



# MIXOLOGY

The cocktails list is comprised of a carefully crafted selection of mixed drinks specifically balanced to work with the flavours of the Tandoor and to complement both the Mughlai and Dill dishes. With premium spirits, fresh Thai ingredients, and components flown in directly from India, these cocktails create an original and satisfying drinking experience unique to Charcoal. In addition, a small variety of exclusive virgin mixed beverages are also available.

## FRESH & REFRESH / 300B

These are our fresh-ingredient cocktails; not too strong, they have a touch of sweetness and go down easily.

### NEW DELHI DUTY FREE

Delivered to your gate sealed in a duty free bag: Bacardi Superior with fresh Indian mango, a hefty spice from Indian chili, honey from bees that pollinate the tea, lime from the southern farmers and fresh homemade water-melon soda.

### FESTIVAL OF COLOURS

Bacardi Superior shaken with fresh turmeric, pineapple, lime, and homemade pan syrup, dusted with paprika and finished off with Indian kewra flower water.

### BOLLYWOOD PASSIONFRUIT COCKTAIL

A passionate drink for the star struck: 42 Below vodka with fresh passionfruit and lime, steering off the beaten path with a sweet accompaniment of almond and clove.

### MINT CHUTNEY MOJITO

Bacardi rum, our tangy house-made mint chutney, chopped Indian mango and fresh lime, mixed with crushed ice and soda in an Old Delhi classic copper cup. This recipe takes one of the top selling cocktails in India and supplements the base flavours that made the original so popular with the fresh tastes of Indian cuisine.

### MUFFETY MAI

Inspired by the Hindi version of popular nursery rhyme. A whimsically floral and refreshing combination of Bombay Sapphire gin, fresh cucumber, tarragon, lemon, jasmine, and chat Masala.

## CITRUS PUCKERS / 300B

For those of you who like your drink on the sour side, this selection lowers the sugar level in favour of fresh lemon, lime, and citrus. If your sweet-tooth is craving though, we're happy to pump up the sugar on request.

### HORN OK PLEASE

The ubiquitous message plastered on the rear of many a truck in Delhi and a drink to relax even the Indian trucker's hectic schedule. Crushed betel nut leaves and basil shaken with Bombay Sapphire gin, fresh green mango chutney puree, lime and sugarcane infused with pan.

### B&B BANGALORE CO. LTD

Blueberries and butterfly flower are shaken twice with Bacardi Superior, fresh lime, and egg white and served in a martini glass.

### HIBISCUS COCKTAIL

A tart and floral mix of 42 Below vodka, Grand Marnier, fresh local lime, sweetened hibiscus, Ocean Spray cranberry, orange oil, and a mist of rosewater.

### 1947: INDEPENDENCE

In celebration of India's break from British rule: a double-shaken daisy of Grey Goose infused with historically Indian-traded spices mace and clove, with deep Red Indian pomegranate and fresh lime balanced with our house-made hibiscus syrup and frothed up with a touch of egg.

## STRONG & SPIRIT-DRIVEN / 300B

These cocktails, reminiscent of a classic era when people really wanted to taste the booze in their drink, are made with a double shot and pack a serious punch.

### DARK RUM INDIAN OLD-FASHIONED

Bacardi Black stirred with lemon peel oil and a touch of hibiscus and finished off with our house-made Charcoal bitters of betel nut, turmeric, hibiscus, lemon and vanilla.

### KOLKATA RICKSHAW FUEL

Fuel is an understatement—this drink is designed specifically for espresso drinkers to give you a powerful boost. House-spiced vodka with a double shot of espresso and homemade pan syrup.

### MAHARAJA MAI TAI

A traditional Mai Tai with a double twist. Bacardi Superior with orange liqueur, fresh lime, almond, and the addition of clove and cardamom. Served with a short side of fresh orange and pineapple and sweetened hibiscus.

### CHARCOAL MOJITO

Fresh pressed mint and crushed Thai lime with a double-shot of Bacardi Superior, sugarcane, and a touch of soda, quick-churned with crushed ice and dusted with brown rock sugar.

## FINISHING TOUCH / 300B

Our selection of digestive cocktails are a little on the sweet side and best enjoyed at the end of a meal as a dessert or accompaniment to something sweet.

### NIKOBAR ICED CHAI TEA

Our own spiced chai tea recipe served chilled and accompanied by a selection of spices with Grand Marnier, Captain Morgan Dark rum, and Amaretto; adjusted to your preference.

### SIALKOT GUN POWDER

Hot Ceylon tea, pulled (poured at a distance between two tins) to aerate, with vodka and sweetened milk. Served in a traditional copper cup and administered with cookie crumbs and a small bag of gun powder (a proprietary blend of Indian spices) - stir in to taste.

### MYSTIC TEA POT

Our house-infused recipe of gin with Assam black tea, fresh lemon, passionfruit and honey, shaken and poured with our exclusive Boroski-designed long-spout cocktail shaker. Served in a traditional Mumbai tea pot with an aromatic CO2 steam and Indian tea biscuits.

## EASY-GOING (MOCKTAILS) / 200B

If you're not drinking, but would like to be refreshed nonetheless, try one of our carefully crafted no-alcohol cocktails.

### FRESH JUICES

Served in a glass, chilled in crushed ice inside a copper tin.

### PAN-NIHILATION

Freshly squeezed local tangerine with homemade coconut palm syrup, fresh lime, Indian kewra water, soda and pan.

### LIME + MINT + SODA

In lieu of a mojito: fresh crushed lime and pressed fresh mint with sugarcane, soda, and crushed ice.

### PURE POTENTIAL

Fresh crushed Indian pomegranate with just-juiced fresh pineapple, local lime, and pure honey.

### A TOUCH OF BLUES

A fizzy shaken mix of blueberry and fresh lime with sweetened hibiscus, egg white, soda, and a light spice of black peppercorn.

### BOMBAY BUTTERFLIES

A spiced and colourful layered drink made sweet and sour. Freshly squeezed lime with homemade butterfly flower syrup, crushed mace and cloves, egg, soda and rose water.



# WINE

## BY GLASS

WHITE		RED	
<b>SPAIN</b> Castillo Del Moro - Airen - Sauvignon Blanc	280	<b>SPAIN</b> Castillo Del Moro - Airen - Tempranillo	280
<b>AUSTRALIA</b> RICHLAND - Chardonnay - Riverina, NSW	300	<b>NEW ZEALAND</b> Little Black Stone - Marlborough - Pinot Noir	350
<b>NEW ZEALAND</b> Little Black Stone - Marlborough - Sauvignon Blanc	350	<b>AUSTRALIA</b> Westend Estate - Richland - Cab. Sauvignon - NSW	350
<b>BUBBLES</b>			
<b>ITALY</b> Valdo - Prosecco DOC	350		

## BUBBLES

<b>ITALY</b> Valdo - Prosecco Doc Brut	1,600	<b>FRANCE</b> Champagne Drappier Carte D Or Brut	6,000
<b>ITALY</b> Martini Asti	1,600	<b>FRANCE</b> Champagne Duval Leroy Fleur de Brut Premier Cru	6,500
<b>ITALY</b> Martini Proseco	1,800	<b>FRANCE</b> Moet Champagne	8,500
<b>AUSTRALIA</b> Chandon Brut Sparkling Rose	1,600	<b>FRANCE</b> Veuve Cliquot Ponsardin Champagne	8,500
<b>AUSTRALIA</b> Chandon Brut Sparkling	1,700	<b>FRANCE</b> GH Mumm Champagne	8,500
<b>FRANCE</b> Veuve Moisans Cuvee Extra Brut	1,500	<b>FRANCE</b> Moet Rose Champagne	9,000

## WHITE

<b>ITALY</b> Principesco - Pinot Grigio Venezia Igt	1,200	<b>SPAIN</b> Castillo Del Moro - Airen - Sauvignon Blanc	1,200
<b>AUSTRALIA</b> Paulets - Late Harvest Riesling	1,500	<b>CHILE</b> Terra Mater - Sauv. Blanc - Maipo Valley	1,300
<b>AUSTRALIA</b> Richland - Chardonnay - Riverina, NSW	1,500	<b>SOUTH AFRICA</b> Darling Cellars - Reserve - Arum Fields - Chenin Blanc	1,400
<b>AUSTRALIA</b> Sea Saw - Semillon/Sauv. Blanc - Hunter Valley, NSW	1,500	<b>GERMANY</b> Selbach - Zeltinger Himmelreich Riesling - Mosel	1,800
<b>NEW ZEALAND</b> Little Black Stone - Marlborough - Sauvignon Blanc	1,400	<b>FRANCE</b> William Fevre Petit Chablis AOC	3,500
<b>NEW ZEALAND</b> Brancott Estate Sauvignon Blanc	1,700	<b>FRANCE</b> La Chablisienne - Chablis "La Pierreee"	3,500
<b>NEW ZEALAND</b> Momo - Sauvignon Blanc - Marlborough	3,000	<b>FRANCE</b> Collovray & Terrier - Pouilly Fuisse - Vieilles Vign	4,200
		<b>FRANCE</b> Hugel Gewurztraminer AOC	4,500

## ROSE

<b>FRANCE</b> Chateau Coutinel - Aoc Fronton - Rose	1,400	<b>AUSTRALIA</b> Westend Estate - Richland Pink Moscato Rose	1,200
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## RED

<b>CHILE</b> Terra Mater - Cab. Sauvignon - Maipo Valley	1,300	<b>SPAIN</b> Castillo Del Moro - Tempranillo - Syrah	1,200
<b>AUSTRALIA</b> Westend Estate - Richland - Cab. Sauvignon - NSW	1,400	<b>SPAIN</b> Monasterio De Las Vinas - Gran Reserva	2,000
<b>AUSTRALIA</b> Seppelt The Victorians - Shiraz	1,500	<b>SPAIN</b> Bordon - Rioja Gran Reserva	3,500
<b>AUSTRALIA</b> Katnook - Squire Blend -Cab./Merlot - Coonawarra, SA	2,000	<b>SOUTH AFRICA</b> Darling Cellars - Reserve - Old Blocks - Pinotage	1,400
<b>AUSTRALIA</b> Hope Estate - The Ripper - Shiraz - Western Australia	2,000	<b>NEW ZEALAND</b> Brancott Estate Pinot Noir	1,700
<b>FRANCE</b> Chateau Vieux Lansac - Cotes De Bourg	1,300	<b>NEW ZEALAND</b> Little Black Stone - Pinot Noir	1,700
<b>FRANCE</b> Gabriel Meffre - Cotes Du Rhone - Saint Vincent	1,300	<b>NEW ZEALAND</b> Momo - Pinot Noir - Marlborough	3,000
<b>FRANCE</b> Fumees Blanches - Pinot Noir	1,500	<b>ARGENTINA</b> Graffigna Centenario Malbec	4,200
<b>FRANCE</b> Chateau Villotte - Bordeaux Superior	1,700	<b>ITALY</b> Feudo Di Santa Croce - Primitivo-Salento Igt	1,400
<b>FRANCE</b> Georges Duboeuf Beaujolais Villages AOC	2,200	<b>ITALY</b> Cantine Due Palme - Canonico Neg. - Salento Igt	1,400
<b>FRANCE</b> Chateau Haut - Canteloup - Premieres Cotes De Blaye	2,200	<b>ITALY</b> Palazzo Desti - Chianti Docg Riserva	1,700
<b>FRANCE</b> Chateau Le Doyenne - Premieres Cotes De Bordeaux	2,500	<b>ITALY</b> Umani Ronchi - Joro - Montepulciano D'Abruzzo Doc	2,000
<b>FRANCE</b> Chateau La Branne - Medoc	3,000	<b>ITALY</b> Grati Chianti DOCG Chianti Rufina Tuscany	2,000
<b>FRANCE</b> Gabriel Meffre - St. Theodoric - Chat. Neuf Du Pape	5,000	<b>ITALY</b> Barbera D Alba DOC Villa Lanata " Lo zocolaio"	2,300
<b>FRANCE</b> Gevrey Chambertin AOC	6,500	<b>ITALY</b> Tinazzi - Amarone Della Valpolicella Doc	8,000
		<b>ITALY</b> Castellani - Brunello Di Montalcino Docg	8,500



## VODKA

Absolut, Absolut Raspberry	200
42 Below, Honey, Kiwi, Passion Fruit, Feijo	200
Ketel One Vodka	260
Belveder, Ciroc, Absolut Elyx	300
Grey Goose, GG L'Orange, GG Le Citron, GG La Poire	340

## TEQUILA

Tequilla Tres Magueyes	170
Tequilla Don Julio Reposado	360

## GIN

Gordons Dry, Beefeater	200
Bombay Sapphire, Tanqueray	250
Hendricks	350

## RUM

Malibu	150
Bacardi (Original, Lemon, Rasperry)	200
Havana Club Dark Rum 7 Y	200
Bacardi Ocho 8 Y	280
Ron Zacapa Centenario	350

Bacardi Breezer (Orange, Lemon, Strawberry)	200
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## VERMOUTH

Martini (Bianco Dry, Bianco Extra Dry, Rosso)	150
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## LIQUEUR

Drambuie, Amaretto, Triple Sec, Campari, Jagermeister, Kahlua, Sambuca, Baileys, etc.	150-250
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## PORT

Taylors Port Tawny	180
Soft Drinks	90

## BEER

<b>CRAFT</b> Summer Solstice Cream Ale	300
Fresh Squeezed IPA	300
Heelch O Hops	300
Kagua Blanc	350

<b>STANDARDS</b> Asahi, Singha, Tiger, Heineken, Chang	190
Kingfisher Premium Lager	200
Corona	250

## NON-ALCOHOLIC

Charcoal Tandoori Water	70
Perrier	190
Soft Drinks	90

\* Prices for spirits are inclusive of one mixer.

# DRINKS

## BOURBON & TENNESSEE WHISKEY

Jim Beam	150
Wild Turkey	150
Maker's Mark	280
Jack Daniels	250
Woodford Reserve	300

## IRISH WHISKEY

Jameson	200
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## SCOTCH WHISKY

100 Pipers	150
Dewar's White Label	170
Dewar's 12 Y	200
Chivas Regal 12 Y	250
Chivas Regal 18 Y	500
Ballentine 12 Y	250
Johnie Walker Black	280
Johnie Walker Gold Reserve	350
Johnie Walker Platinum	450
Johnie Walker Blue	1,200
Royal Salute 21 Y	1,200

## COGNAC

Hennessy VSOP	350
Hennessy XO	1,000

## SINGLE MALT

The Glenlivet 12 Y	350
The Glenlivet 18 Y	900

Glenfiddich 12 Y	350
Glenfiddich 15 Y	380

Singleton 12 Y	300
Singleton 15 Y	400
Singleton 18 Y	550

Glenmorangie Original	350
Glenmorrangie Quinta Ruban	350

Glenmorangie 18 Y	360
Glenmorangie 25 Y	950
	3,000

Laphroaig 10 Y	380
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Talisker 10 Y	400
Talisker 18 Y	1,100

Oban 14 Y	450
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Dalwhinnie 15 Y	450
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Macallan 12 Y	450
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Glenkinchie 12 Y	480
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Cragganmore 12 Y	480
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Lagavulin 16 Y	550
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