

CHARCOAL

TANDOOR GRILL & MIXOLOGY

CHICKEN

FROM THE TANDOOR

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

MURGH MALAI KABAB Juicy chunks of boneless chicken marinated in cream cheese, yoghurt, malt vinegar, green chili and whole coriander (5 pieces)	400
KASTOORI KABAB Succulent pieces of boneless chicken marinated in ginger, garlic and black pepper, grilled in a coat of gram flour and egg (5 pieces)	400
CHICKEN SHEEKH KABAB Chicken minced with ginger, green chillies, coriander, cumin & freshly ground Indian spices (3 pieces)	380
KADAK CHICKEN SHEEKH KABAB Crispy pan fried minced chicken stuffed with green chillies and cheese (3 pieces)	390
MURGH TANDOORI Half/whole chicken marinated in yoghurt, vinegar, ginger, garlic, lemon juice, red & yellow chillies, turmeric powder and garam masala	(H) 350 (F) 650
MURGH KHURCHAN Shredded batons from a freshly grilled tandoori chicken, in a mélange of spices, capsicum, tomatoes and onions	490

CELEBRATION FOODS

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

MURGH KHUSHK PURDAH Whole chicken (deboned) spiced with a star anise scented marinade and finished under a blanket of shortcrust pastry (6 pieces)	750
MURGH YAKHNI BIRYANI Succulent spring chicken and aromatic Basmati pilao rice, sealed and slow cooked in its own dish (5/10 pieces)	(H) 450 (F) 850

LAMB & MUTTON

FROM THE TANDOOR

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BARRAH KABAB Mutton (on the bone) marinated with red chili, cumin, malt vinegar, papaya and robust spices (5 pieces)	445
LAMB SHEEKH KABAB Mutton minced with ginger, green chillies, coriander, royal cumin and freshly ground Indian spices (3 pieces)	390
KADAK LAMB SHEEKH KABAB Crispy pan fried minced mutton stuffed with green chillies and cheese (3 pieces)	400
ANGHAAR PASLIA (NZ LAMB CHOPS) New Zealand Lamb Chops marinated overnight in red chili, cumin, malt vinegar, ginger and garlic (3 pieces)	700

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

CELEBRATION FOODS

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

BREADS

FROM THE TANDOOR

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

TANDOORI ROTI a simple & light whole wheat roti	80
ULTE TAVE KA PARANTHA a refined flour & wheat roti (2 pieces)	100
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
TURRAH NAAN a crispy, white flour naan	100
NAAN E BAKUMUCH a unique all-purpose flour naan	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

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)

PAIR IT WITH

1947: INDEPENDENCE
HORN OK PLEASE
BOLLYWOOD PASSIONFRUIT COCKTAIL
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)

DAL CHARCOAL

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 chillies (4 pieces)	330
VEG SHEEKH KEBAB Veggies minced with green chillies, coriander, royal cumin and freshly ground Indian spices (3 pieces)	290
SABUT TANDOORI ALOO Whole potato slow cooked in the tandoor and topped with exotic spices and dry fruits (2 pieces)	290
TANDOORI MALAI BROCCOLI Fresh broccoli marinated in yogurt, cream cheese, malt vinegar & green chillies (5 pieces)	330
TANDOORI SALAD Fresh veggies and cottage cheese seasoned with yellow chillies, 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	200
MIXED RAITA Home-made yoghurt, topped with finely chopped onions, tomatoes and cucumber	180

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 Minced patty of spinach, chana dal & cottage cheese, slow cooked and served with sprinkles of fenugreek (3 pieces)	300
DUM KA PANIR Roundels of cottage cheese stuffed with herb spiced potatoes (3 pieces)	330
CHARCOAL BADIN JAAN Marinated & shallow fried slices of aubergine topped with tomato concasse and garlic spiced yoghurt, finished on the dum (3 pieces)	330

CELEBRATION FOODS

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

SUBZ (VEG) BIRYANI Seasonal veggies and aromatic Basmati pilao rice, sealed & slow cooked in its own dish	400
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SEAFOOD

FROM THE TANDOOR

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

CHARCOAL SCALLOPS Grilled scallops on Indian spiced potato mash with dry mango and coriander root sauce (4 pieces)	750
TANDOORI JHINGA PRAWNS Fresh jumbo prawns marinated in yoghurt, red chili, turmeric and garam masala	850
TANDOORI LOBSTER Fresh whole Maine Lobster marinated in yoghurt, mildly spiced and tenderly grilled	1,050
TANDOORI POMFRET Whole pomfret flavoured with an exotic mix of Indian spices, yellow chili, turmeric, lemon juice & chat masala	590
TANDOORI FISH TIKKA Juicy chunks of Sea Bass marinated in yoghurt, mustard,cheese, green chillies and whole corriander (4 pieces)	500

CELEBRATION FOODS

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

PAIR IT WITH

MAHARAJA MAI TAI
MUFFETY MAI
LIME + MINT + SODA
FRESH SQUEEZED IPA (BEER)

FESTIVAL OF COLOURS

NEW DELHI DUTY FREE
KAGUA BLANC (BEER)

PAIR IT WITH

HIBISCUS COCKTAIL
NEW DELHI DUTY FREE
MUFFETY MAI
KAGUA BLANC (BEER)

HIBISCUS COCKTAIL
NEW DELHI DUTY FREE

PAIR IT WITH

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

