

PUNJABI DHABA

FOR TAKEOUT: CALL: 530-291-1910

SCRUMPTIOUS STARTERS

- Channa Bhathura 7.95**
Garbanzo beans cooked in a Punjabi curry, served with deep-fried Indian flatbread
- Aloo Puri 7.95**
Punjabi deep-fried bread made by mixing boiled potatoes with flour and spices
- Samosa Chaat 5.95**
A base of chopped up samosas (savory fried pastries filled with spicy potatoes and peas), and topped with chutney, yogurt, and thin fried potato bits
- Channa Papdi Chaat 5.95**
A base of crispy chips, buried under fluffy boiled potatoes, tender chickpeas, cool yogurt, bright mint chutney, sweet-and-sour tamarind chutney, and crunchy sev (fried chickpea noodles)
- Mixed Vegetable Pakora 5.95**
Fritters made with mixed vegetables dipped in a gram (chickpea) flour batter and deep-fried
- Gol Gappe (Pani Puri) 3.95**
6 crispy fried dough balls stuffed with potatoes, onions, chickpeas, and coriander chutney, drenched in spicy mint flavored water

TANDOOR

- Full Chicken Murg Masala 18.95**
Full bone-in chicken, marinated in 16 spices and yogurt, cooked in a tandoor
- Tandoori Chicken Tikka Masala 13.95**
6 pieces of boneless chicken thigh, marinated in 16 spices, yogurt, lemon, mint, and cooked in a tandoor
- Tandoori Paneer Tikka 12.95**
6 pieces of paneer (Indian cheese) marinated in 16 spices, yogurt, lemon, mint, and cooked in a tandoor
- Tandoori Chicken Drumstick & Thighs 12.95**
6 piece assortment of chicken drumstick and thighs, marinated in 16 spices, yogurt, lemon, mint, and cooked in a tandoor

NAAN AND ROTIS

- Aloo Kulcha 3.95**
Leavened maida flat bread made with stuffed with spicy potatoes, served with mixed pickles and homemade plain yogurt
- Cauliflower Kulcha 3.95**
Leavened maida flat bread stuffed with grated spicy cauliflower, served with mixed pickles and homemade plain yogurt
- Paneer Kulcha 3.95**
Leavened maida flat bread stuffed with grated spicy paneer, served with mixed pickles and homemade plain yogurt
- Bhatura Plain 3.95**
Deep-fried Indian flatbread
- Maki Di Roti 3.95**
Flatbread made with corn cooked on a griddle with oil
- Garlic Naan 3.95**
Leavened bread topped with minced garlic and cooked in a tandoor oven
- Plain Naan 2.95**
Leavened bread cooked in a tandoor oven
- Tandoori Roti 2.95**
Round Indian whole wheat flatbread, cooked in a tandoor oven
- Tava Roti 1.95**
Round Indian whole wheat flatbread, cooked on a griddle

MOUThWATERING DESSERTS

- Ras Malai 3.95**
Cottage cheese dumplings soaked in sweet milk, flavored with cardamom and saffron, garnished with pistachios and almonds
- Gulab Jamun 3.95**
Soft, melt-in-your-mouth fried dumplings made of reduced milk and soaked in rose-flavored sugar syrup and cardamom powder
- Gajrella 3.95**
Sweet grated carrot and mixed nut pudding
- Rice Kheer 3.95**
Sweet rice and mixed nut pudding
- Vanilla Ice Cream 3.95**
Plain scoop of vanilla ice cream

DELECTABLE MEAT DISHES

- SUB FOR PANEER, LAMB +\$1 OR GOAT +\$2**
SERVED WITH NAAN AND RICE
SPICE LEVEL: MILD, MEDIUM, OR HOT
- Chicken Karahi 14.95**
Cubed pieces of chicken, onions, and bell peppers cooked in a thick curry of onion, garlic, ginger, tomato and Punjabi spices
- Chicken Tikka Masala**
Cubed pieces of roasted, marinated chicken in a spiced curry
- Chicken Curry 14.95**
Boneless chicken cooked in curry sauce
- Chicken Saag 14.95**
Cubed pieces of boneless chicken with pureed mustard greens and spinach, sautéed with ginger and garlic
- Chicken Vindaloo 14.95**
Boneless chicken and potatoes cooked in curry sauce and fragrant spices (Generally, very spicy)
- Chicken Rogan Josh 14.95**
Bone-in chicken cooked in onion, ginger, tomato, cumin, coriander, fenugreek, black pepper, and white pepper
- Chicken Makhni- Butter Chicken 14.95**
Marinated boneless chicken cooked in creamy butter curry with Punjabi spices
- Chicken Coconut Curry 14.95**
Marinated boneless chicken cooked in creamy coconut-infused curry with Punjabi spices

BIRYANI

- Vegetable Biryani 11.95**
Vegetable medley prepared with 14 special spices, topped with cashews and cilantro, served over long-grain Basmati rice
- Chicken Biryani 12.95**
Tender marinated chicken prepared with 16 special spices, topped with cashews and cilantro, served over long-grain Basmati rice
- Lamb Biryani 13.95**
Tender marinated boneless lamb prepared with 16 special spices, topped with cashews and cilantro, served over long-grain Basmati rice

VEGETARIAN DISHES

- SERVED WITH NAAN AND RICE**
SPICE LEVEL: MILD, MEDIUM, OR HOT
- Palak Paneer 12.95**
Thick puree of spinach and chunks of paneer cooked in Punjabi spices, sautéed in garlic, ginger, onion, and tomato
- Matar Paneer 12.95**
Green peas and chunks of paneer cooked in a Punjabi-style curry of onion, garlic, tomato, and spices
- Malai Kofta 12.95**
Potato dumplings stuffed with spicy paneer and vegetables, cooked in a homemade creamy curry sauces and tomatoes
- Saag Tadka 12.95**
Mustard, spinach, broccoli, brussels sprouts, and cabbage cooked in Punjabi species over slow heat for hours
- Mixed Vegetable Korma 12.95**
Mixed vegetables cooked in curry sauce
- Roasted Eggplant Masala- Bengan Bhartha 12.95**
Fresh flame-roasted eggplant cooked in Punjabi spices with peas, onions, garlic, ginger, and tomatoes
- Aloo Gobi Masala 12.95**
Fresh cauliflower florets and potatoes cooked in Punjabi curry
- Channa Masala 12.95**
Garbanzo beans cooked in a Punjabi curry with onions, garlic, ginger, tomato, and 18 fragrant spices
- Bhindi Masala 12.95**
Fresh okra cooked with onions and Punjabi spices
- Daal Tadka 12.95**
Split lentils cooked in Punjabi spices and sautéed with onion, garlic, ginger, chunks of tomato, and topped with a special blend of spices
- Daal Makhni 12.95**
Black lentils cooked in Punjabi spices over simmering heat for hours to bring the special flavor of home to your plate. Sautéed with onion, ginger, garlic, tomato, and creamy butter

REFRESHING DRINKS

- Mango Lassi 3.75**
Mango smoothie made with yogurt
- Salty Punjabi Lassi 3.75**
Sweet and salty smoothie made with yogurt
- Punjabi Masala Chai 3.75**
Rigorously boiled chai tea with milk, ginger and cardamom
- Soft Drinks 2.75**

PUNJABI DHABA

FOR TAKEOUT CALL (530) 291-1910

SCRUMPTIOUS STARTERS

- Channa Bhathura \$7.95
- Aloo Puri \$7.95
- Samosa Chaat \$5.95
- Channa Papdi Chaat \$5.95
- Mixed Vegetable Pakora \$5.95

DELECTABLE MEAT DISHES

SUB FOR PANEER, LAMB +\$1 OR GOAT +\$2
SERVED WITH NAAN AND RICE

- Chicken Karahi \$14.95
- Chicken Tikka Masala \$14.95
- Chicken Curry \$14.95
- Chicken Saag \$14.95
- Chicken Vindaloo \$14.95
- Chicken Rogan Josh \$14.95
- Chicken Makhni- Butter Chicken \$14.95
- Chicken Coconut Curry \$14.95

VEGETARIAN DISHES

SERVED WITH NAAN AND RICE

- Palak Paneer \$12.95
- Matar Paneer \$12.95
- Malai Kofta \$12.95
- Saag Tadka \$12.95
- Mixed Vegetable Korma \$12.95
- Roasted Eggplant Masala- Bengan Bhartha \$12.95
- Aloo Gobi Masala \$12.95
- Channa Masala \$12.95
- Bhindi Masala \$12.95
- Daal Tadka \$12.95
- Daal Makhni \$12.95

TANDOOR

- Full Chicken Murg Masala \$18.95
- Tandoori Chicken Tikka Masala \$13.95
- Tandoori Paneer Tikka \$12.95
- Tandoori Chicken Drumstick & Thighs- 6 pieces \$12.95

BIRYANI

- Vegetable Biryani \$11.95
- Chicken Biryani \$12.95
- Lamb Biryani \$13.95

NAAN AND ROTIS

- Aloo Kulcha \$3.95
- Cauliflower Kulcha \$3.95
- Paneer Kulcha \$3.95
- Bhatura Plain or Puri Plain \$3.95
- Garlic Naan \$2.95
- Plain Naan \$1.95
- Tandoori Roti \$1.95
- Tava Roti \$1.00

MOUThWATERING DESSERTS

- Ras Malai \$3.95
- Gulab Jamun \$3.95
- Gajrella \$3.95
- Rice Kheer \$3.95
- Vanilla Ice Cream \$3.95

REFRESHING DRINKS

- Mango Lassi \$3.75
- Salty Punjabi Lassi \$3.75
- Cardamom Chai Tea with Milk \$3.75
- Soft Drinks \$3.75