

RESTAURANT WEEK AT DHAMAKA | 3-COURSES \$60

REQUIRES FULL TABLE PARTICIPATION

*EXCLUDES SATURDAY & SUNDAY

CHOOSE ONE

TANGRI KEBAB | CHICKEN LEG, AMUL CHEESE, SAFFRON (GF)

PANEER TIKKA | HOUSE MADE PANEER, AJWAIN, YOGURT (V, GF)

SHAMI KEBAB | LAMB MINCE, GREEN CHILI, MINT

CHANA CHHENA TIKKI | GREEN GARBANZO, HOUSE CHHENA, TOMATO CHUTNEY (V)

CHOOSE ONE

DHUNGAR GOSHT | SMOKED GOAT, MATHANIA CHILI, GARLIC (GF)

MURGH HARI MIRCH KORMA | CHICKEN, GREEN CHILI, BROWN ONION (GF)

PANEER METHI | PANEER, FENUGREEK, TOMATO (V)

TAWA BHINDI | OKRA, ONION, CUMIN SEEDS (V, GF)

***SERVED WITH BASMATI RICE + PARATHA**

CHOOSE ONE

APRICOT DELIGHT | DRIED APRICOTS, VANILLA SPONGE, FRESH CREAM

PAAN KULFI | ROSE JAM, SAFFRON, FENNEL (GF)

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
20% GRATUITY WILL BE ADDED FOR 5 OR MORE GUESTS.