

SHARAB AUR KEBAB

Welcome to our home, our Punjab, our Sharab aur Kebab. We promise you a homely yet lively experience here. Chicken marinated in a blend of spices that hold the power to hypnotise you. Tikkas that keep you craving for more. And the kebabs that melt in your mouth. All of this in an intimate setting immersed with a thousand rare whiskeys.

TANDOOR SE

Lamb Seekh Kebab 38

Lean lamb minced & marinated with green chillies, coriander & onion served with tamarind sauce

Reshmi Kebab 32

Minced chicken marinade with green chillies, coriander & onion served with tamarind sauce

Lamb Chops 38

Lamb chops marinated in olive oil & lemon juice served with a refreshing mint yoghurt chutney

Mutton Chapli Kebab 38

Pashtun-style minced mutton kebab and yoghurt raita

Fish Tikka 34

Cubes of delicate fish marinated with red chillies, ginger, garlic & coriander seeds served with salad & tamarind sauce

Tandoori Phool 28

Broccoli florets seasoned with yellow chilli & spices, coated with a spiced batter of gram flour & ajwain, deep-fried skewered and chargrilled

Afghani Chicken Boti 32

Cubes of boneless chicken, marinated with a special Middle Eastern garlic sauce

Paneer Tikka 32

Diced cottage cheese glazed with herbs and barbecued on a live charcoal grill

NAAN

All breads are freshly baked to order in a charcoal Tandoor

Naan 5

Plain / Garlic

Cheese Naan 8

Plain naan bread stuffed with mozzarella cheese

Kandhari Naan 8

Plain naan bread topped with sesame seeds

Keema Naan 10

Naan stuffed with minced meat, onions, ground spices & paprika

DIL SE

Chicken Wings 26

Mouthwatering chicken wings fried and laced with herbs Served with a spicy hot sauce

Crispy Mushrooms 26

Served with spicy BBQ sauce

French Fries

Masala 11

Truffle 16

Vegetarian Samosa (5 pieces) 18

Crispy patties stuffed with vegetables and deep-fried Served with salad

Okra Tempura 18

Served with chipotle mayonnaise

Jalapeno Pakora Poppers 18

Hot peppers stuffed with Beyond meat & fermented vegan cheese

PYAAR SE

Kheer 18

A light dessert of milk and ground basmati rice flavoured with cardamom and set in an earthen mould topped with pistachio & almond silvers

Kulfi Falooda 18

Saffron noodles, basil seeds & rose hips

Gajar Halwa 18

Simmered fresh grated carrot with full-fat milk, sugar, ghee and delicately scented with cardamom

HAPPY HOUR

Tuesday - Sunday

5:00pm-8:00pm

One-for-one house pour spirits & wines

Select cocktails at 18 each

LIVE JAZZ

Thursday, Friday, Saturday

From 8:30pm

All prices are subject to 10% service charge & prevailing government taxes.

SHARAB AUR KEBAB

The drinking of Scotch-style whisky was introduced to India in the 19th century. With such high-quality grain being grown in the Punjab region, it was only a matter of time before India started producing its own whisky. Amrut was the first commercial whisky distillery to export its product, and now India is home to several excellent distilleries. The Indian malt has its distinctive flavour and delivers a wonderful rich biscuity note.

SHARAB INDIAN WHISKY

Paul John Peated 45

Paul John Oloroso Select Cask 32

Rampur Asava Indian Single Malt 29

Rampur Double Cask Indian Single Malt 27

Amrut Fusion 24

COCKTAIL INDIA-INSPIRED TIPPLE

Desi Margarita 24

Don Julio Margarita, Agave, Lime, Indian Spices, Green Chilli

Punjabi Paloma 20

Olmecca Reposado Tequila, Illegal Mezcal, Carom Seed,

Rosemary, Lime, Grapefruit Soda

An Ekka 18

Hendrick's Gin, Malabar Peppercorn, Fever Tree Indian Tonic Water

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