

Dhaba Cuisine of India

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Appetizers

Combination Plate <i>Samosas (2), pakoras, and handwa; served with tamarind chutney and mint-cilantro chutney</i>	8.00
Hummus and Naan <i>Served with tabouli</i>	8.00
Samosas <i>Spiced turnovers with potato, peas and carrots; served with tamarind chutney</i>	5.00
Pakoras <i>Savory potato fritters in a garbanzo batter; served with mint-cilantro chutney</i>	5.00
Handwa <i>Spiced cornbread with shredded zucchini, carrots and sesame seeds; served with mint-cilantro chutney</i>	5.00
Bombay Corn On The Cob <i>Corn roasted over an open flame, spiced with lemon and chili</i>	5.00
Sev Aloo Puri <i>Savory potatoes on flour crisps sprinkled with garbanzo noodles and tamarind chutney</i>	5.00
Pappads <i>Baked Indian lentil wafers prepared on an open flame</i>	2.00

Salads

Kachumbar <i>Refreshing traditional salad of diced cucumber, tomato, onion and cilantro</i>	4.50
Green Salad <i>Organic baby greens with mango-balsamic vinaigrette</i>	6.50
Tikka Chicken <i>Tandoori chicken, organic greens with mango-balsamic vinaigrette</i>	10.00
Tandoori Salmon <i>Tandoori salmon, organic greens with mango-balsamic vinaigrette</i> ..	10.00
Tandoori Shrimp <i>Tandoori shrimp, organic greens with mango-balsamic vinaigrette</i> ..	11.00

Combination Dinners

Includes Entree, Brown or Basmati Rice, Kachumbar, Channa Masala, and Chappati (Naan Instead of Chappati for \$1)

Vegetarian Dinner <i>choice of vegetable entree</i>	11.50
Choice of Chicken Entree	13.50
Choice of Lamb Entree	15.50
Choice of Seafood Entree	15.50

Vegetable Entrees

Half \$5.50 / Full \$9.50

Gobi Aloo <i>Cauliflower and potato with ginger and cumin seeds</i>	
Baingan Bhurta <i>Broiled eggplant sautéed with onion, tomato and ginger</i>	
Mixed Vegetables <i>Eggplant, yams, carrots, potatoes with sunflower seeds and cilantro</i> ..	
Paneer Saag <i>Paneer (Farmer's Cheese) in a pureed spinach-garlic curry</i>	
Paneer Mattar <i>Paneer (Farmer's Cheese) in an onion and tomato curry</i>	
Tofu Saag <i>Tofu in a pureed spinach-garlic curry</i>	
Tofu Mattar <i>Tofu in an onion and tomato curry</i>	
Aloo Saag <i>Potatoes in a pureed spinach-garlic curry</i>	
Aloo Mattar <i>Potatoes and peas in an onion and tomato curry</i>	
Channa Masala <i>Garbanzo beans in an onion and tomato curry with ginger</i>	
Vegetable Korma <i>Cauliflower, carrots, zucchini and peas in a cashew nut cream curry</i> ..	

Chicken Entrees \$11.50

Chicken Tikka <i>Tandoori chicken marinated in yogurt, ginger and garlic</i>	
Tikka Masala <i>Chicken tikka in a tomato-onion curry with garam masala</i>	
Masala Chicken <i>Chicken prepared in a tomato-onion curry with garam masala</i>	
Chicken Korma <i>Chicken in a cashew nut cream curry</i>	
Vindaloo Chicken <i>Hot and spicy! Chicken marinated in a tamarind-vinegar sauce</i>	
Chicken Biryani <i>Lightly spiced chicken with basmati rice pilaf and toasted almonds</i>	

Lamb Entrees \$13.50

Masala Lamb <i>Lamb in a tomato-onion curry with garam masala</i>	
Saag Lamb <i>Mild lamb curry in fresh pureed spinach-garlic sauce</i>	
Lamb Korma <i>Lamb in a mild cashew nut cream curry</i>	

Vindaloo Lamb <i>Hot and Spicy! Lamb marinated in a tamarind-vinegar sauce</i>	
Lamb Biryani <i>Lightly spiced lamb with basmati rice pilaf and toasted almonds</i>	

Seafood Entrees \$13.50

Tandoori Salmon <i>Salmon marinated in yogurt, ginger and garlic; broiled</i>	
Masala Salmon <i>Salmon in a tomato-onion curry with garam masala</i>	
Tandoori Shrimp <i>Shrimp marinated in yogurt, ginger and garlic; broiled</i>	
Masala Shrimp <i>Shrimp in a tomato-onion curry with garam masala</i>	

Sides

Dal <i>lentil or green mung bean soup with onions and tomato</i>	4.50
Basmati Rice <i>steamed aromatic rice from India</i>	3.00
Brown Rice <i>steamed long grain brown rice</i>	3.00
Vegetable Biryani <i>basmati rice, assorted vegetables and toasted almonds</i>	6.00
Naan <i>plain, garlic, or onion naan</i>	3.00
Chappati <i>whole wheat unleavened bread (2)</i>	2.00
Raita <i>yougrt with mint, diced cucumber & carrot</i>	sm 3.50 lg 5.00
Hummus <i>garbanzo beans, sesame tahini and garlic</i>	5.00
Chutneys <i>Mint-cilantro chutney. Sweet and sour tamarind chutney. Sweet and sour mango chutney. Hot mango, lemon and chili</i>	2.00

Desserts

Kheer <i>Whole rice pudding with almonds and saffron</i>	3.50
Mango Ice Cream <i>A Dhaba specialty -- homemade mango ice cream</i>	4.50

Drinks

Masala Chai <i>A pot of spiced black tea with low fat milk</i>	5.00
Lassi <i>Refreshing yogurt drink with cardamom</i>	3.75
Mango Lassi <i>Refreshing yogurt drink with mango</i>	3.75
Mango Milk <i>A cooling tropical fruit milkshake</i>	3.75
Lemonade <i>Fresh and homemade</i>	2.75
Lime Soda <i>Fresh lime and club soda</i>	2.75
Sodas <i>Coke, Diet Coke or 7-Up</i>	2.75
Iced Tea <i>Iced tea with fresh mint and lemon</i>	2.75
Teas <i>Peppermint, Chamomile or English Breakfast</i>	2.75
Spring Water <i>Arrowhead mountain spring water</i>	sm 2.75 lg 4.75
Sparkling Water <i>Perrier</i>	sm 3.50 LG 5.50

Beer / Wine

Beers From India

Taj Mahal (22 Oz)	8.50
Himalayan (22 Oz)	8.50
King Fisher	4.50

Other Beers \$4.50

Samuel Adams	
Heineken	
Amstel Lite	

Wine

Glass \$5.75 / Bottle \$20.00

Chardonnay	
Pinot Grigio	
Cabernet	
Merlot	



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