

# 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 31

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

### Reshmi Kebab 26

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

### Lamb Chops 35

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

### Mutton Chapli Kebab 31

Pashtun-style minced mutton kebab and yoghurt raita

### Fish Tikka 27

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

### Tandoori Phool 22

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

### Afghani Chicken Boti 26

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

### Paneer Tikka 26

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 4

Plain / Garlic

### Cheese Naan 6

Plain naan bread stuffed with mozzarella cheese

### Kandhari Naan 5

Plain naan bread topped with sesame seeds

### Keema Naan 8

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

## DIL SE

### Chicken Wings 21

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

### Crispy Mushrooms 21

Served with spicy BBQ sauce

### French Fries

Masala 8

Truffle 14

### Vegetarian Samosa (5 pieces) 14

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

### Okra Tempura 14

Served with chipotle mayonnaise

### Jalapeno Pakora Poppers 14

Hot peppers stuffed with Beyond meat & fermented vegan cheese

## PYAAR SE

### Kheer 14

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 14

Saffron noodles, basil seeds & rose hips

### Gajar Halwa 14

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 & beers

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 20

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

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