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Punjabi Dhaba

Menu Prices — October 25, 2026

Punjabi Dhaba menu with prices in United States, updated March 2025: 114 items across 15 categories, prices from $2.50 to $26.50.

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Punjabi Dhaba Menu with Prices (United States)

Punjabi Dhaba menu with prices in United States, updated March 2025: 114 items across 15 categories, prices from $2.50 to $26.50. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/punjabi-dhaba

Menu categories: Starters · Soups · Chicken Dishes · Lamb Curries · Basmati Rice Dishes · Fresh Vegetable Dishes · Accompaniments · Tandoori Dishes · Seafood Dishes · Clay Oven · Desserts · Other Specials · Salads · Beverages · Save on Select Items

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**
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**
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**

ITEM	PRICE
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**
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) **$2.80**
Leavened garlic bread dusted with fresh cilantro and herbs. Baked Indian bread patted with extra virgin olive oil.

Naan **$3.00**
Leavened bread freshly baked in a clay oven. Baked Indian bread patted with extra virgin olive oil.

Tandoori Roti **$3.00**
Whole wheat bread baked in a clay oven. Baked Indian bread patted with extra virgin olive oil.

Cheese Naan **$5.00**
Indian bread stuffed with cheese and mango powder. Baked Indian bread patted with extra virgin olive oil.

Punjabi Gobi Paratha **$5.50**
Grated cauliflower, garam masala, cilantro, and curry seasoning. Baked Indian bread patted with extra virgin olive oil.

Keema Naan **$6.00**
Naan stuffed with seasoned fresh ground lamb. Baked Indian bread patted with extra virgin olive oil.

Aloo Paratha **$5.50**
Whole wheat bread stuffed with potatoes, peas, herbs and spices. Baked Indian bread patted with extra virgin olive oil.

Onion Kulcha **$4.00**
Indian bread stuffed with onion, cumin seed and chat masala. Baked Indian bread patted with extra virgin olive oil.

Chicken Naan **$5.00**
Naan stuffed with seasoned diced chicken and cilantro. Baked Indian bread patted with extra virgin olive oil.

Bread Basket **$8.50**
Create your own choice of three pcs of bread. Baked Indian bread patted with extra virgin olive oil.

Kabuli Naan **$4.50**
Leavened bread stuffed with cherries, raisins, coconut and fennel. Baked Indian bread patted with extra virgin olive oil...

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 — $7.25
Made with cilantro, crushed black pepper, lemon, and rock salt dressed on a bed of lettuce.

Tandoori Chicken Salad — $13.00
Fresh salad topped with sliced chicken tikka kabob with homemade mango vinaigrette.

Fresh Garden Salad — $8.75
Fresh green garden salad with lettuce and with homemade mango vinaigrette.

Desi Salad — $5.50
Traditional Indian-inspired mix of fresh vegetables and spices.

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

ITEM	PRICE
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**