



Grab a Tharra at the Modern Dhaba by The Claridges

Dhaba by Claridges does not just have a bar, but a complete *'theka'* that boasts of signature cocktails and speciality *tharras*, which come in actual 'Pauva' bottles! Also, you may witness the waiters breaking into a flash dance when a song hits the floor.

Located in Delhi, DLF Place, Saket, Aurangzeb Road, and Gurgaon; DLF Cyber Hub, Dhaba weaves a magic of highway eatery ambience with its décor, food and cocktails. Speaking about the USP of the Dhaba Vineet Kochar, Head of Operations, said, "We have concocted the signature cocktails which are named after famous country liquors, *Somras*, *Gulabo*, *Narangi*, Santari and alikes. All these cocktails have been created considering the local palate."

It caters to the young crowd who do

not frequent five-star hotels and prefer to hang out at more casual places that serve great food. According to Kochar, Dhaba is different from other restaurants and bars dotting the city as besides the classic cocktails, Dhaba offers a wide range of signature cocktails as well as mocktails. "Besides, the serving style is also different. We serve our signature cocktails in the 'pauva' bottle," he said.

Eat till your tummy surrender

The menu is crafted diligently keeping the theme of the restaurant in the mind.



You can expect all the dishes which are served at highway eateries. Besides, the utensils used to serve the food add to the ambience of Dhaba. The menu is divided into three parts; Tawa, Tandoor and Patila, and includes typical rustic dishes like Kanastari Baingan (Baingan ka Bharta served in a copper canister), Dhaba Chilli Chicken, Balti Meat and Amritasari Tawa Chaap. The restaurant also serves Indian street food like Vada Pao, Keema Pao, Pao Bhaji and Bun Omelette between 3:30pm and 7pm, complete with cutting chai, for

those looking for a mid meal snack.

Décor

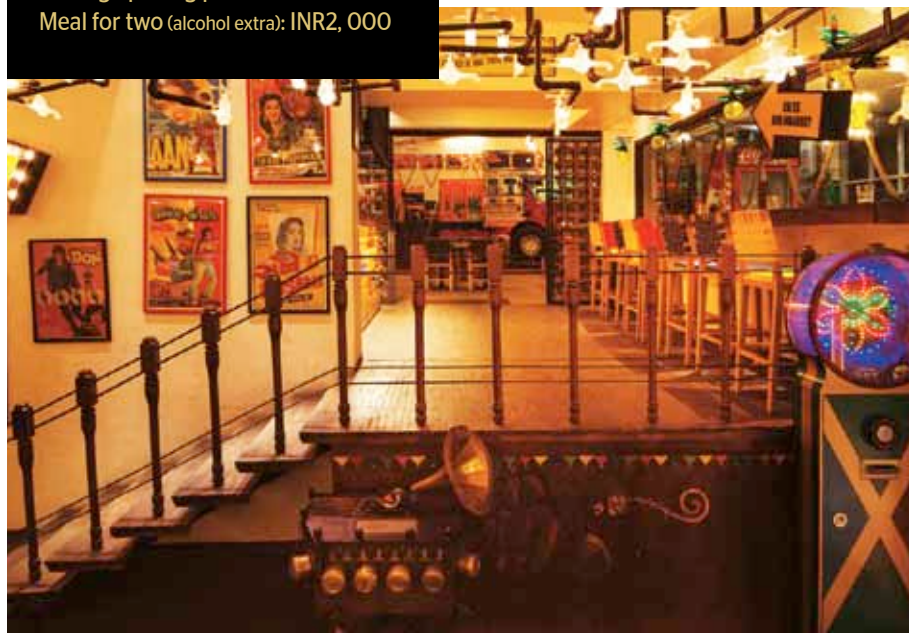
Twenty nine years after establishing the iconic Dhaba inside the hotel, The Claridges brought this unique dining experience outside the hotel premises, presenting the quintessential Dhaba in a lighter and more fun ambiance. Nalka chandeliers, nimbu-mirchi lights, vintage Bollywood posters, rustic interiors, truck art elements and an actual truck indeed make the Dhaba look like a typical highway eatery. Besides, rustic wooden tables and chairs, natural flooring, thatched ceiling and traditional pickle containers also add to the overall feel of Dhaba.

Beverage

When you enter Dhaba do not ask or look for bar, but head toward 'Theka'. "Just like Dhaba which is integral part of Indian Highways besides being generic name used by all travelers such as truck drivers, families, frequent travelers, Theka is also seen on highways quite often. So we named it 'Theka' to go with the theme of Dhaba," said Kochar. The modern Theka is well stocked with IMFL and imported liquors. There is an array of drinks to



Average Footfall: 150pax/ day
Busy Hours: 8:30 to 11:00pm
Reservation Policy: Weekdays lunch-till 1pm and dinner till 8:30pm
Weekends- No Confirm Reservation.
Timing: 12 Noon to 11pm.
Average pricing per drink: INR250
Meal for two (alcohol extra): INR2, 000



opt from like Narangi, Santari, Basanti, Toofan, Gulabo, and even Dhaba by The Claridges' own version of the bloody mary, Laal Pari. Also, for teetotalers there is no dearth of options. One can choose from Ganne ka sa Ras, Junglee Cooler, Jaljeera, Kaala Khatta, to name a few mocktails.

Besides the Theka speciality, liquor menu includes wines (Jacob Creek and Sula, Rum (Bacardi Carta Blanca and Old Monk), Whisky (Jack Daniel, Johnnie Walker Black label, Chivas Regal 12 years, Triple Gold Reserve Black Dog, Teachers), Champagne (Moet Chandon Brut) and Tequila. Theka covers 350 Sq ft. of the area of the Dhaba and is completely equipped with the all modern bar accessories. Also, it houses an actual truck which is used for private dining.

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