Wine Menu

A set menu of 3 selected wines

295,-

Mocktails 85,-

Nimbu Paani

Lemon, Sugar & Soda

Sugar & Spice

Lime Juice, Honey Syrup, Fresh Cucumber & Ginger & Soda

Fresh spicy with a hint of sweetness

Love Guru

Mango Pulp, Lime Juice, Sugar Syrup, Mint Leaves & Ginger Beer

Fruity and refreshing with some ginger heat

Gin & Tonic

Beefeater 0,0% & Tonic

Refreshing with a hint of bitter



Wine Menu

Sparkling

Sparkling Brut	McPherson Winery, Victoria, Australia	85	350
Pet/Nat	Cuvée Noctambule, Vercheny, France	110	495
Champagne Brut	l'Eloquente, Charly-sur-Marne, France	-	650
Soirée Brut Rosé	Grover Zampa, Nandi Hills, India	-	390

Rosé

Negroamaro	I Muri, Salento, Italy	85	350
Palm	Château l'Escarelle, Provence Méditerranée, France	-	395

White

Pinot Grigio	Riva d'Oro, Venezie, Italy	85	350
Grüner Veltliner	Helmut Maglock, Kamptal, Austria (vegan)	90	395
Sauvignon Blanc	Inviniti, Marlborough, New Zealand	-	450
Chardonnay	Bogle Winery, California, USA (cert. green)	100	495
Riesling Trocken Erste Lage	Kloster Eberbach "Steinberger", Rheingau, Germany	-	550
Sancerre	Domaine Tabordet, Loire, France [organic]	-	595
Chardonnay Premium Cuvée	Chartron et Trebuchet, Bourgogne, France	-	695
Chablis Grand Cru	Chartron et Trebuchet, Bourgogne, France	-	1200
Sauvignon Blanc Art Col.	Grover Zampa, Nandi Hills, India	-	510

Orange

Fizzy Orange	Equinox, Germany/Hungary	-	450
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Red

Sangiovese	Luccarelli, Puglia, Italy	85	350
Côtes du Rhône	Alain Jaume, Rhône, France [organic]	90	395
Ripasso Superiore	Semprebon, Valpolicella Classico, Italy	-	450
Pinot Noir	Bogle Winery, California, USA [cert. green]	100	495
Tempranillo Crianza	Ardal, Ribera del Duero, Spain	-	550
Pinot Noir Premium Cuvée	Chartron et Trebuchet, Bourgogne, France	-	695
Pomerol	Château La Croix Saint-Vincent, Bordeaux, France [organic]	-	850
Gevrey Chambertin	Chartron et Trebuchet, Bourgogne, France	-	1100
Flor de Pingus	Dominio de Pingus, Ribera del Duero, Spain	-	1600
Tignanello	Marchesi Antinori, Toscana, Italy	-	2400
Chêne Grande Reserve	Grover Zampa, Nandi Hills, India	-	895

Dessert wine

Sauternes	Louis Eschenauer, Bordeaux, France [50cl]	90	450
Recioto "Le Quare"	Gamba, Valpolicella Classico, Italy [50cl]	-	575

Alcohol free

Sauvignon Blanc Zéro	Chavin, Vin De France, France	-	450
Cabernet Sauvignon	Rawsons Retreat, Nuriootpa, Australia	-	450

**Stocked vintages can be provided by our waiters*

Drinks Menu

Draught Beer

Carlsberg Pilsner 0,5l	60,-
Tuborg Classic 0,5l	60,-
Kronenbourg 1664 Blanc 0,5l	70,-
Kingfisher Premium Lager 0,5l	70,-
Brooklyn Stonewall IPA 0,5l	70,-
Jacobsen Brown Ale 0,5l	70,-
Brooklyn SE 0,4% 0,5l	70,-

Soft drinks

Coca Cola, Coca Cola Zero, Lemon, Sprite Zero, Fanta, Tonic, Ginger Beer 0,5l	55,-
Ginger & Lime Lemonade	55,-
Elderflower & Jasmine Lemonade	55,-
Apple Juice	35,-
Mineralized Still/Sparkling Water Pr. person + free refill	25,-
Mango Lassi	50,-

Warm drinks

Café Latte	45,-
Cappuccino	45,-
Americano	35,-
Espresso	30,-
Chai Latté	40,-
Indian Chai	45,-
Tea	40,-
Hot Chocolate	40,-