

STARTERS...

RAJ KACHORI

Popular indian chaat with a crispy fried shell, filled with potatoes, boiled moong dal, yogurt, spices, and chutneys 14.95

PALAK PATTA CHAAT

Crunchy baby spinach with chopped onion, potatoes, topped with yogurt, green and red chutney 16.95

SLIDERS (PANEER/CHICKEN)

Indian style mini burgers, choice of chicken or paneer 18.95

MALAI SOYA KABAB

Marinated overnight with a cream sauce, succulent soya chunks cooked till perfection 17.95

GOLGAPPA

Hollow puri filled with sweet and spicy flavored water, potatoes 12.95

TACOS (FISH/PANEER)

Mexican favourite with an Indian touch, choice of fish or paneer 17.95

VEGETABLE PAKORA

Crispy Indian fritters made with fresh eggplant, yams, green peppers, spinach, and potato, held together with small hint of gram flour batter 14.95

CHEESE AND CHILLI STUFFED MUSHROOMS

Crispy with its rich buttery flavor these mushrooms make the ultimate appy 17.95

PANEER ARANCINI

Crispy fried stuffed balls of paneer with dried fruits and nuts 16.95

SAMOSA PARCELS

Homemade pastry filled with spiced potatoes and peas 14.95

PANEER TIKKA

Marinated in exotic spices, roasted in our clay oven 18.95

PANEER PAKORA

Housemade paneer marinated in ginger and spices, batter fried 17.95

CHILLI PANEER

Onions, bell peppers, traditional chinese spices 19.95

VEG NOODLES

Cooked with mixed vegetables in Indian style 16.95

TANDOORI BROCCOLI

Yogurt marinade, cheese, indian spices, cooked in our clay oven 18.95

ALOO TIKKI CHAAT

Potato tikki, chutneys, sweet dahi, channa topping 14.95

VEG MANCHURIAN

Carrot, cauliflower, soya sauce, bell peppers 17.95

QUESADILLA (PANEER/CHICKEN)

Choice of Paneer Tikka or Chicken Tikka, bell peppers, onions, jalapenos, banana peppers, tortillia chips 16.95

VEG PLATTER

Samosa Parcels, Malai Soya Kabab, Paneer Arancini, Paneer Tikka, Chilli Cheese Stuffed Mushrooms 31.95

MOMOS (PANEER/CHICKEN)

Paneer or chicken dumplings marinated in Indian spices, deep fried till golden brown, house chutney 17.95

CHICKEN WINGS

Deep fried wings, choice of masala, buffalo, manchurian, or bbq 18.95

SHEEKH KABAB

Fresh minced chicken, eggs, aromatic saffron, fresh herbs and spices 18.95

TANDOORI PRAWNS

Jumbo black tiger prawns marinated with spices and cooked in the tandoor 26.95

LETTUCE WRAPS (PANEER/CHICKEN)

Choice of chicken or paneer cooked in our tandoor, chili aioli, fresh crisp lettuce 17.95

TANDOORI FISH TIKKA

Spicy, tangy, succulent fish pieces cooked in clay oven 19.95

MALAI CHICKEN TIKKA

Marinated overnight in yogurt and spices, cooked in the tandoor and tossed in a rich creamy sauce 20.95

TANDOORI LAMB CHOPS (7PCS)

Marinated lamb chops with Indian spices cooked in tandoor 34.95

CHICKEN TIKKA

Marinated with spices, slow cooked in our clay oven 19.95

TANDOORI CHICKEN (5PCS)

Chicken drumsticks marinated in traditional spices 22.95

CHILLI CHICKEN

Onions, bell peppers, traditional chinese spices 19.95

FISH PAKORA

Fish marinated in yogurt, ginger, garlic & batter fried 17.95

CHICKEN PAKORA

Boneless chicken, battered and deep fried, tossed in a spice south indian sauce 17.95

SZECHUAN PRAWNS

Tiger prawns, szechuan sauce, ginger, garlic 26.95

HONEY AND ORANGE CHICKEN

Fresh orange, soya sauce, ginger, garlic, green onions 18.95

DESI STYLE NACHOS (LAMB/CHICKEN)

Tri-coloured chips, sour cream, black beans, jalapeno, banana peppers, olives, bell peppers, green onions, salsa, cheese 18.95

CHILLI FISH

Fresh fish, battered and fried till crispy, tossed in our house made firey yet sweet sauce 19.95

NON VEG PLATTER

Chicken Tikka, Lamb Chops, Fish Pakora, Malai Chikken Tikka, Sheekh Kabab 34.95

VEGETABLE...

DHABA DAL TURKA

Yellow dal cooked in Indian spices 16.95

SOYA BHUNA MASALA

Succulent chunks of soya, smoked, marinated and cooked in a exotic masala curry 16.95

DAL MAKHNI

Lentils cooked with butter, cream, and spices 16.95

ALOO GOBI

Cauliflower and potatoes cooked with onions, tomatoes, and Indian spices 17.95

CHOLE MASALA

Chickpeas cooked in authentic spices 16.95

KARAHI PANEER

Onions, bell peppers, coriander seeds with cream sauce and spices 17.95

SARSON DA SAAG (WHILE QUANTITIES LAST)

Minced mustard leaves with coriander, fresh ginger and spices 17.95

BAIGAN BARTHA (WHILE QUANTITIES LAST)

Mashed eggplant cooked with onions and spices 17.95

MUSHROOM MASALA

Button mushrooms, onions, tomatoes, spices and herbs 17.95

SHAHI PANEER

House made paneer cooked slowly in a rich and creamy sauce 17.95

SHAHI MALAI KOFTA

Mixed vegetables and grated cheese balls with raisins cooked lightly in a mild butter sauce 18.95

MIX VEGETABLES

Seasonal vegetables cooked with spices with a cream sauce 16.95

RARA PANEER MASALA

Cooked with house made paneer, green peas, onion, tomato, and spices 17.95

METHI MALAI PANEER

House made paneer cooked in a cashew cream sauce 17.95

BHINDI MASALA

Okra sauteed to perfection with onion, tomato, ginger and garlic 17.95

PALAK PANEER

Spinach and house made paneer cooked with spices 17.95

MATAR PANEER

Green peas and house made paneer in a tangy onion, tomato, and tuemeric yellow curry 17.95

PASTA

Tomato sauce, mushrooms, olives, garlice bread 16.95

CHICKEN...

BUTTER CHICKEN

Tandoori chicken, cooked in garlic, ginger and tomato cream

BONELESS 18.95 WITH BONE 21.95

DHABA CHICKEN CURRY

Boneless chicken cooked in exotic spices 19.95

CHICKEN KORMA

Boneless chicken cooked in a creamy gravy sauce 19.95

CORNISH MURG MUSALLAM (WHILE QUANTITIES LAST)

Murg musallam is a mughlai dish originating from the indian subcontinent. It consists of a whole chicken marinated in ginger-garlic paste, stuffed with mince chicken. Served with a rich butter sauce and biryani rice 28.95

METHI MURG

Tender pieces of chicken tossed in fenugreek and masala 19.95

CHICKEN TIKKA MASALA

Chicken tikka simmered in a rich onion and tomato gravy with peppers and onions 19.95

KARAHI CHICKEN

Boneless chicken sauteed with onions and bell peppers in a special sauce made with indian spices 19.95

CHICKEN VINDALOO

Boneless chicken cooked with toasted cinnamon, mustard seeds, and cloves 19.95

CREAM CHICKEN

Boneless chicken slowly cooked in a creamy gravy 19.95

GOAT...

GOAT CURRY

Fresh goat cooked on the bone, with tomatoes, garlic, ginger, with masala in a curry sauce 21.95

KERALA GOAT

Fresh goat on the bone, tomato onion gravy, coconut milk, curry leaves, mustard seeds, cooked until tender 21.95

A unique take on Indian cuisine and experience, our Chefs prides on locally sourced fresh produces. It's in this spirit of hospitality that Dhaliwal's Lounge offers a dining experience unlike any other

LAMB...

LAMB CURRY

Meltingly soft lamb, slowly cooked in a highly spiced, rich sauce of tomatoes and onions 21.95

LAMB SAAG

Lamb cooked with toasted cinnamon, mustard seeds, and cloves 21.95

LAMB KORMA

Lamb cooked in a creamy gravy sauce 21.95

KARAHI LAMB

Fresh lamb, cooked with onions, bell peppers, coriander seeds with cream sauce and spices 21.95

SEA...

FISH CURRY

Fresh fish cooked in traditional spices 21.95

KARAHI PRAWNS

Tiger prawns, cooked in onions, bell peppers, coriander seeds with cream sauce and spices 26.95

PRAWN VINDALOO

Tiger prawns in a goan fiery curry 26.95

FISH AND PRAWN CURRY

Fresh fish, prawns coconut milk, tampered with curry leaf and mustard seed 22.95

RICE...

PLAIN RICE

Steamed Basmati rice 5.95

JEERA RICE

Steamed Basmati rice tampered with cumin and ghee 6.95

VEGETABLE BIRYANI

Basmati rice cooked with vegetables, paneer and aromatic spices 18.95

CHICKEN BIRYANI

Basmati rice cooked with boneless chicken, onions, tomatoes, and aromatic spices 19.95

GOAT BIRYANI

Basmati rice cooked with fresh goat on the bone, onions, tomatoes, and aromatic spices 21.95

FRIED RICE

Basmati rice cooked with onions, cabbage, bell peppers and spices 14.95

RAITA

RAITA (PLAIN/BOONDI/MIX)

The ultimate Indian accompaniment made with fresh house made yogurt 5

DAHI

Plain house made yogurt 4

SALADS

GARDEN SALAD 7

GREEK SALAD 7

SIDES

ONIONS AND CHILIES 3

MIXED PICKLE 3

PEANUT SALAD 6

BREADS....

TANDOORI ROTI

Unleavened bread baked in tandoor 3

BUTTER NAAN

Traditional north Indian bread baked in tandoor 3.5

GARLIC NAAN

Naan baked in tandoor with garlic topping 4

MISSI ROTI

Savoury bread, whole wheat and gram flour, spices 4

CHOOR CHOOR PARATHA

Unleavened bread rolled, sprinkled with black pepper and cooked in tandoor 5

BATURA

Deep fried naan bread 4

MAKKI KI ROTI (TILL 4PM)

Roti made with freshly ground corn flour 4

PARATHA (GOBI/ALOO/PANEER/MIX)

Whole wheat bread stuffed with your choice of filling 5.5

KULCHA

Leavened bread stuffed with spiced potatoes, topped with spices 6.5

KEEMA NAAN

Spice minced lamb, stuffed in naan bread served with a side of mutton gravy 11

METHI MASALA NAAN

Naan baked in tandoor with methi, masala and butter 4.5

BREAD BASKET

Garlic naan, tandoori roti, butter naan, choor choor paratha, missi roti 17.50