

CHAR COAL

TANDOOR GRILL & MIXOLOGY

Welcome to Charcoal Tandoor Grill & Mixology, Bangkok's new Indian restaurant, where centuries-old recipes combined with signature cocktails come alive in a sophisticated, industrial setting.

Discover delicious tandoori kebabs, chargrilled over glowing embers in our copper cladded ovens and also indulge in delicacies from the House of the Royal Moghuls, a rare combination. Most importantly, our food is best when shared; celebration dishes in particular are perfect for the whole table.

Experience our unique craft cocktail creations, specifically paired with kebab offerings to complement and balance one another perfectly.

Savour our signature kebabs, enjoy our craft cocktails and most of all, make the most of your fun dining experience.

CHICKEN

FROM THE TANDOOR

All our Tandoori dishes are perfect for two or more – enjoy passing them around the table.

MURGH MALAI KABAB 400

Juicy chunks of boneless chicken marinated in cream cheese, yoghurt, malt vinegar, green chili and whole coriander (5 pieces)

KASTOORI KABAB 400

Succulent pieces of boneless chicken marinated in ginger, garlic and black pepper, grilled in a coat of gram flour and egg (5 pieces)

CHICKEN SHEEKH KABAB 380

Chicken minced with ginger, green chillies, coriander, cumin & freshly ground Indian spices (3 pieces)

MURGH ANGAAR 400

Boneless chicken chunks spiced with chilly flakes, ginger, garlic, bayleaf, mace and onion juice (5 pieces)

MURGH TANDOORI (H) 350 (F) 650

Half/whole chicken marinated in yoghurt, vinegar, ginger, garlic, lemon juice, yellow chillies, turmeric powder and garam masala

MURGH KHURCHAN 490

Shredded batons from a freshly grilled tandoori chicken, in a mélange of spices, capsicum, tomatoes and onions

CELEBRATION FOODS

Celebrations Foods are best enjoyed with others & perfect for sharing with a table of four or more.

MURGH KHUSHK PURDAH 750

Whole chicken (deboned) spiced with a star anise scented marinade and finished under a blanket of shortcrust pastry (6 pieces)

MURGH YAKHNI BIRYANI (H) 500 (F) 900

Succulent spring chicken and aromatic Basmati pilao rice, sealed and slow cooked in its own dish (5/10 pieces)

PAIR IT WITH

CHARCOAL MOJITO

FESTIVAL OF COLORS

PAN-NIHILATION

FRESH SQUEEZED IPA
(BEER)

MYSTIC TEA POT

NEW DELHI DUTY FREE

SIALKOT'S GUN
POWDER

KAGUA BLANC (BEER)



LAMB & MUTTON

FROM THE TANDOOR

All our Tandoori dishes are perfect for two or more – enjoy passing them around the table.

BARRAH KABAB	445
Mutton (on the bone) marinated with red chili, cumin, malt vinegar, papaya and robust spices (5 pieces)	
LAMB SHEEKH KABAB	390
Mutton minced with ginger, green chilies, coriander, royal cumin and freshly ground Indian spices (3 pieces)	
ANGHAAR PASLIA (NZ LAMB CHOPS)	850
New Zealand lamb chops marinated overnight in red chili, cumin, malt vinegar, ginger and garlic (4 pieces)	

FROM THE HOUSE OF THE ROYAL MUGHALS

Our homage to the dynasty of the mighty Mughal kings with but a few dishes from their legacy.

KAKOORI	550
Finely minced mutton (softened with kidney fat) spiced with cloves and cinnamon and roasted with a drizzle of saffron (4 pieces)	
GALAUTI	550
A soft mutton patty, exotically spiced and finely minced (4 pieces)	

CELEBRATION FOODS

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SIKANDAR KI RAAN	(H) 900 (F) 1,500
Whole leg of spring mutton, braised with malt vinegar, cinnamon, black cumin and red chili paste, finished in the tandoor	
DUM KI RAAN	1,500
Whole leg of spring mutton marinade over night and stuffed with onions, pickled garlic and cheese	
GOSHT DUM BIRYANI	(H) 550 (F) 950
Mutton marinated in nutmeg flower & natural botanical oils in aromatic Basmati pilao rice, sealed & slow cooked in its own dish (5/10 pieces)	

PAIR IT WITH

1947: INDEPENDENCE

HORN OK PLEASE

BOLLYWOOD
PASSIONFRUIT COCK-
TAIL

FRESH SQUEEZED IPA
(BEER)

DARK RUM INDIAN OLD
FASHIONED

B&B BANGALORE CO.
LTD

HEELCH O' HOPS
DOUBLE IPA
(BEER)

MYSTIC TEA POT

NEW DELHI DUTY FREE

SIALKOT'S GUN
POWDER

KAGUA BLANC (BEER)



SEAFOOD

FROM THE TANDOOR

All our Tandoori dishes are perfect for two or more - enjoy passing them around the table.

CHARCOAL SCALLOPS 750
Grilled scallops on Indian spiced potato mash with dry mango and coriander root sauce (4 pieces)

TANDOORI JHINGA 850
Fresh jumbo prawns marinated in yoghurt, red chili, turmeric and garam masala

TANDOORI LOBSTER 1,250
Fresh whole Maine lobster marinated in yoghurt, mildly spiced and tenderly grilled

TANDOORI FISH TIKKA 500
Juicy chunks of sea bass marinated in yoghurt, mustard, cheese, green chillies and whole coriander (4 pieces)

FROM THE HOUSE OF THE ROYAL MUGHALS

Our homage to the dynasty of the mighty Mughal kings with but a few dishes from their legacy.

FISH HARI CHUTNEY 380
A large fillet of dory marinated in fresh mint and slow grilled wrapped in banana leaf

CELEBRATION FOODS

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JHINGA DUM BIRYANI (H) 450 (F) 850
Fresh Indian ocean prawns and aromatic Basmati pilao rice, sealed and slow cooked in its own dish

PAIR IT WITH

HIBISCUS COCKTAIL

NEW DELHI DUTY FREE

MUFFETY MAI

KAGUA BLANC (BEER)

NEW DELHI DUTY FREE

MUFFETY MAI

KAGUA BLANC (BEER)

HIBISCUS COCKTAIL

NEW DELHI DUTY FREE



VEGETARIAN

FROM THE TANDOOR

We respect our vegetarians & have a designated tandoor exclusively for our veggie kebabs.

PANEER TIKKA Fresh cottage cheese marinated in cream, gram flour, mild spices and yellow chilies (4 pieces)	330
VEG SHEEKH KEBAB Veggies minced with green chilies, coriander, royal cumin and freshly ground Indian spices (3 pieces)	290
BHARWAN TANDOORI ALOO Potatoes filled with garam masala, cashew nuts and corriander (3 pieces)	290
TANDOORI MALAI BROCCOLI Fresh broccoli marinated in yogurt, cream cheese, lemon juice & green chillies (5 pieces)	330
TARKARI BHOONI Fresh veggies and cottage cheese seasoned with yellow chilies, garam masala, black cumin and malt vinegar	290
TANDOORI SIMLA MIRCH Capsicum stuffed with beans, carrots, cabbage, cauliflower, cashew nuts and sultanas, spiced with cumin (3 pieces)	290
PANEER KHURCHAN Batons of cottage cheese exotically spiced and tossed with capsicum, tomatoes and onions	390
DAL CHARCOAL Whole urad lentils, tomatoes, ginger and garlic, slow cooked overnight on the tandoor	250
YELLOW DAL Yellow lentils cooked with onion, garlic, cumin, coriander and ginger	190
MIXED RAITA Home-made yoghurt, topped with finely chopped onions, tomatoes and cucumber	125

PAIR IT WITH

MAHARAJA MAI TAI

MUFFETY MAI

LIME + MINT + SODA

FRESH SQUEEZED IPA
(BEER)



VEGETARIAN

FROM THE HOUSE OF THE ROYAL MUGHALS

Our homage to the dynasty of the mighty Mughal kings with but a few dishes from their legacy.

SUBZ KI GALAVAT	300
Minced patty of spinach, chana dal & cottage cheese, slow cooked and served with sprinkles of fenugreek (3 pieces)	
DUM KE BHOOLEY	330
Paneer rolls filled with fresh veggies, seasoned with black cumin and a creamy saffron batter, seared on the griddle (3 pieces)	
CHARCOAL BADIN JAAN	330
Marinated & shallow fried slices of aubergine topped with tomato concasse and garlic spiced yoghurt, finished on the dum (3 pieces)	
RAJMA KI GALAUTI	330
Crushed red Kidney beans spiced with cardamom and garam masala, seared on griddle (3 pieces)	

CELEBRATION FOODS

Best enjoyed with others & perfect for sharing with a table of four or more.

SUBZ (VEG) BIRYANI	400
Seasonal veggies and aromatic Basmati pilao rice, sealed & slow cooked in its own dish	
KHUSHKA RICE	175
Steamed long grain Indian Basmati rice cooked in pure ghee	

BREADS

FROM THE TANDOOR

All our Tandoori dishes are perfect for two or more - enjoy passing them around the table.

CHILI CHEESE NAAN	Traditional refined flour bread stuffed with chili & cheese and baked in the tandoor	130
TANDOORI ROTI	a simple & light whole wheat roti	80
RUMALI ROTI	a refined flour & whole wheat mélange	100
TANDOORI PARANTHA	a leavened, whole wheat, indian bread	100
PUDINA PARANTHA	a tandoori parantha drizzled with mint	100
TANDOORI NAAN	traditional Indian soft bread made of flour	100
TURRAH NAAN	a crispy, white flour naan	100
NAAN E BAKUMUCH	whole wheat naan with fennel & poppy seeds	100
DUDIYA VARKI NAAN	a layered, white flour naan - our specialty	120
GARLIC NAAN	this goes without saying - an Indian staple	100
NAAN CHARCOAL	Charcoal specialty - serves an entire table	400

PAIR IT WITH

FESTIVAL OF COLOURS

NEW DELHI DUTY FREE

KAGUA BLANC (BEER)

DAL CHARCOAL



DESSERTS

SAVION KA MUZZAFAR Sweet vermicelli adorned with a silver leaf and raisins	200
SHEDH E JAAM Gulab Jamun: reduced milk dumplings stuffed with pistachio and cardamom, deep-fried and doused in light honey syrup	150
ASAL KA SHAHI TUKDA Crispy bread layered with saffron scented & sweetened milk, garnished with silver leaf, pistachio and almonds	200
PHIRNI Our lightest dessert, made from milk & ground basmati rice, flavoured with cardamom and topped with pistachios and almonds	200
RASMALAI Soft cottage cheese dumplings, poached and immersed in saffron flavoured reduced milk	150
KULFI Homemade Indian ice cream – rich and creamy, topped with chopped almonds and served with rose sweetened vermicelli	200

PAAN

CHARCOAL PAAN A bite sized sweet paan, exclusively put together for our international diners	40
CHARCOAL FLAVORED PAAN Strawberry, Chocolate, Pineapple, Lychee, Mango	80
KOLKATA MEETHA PAAN Avail the most delicious Kolkata Meetha Paan	80
BANARASI MEETHA PAAN Saunf, gulkhand, glazed cherries and elaichi Dana - this Paan gives an amazing mint and sweet flavor to the mouth	80
KOLKATA SAADA PAAN Mostly liked by adults due to its strong flavors, taste and aroma	80
BANARASI SAADA PAAN Fennel seeds, chopped glazed cherries, elaichi dana, gulkand and mixed saunf	80
MEETHA PAAN (SUGAR FREE) Rose petals, sugar free sweet concoction and dryfruits	80

PAIR IT WITH

NIKOBAR ICED CHAI TEA
KOLKATA RICKSHAW FUEL
PAN NIHILATION
SUMMER SOLSTICE CREAM ALE (BEER)

PAIR IT WITH

BEST EATEN ON ITS OWN!

