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India isn't just one flavour - it's many. Diverse and layered, changing every few miles.

At ब्b, we chase India's culinary map. From foraged hill herbs to temple - town pickles and local spices with names you've never heard, we chase the bold flavours that make each region special. Here's presenting dishes shaped with the best that India has to offer, across geographies and across cultures.

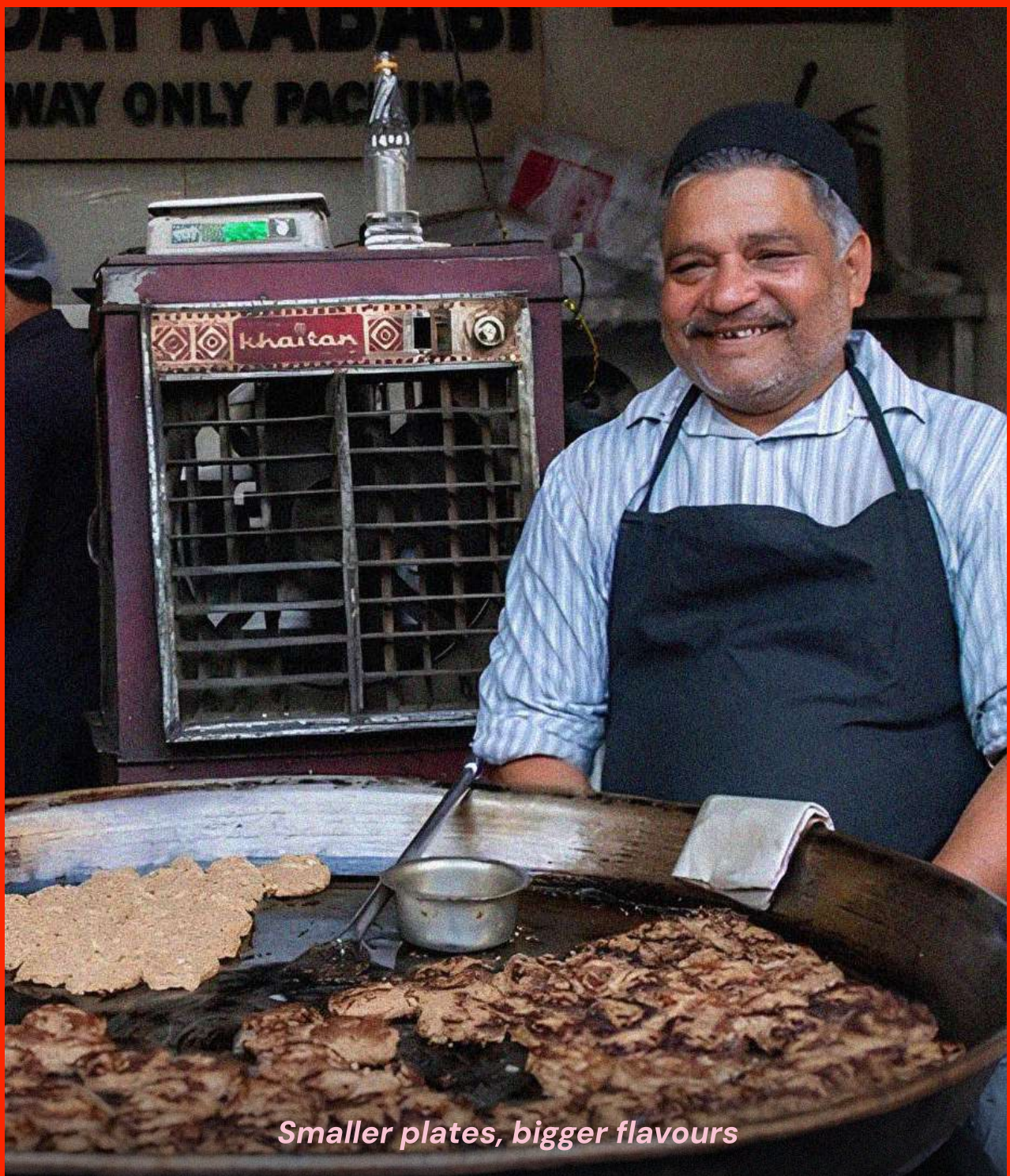
Taking inspiration from rituals, traditions and street classics, we plate our food with purpose. Some dishes feel familiar, others surprise you. All of them have something to say. Some are designed to snack on, some to linger over. All are meant to be shared, like the best stories.

So scoop boldly, snack curiously, and settle in.

With love,

Bombay Brasserie

बॉम्बे ब्रासरी • बॉम्बे ब्रासरी • बॉम्बे ब्रासरी • बॉम्बे ब्रासरी • बॉम्बे ब्रासरी • बॉम्बे ब्रासरी • बॉम्बे ब्रासरी • बॉम्बे ब्रासरी • बॉम्बे ब्रासरी • बॉम्बे ब्रासरी



Smaller plates, bigger flavours

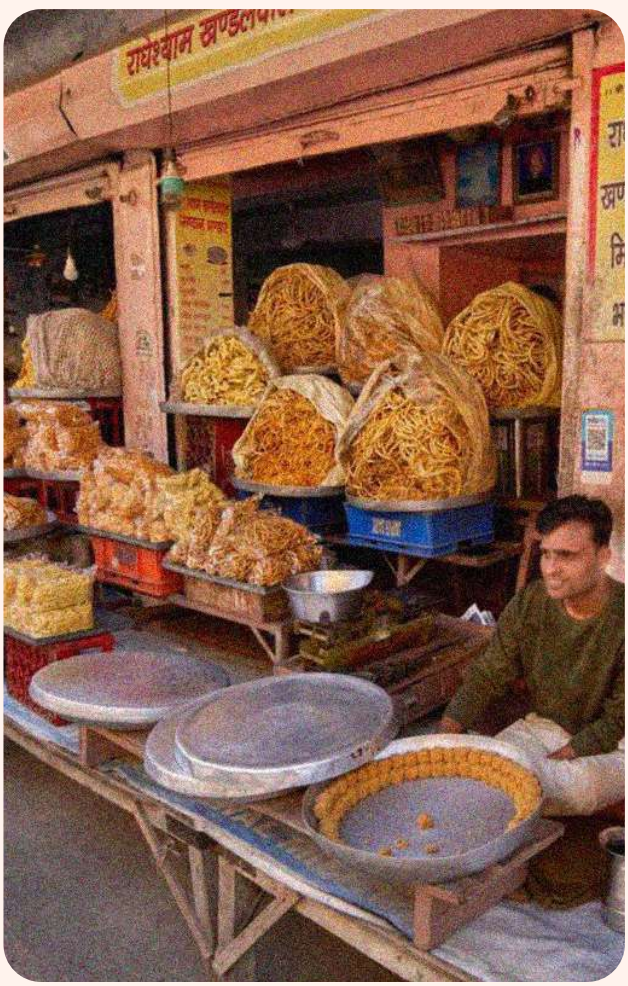
India's streets have always been the country's most exciting kitchens.
Chaat walas at chowks. Skewers turning over coal at traffic signals.
Samosas passed through bus windows. These plates hold
the colours, traditions, and comfort of everyday India.

At ab, we've wandered through streets and junctions,
collected stories and spices, and brought them back to you.
Every dish is a reimagined story – crafted with care,
true to its roots.

⋆ SMALL PLATES ⋆

हाउस — ◆ HOUSE NAMKEENS ◆ — नमकीन्स

Crunch through different regions of India with our chakna.
A little spice here, a little sweet there. The best of all worlds.



Crisps & Dips of Bharat

A caravan of papads, and a trail of dips – Bengali panchphoron tomato relish, Malabar's tellicherry pepper jam, pickle sour cream, and Ratnagiri 'ambat-goad' salsa. Dip, crunch, repeat.
445

Chennai Sundal Spread (N)

Marina Beach memories in every spoonful. Chickpea dip topped with whole chickpeas tempered with curry leaves and mundu chillies, and served with curry leaf crisps – a coastal crunch, hot off Chennai's sand-sprinkled carts.
325

Bhakarwadi Cigars (N)

Punekars love their Bhakarwadi – and this one's our ode to that crispy, spicy legacy. Shaped like cigars, paired with chilli-peanut emulsion and sour cream.
325

Gujarati Bhungla Bateta (N)

Potatoes, peanut and sesame crunch, fermented red chilli-garlic chutney and bhungla on the side – a Gujarati favourite, done our way.
325

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• Banarasi Tamatar Chaat

Varanasi's roadside poetry, reimagined - tangy tomatoes,
spiced potatoes, crispy chaat bits with our tamarind froyo twist.
Street-smart, full of texture and chatpata to the core.
495



किस्सा

STORIES IN EVERY BITE

The streets of Banaras go a step ahead of just serving chaat, they stage it.
At Thatheri Bazaar, the chaat vendors are known to sing out their menus
like street poets, turning a snack into a spectacle.

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SMALL PLATES

• Railway Tomato Soup
No Indian train journey is complete without that tomato soup and breadsticks - born on railway menus during the British Raj. Slurp fast, the train won't wait!
345

• Cycle Wala Soup
Perched on a humble cycle, the soupwala serves up some of the most punchy Indo-Chinese flavours. Ours packs the same kick, minus the pedals.
(Add Chicken - 30)
325

• MP Chilli Cheese Kulchas (J)
All the cheesy spice of your favourite chilli cheese toast, reinvented in soft, cheesy mini kulchas. Bread, cheese, heat. It's comfort, all wrapped up.
545

• Indori Bhutta Scramble (J)
Bhutte ka khees from Indore's midnight markets, spiced and sautéed with tangy chilli-lime, crowned atop crispy pakwan, tostada-style. One crunchy bite, endless Indori memories.
475

• Shengdana Cauliflower (N)
Crisp cauliflower with Solapur's favourite peanut-imli chutney and a touch of sour cream with 'phodni' - Maharashtrian tempered spices. A sneak-peek into Western Maharashtra's masaledar legacy.
495

• Hot Kadhi Samosa Chaat
Jaipur's beloved kadhi poured lovingly over crispy samosas. Street chutneys, chilli 'chaunk', and crunchy bhujiya adds spunk to every bite.
515

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Aam Papad Paneer (GF)

Amritsar's beloved aam papad meets soft paneer and crispy lotus root. Spiced boldly, sweetened just enough.

645



किस्सा

STORIES IN EVERY BITE

Sold in stacks outside schools and mithai shops, Amritsar's beloved aam papad was the original "pick your flavour" long before cafés and menus existed. Fruit leather made with sun-dried mango pulp, the Aam Papad still reminds many of after-school freedom and deliciously sticky fingers.

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SMALL PLATES

• Gunpowder Potatoes (GF) (N)
Madras-inspired potatoes, tossed in fiery ‘milagai podi’.
Paired with a zesty mango & chilli salsa, curry leaf cream,
just the usual South Indian fireworks on your tongue.
445

• Himalayan Cheese Mushrooms (GF)
Roasted mushrooms stuffed with house-made cream
cheese and Lakhori yellow chilli from Uttarakhand’s
valleys. Warm, earthy and gently spiced.
595

• Grilled Anardaana Paneer (GF) (J)
Paneer meets Himachali chilli chukh and tart pomegranate
crumble from Uttarakhand. Smoky, sour and sweet,
a punchy medley of North Indian flavours.
745

• Hyderabadi Veg Kebabs (N)
Hyderabadi tawa kebabs, gone meatless.
Seasoned with ‘potli masala’, served with imli-peanut
chutney and sesame-yoghurt sauce - all the heat,
none the meat.
595

▲ Calicut Lollipops
Chicken lollipops, the way the toddy shops
in Kerala do 'em. Served with a punchy ‘inji-puli’
dip, exactly how your Mallu friend likes it.
665

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▲ Thecha Prawns GF N

Succulent prawns tossed in fiery Maharashtrian green chilli thecha, garlic butter, coconut, and crushed peanuts. Maharashtra's 'tikhat' charm in every bite.

795



किस्सा

STORIES IN EVERY BITE

Made by farmers pounding chillies, garlic, and salt on a grinding stone, Maharashtra's mighty thecha was a way to beat the heat, with more heat. In fact, it's said that no two thechas taste the same, as every household closely guards its secret mix.

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SMALL PLATES

▲ Guntur Podi Chicken (GF) (N)

Crispy fried chicken dusted generously with fiery Guntur 'podi'. Curry leaf dip, mango-lime and coconut cream cool down the Andhra heat.

675

▲ East Indian Sausage Fry

Sausages spiced with a smoky East Indian bottle masala. Paired with fluffy, soft paos. A classic from Bombay's East Indian festive tables.

645

▲ ab Seven Sisters Chicken Skewers (GF) (N)

North Eastern chicken skewers, glazed in tamarind and lemongrass, laced with Naga chilli, smoky pineapple & black sesame crumble. North Eastern India's heat on a stick.

725

▲ Roast Malai Chicken

Clay oven chicken wrapped in a silky malai marinade, brushed with a peppery butter. Smoky, tender, with a hint of heat - familiar yet new.

845

▲ ab Rajputana Murg Soola (GF)

This is Rajasthan's open-fire legacy in every bite. Flame-kissed chicken marinated in rustic 'shikaar masala' that was once used for rubbing hunted game meats by the royals.

795

▲ Coastal Jumbo Prawns

Fried prawns rubbed with Southern Indian spices, served with a Konkan dip, a Malabar pepper-onion jam, and a Coromandel 'puli milagai' chutney. A voyage along India's spice-rich coast.

825

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▲ ⍟ **Kashmiri Naan Kebab** (N)

Pounded mutton seekh spiced with kabab chini, served with pickled onions, doon chetin - a Kashmiri walnut-yoghurt chutney. A must try.

1095



किस्सा

STORIES IN EVERY BITE

Doon Chetin is a traditional Kashmiri chutney made from walnuts and yoghurt pounded in a Kashmiri mortar & pestle for a coarse, creamy texture. Usually served with grilled meats, it cuts through richness - not just complementing the kebabs, but highlighting its flavours.

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SMALL PLATES

▲ Calcutta Club Fish Fry

Bengal's colonial-era club favourite, crisped to perfection. Fried fish paired with Bengal's favourite kasundi, and an in-house ananas-mango salsa to cut through the heat.

945

▲ Franco Tamil Fish (GF)

Pondicherry's Indo-French romance presented on a plate. Grilled fish brushed with vadouvan butter, a Madras tamarind glaze and dal crumble.

1075

▲ Roast Mutton Croquettes

Goan mutton cutlets, reimagined. Pulled mutton croquettes with fragrant 'jeerem meerem', served with cafreal pesto and a peri-peri mango chutney. Your Goan neighbour's gonna love it.

725

▲ Lucknowi Mutton Galouti (N)

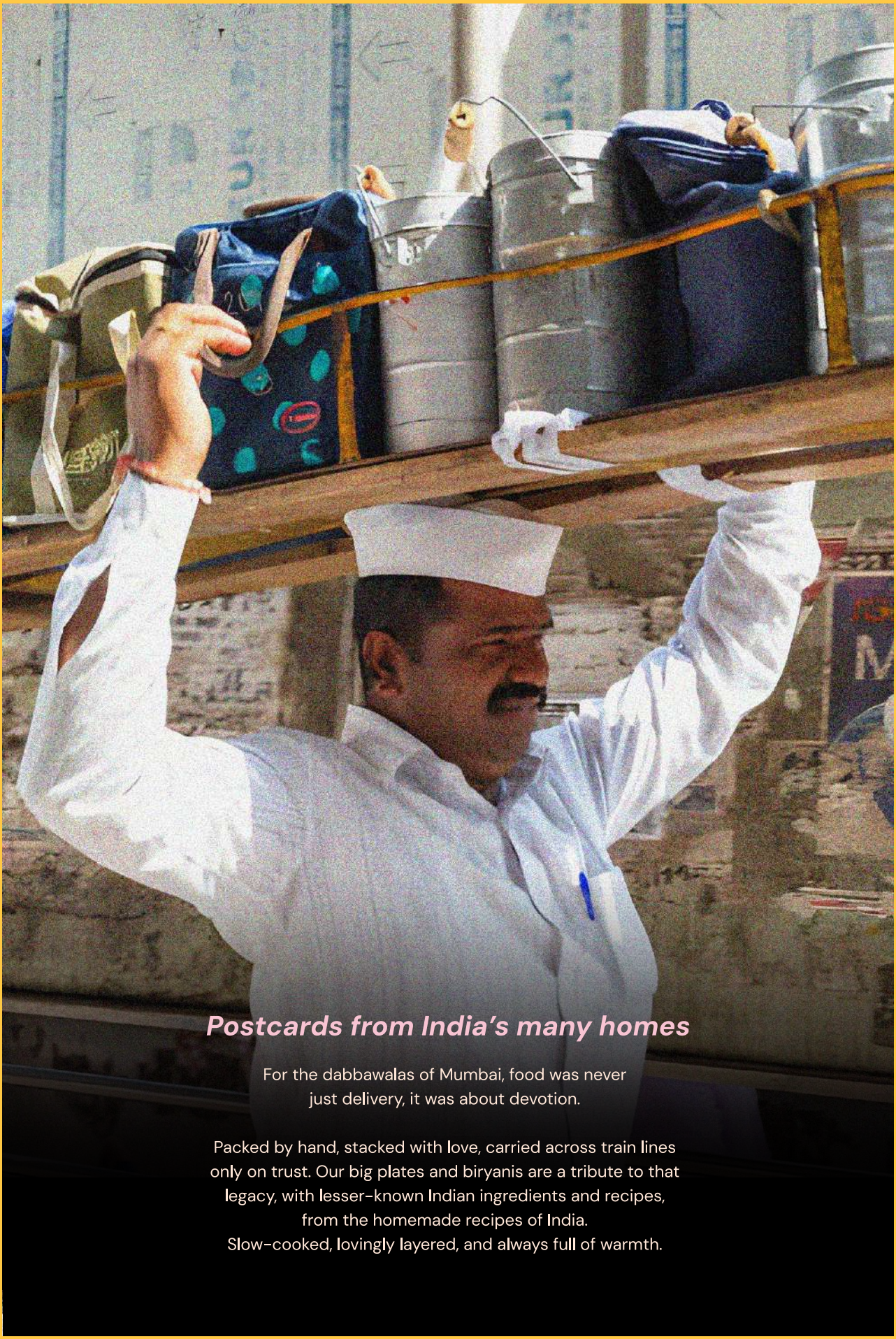
Lucknow's famous kebabs, served with a saffron-scented ulta tawa roti and hung yoghurt dip. Because nothing beats the grandeur of an ol' school classic.

1175

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Postcards from India's many homes

For the dabbawalas of Mumbai, food was never just delivery, it was about devotion.

Packed by hand, stacked with love, carried across train lines only on trust. Our big plates and biryanis are a tribute to that legacy, with lesser-known Indian ingredients and recipes, from the homemade recipes of India.
Slow-cooked, lovingly layered, and always full of warmth.

BIG PLATES & BIRYANI

Bombay Lunch Home Curry & Banana Leaf Coconut Rice (GF)
A vegetable curry from Bombay's East Indian kitchens, brightened by the traditional 'bottle masala'. Ladle onto the coconut rice wrapped in banana leaf, how the East Indians do it.
675

Pulled Jackfruit Masala & Malabar Parotta (N)
Jackfruit braised in coconut, Coorgi spices and the sour and sweet 'kachampuli' vinegar. Paired with a flaky malabar parotta - because this dish deserves nothing less.
695

Jaipuri Kofta (N)
Paneer koftas in a spiced cashew whey korma - creamy, subtle and proud of their Pink City heritage. Pair it with our Rajasthani kachori kulchas to seal the deal.
695

ab Paneer Sirka Pyaaz (GF) (N)
Tawa-tossed Paneer served up like it's on Punjab's highways, tossed in a cumin-tempered masala and topped with sirka pyaaz. Loud, bold, and made to be mopped up.
745

ab Dum Ke Kali Dal (GF)
Whole black lentils smoked and simmered all night till they turn creamy and indulgent. Born in the dhabas, buttered like royalty - this is Punjab's pride in a bowl.
535

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• **Chatka Chhole Kulchey**

Delhi's beloved street-side favourite. Chickpeas cooked Punjabi-style with anardana, served with aloo kulchas, namkeen and imli-pyaaz. Hot, punchy, and always a li'l extra.

695



किस्सा

STORIES IN EVERY BITE

Born on the streets of Delhi and perfected in Punjabi kitchens, chole kulchey defines comfort for many. From college kids with pocket change to CEOs on a break, everyone stands shoulder to shoulder by the same cart - no frills, no fuss, just indulgent, chatpata comfort.

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BIG PLATES & BIRYANI

• Bengali Vegetable Paturi

Slow-cooked vegetables simmered in Bengal's honey Kasundi gravy, wrapped in a banana leaf and steamed Paturi-style. Served with basanti pulao, and a side of Bengali sass.

675

• Parda Subz Biryani (N)

Once a royal indulgence, now a vegetarian showstopper, accompanied with mint raita. Served without any taunts of calling it a pulao.

795

▲ dtb Chettiar Pepper Chicken (GF)

Pepper chicken tossed in Chettinad's signature roast – a heady mix of coconut, fennel, spices and stone flower. Comes in hot, leaves a lasting impression.

845

▲ Patiala Prince Chicken (GF) (N)

Tandoor-roasted malai chicken in cultured butter, and Patiala's 18-spice garam masala, cloaked in a silky melon-seed gravy. A classic from the princely states of British India.

875

▲ dtb Smoked Butter Chicken (GF) (N)

Robust, dhaba-style tikkas in a bold smoked tamatar gravy that tastes like it's straight off a smoky street-side tandoor.

865

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▲ Mario's Mango Prawns & Coconut Rice (N)

Fresh prawns in a tangy & sweet Goan 'ambotik' curry with mango doing the balancing act. Served with coconut rice, this comes straight from your last Goa trip.

955



किस्सा

STORIES IN EVERY BITE

Ambotik gets its name from Konkani - 'ambot' for sour and 'tik' for spicy.
A bold, no-frills masala with big a coastal energy, traditionally used in seafood curries.

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BIG PLATES & BIRYANI

▲ Banana Leaf Wrapped Fish (N)

Fish fillets in Kerala's tomato & fennel masala, bundled into banana leaves, 'polichathu' style and slow-griddled till the aroma does all the talking. A classic from every Malayali amma's repertoire.
945

▲ ab Smoked Jodhpur Mutton & Kachori Kulcha (N)

This one's got Jodhpur written all over it - clove-smoked mutton braised in 'mathaniya' chillies. Mop it up with Marwari kulchas stuffed with an onion kachori filling.
1175

▲ Mirza Sahib's Mutton Keema & Sheermal (N)

This one is a heritage recipe from the nawabi kitchens. Mutton mince with Hyderabadi spices, served with a saffron-kissed sheermal, fresh off the tandoor.
995

▲ Tikka Kebab Dum Biryani (N)

Chicken kebabs nestled in saffron rice, slow-cooked on dum till the aromas aren't just sealed, they're celebrated.
895

▲ ab Bohri Mutton Biryani (N)

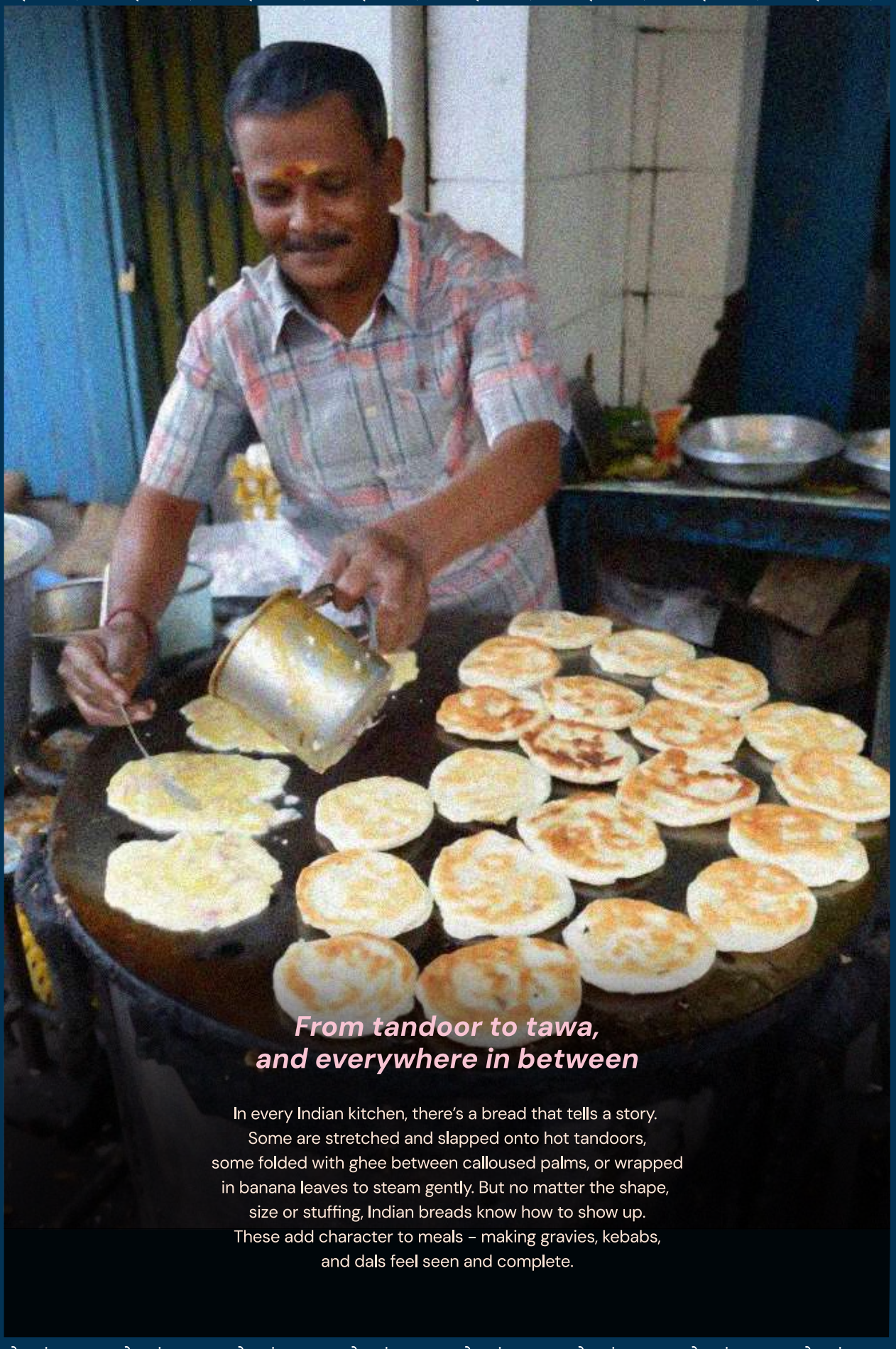
Fragrant basmati rice dum-cooked with mutton seasoned with Bohri kitchen's 'khara masala'. With fresh mint and caramelised onions, khara masala isn't loud, but knows exactly what it's doing.
1175

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From tandoor to tawa, and everywhere in between

In every Indian kitchen, there's a bread that tells a story. Some are stretched and slapped onto hot tandoors, some folded with ghee between calloused palms, or wrapped in banana leaves to steam gently. But no matter the shape, size or stuffing, Indian breads know how to show up. These add character to meals - making gravies, kebabs, and dals feel seen and complete.

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BREADS & RICE

Chur Chur Paratha

Crisped, layered and hand-crushed till it flakes just right, this is tandoori oomph on a plate. Golden and made to be torn into while it's still crunchy.
195

Punjabi Aloo Kulcha

Stuffed with spiced potato, topped with melted chat masala butter, this golden kulcha is straight out of Punjab's playbook for indulgence.
195

Malabar Parotta

A Kerala classic that's part craft, part craving. Stretched, folded, and flipped till it's golden and gloriously layered, crisp on the edges, soft at heart.
165

Jodhpur Pyaaz Kulcha

Straight out of Jodhpur's streets, this flatbread comes stuffed with caramelised onions and masalas. It's warm, messy, and tastes like you just took a bite out of a bazaar.
175

Classic Tandoori Roti

Tandoor-baked and proudly wheat forward, this earthy roti is Punjab on a plate.
Ready to scoop up all your dals and curries.
Plain 125
Butter 135

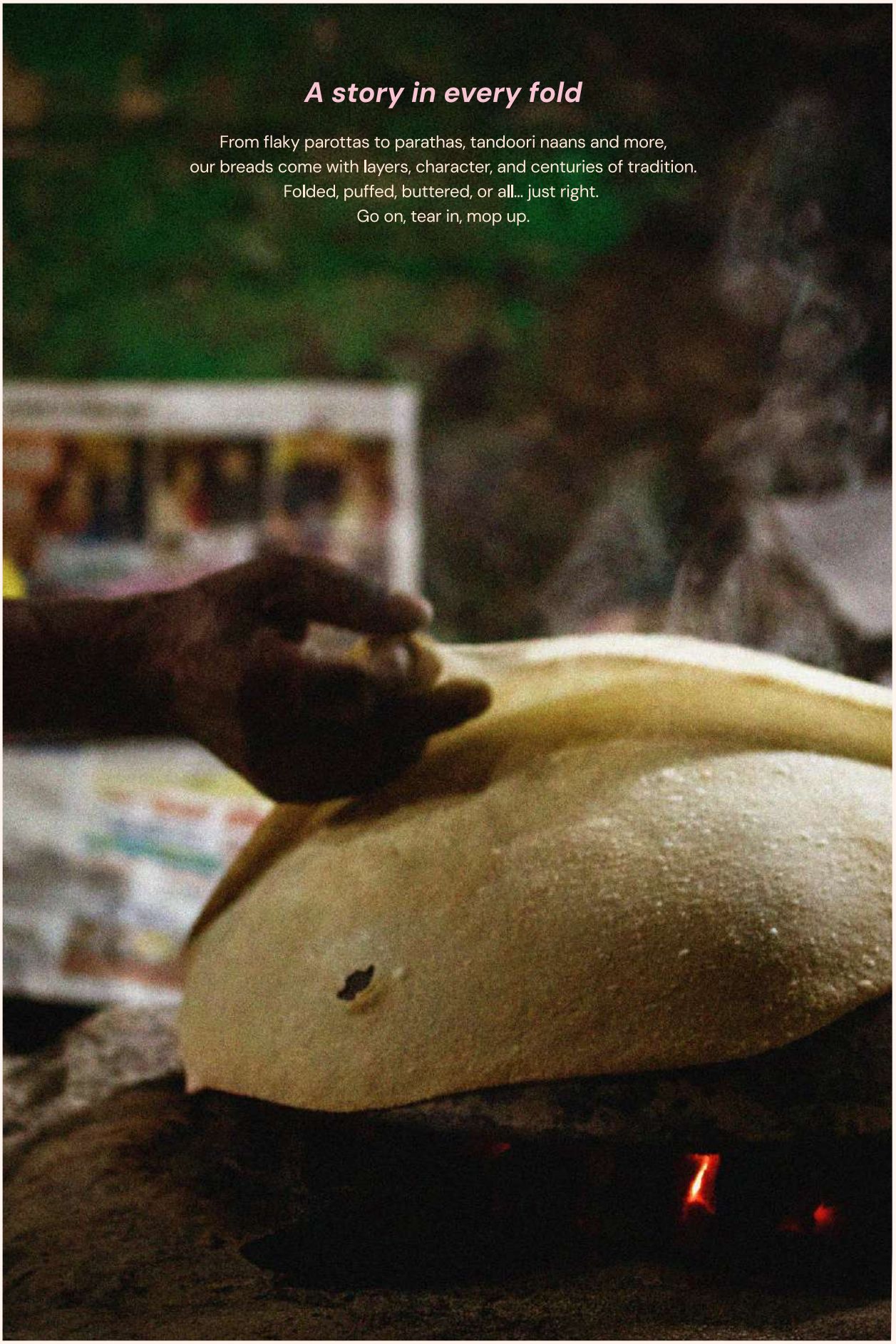
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BREADS & RICE

Tandoori Naan

Tandoori naan, made the ol' school way - stretched, fired, and finished just right. Go classic with melted butter or dial it up with smoky, caramelised garlic.

Plain naan 135
Lachedar butter naan 155
Lachedar butter garlic naan 185

Banana Leaf Coconut Rice (VE)

Steamed in banana leaves with coconut milk, this rice from the coasts of India is quietly festive. The kind of dish that doesn't shout, but stays with you.

325

Steamed Rice (GF) (VE)

No frills, nothing fancy, just fluffy steamed rice - because sometimes comfort arrives quietly, simply, and perfectly.

295

Bombay-Style Maska Pao

Golden on the outside, soft within butter-loaded fresh pao rolls straight from the streets of Bombay.

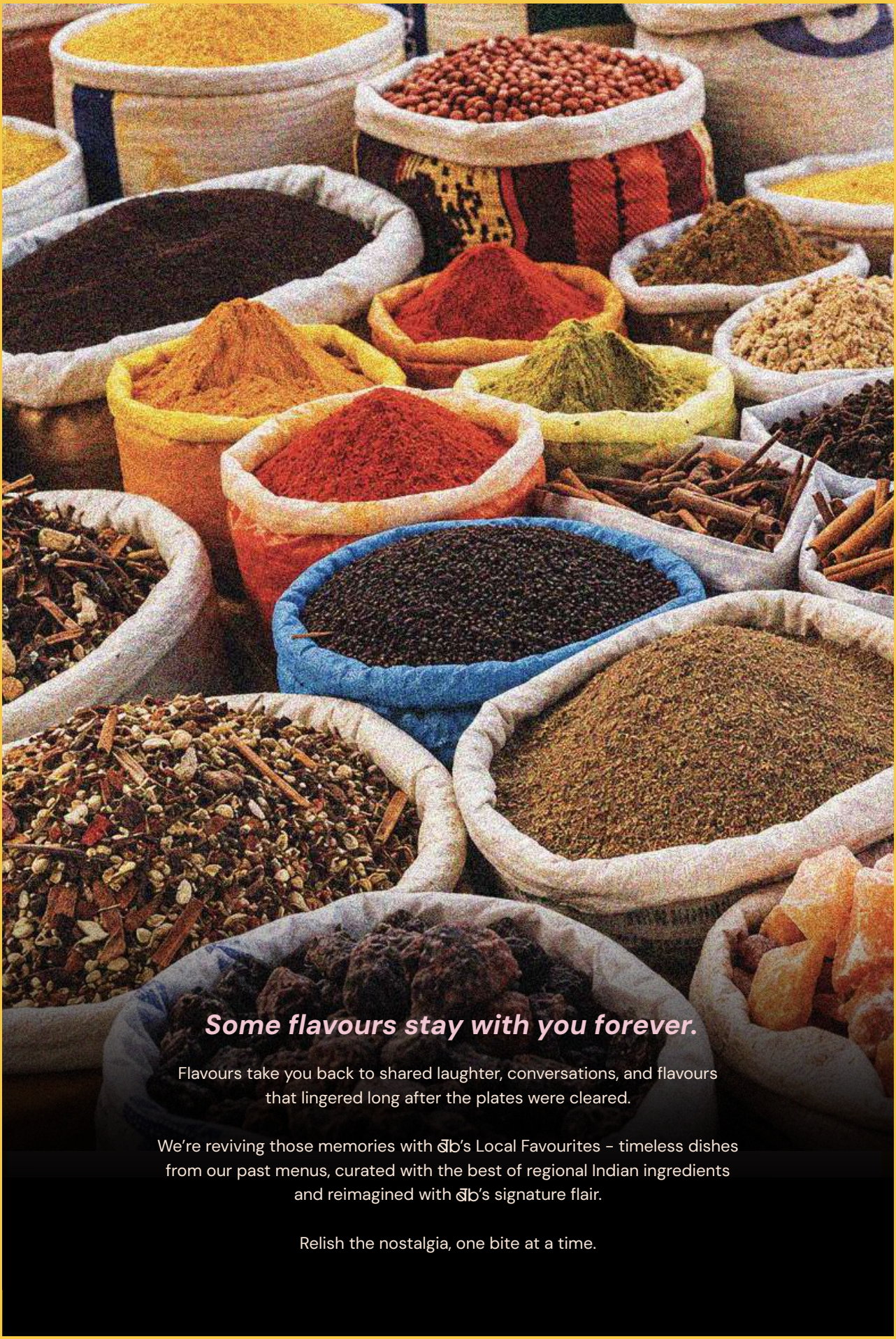
145

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Some flavours stay with you forever.

Flavours take you back to shared laughter, conversations, and flavours that lingered long after the plates were cleared.

We're reviving those memories with ಹಬ's Local Favourites - timeless dishes from our past menus, curated with the best of regional Indian ingredients and reimagined with ಹಬ's signature flair.

Relish the nostalgia, one bite at a time.

LOCAL FAVOURITES

Agra Subz Seekh (N)
Vegetable kebabs, sprinkled with kebab masala,
served with imli pudina pyaaz
525

Canteen Vegetables
Seasonal vegetables and paneer
in a caramelised onion gravy pepped
with exotic spices
595

Paneer Tikka Butter Masala (N)
Barbecued paneer and green peppers
in a homemade tamatar-makhanwala gravy
725

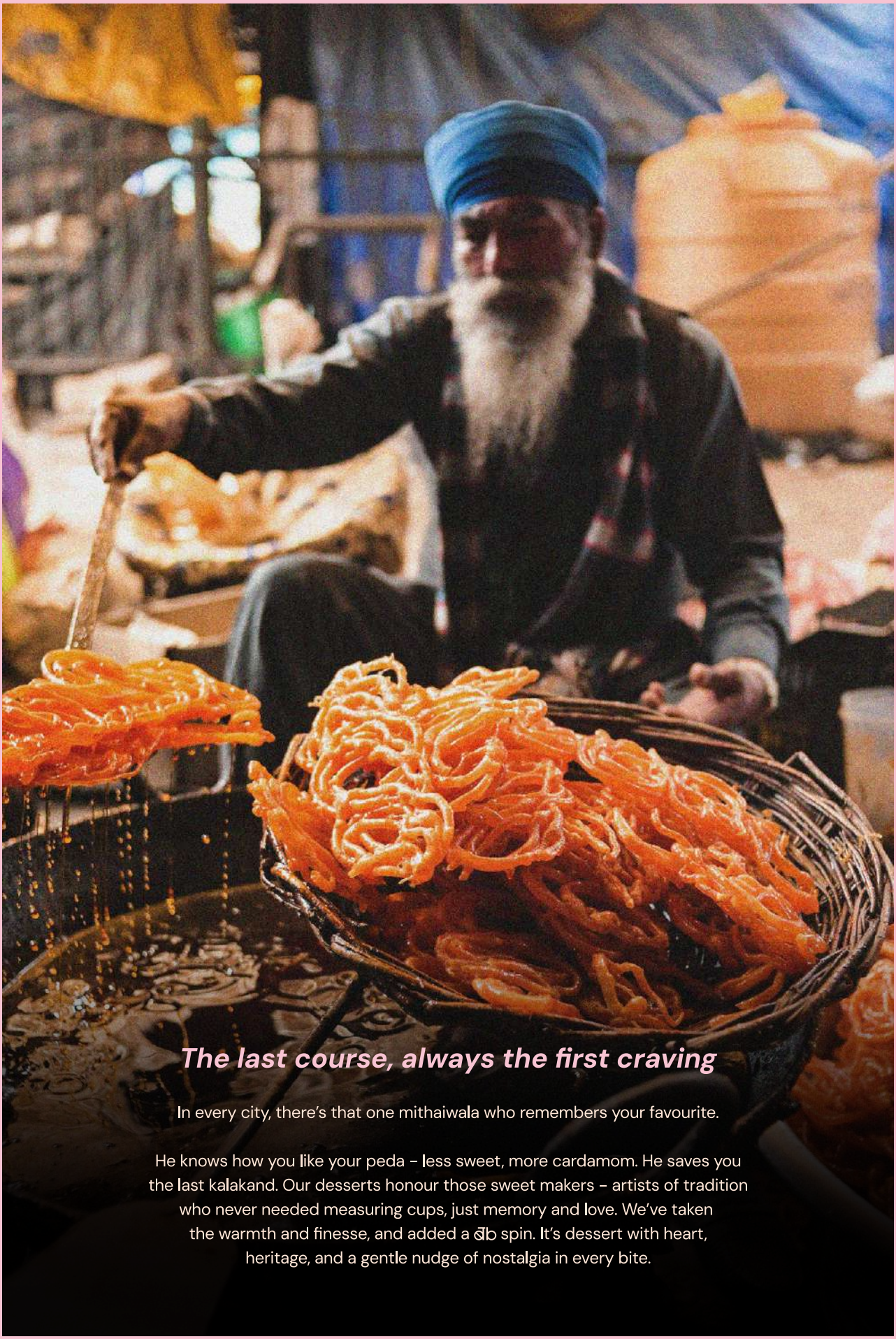
Charminar Murgh Boti (N)
A rustic, street-style chicken boti kebab
served on buttered roomali
625

Punjabi Cooker Chicken (N)
Marinated chicken in yoghurt and ground spices,
cooked in a chatpata onion tomato and cashew gravy
with homemade Punjabi garam masala
745

Most Popular (VE) Vegan (GF) Gluten-free (N) Contains Nuts (J) Jain Option Available

All our non-vegetarian dishes are halal. Government taxes as applicable.

We provide for a 10% discretionary staff contribution for the benefit of the kitchen & service staff working at the restaurant and serving you.



The last course, always the first craving

In every city, there's that one mithaiwala who remembers your favourite.

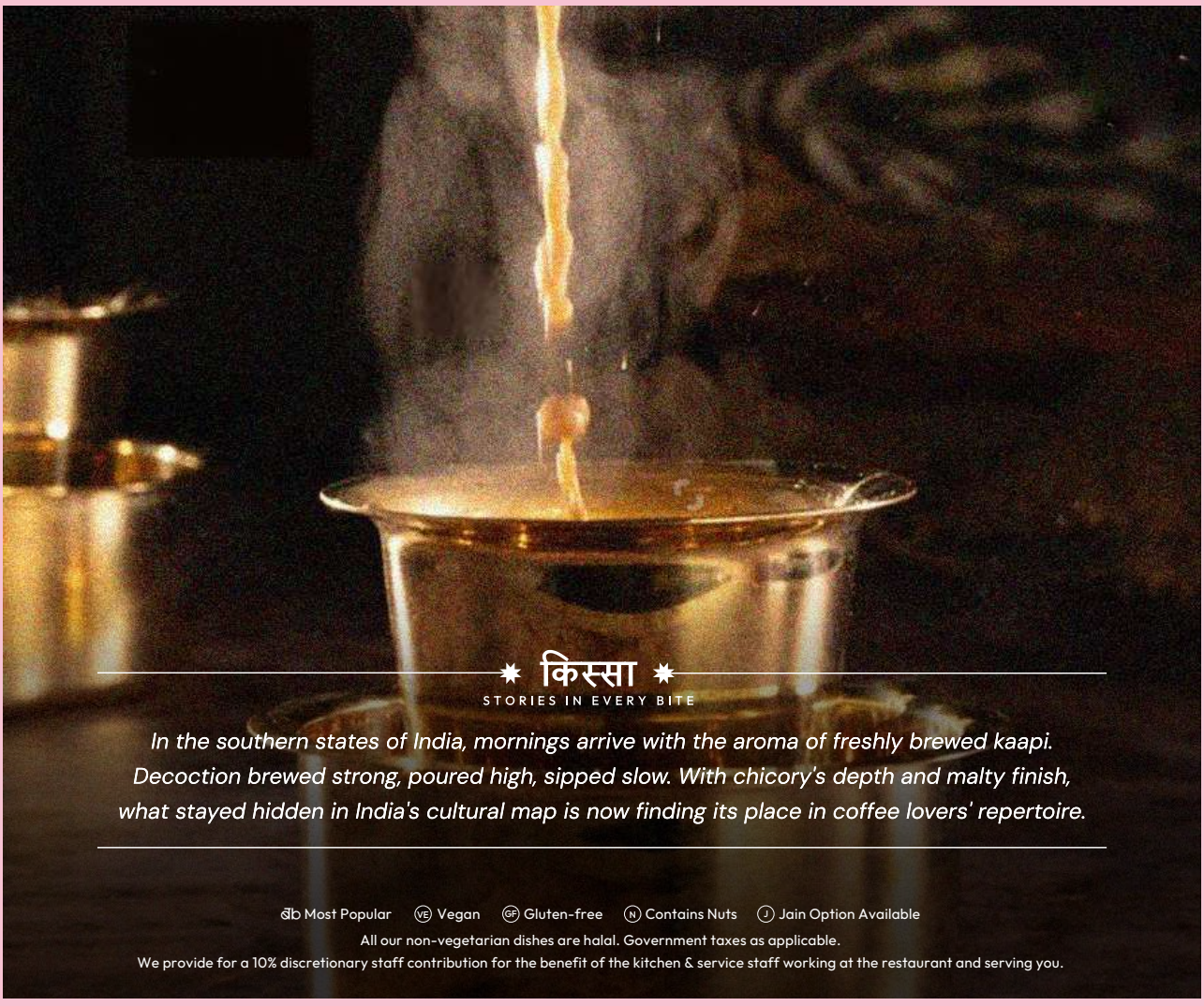
He knows how you like your peda – less sweet, more cardamom. He saves you the last kalakand. Our desserts honour those sweet makers – artists of tradition who never needed measuring cups, just memory and love. We've taken the warmth and finesse, and added a ਗb spin. It's dessert with heart, heritage, and a gentle nudge of nostalgia in every bite.

DESSERTS

Kaapi-Misu (N)

Crisp rusk soaked in Chikmagalur's beloved chicory coffee, layered with whipped mascarpone cream and finished with coffee and nut crumble.

495



किस्सा

STORIES IN EVERY BITE

In the southern states of India, mornings arrive with the aroma of freshly brewed kaapi. Decoction brewed strong, poured high, sipped slow. With chicory's depth and malty finish, what stayed hidden in India's cultural map is now finding its place in coffee lovers' repertoire.

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Amritsari Kulfa (N)

Amritsar's most indulgent street-side dessert with kulfi, rabdi, phirni, falooda - all stacked like it's the festive season in a bowl.

545



किस्सा

STORIES IN EVERY BITE

A distant cousin of kulfi, the kulfa isn't just made, it's assembled, one layer at a time. Born in the bylanes of Amritsar, it's a nod to centuries of street food culture and summertime indulgences of the region.

Most Popular (VE) Vegan (GF) Gluten-free (N) Contains Nuts (J) Jain Option Available

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DESSERTS

• Chocolate Rocky Road (N)

This rocky road doesn't just take you places, it brings them all to the table. Brownie, mousse, chikki, ice cream, and salted caramel. Crunchy, gooey, melty, and the kind of mayhem you never want to end.

575

▲ Anglo-Indian Bread Pudding (N)

(Contains Eggs)

Colonial comfort, baked golden. This bread pudding brings soft, warm nostalgia to the table, topped with custard and berries - because some classics deserve to last.

475

Most Popular (VE) Vegan (GF) Gluten-free (N) Contains Nuts (J) Jain Option Available

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The spirit of India, served with the spirits of India.

Inspired by India's pantry, guided by nostalgia, finished with craft, our drinks are as familiar as they are surprising.

Each drink from our bar begins with a memory - of a flavour, a feeling, a faraway place. We gather ingredients from across the country, and reimagine them with modern technique, seasonal tributes, and a touch of nostalgia.

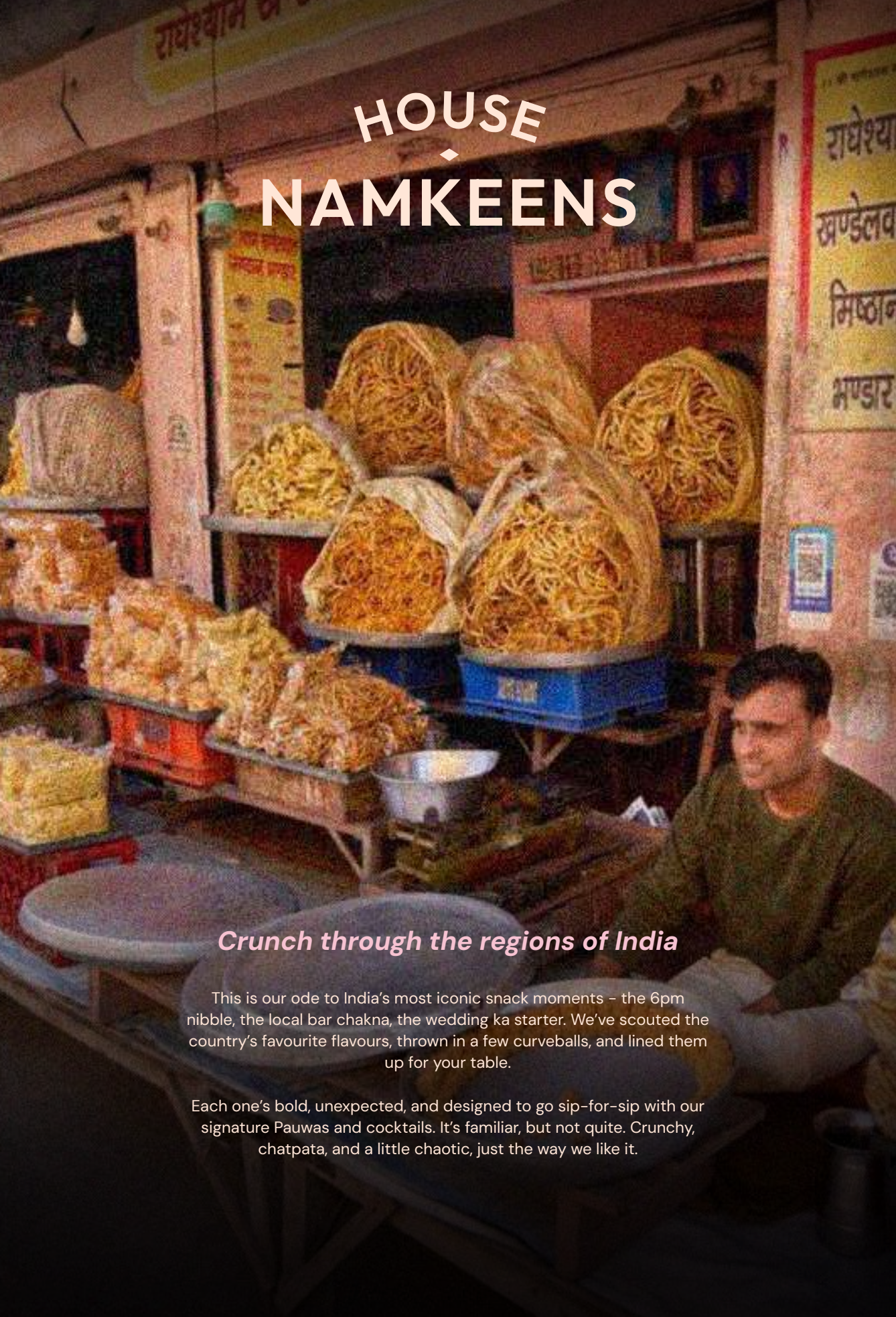
Our cordials, infusions, and bitters are made in-house. Every drink is layered - familiar in spirit, yet full of surprise. Some evoke a time long gone; others hint at something you didn't even know you missed.

Whether it's a pauwa-style pour or a finely balanced cocktail, we hope our drinks bring a story to your table, and leaves a mark long after your last sip.

Welcome to our bar. Let the journey begin.

With love,

Bombay Brasserie



HOUSE NAMKEENS

Crunch through the regions of India

This is our ode to India's most iconic snack moments - the 6pm nibble, the local bar chakna, the wedding ka starter. We've scouted the country's favourite flavours, thrown in a few curveballs, and lined them up for your table.

Each one's bold, unexpected, and designed to go sip-for-sip with our signature Pauwas and cocktails. It's familiar, but not quite. Crunchy, chatpata, and a little chaotic, just the way we like it.

हाउस — HOUSE NAMKEENS — नमकींस

ab Crisps & Dips of Bharat

A caravan of papads, and a trail of dips - Bengali panchphoron tomato relish, Malabar's tellicherry pepper jam, pickle sour cream, and Ratnagiri 'ambat-goad' salsa. Dip, crunch, repeat.
445

Chennai Sundal Spread (N)

Marina Beach memories in every spoonful. Chickpea dip topped with whole chickpeas tempered with curry leaves and mundu chillies, and served with curry leaf crisps - a coastal crunch, hot off Chennai's sand-sprinkled carts.
325

Bhakarwadi Cigars (N)

Punekars love their Bhakarwadi - and this one's our ode to that crispy, spicy legacy. Shaped like cigars, paired with chilli-peanut emulsion and sour cream.
325

Gujarati Bhungla Bateta (N)

Potatoes, peanut and sesame crunch, fermented red chilli-garlic chutney and bhungla on the side - a Gujarati favourite, done our way.
325

ab Most Popular (VE) Vegan (GF) Gluten-free (N) Contains Nuts (J) Jain Option Available

Government taxes as applicable. We provide for a 10% discretionary staff contribution for the benefit of the kitchen & service staff working at the restaurant and serving you.



PAUWA COCKTAILS

Small pours, big stories

The story starts with pauwas - a 180 ml bottle that you used to get at the local 'aunty bars', the speakeasies of prohibition Bombay. Affordable, portable, and perfectly portioned, it was the go-to pick for shared sips behind dhabas, on terraces, or hidden in scooter glove boxes. From quarter bars in Bombay to late-night thekas in Delhi, pauwa culture became a quiet rebellion, a budget ritual, a rite of passage.

We've taken that same spirit and dressed it in new layers - Indian ingredients, global craft, and just the right dose of drama. These desi pauwa cocktails echo old memories but sip like a new conversation. Nostalgia never tasted this good.

ब Patiala Balance

Zoya Gin, fresh passionfruit, teppal extract,
fresh orange juice, lime

Sweet, floral

795

Upgrade your pour:

Tanqueray / Bombay Sapphire - 925



किस्सा

STORIES IN EVERY SIP

In the kitchens of Goa and coastal Karnataka, teppal is used for its bold citrusy aroma and tingling warmth. A distant cousin of Sichuan pepper, it's added whole to fish curries and broths, and even in drinks, at ब.

ब Most Popular

Government taxes as applicable. We provide for a 10% discretionary staff contribution for the benefit of the kitchen & service staff working at the restaurant and serving you.



Bombae Rita

Tequila, fresh watermelon juice, kokum

Sour, fruity

795

Upgrade your pour:

Espolòn Blanco / Don Julio Blanco - 1295

किस्सा

STORIES IN EVERY SIP

In Konkani homes, kokum sharbat and watermelon juice were summer rituals. Kokum was kept ready in steel jugs, tangy and cold, while watermelon was blitzed fresh - both passed around before the fan even got switched on.

ꕥ Most Popular

Government taxes as applicable. We provide for a 10% discretionary staff contribution for the benefit of the kitchen & service staff working at the restaurant and serving you.

पौवा — PAUWA — कॉकटेल्स
COCKTAILS

Kokum Kick

Tequila, house-made
kokum tival, soda

Salty, fruity

795

Upgrade your pour:

Espolòn Blanco / Don Julio Blanco - 1295

Spice Route

Zoya Gin, house-made spice syrup,
fresh lime, soda

Spicy, herbal

795

Upgrade your pour:

Tanqueray / Bombay Sapphire - 925

Coconut Cartel

Russian Standard Vodka, tropical juice
blend, coconut

Sweet, fruity

795

Upgrade your pour:

Russian Standard Platinum - 995

Susegad Sling

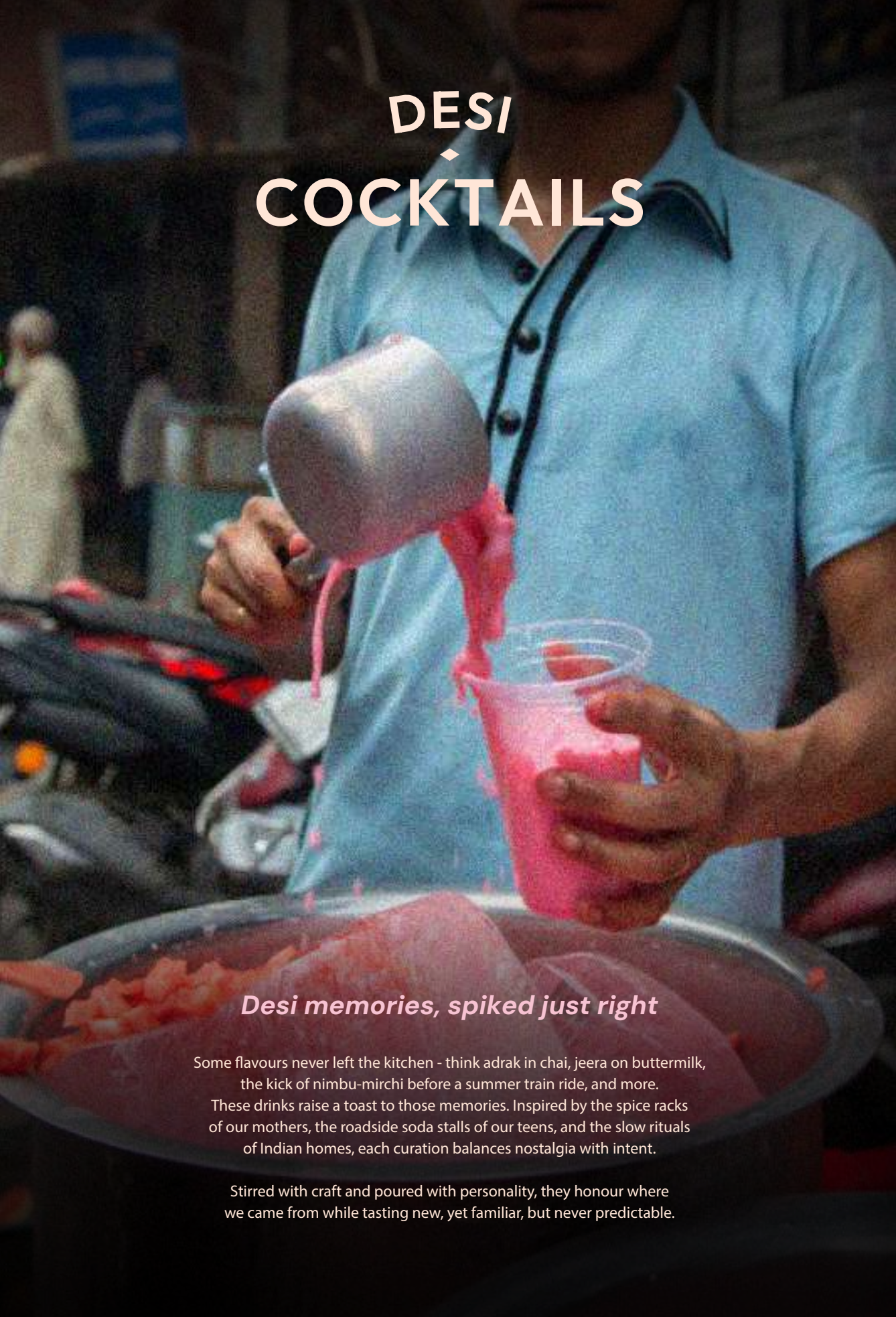
Feni, Rum, sweet lime cordial,
makrut lime leaf

Sour, fruity

795

Most Popular

Government taxes as applicable. We provide for a 10% discretionary staff contribution for the benefit of the kitchen & service staff working at the restaurant and serving you.



DESI COCKTAILS

Desi memories, spiked just right

Some flavours never left the kitchen - think adrak in chai, jeera on buttermilk, the kick of nimbu-mirchi before a summer train ride, and more. These drinks raise a toast to those memories. Inspired by the spice racks of our mothers, the roadside soda stalls of our teens, and the slow rituals of Indian homes, each curation balances nostalgia with intent.

Stirred with craft and poured with personality, they honour where we came from while tasting new, yet familiar, but never predictable.

देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स

देसी — DESI — कॉकटेल्स
COCKTAILS

Malabar Mood

Woodburns Whisky, house-made orange & pineapple cordial, curry leaf extract, coconut milk, lime

Fruity, earthy

845

Bengal Summer

Zoya Gin, raw mango & panchporan purée

Sour, spicy

845

Upgrade your pour:

Tanqueray / Bombay Sapphire - 925

Aamrakhand Old Fashioned

Woodburns Whisky, house-blended amrakhand, nutmeg, cardamom

Sweet, fruity

845

Pandan Pour

Woodburns Whisky, pandan rosso, coconut campari

Umami, herbal

845

Mez & Mace

Mezcal, house-made mace cordial

Spicy, smoky

1145

Most Popular

Government taxes as applicable. We provide for a 10% discretionary staff contribution for the benefit of the kitchen & service staff working at the restaurant and serving you.

देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स



Peru Picante

Six Brothers Mahura, guava juice,
fresh coriander, chilli

Spicy, fruity

895

Upgrade your pour:

Espolòn Blanco / Don Julio Blanco - 1295

किस्सा

STORIES IN EVERY SIP

Bitten right at the thela before washing, with masala smeared by the thela walla bhaiya. Pink or white, guavas have always been a part of recess rituals and roadside nostalgia, seed by seed.

Most Popular

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देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स

देसी — DESI — कॉकटेल्स
COCKTAILS

Spiced Imli Margarita
Tequila, tamarind, jalapenos & cilantro cordial, soda

Spicy, sour

895

Upgrade your pour:

Espolòn Reposado / Don Julio Reposado - 1295

Memsaab's Favourite Pink Gin
Zoya Gin, aromatic bitters, cherries

Fruity, floral

795

Upgrade your pour:

Tanqueray / Bombay Sapphire - 925

৻b Smoked Murabba
Russian Standard Vodka, smoked orange marmalade, lime

Sour, smoky

845

Upgrade your pour:

Russian Standard Platinum - 995

Til Gud Martini
Sesame Whisky, jaggery, coffee

Bitter, earthy

845

Kairi Thecha Picante
Tequila, kairi thecha cordial

Spicy, sour

895

Upgrade your pour:

Espolòn Blanco / Don Julio Blanco - 1295

৻b Most Popular

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देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स • देसी कॉकटेल्स

ANGREZI COCKTAILS



Dressed to impress, poured to surprise

They walk in sharp - stirred, not shaken, and always two steps ahead.
These cocktails play by the rules just long enough to break them.
Built on age-ol' classics with our signature wink,
they mix classics with just the right amount of mischief.
You'll spot hints of brown butter where you expect bitters,
or a floral swirl slipping into your Negroni.

Think of them as the NRI cousin at the party - polished,
charming, but guaranteed to spice things up before dessert.

Nutty Port Manhattan

Woodburns whisky, hazelnut, rosemary, spiced wine foam

Herbal, smoky

895



किस्सा

STORIES IN EVERY SIP

In Indian homes, the spice box isn't just for curries - it sneaks into drinks too. From nimbu paani with kala namak to adrak in chai, and elaichi in doodh - our first mixologists were our matriarchs, stirring comfort and spices into every sip, without giving them fancy names.

ab Most Popular

Government taxes as applicable. We provide for a 10% discretionary staff contribution for the benefit of the kitchen & service staff working at the restaurant and serving you.



Peach Julep

Woodburns Whisky, peach purée, house bitters, mint

Floral, fruity

895

Upgrade your pour:

Aodh Irish - 995

किस्सा

STORIES IN EVERY SIP

Peach wasn't native to India, but once it hit Himachal's orchards, it became summer's softest joy. Juicy, fuzzy, and sun-warmed, often pickled by grandmothers or eaten straight after a long school walk.

ʊb Most Popular

Government taxes as applicable. We provide for a 10% discretionary staff contribution for the benefit of the kitchen & service staff working at the restaurant and serving you.

अंग्रेज़ी — ANGREZI — कॉकटेल्स
COCKTAILS

After Hours
Cacao buttered washed dark rum,
coffee, white chocolate syrup

Smoky, earthy

895

Pom Sbagliato
Zoya Gin, Aperol, house pomegranate
cordial, sparkling wine, soda

Sweet, fruity

895

The Slow Sundown
White Rum, Aperol & Dark Rum with
pineapple cordial, brown butter

Floral, earthy

895

Hibiscus Paloma
Tequila, grapefruit, hibiscus, chilli

Spicy, floral

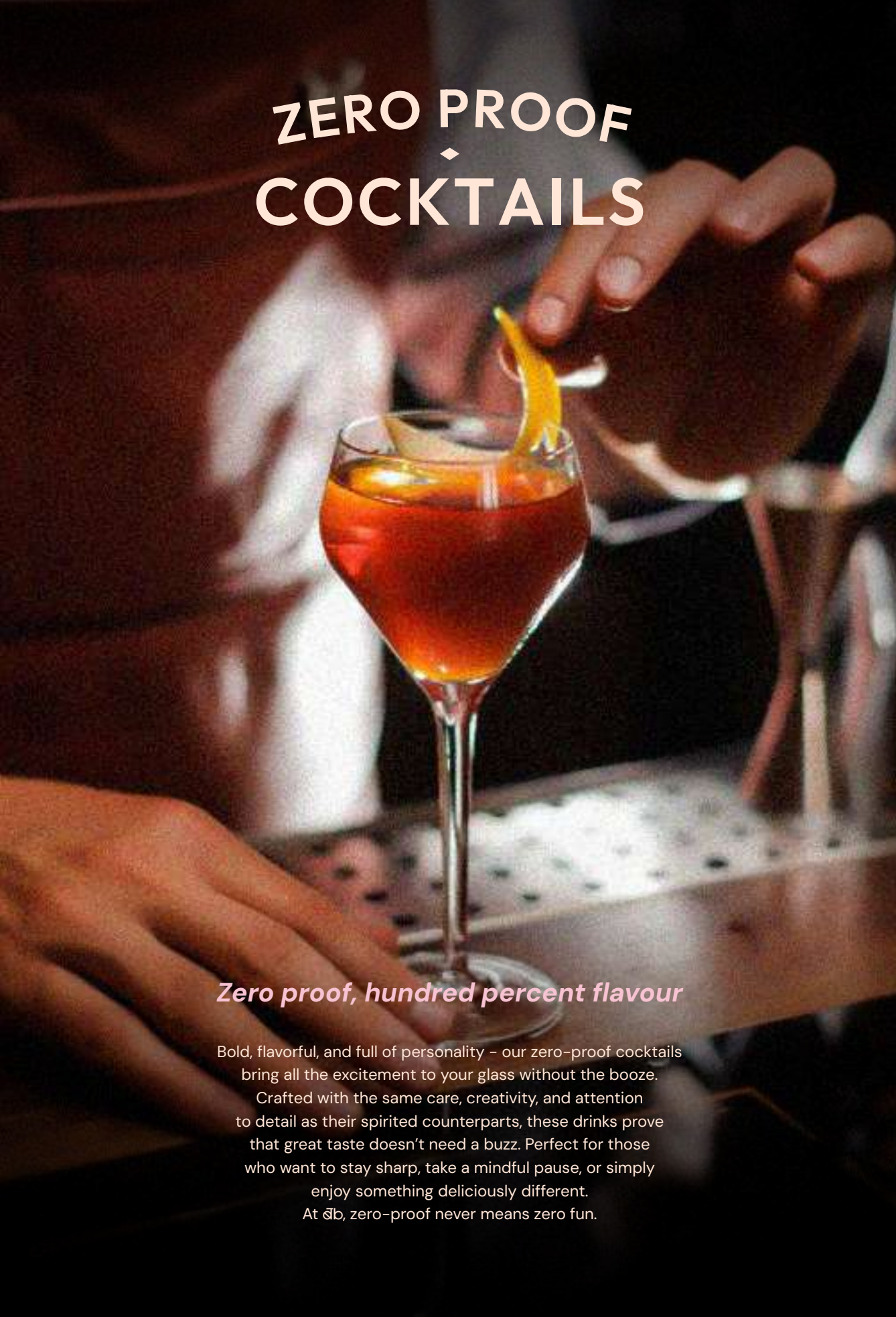
895

Upgrade your pour:

Espolòn Reposado / Don Julio Reposado - 1295

Most Popular

Government taxes as applicable. We provide for a 10% discretionary staff contribution for the benefit of the kitchen & service staff working at the restaurant and serving you.



ZERO PROOF COCKTAILS

Zero proof, hundred percent flavour

Bold, flavorful, and full of personality - our zero-proof cocktails bring all the excitement to your glass without the booze. Crafted with the same care, creativity, and attention to detail as their spirited counterparts, these drinks prove that great taste doesn't need a buzz. Perfect for those who want to stay sharp, take a mindful pause, or simply enjoy something deliciously different.
At ab, zero-proof never means zero fun.

ज़ीरो प्रूफ — # ZERO PROOF COCKTAILS — कॉकटेल्स

Amber Highball
Lemongrass, tangerine, soda
Sour, fruity
375

Grapefruit G&T
Sober Pink Gin, grapefruit, ginger, ginger ale
Sweet, fruity, floral
495

Jamun Daiquiri
Sober Rum, jamun spice mix
Spicy, fruity
495

Lychee G&T
Sober Gin, lychee, lime & lemon cordial, tonic
Sour, fruity
495

Pom & Passion
Passion fruit, pomegranate & curry leaf, lime, soda
Sweet, fruity
375

Most Popular

Government taxes as applicable. We provide for a 10% discretionary staff contribution for the benefit of the kitchen & service staff working at the restaurant and serving you.



PAUWA

SOFT COCKTAILS

Straight from the theka, sans the spirit

These mocktails come bottled in pauwas for a reason. Started from Bombay's 'aunty bars' and now found across local bars, paan stalls, and backseat conversations, it's how drinks have long travelled across cities - discreetly, boldly, and always with character.

Inspired by fruit wallahs, regional sodas, and summer sherbets, these Pauwa mocktails are our way of bottling that same spirit - the kind that doesn't need alcohol to stir a memory.

Flavour-packed, and full of nostalgia - one sip, and you're right back where the good stories start.

पौवा सॉफ्ट — PAUWA SOFT COCKTAILS — कॉकटेल्स

Sober Bombae

Fresh watermelon, spiced kokum cordial

Spicy, fruity

355

Kairi Sherbet 2.0

Kairi sherbet, ginger, jalapeños, soda

Sour, fruity

355

Old Town Cooler

Fresh pineapple, house spice mix

Sweet, fruity

355

Peru Mary

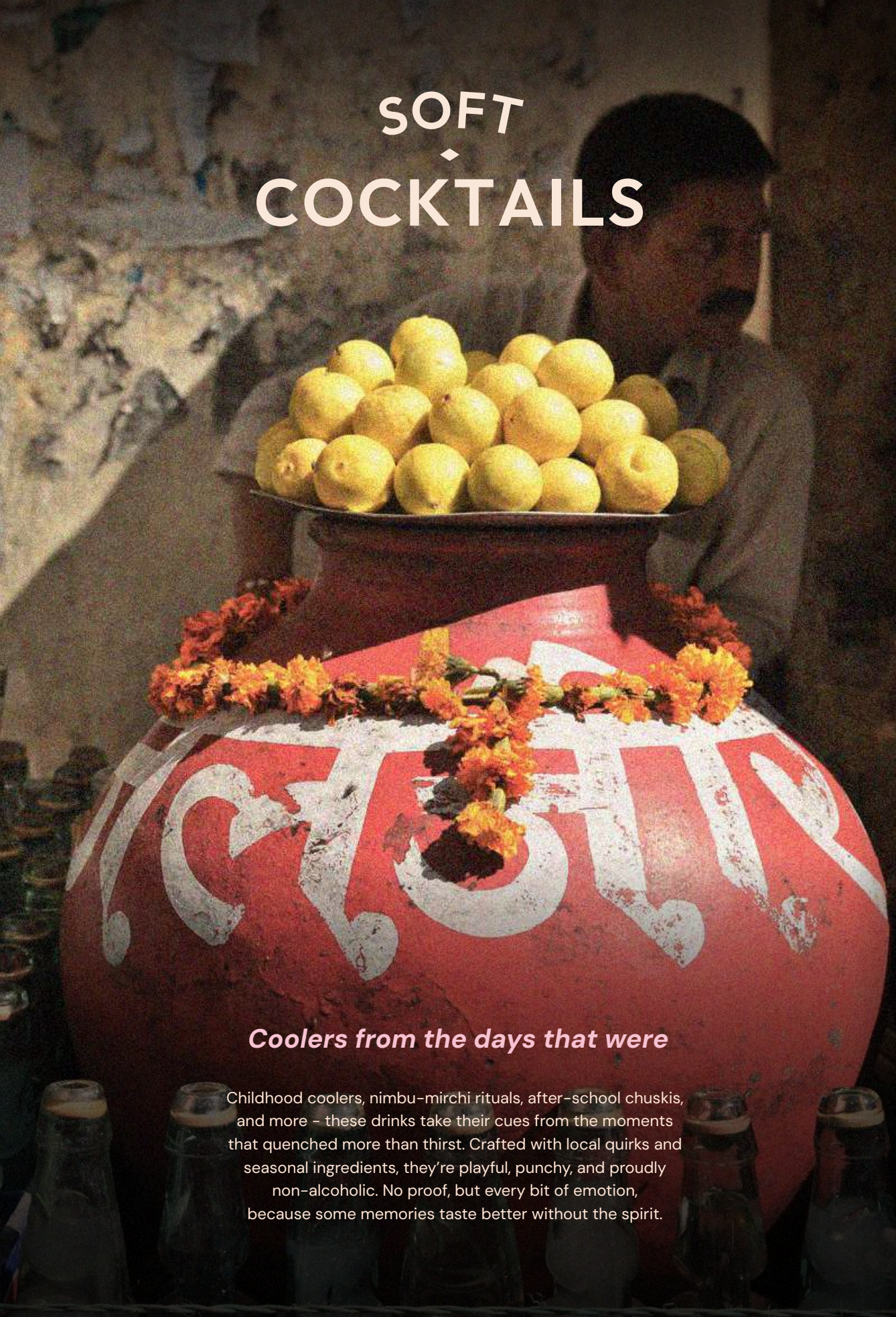
Guava juice, worcestershire sauce, coriander, tabasco

Spicy, fruity

355

Most Popular

Government taxes as applicable. We provide for a 10% discretionary staff contribution for the benefit of the kitchen & service staff working at the restaurant and serving you.



SOFT COCKTAILS

Coolers from the days that were

Childhood coolers, nimbu-mirchi rituals, after-school chuskis, and more - these drinks take their cues from the moments that quenched more than thirst. Crafted with local quirks and seasonal ingredients, they're playful, punchy, and proudly non-alcoholic. No proof, but every bit of emotion, because some memories taste better without the spirit.

सॉफ्ट — SOFT — कॉकटेल्स
COCKTAILS

Phool Berries
Berry purée, hibiscus, lime

Sour, floral

355

♨ Tropical Ananas
Pineapple, orange, thyme, strawberry

Sweet, fruity

355

Masala Cola
House spice mix, cola

Spicy

355

♨ Kairi Sherbet
Kairi syrup, house spice mix lime, soda

Sour, spicy

355

♨ Most Popular

Government taxes as applicable. We provide for a 10% discretionary staff contribution for the benefit of the kitchen & service staff working at the restaurant and serving you.



Bombelli Piña Colada

Pineapple juice,
coconut & vanilla ice cream

Sweet, fruity

355

किस्सा

STORIES IN EVERY SIP

Before this got its beachy cocktail name, India mixed nariyal paani with ananas juice at roadside stalls. The OG tropical thirst quencher, made with the bounty of tropical Indian summers.

ab Most Popular

Government taxes as applicable. We provide for a 10% discretionary staff contribution for the benefit of the kitchen & service staff working at the restaurant and serving you.

सॉफ्ट कॉकटेल्स • सॉफ्ट कॉकटेल्स • सॉफ्ट कॉकटेल्स • सॉफ्ट कॉकटेल्स • सॉफ्ट कॉकटेल्स • सॉफ्ट कॉकटेल्स • सॉफ्ट कॉकटेल्स • सॉफ्ट कॉकटेल्स

सॉफ्ट — SOFT — कॉकटेल्स
COCKTAILS

Mango Lassi

Sweetened yoghurt, mango pulp

Sweet, fruity

355

Buttery Santra Biscuit

Orange juice, brown butter syrup, lime, soda

Sweet, fruity

355

Banana & Kiwi Milkshake

Banana purée, kiwi, milk

Sweet, fruity

355

Most Popular

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सॉफ्ट कॉकटेल्स • सॉफ्ट कॉकटेल्स • सॉफ्ट कॉकटेल्स • सॉफ्ट कॉकटेल्स • सॉफ्ट कॉकटेल्स • सॉफ्ट कॉकटेल्स • सॉफ्ट कॉकटेल्स • सॉफ्ट कॉकटेल्स

BEERS बियर्स

Kingfisher Ultra	445
Kingfisher Premium	395
1664 Blanc	645
Corona Extra	645
Hoegaarden	645
Budweiser	475
Carlsberg Smooth	425
Tuborg Green	395

SINGLE MALT सिंगल मॉल्ट

	30 ml	180 ml	Bottle
The Glenlivet 18 YO	1595	8495	29995
Glenfiddich 15 YO	1195	6595	22995
Glenfiddich 12 YO	875	4795	16995
The Glenlivet 12 YO	875	4795	16995
Talisker 10 YO	795	4395	14995

INDIAN SINGLE MALT इंडियन सिंगल मॉल्ट

	30 ml	180 ml	Bottle
Rampur	1095	5995	20995
Indri Trini	845	4495	15995
Paul John Brilliance	745	3995	13995
Crazy Cock Madhuca II	725	3995	13995
Crazy Cock Madhuca III	695	3795	13995
Paul John Nirvana	525	2795	9995

Native Indian Pour

Government taxes as applicable. We provide for a 10% discretionary staff contribution for the benefit of the kitchen & service staff working at the restaurant and serving you.

BLENDED WHISKEY

ब्लेंडेड व्हिस्की

	30 ml	180 ml	Bottle
MADE IN INDIA Woodburns	395	1995	6995
MADE IN INDIA Yello	375	1995	6995
Chivas Regal 18 YO	1295	6795	23995
Toki Suntory	825	4295	15495
JW Double Black	825	4295	15495
Monkey Shoulder	775	3995	14995
JW Black Label	725	3995	13995
Chivas Regal 12 YO	725	3995	13995
Arthaus	645	3395	12995
Teachers 50	495	2595	9495
Ballantines Finest	475	2495	8995
Black Dog Centenary	475	2495	8995
Teachers Highland Cream	475	2495	8995
Black & White	425	2195	7995

BOURBON, TENNESSEE, IRISH

बर्बन
टेनेसी, आयरिश

	30 ml	180 ml	Bottle
Jack Daniel's Old No. 7	695	3695	12995
Jim Beam White	495	2595	9495
Jameson Irish	495	2595	9495
Aodh Irish	495	2595	9495

MADE IN INDIA Native Indian Pour

Government taxes as applicable. We provide for a 10% discretionary staff contribution for the benefit of the kitchen & service staff working at the restaurant and serving you.

TEQUILA टकीला

	30 ml	180 ml	Bottle
Don Julio Reposado	1195	6495	22995
Patron Reposado	1195	6495	22995
Espolòn Reposado	1095	5995	21995
Don Julio Blanco	1095	5795	21995
Patron Silver	1095	5795	21995
Espolòn Blanco	995	5495	20995
Cristal Azul Silver	425	2395	8995
Cristal Azul Gold	425	2395	8995

MEZCAL मेज़कल

	30 ml	180 ml	Bottle
400 Conejos	995	5495	18995

AGAVE SPIRITS अगेव स्पिरिट्स

	30 ml	180 ml	Bottle
Maya Pistola Reposado	675	3695	12995
Maya Pistola Joven	595	3295	11995

MAHURA महुरा

	30 ml	180 ml	Bottle
Six Brothers Mahura	395	1995	6995

Native Indian Pour

Government taxes as applicable. We provide for a 10% discretionary staff contribution for the benefit of the kitchen & service staff working at the restaurant and serving you.

FENI फेनी

	30 ml	180 ml	Bottle
Tinto	395	1795	6495

VODKA वोडका

	30 ml	180 ml	Bottle
Rangeela	395	1995	6995
Grey Goose Original	845	4295	14995
Russian Standard Platinum	795	3995	13995
Absolut Blue	525	2695	9495
Skyy	395	1995	7295
Russian Standard Original	395	1995	6995

RUM रम

	30 ml	180 ml	Bottle
Camikara 3 YO	425	2195	7995
Old Monk	325	1495	4995
Segredo Aldeia White	495	2495	8995
Segredo Aldeia Coffee	495	2495	8995
Bacardi Carta Blanca	375	1895	6995

COGNAC & BRANDY कॉनियाक एंड ब्रांडी

	30 ml	180 ml	Bottle
Brandy Morpheus XO	295	1495	4995
Hennessy VSOP	1495	7295	28995
Hennessy VS	1095	5995	19995

Native Indian Pour

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GIN जिन

	30 ml	180 ml	Bottle
Roku	875	4495	16495
Hendrick's	795	4295	14995
Bombay Sapphire	525	2795	9495
Tanqueray London Dry	475	2395	8995
Bulldog	445	2295	8495

INDIAN CRAFT GIN इंडियन क्राफ़्ट जिन

	30 ml	180 ml	Bottle
Jaisalmer	675	3495	12495
Pumori Pink	445	2295	7995
Zoya	395	1995	6995

LIQUEURS लिक्वर्स

	30 ml	180 ml	Bottle
MADE IN INDIA Quaffine	395	1995	7495
Jagermeister	595	2995	10995
Baileys Irish Cream	475	2395	8495
Triple Sec	395	1995	7495
Kahlua	395	1995	7495
Sambuca	395	1995	7495

MADE IN INDIA Native Indian Pour

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APERITIFS अपेरिटिफ्स

	30 ml	180 ml	Bottle
Campari	395	1995	7495
Aperol	395	1995	7495
Davana Bianco	395	1995	7495
Cinzano Rosso	375	1995	6995

SPARKLING WINE स्पार्कलिंग वाइन

	By Bottle
Champagne Moët Chandon Brut, France	15995

INDIAN SPARKLING WINE इंडियन स्पार्कलिंग वाइन

	By Glass	By Bottle
Sula Brut	875	4295
Sula Brut Tropical Rosé	875	4295
The Source Moscato	875	4295

WHITE WINE वाइट वाइन

	By Glass	By Bottle
Domaine Montrose Chardonnay, France		5495
Yellow Tail Chardonnay, Australia	1175	5495
Mannara Pinot Grigio, Italy	1025	4995
Man Family Chenin Blanc, South Africa	995	4795
MontGras MG Estate, Sauvignon Blanc, Chile	975	4795
Le Grand Noir Chardonnay, France	925	4495

MADE IN INDIA Native Indian Pour

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INDIAN WHITE WINE

इंडियन वाइट वाइन

	By Glass	By Bottle
The Source Sauvignon Blanc	895	4295
Sula Dindori Reserve Chardonnay	695	3295

RED WINE

रेड वाइन

	By Glass	By Bottle
Yellow Tail Shiraz, Australia	1175	5495
Warwick Estate The First Lady Cabernet Sauvignon, South Africa	1075	4995
Domaine Montrose Rouge, France		5495
Mannara Merlot, Italy	1025	4995
MAN Family Pinotage, South Africa	995	4795
MontGras MG Estate, Carmenere, Chile	975	4795
Le Grand Pinot Noir	925	4495

INDIAN RED WINE

इंडियन रेड वाइन

	By Glass	By Bottle
Fratelli Sette		4595
The Source Cabernet Sauvignon	895	4295
Sula Dindori Shiraz	695	3295

ROSÉ WINE

रोज़े वाइन

	By Glass	By Bottle
The Source Grenache Rosé	895	4295
Le Grand Noir Rosé	925	4495

Native Indian Pour

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THANDA ठंडा

Perrier Sparkling Water 330ml	395
Red Bull	355
Malaki Ginger Ale	195
Malaki Tonic Water	195
Diet Coke	195
Coke Zero	195
Aerated Beverages (Coke/Sprite)	185
Canned Juice	185
Soda	175
Mineral Water	155
Fresh Lime Soda / Water	225
Fresh Watermelon Juice	295
Fresh Orange Juice	355

COFFEE कॉफ़ी

Café Mocha (Hot/Cold)	245
Café Latte Flavoured (Ask The Server)	225
Cappuccino	215
Café Latte	215
Americano	175
Espresso	165

MADE IN INDIA Native Indian Pour

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