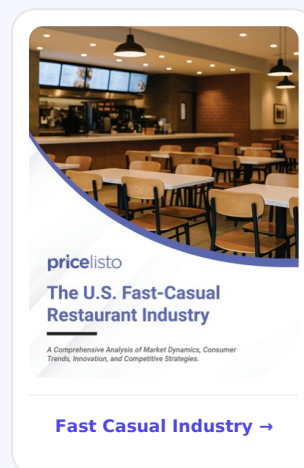




Punjabi Dhaba

Menu Prices — September 16, 2026

Restaurant & Food Industry Reports



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Starters

ITEM	PRICE
Samosa (2 pcs) Crispy turnovers stuffed with potatoes and English peas with toasted coriander seed. Includes two pcs.	\$7.00
Bengali Prawns Prawns marinated in chickpea batter with poppy seeds and lightly fried.	\$14.50
Meat Samosa (2 pcs) Crispy turnover stuffed with ground lamb and English peas with toasted coriander seed. Includes two pcs.	\$10.50
Veggie Pakora Mixed vegetable fritters in a chickpea batter and deep-fried.	\$7.00
Bombay Wings Chicken wings marinated in Indian herbs and spices with lemon juice, white pepper, and sea salt, then fire-roasted in th...	\$14.50
Aloo Tikki Fresh mashed potato patties mixed in herbs and spices, deep-fried.	\$7.00
Paneer Tikka Kabob Homemade farmer's cheese fire-roasted in the clay oven.	\$15.50
Paneer Pakora Homemade Indian farmer's cheese, fried in seasoned chickpea batter.	\$10.00
Vegetable Combination Platter A delightful sample.	\$12.00
Fish Pakora Fresh strips of fish in chickpea batter and deep-fried.	\$12.00
Chicken Pakora Tenderloins of chicken breast seasoned with chat masala in a chickpea batter and deep-fried.	\$10.50
Chilli Chicken Spicy chicken dish with a kick of chilli.	\$15.50
Chilli Paneer (Indian Cheese) Indian cheese in a spicy chilli sauce.	\$14.50

Soups

ITEM	PRICE
Dahl Soup Yellow lentil soup with turmeric powder and roasted cumin seed.	\$6.00
Prawn Dahl Soup Dahl soup with prawn.	\$9.00
Chicken Dahl Soup Dahl soup with chicken.	\$7.00

Chicken Dishes

ITEM	PRICE
Butter Chicken (Chicken Dishes) Cubes of chicken dark meat marinated in spices and cooked in a clay oven, then combined in a smooth tomato cream sauce.	\$12.40
Chicken Tikka Masala (Chicken Dishes) Cubes of chicken breast marinated in spices and cooked in a clay oven, then combined in a smooth tomato cream sauce.	\$12.40
Classic Chicken Curry (Chicken Dishes) Boneless chicken cut in bite-size pcs with fresh garlic, ginger, and tomatoes in an onion-based sauce.	\$12.40

ITEM	PRICE
Chicken Vindaloo A spicy and tangy chicken dish with onions, tomatoes, and chili powder.	\$15.50
Chicken Korma Boneless chicken in a nutty curry sauce with golden raisins and finished with light cream.	\$15.50
Chicken Jalfrezi Chicken sauteed with green, yellow and red peppers, combined with red onion, ginger, garlic, and tomatoes.	\$15.50
Karahi Chicken Chicken sauteed with onions and bell peppers in a special sauce.	\$15.50
Kashmiri Murgh Free-range chicken cooked in curry flavor with ginger, garlic, and saffron.	\$15.50
Chicken Saag Boneless chicken cooked with fresh spinach in herbs and spices.	\$15.50
Chicken Achari Chicken curry roasted with fennel, mustard, and fenugreek seeds in a delicate sauce.	\$15.50
Chili Chicken Deep-fried marinated chicken sautéed with onions and bell peppers in special chili sauce.	\$16.50

Lamb Curries

ITEM	PRICE
Goat Curry Special (Lamb Curries) Chef's specialty in the Punjabi Dhaba.	\$13.60
Lamb Vindaloo A spicy and tangy lamb dish with onions, tomatoes, and chili powder.	\$17.00
Classic Lamb Curry Lamb cut in bite-size pcs with fresh garlic, ginger, and tomatoes in an onion-based sauce.	\$17.00
Lamb Karahi Lamb sauteed with onions and bell peppers in a special sauce.	\$17.00
Lamb Korma Lamb in a nutty curry sauce with golden raisins and finished with light cream.	\$17.00
Lamb Tikka Masala Cubes of lamb breast marinated in spices and cooked in a clay oven, then combined in a smooth tomato cream sauce.	\$17.00
Lamb Achari Lamb curry roasted with fennel, mustard, and fenugreek seeds in a delicate sauce.	\$17.00
Lamb Saag Lamb cooked with fresh spinach in herbs and spices.	\$17.00
Lamb Jalfrezi (Lamb Curries) Lamb sauteed with green, yellow and red peppers, combined with red onion, ginger, garlic, and tomatoes.	\$13.60

Basmati Rice Dishes

ITEM	PRICE
Chicken Biryani (Basmati Rice Dishes) Chicken mixed with nuts and raisins in basmati rice and saffron.	\$12.80
Vegetable Biryani The assortment of garden fresh vegetables mixed with nuts and raisins in basmati rice and saffron.	\$14.50
Rice Pulao Superior basmati rice cooked with onions, cardamom, cloves, cinnamon, cumin seed, and finished with English green peas.	\$9.50

ITEM	PRICE
Prawn Biryani Prawns mixed with nuts and raisins in basmati rice and saffron.	\$18.75
Lamb Biryani Lamb mixed with nuts and raisins in basmati rice and saffron.	\$18.50
Goat Biryani Basmati rice cooked with goat pieces with mixed vegetables & spices	\$18.99
Extra Basmati Rice Fluffy and aromatic long-grain rice.	\$3.99

Fresh Vegetable Dishes

ITEM	PRICE
Shahi Paneer (Fresh Vegetable Dishes) Cubes of homemade cheese cooked in a creamy tomato sauce.	\$11.60
Aloo Gobi Fresh cauliflower and potatoes cooked with cumin and turmeric.	\$13.50
Chana Masala (Fresh Vegetable Dishes) Chickpeas cooked with onion, chopped tomatoes, and traditional spices.	\$12.50
Saag Paneer Spinach cooked with homemade cubes of cheese finished with tomatoes and fenugreek.	\$14.50
Baigan Bartha Clay oven-smoked eggplant cooked with fresh garlic, ginger, onions, and tomatoes.	\$13.50
Bhindi Masala Okra cooked with onion, chopped tomatoes, and traditional spices.	\$13.50
Mixed Vegetable Masala Fresh garden vegetables cooked with herbs and spices and combined in a smooth tomato cream sauce with fenugreek.	\$13.50
Dahl Makhani Yellow chana dahl cooked in spices with cream and butter.	\$13.50
Malai Kofta Fresh vegetable dumplings in a nutty curry sauce.	\$13.95
Navratan Korma Cubes of farmer's cheese and mixed vegetables in a nutty curry sauce with golden raisins and finished with light cream.	\$14.50
Mutter Paneer English peas with cubes of farmer's cheese in a light ginger and onion sauce.	\$14.50
Dahl Curry Yellow chana dahl cooked with garlic, ginger, onions, and traditional spices.	\$12.50
Vegetable Jalfrezi Fresh garden vegetables cooked with green, yellow, and red peppers combined with red onion, ginger, garlic, and tomatoes...	\$13.50
Paneer Tikka Masala Tender paneer in a rich, creamy tomato sauce.	\$14.50

Accompaniments

ITEM	PRICE
Raita Yogurt with slivered cucumber, cilantro, black pepper, and roasted cumin seed.	\$5.50
Mixed Pickle Achar Mixture of pickled chili, carrots, mango, lemons indian style	\$2.50

ITEM	PRICE
Plain Dahi Homemade yogurt	\$3.50
Mango Chutney Mixed pickle.	\$2.50
Tandoori Dishes	
ITEM	PRICE
Tandoori Chicken (6 pcs) (Tandoori Dishes) Six pcs of chicken marinated in lemon juice, onion, herbs, and spices baked in clay oven.	\$12.00
Tandoori Fish Fresh fish marinated in lemon juice, onion, herbs, and spices, baked in clay oven.	\$19.95
Chicken Tikka Kabob Skewered pcs of boneless breast marinated in special spices, cooked in a clay oven.	\$16.00
Tandoori Prawn Fresh prawns marinated in lemon juice, onion, herbs, and spices, baked in clay oven.	\$19.95
Tandoori Mixed Grill (Tandoori Dishes) Combination of all the tandoori items.	\$26.50
Seekh Kabob Ground lamb seasoned with onions and crushed coriander seed, skewered, and fire-roasted.	\$17.95
Seafood Dishes	
ITEM	PRICE
Prawn Tikka Masala Prawns marinated in spices and cooked in the clay oven, then combined in a smooth tomato cream sauce. All dishes served...	\$18.00
Goa Fish Curry South Indian style fish curry in coconut milk. All dishes served with superior basmati rice.	\$17.50
Prawn Jalfrezi Prawns sauteed with peppers combined with onion, ginger, garlic, and tomatoes. All dishes served with superior basmati r...	\$17.50
Fish Methi Fresh fish cooked with garlic and ginger in fenugreek. All dishes served with superior basmati rice.	\$17.50
Prawn Saag Prawns cooked with fresh spinach in herbs and spices. All dishes served with superior basmati rice.	\$17.50
Clay Oven	
ITEM	PRICE
Garlic Naan (Clay Oven) Leavened garlic bread dusted with fresh cilantro and herbs. Baked Indian bread patted with extra virgin olive oil.	\$2.80
Naan Leavened bread freshly baked in a clay oven. Baked Indian bread patted with extra virgin olive oil.	\$3.00
Tandoori Roti Whole wheat bread baked in a clay oven. Baked Indian bread patted with extra virgin olive oil.	\$3.00
Cheese Naan Indian bread stuffed with cheese and mango powder. Baked Indian bread patted with extra virgin olive oil.	\$5.00
Punjabi Gobi Paratha Grated cauliflower, garam masala, cilantro, and curry seasoning. Baked Indian bread patted with extra virgin olive oil.	\$5.50

ITEM	PRICE
Keema Naan Naan stuffed with seasoned fresh ground lamb. Baked Indian bread patted with extra virgin olive oil.	\$6.00
Aloo Paratha Whole wheat bread stuffed with potatoes, peas, herbs and spices. Baked Indian bread patted with extra virgin olive oil.	\$5.50
Onion Kulcha Indian bread stuffed with onion, cumin seed and chat masala. Baked Indian bread patted with extra virgin olive oil.	\$4.00
Chicken Naan Naan stuffed with seasoned diced chicken and cilantro. Baked Indian bread patted with extra virgin olive oil.	\$5.00
Bread Basket Create your own choice of three pcs of bread. Baked Indian bread patted with extra virgin olive oil.	\$8.50
Kabuli Naan Leavened bread stuffed with cherries, raisins, coconut and fennel. Baked Indian bread patted with extra virgin olive oil...	\$4.50

Desserts

ITEM	PRICE
Kheer Basmati rice pudding cooked in milk, cashews and golden raisins.	\$4.50
Pistachio Ice Cream Three scoops.	\$4.50
Mango Ice Cream Three scoops.	\$4.50
Gulab Jamun Milk and cheese finished with rose honey syrup.	\$5.00
Kulfi Milk Based ice cream on stick with different flavors Malai, Pistachio, Mango, Chocolate, Coconut, Kesar(saffron)- Kaju(c...	\$4.50

Other Specials

ITEM	PRICE
Tandoori Mixed Grill (Other Specials) Combination of all the tandoori of our Punjabi Dhaba.	\$21.20
Chana Masala Chickpeas cooked with onion, chopped tomatoes, and traditional spices.	\$12.50
Goat Curry Goat curry is the chef's specialty in our Punjabi dhaba.	\$17.00

Salads

ITEM	PRICE
Indian Cucumber Tomato Salad Made with cilantro, crushed black pepper, lemon, and rock salt dressed on a bed of lettuce.	\$7.25
Tandoori Chicken Salad Fresh salad topped with sliced chicken tikka kabob with homemade mango vinaigrette.	\$13.00
Fresh Garden Salad Fresh green garden salad with lettuce and with homemade mango vinaigrette.	\$8.75
Desi Salad Traditional Indian-inspired mix of fresh vegetables and spices.	\$5.50

Beverages

ITEM	PRICE
Sodas Pepsi, Coke, diet Pepsi, diet coke, dr pepper, mountain dew, seven-up, and sierra mist.	\$3.00
Mango Lassi Churned yogurt with fresh mango.	\$4.00
Speciality Sodas Fanta, thumbs up, lime, or lemon soda.	\$4.00
Cold Chai Indian tea with cardamom, cinnamon, and fresh ginger steeped in milk.	\$2.50
Mango Shake Blended and sweet mango milkshake.	\$4.00
Hot Chai Indian tea with cardamom, cinnamon, and fresh ginger steeped in milk.	\$2.50
Salted Lassi Churned yogurt with rose water.	\$4.00
Mango Sherbet Refreshing mango drink infused with rose syrup and finished with a touch of milk.	\$4.00
Sweet Lassi A refreshing yogurt-based drink with a sweet twist.	\$4.00

Save on Select Items

ITEM	PRICE
Butter Chicken Cubes of chicken dark meat marinated in spices and cooked in a clay oven, then combined in a smooth tomato cream sauce.	\$12.40
Shahi Paneer Cubes of homemade cheese cooked in a creamy tomato sauce.	\$11.60
Chicken Biryani Chicken mixed with nuts and raisins in basmati rice and saffron.	\$12.80
Garlic Naan Leavened garlic bread dusted with fresh cilantro and herbs. Baked Indian bread patted with extra virgin olive oil.	\$2.80
Tandoori Chicken (6 pcs) Six pcs of chicken marinated in lemon juice, onion, herbs, and spices baked in clay oven.	\$12.00
Classic Chicken Curry Boneless chicken cut in bite-size pcs with fresh garlic, ginger, and tomatoes in an onion-based sauce.	\$12.40
Lamb Jalfrezi Lamb sauteed with green, yellow and red peppers, combined with red onion, ginger, garlic, and tomatoes.	\$13.60
Chicken Tikka Masala Cubes of chicken breast marinated in spices and cooked in a clay oven, then combined in a smooth tomato cream sauce.	\$12.40
Tandoori Mixed Grill Combination of all the tandoori of our Punjabi Dhaba.	\$21.20
Goat Curry Special Chef's specialty in the Punjabi Dhaba.	\$13.60