

STARTERS...

RAJ KACHORI

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

PALAK PATTI CHAAT

Crunchy baby spinach with chopped onion, potatoes, topped with yogurt, green and red chutney **17.95**

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**

SEV PURI

Crispy hollow pastries filled with potatoes, chickpeas, tamarind sauce, yogurt, and spices **14.95**

TACOS (FISH / PANEER / CHICKEN)

Mexican favourite with an Indian touch, chips, salsa **18.95**

CHEESE AND CHILLI STUFFED MUSHROOMS

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

JALAPENO POPPERS

Crispy fried jalapenos stuffed with creamcheese, chiptole sauce, tzatziki **16.95**

CORN COB RIBS

Crispy, sweet corn on the cob in a light hickory-smoked batter **16.95**

PANEER ARANCINI

Crispy fried stuffed balls of paneer with dried fruits and nuts **17.95**

SAMOSAS PARCELS

Homemade pastry filled with spiced potatoes and peas **14.95**

PANEER TIKKA

Marinated in yogurt and spices, roasted in our clay oven **18.95**

PAKORA (VEGETABLE / FISH / PANEER / CHICKEN)

Deep fried Indian fritters packed with flavour **17.95 / 19.95 / 19.95 / 19.95**

CALAMARI

Crispy fried, fire dusted, jalapenos, tzatziki **18.95**

MANCHURIAN (VEGETABLE / CHICKEN / BABY CORN)

Bell peppers, onions, cabbage, carrots cooked in a tangy spicy sauce **18.95**

CHILLI SAUCE (PANEER / GOBI / CHICKEN / BABY CORN / FISH)

Bell peppers, onions, cooked in a tangy yet spicy sauce **18.95**

CRISPY YAM FRIES

Sweet potatoes, chipotle sauce **13.95**

VEG NOODLES

Cooked with mixed vegetables **17.95**

ALOO TIKKI CHAAT

Potato tikki, chutneys, sweet dahi, channa topping **14.95**

ZUCCHINI WEDGES

Crisp, fresh wedges of zucchini in a crispy batter coating **15.95**

QUESADILLA (PANEER / CHICKEN)

Choice of Paneer Tikka or Chicken Tikka, mix cheeses, bell peppers, onions, jalapenos, banana peppers, tortilla chips **16.95**

MOMOS (PANEER / CHICKEN)

Deep fried till golden brown, house chutney **17.95**

CHICKEN WINGS (BUFFALO / HONEY GARLIC / MANCHURIAN / BBQ)

Deep fried wings tossed in your choice of sauce **18.95**

SHEEKH KABAB Fresh minced chicken, eggs, cilantro, 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)

Indian touch, choice of paneer or chicken, bell peppers, tangy yet spicy sauce, fresh 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

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 (6PCS)

Chicken leg and thigh marinated with tandoori spices **25.95**

SZECHUAN PRAWNS

Tiger prawns, szechuan sauce, ginger, garlic **26.95**

DESI STYLE NACHOS (LAMB / CHICKEN / VEG)

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

VEG PLATTER

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

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 **17.95**

DAL MAKHNI

Lentils cooked with butter, cream, and spices **18.95**

ALOO GOBI

Cauliflower and potatoes cooked with onions, tomatoes, and Indian spices **18.95**

CHOLE MASALA

Chickpeas cooked in authentic spices **17.95**

KARAHI PANEER

Onions, bell peppers, coriander seeds with cream sauce and spices **18.95**

SARSON DA SAAG (WHILE QUANTITIES LAST)

Minced mustard leaves with coriander and fresh spinach, garlic, ginger and spices **18.95**

BAIGAN BARTHA (WHILE QUANTITIES LAST)

Mashed eggplant cooked with onions and spices **18.95**

MUSHROOM MASALA

Button mushrooms, onions, tomatoes, spices and herbs **18.95**

SHAHI PANEER

House made paneer cooked slowly in a rich and creamy sauce **18.95**

SHAHI MALAI KOFTA

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

MIX VEGETABLES

Seasonal vegetables and paneer cooked with spices with a cream sauce **18.95**

RARA PANEER MASALA

Cooked with house made paneer, onion, tomato, and spices **18.95**

METHI MALAI PANEER

Fresh paneer, fenugreek cream sauce, green peas, masala **18.95**

BHINDI MASALA

Okra sauteed to perfection with onion and tomato gravy **18.95**

PALAK PANEER

Spinach and house made paneer cooked with spices **18.95**

MATAR PANEER

Green peas and house made paneer in a tangy onion, tomato, and turmeric yellow curry **18.95**

This menu is offered to assist you with your dietary needs and concerns, but you must be aware that cross-contamination can occur. Please inform your server of any severe allergies.

18% gratuity charge applies to parties of 6 or more

CHICKEN....

BUTTER CHICKEN

Tandoori chicken tikka, cooked in garlic, ginger and tomato cream sauce **19.95**

DHABA CHICKEN CURRY

Boneless chicken cooked in special blend of spices **19.95**

MADRAS CHICKEN CURRY

Tender pieces of chicken tossed in onions, garlic, tomatoes, turmeric, cumin, and red chili powder **19.95**

CHICKEN KORMA

Boneless chicken cooked in a creamy gravy sauce **19.95**

GOAT + LAMB....

GOAT CURRY

Fresh goat cooked on the bone, with tomatoes, garlic, ginger, with masala in a curry sauce **22.95**

GOAT CHETTINAD KULAMBU

Fresh goat on the bone, slow cooked with an assortment of spices and herbs **22.95**

SEAFOOD....

FISH CURRY

Fresh fish cooked in traditional spices **21.95**

COCONUT PRAWN CURRY

Prawns cooked with coconut cream and onion gravy **26.95**

PASTA....

PENNE WITH BUTTER SAUCE

Creamy butter sauce, garlic and ginger, parmesan cheese, garlic bread **18.95**

PENNE WITH CREAM SAUCE

Creamy garlic sauce, parmesan cheese, garlic bread **18.95**

CHEESE TORTELINNI WITH CREAM SAUCE

Creamy garlic sauce, parmesan cheese, garlic bread **18.95**

RAITA (PLAIN / BOONDI / MIX)

The ultimate Indian accompaniment made with fresh house made yogurt **6**

DHAI

Plain house made yogurt **5**

GARDEN SALAD **8**

GREEK SALAD **7**

ONIONS AND CHILIES **3**

MIXED PICKLE **3**

PEANUT SALAD **6**

PAPAD (3PCS) **4**

MASALA PAPAD (2PCS) **9**

BREADS....

TANDOORI ROTI

Unleavened bread baked in tandoor **4**

BUTTER NAAN

Traditional north Indian bread baked in tandoor **4**

GARLIC NAAN

Naan baked in tandoor with garlic topping **5**

MISSI ROTI

Savoury bread, whole wheat and gram flour, spices **5**

LACHA PARATHA

Unleavened bread rolled, sprinkled with black pepper and cooked in tandoor **6**

BATURA

Deep fried naan bread **4**

CHICKEN TIKKA MASALA

Chicken tikka simmered in a rich onion and tomato gravy with peppers and onions **20.95**

KARAHI CHICKEN

Boneless chicken sauteed with onions and bell peppers in a special sauce made with indian spices **20.95**

CREAM CHICKEN

Boneless chicken slowly cooked in a creamy gravy **22.95**

METHI MURG

Tender pieces of chicken tossed in fenugreek and masala **19.95**

LAMB CURRY

Meltingly soft lamb, slowly cooked in a highly spiced, rich sauce of tomatoes and onions **22.95**

KEEMA CURRY MASALA

Minced lamb cooked with onions and spices **22.95**

KARAHI LAMB

Fresh lamb, cooked with onions, bell peppers, coriander seeds with cream sauce and spices **22.95**

FISH AND PRAWN CURRY

Fresh fish, prawns, coconut milk, tampered with fresh 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, egg **19.95**

GOAT BIRYANI

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

FRIED RICE

Basmati rice cooked with onions, cabbage, bell peppers and spices **12.95**

A UNIQUE TAKE ON INDIAN CUISINE AND EXPERIENCE. OUR CHEF PRIDES ON LOCALLY SOURCED FRESH PRODUCES. IT'S IN THIS SPIRIT OF HOSPITALITY THAT DHALIWAL'S LOUNGE OFFERS A DINING EXPERIENCE UNLIKE ANY OTHER

MAKKI KI ROTI

Roti made with freshly ground corn flour **6**

PARATHA (ALOO / GOBI / PANEER)

Whole wheat bread, stuffed with potato, cauliflower or paneer **8**

KULCHA

Leavened bread stuffed with spiced potatoes, topped with spices **8**

KEEMA NAAN

Spice minced lamb, stuffed in naan bread served with a side of mutton gravy **12**

BREAD BASKET

Garlic naan, tandoori roti, butter naan, lacha paratha, missi roti **19.95**

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