



सोशल ढाबा में आपका स्वागत है

WELCOME TO
SOCIAL DHABA **ढाबा**



**YOUR JOURNEY
OF AUTHENTIC INDIAN FOOD
STARTS HERE**

SOCIAL DHABA ਫਾਟਕ

THE CONCEPT

DHABA is a Punjabi phrase used to describe an Indian street food stall, serving authentic flavoured Indian food.

Our search for the authentic, led to a gathering of the North's most cherished recipes. Each vibrant dish spotlights the uniqueness and theatre of Indian street cooking, from the drama of smoke, to the richness of slow cooking, to the energetic pounding of spices by hand.

THE IMPORTANCE OF COPPER IN OUR DHABA

For thousands of years, the people of the Indian subcontinent have understood the benefits of drinking from copper vessels. According to Ayurveda principles, water stored in a copper vessel positively charges the water, giving it the ability to balance all the three doshas (faults) in your body:

Vata - which governs the flow and motion in the body

Kapha - which governs sinus congestion, poor circulation and sluggish digestion

Pitta - which governs metabolism and transformation in the body

SOCIAL DHABA दुआ

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Post Code

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पहला स्वाद

Small Plates - Non-Vegetarian



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साझा स्वाद

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मध्याह्न-भोजन

Lunch Set Menu

(Tuesday to Friday, 12pm - 2:30pm)

पहला स्वाद- Small Plates

Choose 1

- Murgh Malai Tikka (G)
Chicken 65 🌶️
- Lamb Chops(G)
- Jeera Fish (G)
- Palak Patta Chaat
- Dhaba Special Mogo (V)(G) 🌶️
- Chilli Paneer 🌶️
- Veg Manchurian(V) 🌶️

साझा स्वाद Main Course

Choose 1

- Murgh Makhanwala (G)
- Methi Murgh (G)
- Lamb Rogan Josh (G)
- Dhaba Fish Masala (G)
- Shahi Paneer (G)
- Amritsari Aloo Chole (V)(G)
- Methi Corn Masala (G)
- Makhanwali Dal (G)

मीठा Desserts

Choose 1

- Malai Kulfi
- Gajar Ka Halwa
- Rasmalai

2 course menu £18.95

2 course menu with a glass of house white wine or red wine (175ml) **£22.00**

3 course menu £21.95

3 course menu with a glass of house white wine or red wine (175ml) **£25.00**

Choose any one menu. Comes served with rice and a naan

Lunch set menu available for maximum group of 6 guests

SOCIAL DHABA



There is a 10% discretionary service charge added to the bill.
Please make your server aware of any food allergies. Most of our items contain dairy
While we exercise utmost care in handling allergens, we cannot guarantee an entirely
allergen-free environment due to potential cross-contamination.

Traces of allergens may still be present in our dishes

*V (vegan), *G (gluten free) *🌶️ (extra spicy)



मध्याह्न नाश्ता Brunch Menu (Tuesday to Friday, 12pm - 2:30pm)

Masala Omelette (G) 15.95

Beaten eggs, onion, tomato, coriander, ginger and seasonings

Served with masala beans, chips, masala tea and chutneys

Anda Bhurji (G) 15.95

Dry scrambled eggs with tomato, onion, coriander, green chilli and seasonings

Served with plain paratha and masala tea

Parathas 12.95

Any two served with raita, mixed pickle, chutney and masala tea

Gobi Paratha

Whole wheat flatbread stuffed with a spiced grated cauliflower filling

Keema Paratha

Whole wheat flatbread stuffed with a spiced minced lamb filling

Aloo Paratha

Whole wheat flatbread stuffed with a spiced mash potato filling

Plain Paratha

Whole wheat plain flat bread

Dhaba Rolls 12.95

Any one served with chips and chutneys

Paneer Tikka Roll

Diced cottage cheese with Indian spices and salad rolled in a sheet of thin white bread

Chicken Tikka Roll

Cubes of chicken tikka with Indian spices and salad rolled in a sheet of thin white bread

Seekh Kebab Roll

Gilafi seek kebab with Indian spices and salad rolled in a sheet of thin white bread

Chicken Salad with SM Roti 13.95

Chicken tikka on bed of greens, served with whole wheat bread with seasonings

Saag And Makai Roti 12.95

Puree of mustard leaves cooked in lightly spiced masala served with corn flour bread

Sides 5.95

Masala Chips 🌶️

Masala Broccoli 🌶️

Mixed Salad (V) (G)

Thali थाली - Full Meal Plate

(Tuesday to Friday, 12pm - 2:30pm Thali menu available for maximum group of 6 guests)

Vegetarian Thali £16.95

Basil Paneer Tikka

• Amritsari Aloo Chole • Dal Tadka

Roasted Papad • Raita • Salad

Steam Rice • Plain Naan • Rasmalai

Non Vegetarian Thali £18.95

Chicken Tikka • Handi Chicken

Dal Tadka • Roasted Papad

• Raita • Salad

Steam Rice • Plain Naan • Rasmalai

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पहला स्वाद
Small Plates – Chaat/Vegetarian

Dhaba Chakna (Bar snack) (V) 5.95

Mix of fried lentils with chopped onion, tomato, green chillies, chat masala, lemon, coriander and fried peanuts

Aloo Bhajia (V) 9.25

Seasonal mildly spiced potato pakoras

Onion Bhajia (V) 9.25

Homemade mildly spiced onion pakoras

Masala Special Mogo (V) (G) 10.00

Our famous cassava chips in a special chilli and garlic paste

Hara Bhara Kebab (V) 10.25

Fried patties of mashed peas, potato and leafy greens

Samosas 10.25

Punjabi samosa & kale and halloumi samosa - crisp and flaky dough cone stuffed with spiced potatoes and pea filling & crisp and flaky dough cone stuffed with kale and halloumi filling

Vegetable Manchurian (V) 10.95

Semi dry vegetable dumplings lightly fried and sautéed with Chinese spices

Kurkure Bhindi (V) 10.50

Crispy fried okra mildly spiced

Chilli Garlic Mushroom (V) 10.50

Mushrooms tossed in spicy chilli garlic sauce

Crispy Corn Salt & Pepper (V) (G) 10.75

Golden sweetcorn lightly battered and sauteed with sea salt and cracked black pepper

Chilli Paneer 11.75

Homemade Indo Chinese fusion cottage cheese with spices and bell peppers

Crispy Broccoli Salt & Pepper (V) (G) 11.75

Crispy battered broccoli tossed with sea salt and cracked black pepper

Basil Paneer Tikka (G) 12.50

Cottage cheese cooked in a tandoor with a touch of basil

Soya Achaari Tikka 12.95

Pickled soya cooked in a tandoor

Vegan Chicken Chilli (Mock Chicken) (V) 13.75

Plant based meat, Homemade Indo Chinese fusion soya with spices and bell peppers

चाट - Chaat Station

Burrata Chaat 13.95

Whole burrata served on the bed of Indian mix chat consist of caramelised onions, raw tomatoes, boiled potatoes, sundried tomatoes, lotus stem, green chutney, tamarind chutney, pesto sauce, olive oil

Dahi Puri 9.50

Crispy dough with lightly spiced chickpeas and potatoes, with tamarind chutney and sweet yogurt

Aloo Papri Chaat 9.50

A mixture of spiced potatoes and chickpeas with crispy fried wafers served with chutneys

Golgappa 8.95

Crispy dough with lightly spiced chickpeas and potatoes, flavored water and chutneys

Bhel Puri 9.95

Sweet and tangy mix of crispy puffed rice sev, onion and tomato served with chutneys

Palak Patta Chaat 10.00

Fried crispy spinach leaves on a bed of potatoes and chickpeas with yogurt and sweet chutneys

Avocado and Potato Chaat (V) 9.95

Our special avocado and potato chaat with a twist

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पहला स्वाद
Small Plates – Non Vegetarian

Gilafi Seekh Kebab (G) 12.25

Minced lamb kebabs flavoured with ginger, garlic and Social Dhaba spices with bell peppers

Dhaba Chicken 65 🌶️ 12.25

Chicken cooked in our famous home ground spices

Murgh Tikka Tiranga (G) 12.25

Three styles of chicken tikka to tantalize your taste buds (malai tikka/hariyali tikka/traditional chicken tikka)

Chicken Lollipop 🌶️ 12.75

Chicken wings marinated and cooked in Indo Chinese fusion spices

Tandoori Chicken Wings (G) 11.95

Chicken wings marinated in traditional spices

Jeera Fish (G) 13.25

A traditional tandoori fish flavoured with cumin and spices

Coriander Fish 13.75

Deep fried chunks of fish marinated in coriander and spinach sauce with spices

Lasooni Tangdi (G) 14.25

Chicken marinated traditionally in garlic, spices, cumin and cooked in tandoor

Lamb Salt & Pepper (G) 14.75

Boneless lamb tossed with spicy chilli and peppers

Charcoal Lamb Chops (G) 15.95

Dhaba style lamb chops marinated with ginger, garlic, and Social Dhaba spices

Garlic Prawns (G) 16.95

Prawns tossed with spicy chilli, bell peppers and garlic sauce

Chicken Chaap (G) 16.95

Tender tandoori chicken marinated with Indian spices, mustard oil and served with Dhaba special sauce

Mix Grill Platter (G) 29.95

Tandoori chicken wings, Dhaba chicken tikka, lamb chops, lamb seekh kebab and jeera fish

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साझा स्वाद
Vegetarian Main Course

Amritsari Aloo Chole (V) (G) 11.00

Chickpeas cooked in homemade garam masala

Jeera Aloo (G) 10.95

Cubes of potatoes cooked with cumin, turmeric and spices

Methi Corn Masala (G) 11.50

Fresh sweetcorn and fenugreek cooked in traditional lightly spiced masala gravy Dhaba style

Bhindi Pyaz Wali (V) (G) 11.50

Fresh okra sautéed with onion, diced tomato and north Indian spices

Tadka Wali Dal (V) (G) 12.25

Yellow lentils cooked in Dhaba spices

Baigan Ka Bharta (V) (G) 12.75

Smoked aubergine mashed and cooked with garlic and spices

Punjab Ki Makhanwali Dal (G) 12.75

Traditionally slow cooked black lentils in spices with a dash of cream

Shahi Paneer (G) 13.45

Cottage cheese cooked in Indian spices with tomato sauce, fresh cream and butter

Kadhai Paneer (G) 13.45

Dhaba style cottage cheese cooked with onion and bell peppers coated with spicy tomato sauce, aromatic Social Dhaba spices

Punjabi Kadhi Pakora 13.45

Onion and masala dumplings cooked in gram flour and yoghurt with traditional spices

Hariyali Paneer (G) 13.75

Cottage cheese cooked in traditional garden spinach gravy

Rajasthani Vegetable Kofta 13.75

Dumplings of mix vegetables cooked in cream, thick tomato and onion gravy

Kadhai Vegan Lamb (V) 15.75

Plant based meat cooked with onion and bell peppers coated with spicy tomato sauce and aromatic Social Dhaba spices

Mixed Tawa Vegetables (V) (G) 14.95

Pan fried seasonal vegetables cooked in finger licking homemade spices served on a tawa

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साझा स्वाद
Non Vegetarian Main Course

Anda curry (G) 13.95

Whole eggs cooked in a rich tomato, onion gravy with fenugreek and traditional spices

Murgh Lababdaar (G) 14.50

Chicken tikka cooked in a rich tomato and onion gravy with traditional spices

Murgh Makhanwala (G) 14.50

Chicken tikka cooked in a cream and tomato gravy with traditional spices

Methi Murgh (G) 14.50

Chicken cooked in a creamy fresh fenugreek gravy

Matke wala Chicken (G) (On the bone) 19.95

Matka (clay pot) flavourful chicken on the bone cooked in Social Dhaba spices

Kadhai Murgh (G) 14.50

Boneless chicken breast cubes cooked in fresh ground kadhai masala, peppers and onion

Dhaba Fish Masala (G) 14.95

Grilled fish cooked in a thick masala gravy

Tawa Chicken Masala (G) 15.50

Chicken cooked in thick masala and served on a tawa

Safed Gosht (G) 15.50

Boneless lamb cubes cooked in a rich onion and yoghurt gravy traditionally known as korma

Hariyali Gosht (G) 15.50

Boneless lamb pieces cooked in homemade spinach gravy

Keema Mattar (G) 15.50

Mince lamb cooked with green peas and spices accompanied with a baby naan

Lamb Roganjosh (G) 15.95

Tender lamb cooked in mildly spiced tomato and onion gravy.
A Kashmiri delicacy

Lamb Matke wala (G) (On the bone) 21.95

Matka (clay pot) lamb on the bone cooked in Social Dhaba spices and kasoori methi (sun dried fenugreek leaves)

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चावल / बरियानी Rice / Biryani

Vegetable 12.75
Jackfruit 15.95
Chicken 15.95
Charcoal Chicken Tikka 16.50
Lamb 16.95
Served with raita (G)
Plain Steamed Rice (V) (G) 6.00
Jeera Rice (G) 6.45
Plain Pulao Rice (G) 7.75
Mushroom Rice (G) 8.50
Vegetable Pulao (G) 9.75

ताजी रोटियाँ Fresh Breads

Plain Tandoori Roti 4.20
Plain Naan 4.20
Butter Tandoori Roti 4.45
Butter Naan 4.45
Garlic Naan 4.75
Chilli Garlic 4.85
Lachcha Paratha 4.95
Cheese Naan 5.25
Cheese Garlic Naan 5.50
Peshwari Naan 6.25
Dhaba Special Kulcha 6.50
SM Roti 6.50
Onion, ajwain, chilli and coriander
Missi Roti 6.25
Ginger, green chilli, anardana, ajwain, onion and coriander
Keema Naan 6.75
Dhaba Bada Naan (family naan to share) 8.45
Bread Ki Tokri 17.95
Assortment of naan, paratha and roti

साथ में Accompaniments

Plain Yoghurt (G) 3.95
Raita (G) 5.20
Potato Fries (V) (G) 6.50
Punjabi Salad (V) (G) 7.95
Diced cucumber, tomato, onion, carrot, radish, chilli, lemon, lettuce and pomegranate
Green Salad (V) (G) 6.50
Slices of onion, tomato, cucumber, carrot, radish, chilli and lemon
Fried Papadam Basket 6.25
Roasted Papadam Basket 7.25
Assorted Papadam Basket 6.95
Masala For Papadam (V) (G) 2.95

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मीठा Desserts

Gulab Jamun with Ice Cream 7.75

Hot gulab jamun served with vanilla ice cream

Rasmalai 7.75

A traditional dessert from Bengal. A creamy dumpling in a milk syrup

Gajar Ka Halwa 7.75

Grated carrot cooked in milk. Served warm

Choice of Kulfi 7.75

Malai / Paan / Mango

Ice Creams (G) (Two Scoops) 7.75

Vanilla or strawberry

Chocolate Samosa 8.50

Switching up a classic Indian snack into an exciting dessert.
Served with vanilla ice cream

Chocolate Truffle Cake (V) (G) 8.50

Chocolate ganache dusted with cocoa

Mango Cheesecake 8.75

A tropical cheesecake with mix berries

बाद में Afters

Tea

English Breakfast Tea 4.25

Green Tea 4.25

Fresh Mint Tea 3.95

Desi Masala Tea (Only for lunch time) 5.45

Coffee

Americano 4.75

Cappuccino 4.95

Espresso (Single/ Double) 3.75 / 4.95

Latte 4.95

Coffee with Alcohol Jameson/ Baileys/ Kahlua/ Dark Rum 9.95

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More About Dhabas

Dhabas began as a roadside stand, to provide truck drivers with some much-needed sustenance and rest. The vast network of roads which connect India and form its economic backdrop, provide an ideal opportunity for families to set up and satisfy the hunger of workers and residents alike.

Originally, these shacks were simple mud structures built to cook a small number of dishes with a wooden board across them to serve customers. The dishes traditionally were wholesome and full of flavour and often served with chai (tea) or lassi (yogurt drink).

Like civilisations have evolved over time along the banks of the rivers, Dhabas have mushroomed along the bustling highways and backstreets of the subcontinent and developed as a different way of eating and meeting people. More recently, Dhabas have influenced food trends worldwide and added a new dimension to the socio-economic status and culture of our society.

There were times when Dhabas were run by single families with a few assistants on the roadside albeit a small shed. Dhabas are extremely popular for truck drivers and travellers, they are now the eateries of choice rather than the modern style restaurants.

These small family owned Dhabas have evolved over time. The popularity of Dhabas is a testament to the importance of flavour with a traditional touch. They now exist, not just to serve people during their working day but can be found in large cultural parks and banquet halls, allowing an abundance of flavours and styles to create mouth watering food to be eaten in a social environment.

We at Social Dhaba have brought this concept to you in a more contemporary fashion, keeping the evocative smells, flavours, buzz and hum of street food, set within a chic yet with the ambience of a modern western atmosphere. We hope you feel at home with us and enjoy our take on Dhaba life.

