



FOOD MENU

PUNJABI BAGH, PATIALA

BEGINNING TASTERS

• CHAKHNA...FIERY CRISP 375/-

(Broadly referred to as bar snacks all time-pass eats, an assortment of flavourful savouries, Masala Peanuts, Bhel Mixture, Makhana & frymes.)

• CHAKHNA RE-INVENTED STEAMED DELICIOUS 375/-

(Steamed chakhna platter carrying sautéed black chickpeas, Masala white matar, hot butter corn & palak patta chaat.)

• TBE BIG FRIED AMERICAN BOWL 515/-

(Mix of cheese triangles, crispy nachos, veg nuggets, smiles, pudina paneer patty, veggie fingers along with french fries and assorted dips.)

• FENUGREEK CHEESE CORN LOLLI (7Pcs) 325/-

(Cottage cheese crispy lolly-pop infused with kasuri methi, cornflaked fried and served with chilly alphonso sauce.)

• CHICKEN DRUMS 445/- MUST TRY OF HEAVEN

(Drums of heaven are basically chicken lollipops tossed in a sweet and spicy sauce.)

(SPL. ADDITION)

• AFRICAN PERI PERI FRIES 245/- (REGULAR SALTY/ PERI PERI SPICY/ CHEESE PERI PERI) 295/- 325/-

(Crispy potato fries tossed in dried peri peri hot chilies powder, originated in Southern-Africa by Portuguese community and popular in America)

• FALAFEL WITH HUMMUS, ZATAR BREADS AND KHAKHRA 365/-

(A deep-fried fritter from Mediterranean origin prepared with ground chickpeas, fresh herbs, cumin, cayenne pepper & sesame seeds served with Lebanese hummus, garlic dip, pepper dip & zatar bread and gujrati khakhra.)

• LOADED NACHOS 350/- (VEG CHICKEN) 395/-

(A Mexican treat with layers of flavours & textures, nachos, buttery beans, jalapeno peppers, onion, tomato, spicy salsa & hot cheese layered on pico-de-Gallo & cheesy sauce.)

• FISH & CHIPS 525/-

(A crispy fish delicacy from English region, served with potato fries, house salad, mushy peas and ramoulade dip.)



TBE WORLD OF WINGS CHAMPIONSHIP

• THAI SWEET CHILLI FRIED WINGS 425/- (MUST TRY)

(These sweet chili wings have tender, crispy chicken covered in a sticky, sweet sauce that is a just little bit spicy! and are ideal for all times. These classic chicken wings are covered in glaze and you'll find yourself licking the sauce off your fingers.)

(SPL. ADDITION)

• AMERICAN SMOKED SWEET BARBECUED WINGS 425/-

(Grilled chicken wings tossed in sweet smoke bbq sauce.)

• CRISPY CAJUN FRIED WINGS 425/- (MUST TRY)

(Chicken wings marinated with our homemade Cajun seasoning are floured, fried until crispy. Our Cajun fried chicken wings were garnished with chili flakes and parsley, and served with butter tossed sweet corn kernels.)

(SPL. ADDITION)

• INDIAN TANDOORI CHARGRILLED BUTTER CHICKEN WINGS 425/-

(These flavourful tandoori chicken wings are marinated in Indian spices and then cooked to perfection in tandoor with crispy skin & juicy chicken inside & served with butter chicken sauce.)

SALAD IN STYLE

• SEASONAL SALAD VEGGIES 245/-

(A seasonable green salad bowl with exotic vegetables and ice cubes.)

• CLASSIC CAESAR SALAD 345/- (GRILLED COTTAGE CHEESE 375/- GRILLED CHICKEN WITH EGG)

(Iceberg Lettuce rubbed with garlic flavoured velvety dressing, topped with crisp garlic croutons.)

• TANDOORI TIKKA SALAD 325/- (PANEER TIKKA/ 345/- CHICKEN TIKKA)

(Tandoori Tikka Salad is an Indian inspired salad with full, well rounded flavors and texture. You will love this change up, it's unique and mouth watering good.)

• PEACH AND CUCUMBER LEBANESE FATTOUSH SALAD 335/- (GRILLED COTTAGE CHEESE 375/- LEBANESE CHICKEN) (MUST TRY)

(A Mediterranean salad prepared by folding vegetables and salad leaves in citrus dressing with a hint of smoked paprika, peach and crushed garlic, with crisp Arabic bread for crunch.)

(SPL. ADDITION)

• OLIVER RUSSIAN SALAD 345/- (SMOKED COTTAGE CHEESE 375/- GRILLED CHICKEN WITH EGG)

(Oliver salad is a traditional Russian potato salad made with finely diced potatoes, pineapple, cocktail fruits, carrots, cottage cheese/ boiled eggs and grilled chicken, sweet peas, sweet corn, all tossed with a simple dressing of mayonnaise, salt, and pepper served in sweet rich cream.)

SUMTHING SOUPY

- **CHERRY TOMATO, BASIL & ROASTED RED BELL PEPPER** 225/-

(This flavoured soup of roasted red bell peppers, tomatoes, onions and served with garlic toast.)

- **MOROCCAN HARIRA KHARODE KA SHORBA (LAMB)**  245/- 


(This healthy meal soup is hearty with chunks of lamb, plenty of vegetables and a bit of pasta. This Moroccan soup gets its rich, golden-orange color from turmeric.)

(SPL. ADDITION)

- **CREAM OF MUSHROOM SOUP**  225/-

(Celery and mushroom soup with the goodness of cream, sprinkled with garlic, sliced mushroom drizzled with extra virgin olive oil.)

(SPL. ADDITION)

- **BURMESE KHOW SUEY SOUP**  275/-
VEG 295/-
CHICKEN
(A Burmese soup with the accompaniments)



CHINESE INTRUDERS SOUPS

VEG : 195/- | NON-VEG : 245/-

- **HOT & SOUR SOUP** 
- **ASIAN MANCHOW SOUP** 
- **LEMON CORIANDER SOUP**
- **SWEET CORN SOUP**
- **TIBETAN THUPKA**  

BRUSCHETTA & TOASTS ...FOR BREAD LOVERS

- **GARLIC TOAST** 265/-

(An in-house structured bread layered with garlic & herbs butter, grilled to perfection.)

- **LEBANESE HUMMUS WITH GRILLED COTTAGE CHEESE/ CHICKEN/ MUTTON**  445/-
465/-
485/-

(Lebanese style pan tossed cottage cheese chicken/lamb, served with zaatar bread along with trio hummus & mukhalal.)

- **CHEESE GARLIC TOAST**  295/-

(Perfectly grilled garlic toast, topped with cream cheese and mozzarella.)

- **PESTO MUSHROOMS WARM BRUSCHETTA, CHEESE GARLIC**  345/-

(Toast layered with cream cheese, walnut pesto, caramelized mushrooms, garlic oil & basil leaves.)

(SPL. ADDITION)

- **BASIL TOMATO COLD BRUSCHETTA** 295/-

The Americanized version of authentic Italian bruschetta, featuring ripe red tomatoes, basil and garlic on golden French bread.

BREWER'S CHOICE BURGERS / WRAPS & QUESADILLAS

• BOMBAY VADA PAV BURGER 345/-

(Also known as the Bombay Burger, this deep-fried spiced potato patty stuffed into a soft bread roll shows why double carbs can only be a good thing! A tangy coriander relish and chilli-coconut chutney make the case for double condiments, too, and blistered green chilli piles on the heat."Serve with salad and masala fries and masla chips.)

(SPL. ADDITION)

• CRISPY HONEY MAPLE CHICKEN BURGER 395/-

(Maple Glazed Fried Chicken Burgers are a healthy way to eat your burger. Sweet from the maple syrup, honey and caramelized onion. Spicy from the mustard and gherkins. A delicious combination. Serve with salad and fries.)

(SPL. ADDITION)

• GRILLED JUICY LAMB BURGER 445/-

(Satisfying smoky and juicy lamb burgers on the grill topped with caramelized onions, gherkins, heirloom tomatoes, lettuce and a spicy aioli, cheese serve with salad and fries.)

• SHAWARMA WRAP 345/- (FALAFAL / COTTAGE CHEESE / GRILLED CHICKEN) 375/- 395/-

A magical blend of yogurt, lemon, and Mediterranean spices makes this homemade shawarma mouth-wateringly delicious.)

• MEXICAN QUESADILLA WRAP 345/- (GRILLED COTTAGE CHEESE / GRILLED CHICKEN / LAMB) 375/- 395/-

(Mexican Quesadilla Recipe is a lip smacking dish where the tortillas with mixed vegetable stuffing of your choice with cheese)

(SPL. ADDITION)

• INDIANA TIKKA WRAP 375/- (PANEER TIKKA / CHICKEN TIKKA) 395/-

(Choice of protein marinated in yogurt, cream, ginger, garlic, ground spices and char-grilled-served with assorted Indian dips)

CRYSTAL DIMSUMS

• **VEGETABLES CRYSTAL DIM SUM**  425/-

(Potato starch wrapping with exotic veggies.)

(SPL. ADDITION)

• **TOFU AND EXOTIC VEGGIES DIM SUM**  445/-

(Soya tofu cubes with exotic vegetables.)

(SPL. ADDITION)

• **TRUFFLE EDAMAMI CREAM CHEESE DIM SUM**  545/-

(Dlecta cream cheese, fine chopped edamami with signature seasoning.)

(SPL. ADDITION)

• **BUTTER PEPPER GARLIC MUSHROOM GYOZA** 445/-

(Three varieties of mushroom and fried brown garlic with asian seasoning.)

• **CHICKEN CHILLI OIL DIM SUM**  475/-

(Fine chopped chicken thigh with water chestnuts and coriander roots made in chilly seasoning and garnished with spring onions.)

(SPL. ADDITION)

• **CHICKEN GYOZA** 475/-

(Potstickers chinese dim sum.)

• **CRUNCHY CHICKEN DIM SUM** 475/-

(Fine chopped chicken thigh with water chestnuts and coriander roots garnished with spring onions.)

BAO BUNS

• **SPECIAL BASIL PANEER BAO**   465/-

(Potato starch wrapping with exotic veggies.)

(SPL. ADDITION)

• **TRUFFEL MUSHROOM & EXOTIC VEGETABLES BAO**   465/-

(Potato starch wrapping with exotic veggies.)

(SPL. ADDITION)

• **PAN SEARED TERIYAKI CHICKEN BAO**   485/-

(Fine chopped chicken thigh with water chestnuts and coriander roots made in chilly seasoning and garnished with spring onions.)

(SPL. ADDITION)

• **DOUBLE ROASTED LAMB BAO**   525/-

(Double roasted lamb, minced flavored five spices .)

(SPL. ADDITION)

INDIAN FLAVOURED STARTERS

- **SMOKED TIKKA KEBAB**  445/-
(PANEER /MUSHROOM /SOYA /
CHICKEN/ FISH) 445/-

(Choice of protein marinated in yogurt, cream, ginger, garlic, ground spices char grilled, and served on masala papad, desi aloo chips assorted Indian dips and mitha nimbu achar ki Chutney.)

- **SMOKED MALAI KEBAB**  445/-
(PANEER /MUSHROOM /SOYA /
CHICKEN) 445/-

(Choice of protein draped in cream & cashew paste, crushed black peppercorns & chandi vark, char grilled in moderate heat. Served on channa daal bhel along with lal mirch papad, assorted indian dips and mitha nimbu achar chutney.)

- **DAHI KE KEBAB** 375/-

(Golden fried smooth hung curd tikki, infused with ginger, green chilly & crushed black pepper served with mitha nimbu achar ki chutney.)

- **HARE MATAR KE SHAMI**  345/-

(Green peas mash with hint of Indian spices and melted cheese then crispy fried with masala green peas and served with garlic mayo)

(SPL. ADDITION)

- **HONEY MUSTARD CHEESE BROCCOLI** 375/-

(Broccoli marinated in a velvety blend made with cream, cheese and cashews, baked in tandoor and served with grated cheese on toped with sprinkle papad.)

- **BURMESE KHOW SUEY TIKKA ROLL KEBAB**  465/-
(PANEER/ CHICKEN)  495/-

(Khao soi or khao soy is Myanmar dish served in and northern Thailand. Made with coconut cream and curry powder. We combine this with our tikkas and make a unique kabab. Indo-Burmese fusion)

(SPL. ADDITION)

Brewestate.in

- **MOONG OR BHUTTE KI GILAFI SEEKH**  375/-

(This tawa grilled Moong Dal and corn seekh kebab is a popular & mild starter. This vegetarian kebab is rich in protein, iron and is perfect for beer lovers. These kebabs are flavored with multiple spices. Try this unique, fantastic and tasty kebab available only at The Brew Estate.)

(SPL. ADDITION)

- **NIMBU MIRCHI BHATTI MURGH KI LEG(2Pcs)**  425/-


(King of Kebabs; chicken leg-thighs marinated in nimbu, green chilli and Chef's special secret spices then baked in tandoor then a sprinkle of chat masala, lemon drops on top serve with pudhina papad.)

- **TANDOORI CHICKEN**  405/-
(Half / Full) 685/-

(Chicken marinated in Chef's special red secret spices and slow cooked in tandoor, served with a sprinkle of chat masala and lemon drops on top, channa dal jhal-muri & cream salad.)

- **CHICKEN KEEMA SEEKH MUTTON KEEMA SEEKH**  425/-
465/-

(Finely minced Chicken/ Mutton mixed with ginger, garlic, green chilli, flavourful spices along with herbs, and smoked in Tandoor with zatar bread.)

- **MUSTARD FISH CHAR-GRILLED**  525/-

(Fish marinated in kasundi mustard paste, and grilled in tandoor with extra virgin mustard oil on coconut jhalmuri & garlic mayo.)

- **AMRITSARI FISH**  525/-

(A famous street food of Amritsar (a city in Punjab region of Northern India) Fish rubbed with ginger, garlic, bishop seeds and gram flour, crisp fried and served with desi aloo chips and chili muli cream relish & garlic mayo.)

- **MURGH KALMI**  475/-
IN YOUR STYLE
(LAL MIRCHI / MALAI/
KASTURI/ KALI MIRCH) (4PCS)

(Coated in rich and flavoursome marinade, the spices give it a depth of flavour, while the yogurt keeps them succulent and juicy. The kalmi kababs get a distinctive nutty aroma from the addition of cashews. The flavours are rather mild yet the kebabs taste delicious, served with grilled vegetables in sizzler.)

● Gqvt. taxes extra as applicable

ALL COUNTRY PLATTER

• **MEZZE PLATTER VEG**   555/-

(Hummus , Labneh, Muhmmara, Tzatziki, Baba ganoush, Grilled tomato, Falafel, Fattoush, Feta mushroom, Lebanese roll, Mukhalal, Sambousek, Labneh bread, Zaatar bread and Lavash)

• **BEER BUDDY KEBAB PLATTER(VEG)**  745/-

(Assortment of paneer tikka, dahi ke kebab, stuffed tandoori mushroom, malai soya chaap served with assorted dips & onion salad.) (16 Pcs)

• **BEER BUDDY KEBAB PLATTER(NON- VEG)**  845/-

(Assortment of Chicken, Mutton seekh & Fish tikka Served with dips & onion salad.) (16 Pcs)

• **ASIAN PLATTER(VEG)**  1285/-

(Asian style spring roll, Nutty butty tofu, Wok tossed chilli paneer and Lotus root fries.)

• **ASIAN PLATTER(NON-VEG)**  1485/-

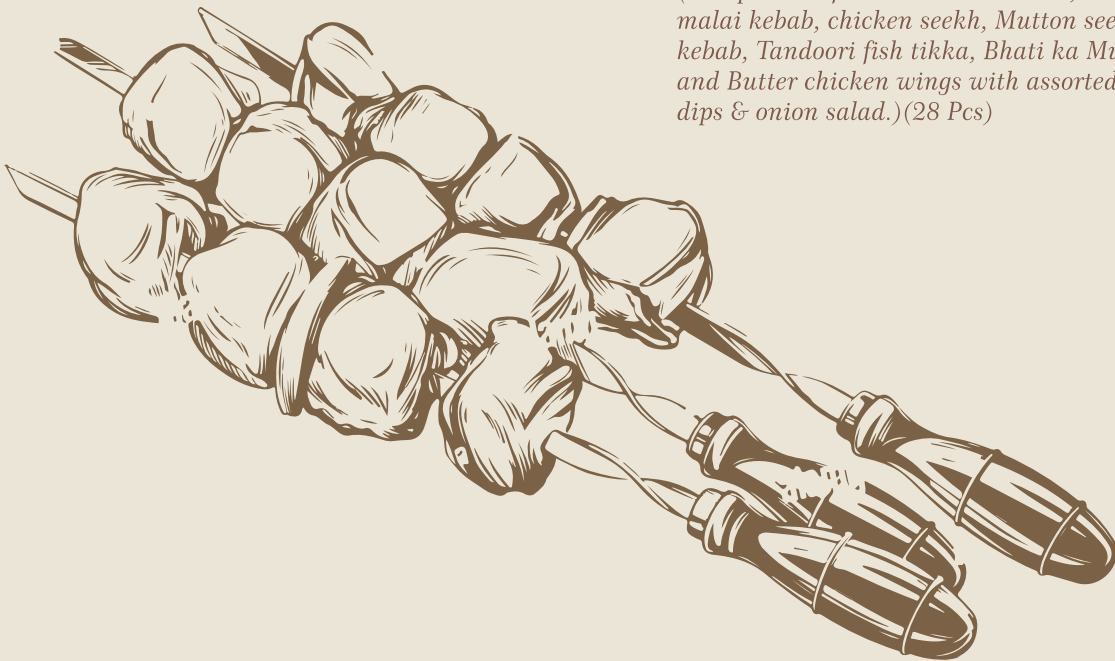
(Bullet chilli chicken, Double roasted lamb, Sweet Chilli wings and Spicy sundried chilli fish.)

• **GREEN REVOLUTION JUMBO PLATTER(VEG)**   1295/-


(Mix Platter of paneer tikka, Tandoori mushroom, Tandoori soya chaap, Malai soya chaap, Dahi ke Kebab, Hara matar ki shami and Moong bhutte ki Seekh. Served with assorted dips & onion salad.) (28 Pcs)

• **MEAT LOVER JUMBO PLATTER (NON-VEG)**   1495/-

(Mix platter of chicken tikka kebab, chicken malai kebab, chicken seekh, Mutton seekh kebab, Tandoori fish tikka, Bhati ka Murgh and Butter chicken wings with assorted dips & onion salad.) (28 Pcs)



TBE COMBO AND PARTY PLATTER

• INDIAN MAIN COURSE  1000/-
VEG PLATTER

(This mouth-watering special prepared veg party small combo will make you crazy and increase your taste buds! It includes main paneer tikka butter masala, dal makhni, mix veg kasturi masala, mushroom palak corn along with salad and papad.)

(SPL. ADDITION)

• INDIAN MAIN VEG &  1400/-
NON-VEG MIX PLATTER

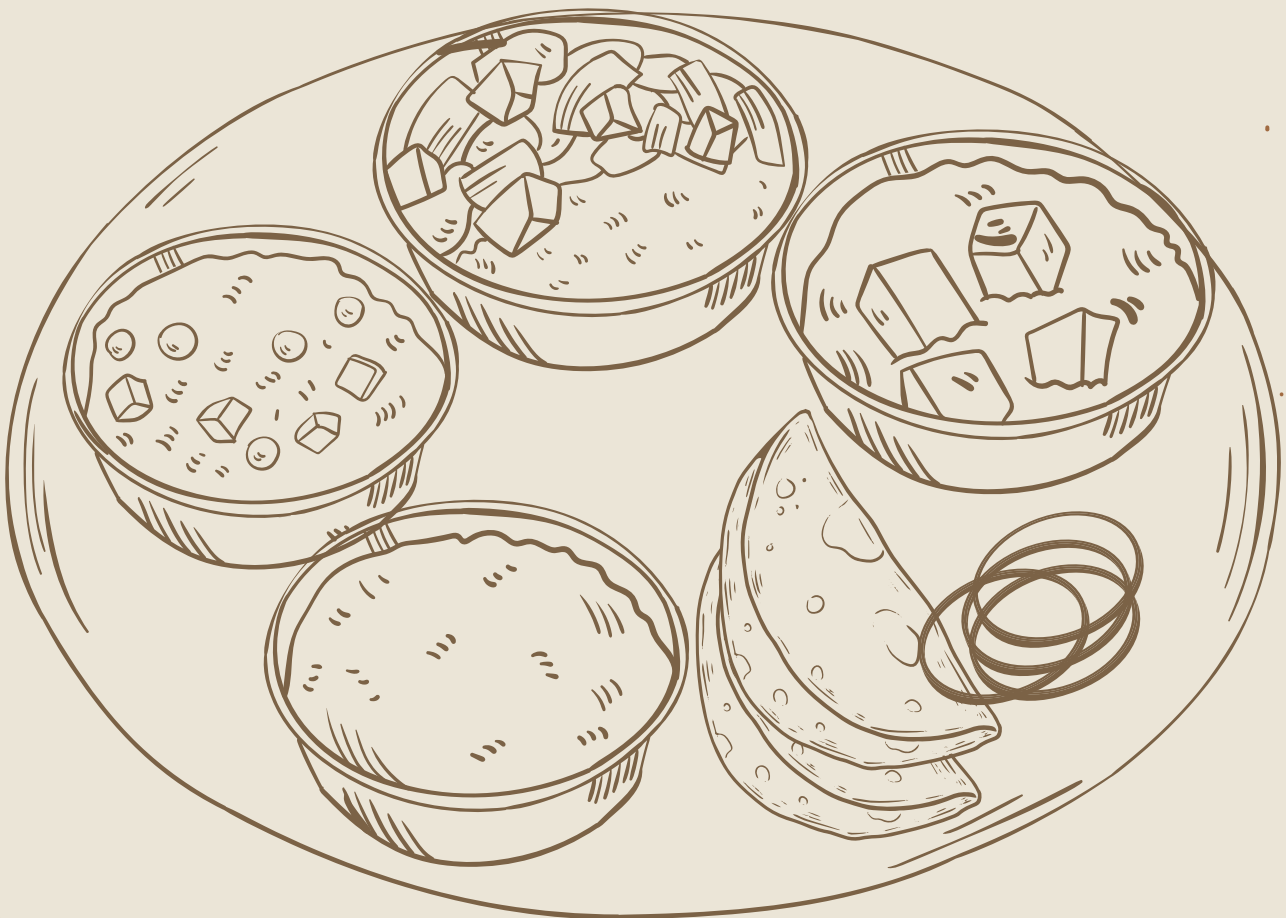
(Food Combinations that will make you drool! So control yourself!! Order this small main combo of mutton roganjosh, butter chicken, kadahi paneer and dal makhani along with salad and papad.)

(SPL. ADDITION)

• INDIAN MAIN COURSE  1200/-
CHICKEN PLATTER

(This non-veg full meal platter fuels your body and helps it produce energy after beer party. It includes butter chicken, murgh lababdar, murgh palak wala and kadhai murgh, along with salad and papad.)

(SPL. ADDITION)



SMOKEY SIZZLERS

● **GRILLED CHICKEN & MUSHROOM**  545/-
DEMI-GLACE SAUCE

(Grilled Chicken breast with mushroom demi-glace sauce, butter parsley rice, mashed potato, grilled veggies & grilled tomato.)

● **CREAMY LEMON BUTTER** 625/-
GRILLED FISH
"ALL-TIME FAVOURITE FISH DELICACY"

(Perfectly grilled fish, creamy lemon butter parsley sauce, pan grilled veggies, buttery potato mash & grilled tomato.)

● **CLASSIC SHASHLIK SIZZLER**  525/-
**(COTTAGE CHEESE/
GRILLED CHICKEN)** 575/-

(Yummy and mouth-watering combination of grilled cottage cheese/ chicken chunks with herb rice, grilled vegetables and tomatoes, mash served on a hot sizzler with tangy cherry tomato sauce.)

(SPL. ADDITION)

● **TBE HAWAIIAN SIZZLER**  525/-
**(COTTAGE CHEESE/
GRILLED CHICKEN)** 575/-

(From oceans of Malibu, this Hawaiian sizzler will change your mind with a roller coaster of sweet & sour Caribbean taste. Served with grilled pineapple and pineapple juice sauce, corn and bell-peppers with grilled vegetables and fries.)

(SPL. ADDITION)

● **CHEESY CHICKEN ALA**  575/-
KIEV SIZZLER 

(This lip-smacking continental chicken dish is similar to that of a roulade. Chicken here is stuffed with herb butter and cheese, and finally deep fried giving it a lovely texture and flavour that you will absolutely love with our creamy peri-peri sauce, mashed green peas, grilled vegetables & fries.)

(SPL. ADDITION)

● **ASIAN CHILLI SIZZLER**  545/-
**(PANEER CHILLI/
CHILLI CHICKEN)** 585/-

(Paneer chilli/ Chilli chicken, roasted vegetables, Hakka noodles, sweet chilli lotus stems.)

ASIAN STARTERS

● **THAI FLAVOUR CRISPY CHILLI POTATO**  375/- MUST TRY

(Wok tossed crispy paneer with garlic chilli and bell peppers.)

● **JAPANESE STYLE CRISPY CORN**  375/-

(Corns served with Japanese seasonings.)

(SPL. ADDITION)

● **ASIAN STYLE SPRING ROLL** MUST TRY 375/-

(Roll made from lampang fried to perfection.)

● **SPICY CRISPY SWEET CHILLI**  375/- MUST TRY
(POTATOES/ LOTUS STEMS/ CAULIFLOWER)

(Made in sweet chilly spicy Korean sauce.)

(SPL. ADDITION)

● **SHANGHAI STYLE VEGETABLES**  425/-

(Exotic vegetables tossed in schezwan pepper.)

(SPL. ADDITION)

● **CRISPY TANGY BUTTON MUSHROOMS**  425/- MUST TRY

(Crispy fried mushroom tossed with onions, garlic, fresh red chilly and basil.)

(SPL. ADDITION)

● **WOK TOSSED CHILLI PANEER**  445/- MUST TRY

(Wok tossed crispy paneer with garlic chilli and bell peppers.)

● **NUTTY BUTTY** MUST TRY 465/-

(Crispy fried silkin tofu tossed in Asian spices & seasonings.)

● **BULLET CHILLI CHICKEN**  465/-

(1990's chilli chicken wok tossed with garlic chilli, soya & bell peppers.)

(SPL. ADDITION)

● **KUNG PAO CHICKEN**  475/-

(Shallow fried Thai chicken wok tossed with dried red chillies and peanuts.)


● **CHICKEN BULGOGI**  475/-

(Shallow fried Thai chicken wok tossed with broccoli and spring onions in Asian spices.)

● **CHILLI BLACK BEAN CHICKEN**  485/-

(Thai chicken Wok tossed with black bean sauce & bell peppers.)


(SPL. ADDITION)

● **SLICED FISH IN HOT BASIL SAUCE**  545/-

(Marinated Indian basa fish, stir fried with chillis, fresh basil, onions and bell-peppers.)

● **SPICY SUNDRIED CHILLI FISH** 545/-

(Fish cooked with the combined heat of chillis & nanjing sun.)

● **CRISPY BUTTER GARLIC PRAWN**  595/-

(Prawns wok tossed in Beijing sauce.)

(SPL. ADDITION)

● **CONJEE CRISPY LAMB** MUST TRY  545/-

(Traditional crispy lamb with bell peppers, spring onions and Chinese spices.)



(SPL. ADDITION)

● **DOUBLED ROASTED LAMB** MUST TRY  545/-


(Crispy lamb with bell peppers, spring onions & Asian spices.)

(SPL. ADDITION)


ASIAN MAIN COURSE

- **PAN- FRIED- NOODLES**   395/-
425/-
(Crispy pan fried noodles with broccoli, baby corn, mushroom, pok choi, chinese cabbage with black bean sauce.)

(SPL. ADDITION)



- **HUNAN POT**  395/-
425/-
(Glass noodles and asian greens doused in flamed dry hunan spice served with sticky rice and noodles (choose one))

(SPL. ADDITION)


- **KHAO SOI**  425/-
465/-
(Soft and crispy noodles in yonggon herbed coconut broth.)

- **PAD THAI NOODLES**   375/-
395/-
(Thai hawker's flat noodles with peanuts.)

(SPL. ADDITION)

- **BROCCOLI MANCHURIAN HAKKA NOODLES**   385/-
(Broccoli Manchurians tossed with shredded cabbage, carrots, capsicum and onion & seasoned with salt and pepper served with hakka noodles.)

(SPL. ADDITION)


- **THAI GREEN CURRY**  395/-
425/-
(Creamy coconut flavoured thai curry with sticky rice with som tum salad.)


- **JAPANESE CHILLI NOODLES**   395/-
425/-
(Made with Indonesian sauce and tossed in hakka style.)

(SPL. ADDITION)

- **#TBE SPECIAL HOT SIZZLING BOWLS**   395/-
425/-
(Asian greens doused in flamed dry hunan spice served with sticky rice or noodles (choose any one))

(SPL. ADDITION)

- **MINCED BASIL CHICKEN WITH RICE**  425/-
(Minced Thai chicken wok tossed with fresh red chillies and basil.)

- **THAI RED CURRY**  395/-
425/-
(Creamy coconut flavoured Thai curry with sticky rice with som tum salad.)

PASTA HOUSE

...WITH GARLIC TOASTS

PENNE / SPAGHETTI

- **AGLIO OLIO PEPERONCINI & SPINACH (VEG/NON-VEG)**  425/-
465/-

(Pasta toasted in garlic flavoured extra virgin olive oil, chilli flakes, Spinach, cherry tomatoes and parmesan cheese.)

- **TBE HOMEMADE ARRABBIATA (VEG/NON-VEG)**  425/-
465/-

(A spicy Italian tomato sauce flavoured with garlic, veggies & sundried red chillies.)

- **SWEET CORN ALFREDO (VEG/NON-VEG)**  425/-
465/-

(A rich and creamy homemade white cheese sauce with sweet corn & parmesan cheese.)

- **ROSA MIX SAUCE (VEG/NON-VEG)**  425/-
465/-

(A beautiful flavourful blend of marinara & white sauce, veggies & parmesan cheese.)

- **CREAMY PESTO MUSHROOM WITH WALNUTS (VEG/NON-VEG)**  425/-
465/- 

(A speciality of the house, pasta draped in walnut pesto cream sauce and buttered mushrooms.)

(SPL. ADDITION)

- **LASENGE VERDE**  485/-

(Combined pasta sheets filled with exotic veggies, spinach, mushrooms and homemade sauces.)

- **GRATIN MAC'N'CHEESE (VEG/NON-VEG)** 465/-
485/-

(A rich and creamy pasta consisting of macaroni mixed with mozzarella & parmesan cheese.)

ADD ON CHICKEN

100/-



PIZZA

THIN CRUST (12")

● **MARGHERITA** 425/-
(BASIL & SUN-DRIED TOMATOES)

(Tomato marinara, mozzarella, cheddar, parmesan, basil leaves & extra virgin olive oil.)

● **GREEN REVOLUTION** 465/-

(Mix of green veggies - pesto, broccoli, green zucchini, green beans, green olives, green pepper, jalapenos, green peas and basil.)

● **SUPREME VEGGIES** 485/-

(Smoked peppers, sun-dried tomatoes, zucchini, broccoli, mushroom, olives, mozzarella & extra virgin olive oil.)

● **PANEER MAKHANI** 485/-

(Buttery Indian makhani gravy, cottage cheese cubes, butter masala onions, mozzarella, fenugreek powder, cream & fresh coriander.)

● **PIZZA AL FUNGI & DRY GARLIC** 495/-

(Button mushrooms, shiitake mushrooms, mozzarella cheese, garlic and parmesan cheese.)

● **GOLDEN CORN PIZZA** 525/-

(American sweet corns with jalapenos, mozzarella cheese & olives.)

● **PIZZA ALLA DIAVOLA** 545/-

(Hot red chilli, jalapeno, spicy chicken salami, chicken sausages, mozzarella cheese, cherry tomato, red onion, fresh basil.)

● **ARABIAN NIGHTS** 495/-
(SMOKED COTTAGE CHEESE/
CHICKEN) 545/-

(Cottage cheese or chicken, artichok, mushroom, smoked paprika tomato sauce, olives, mozzarella, feta, pomegranate seeds, sprinkle of paprika, sumac & extra virgin olive oil.)

● **BUTTER CHICKEN** 545/-

(Makhani gravy, roasted chicken, masala onions rings, green capsicum, mozzarella, fresh coriander & cream with sprinkle of tandoori spice powder.)

● **PEPPERONI** 525/-

(Pepperoni & cheese)

● **MAC'N'CHEESE PIZZA** 495/-
525/-

(A rich and creamy pizza consisting of macaroni pasta mixed with mozzarella & parmesan cheese.)


● **HALF & HALF** 595/-

(Choose any two toppings in one pizza.)

ADD ON CHICKEN 100/-



MEAL SPREADS

- **DAL MAKHANI**  345/-
Served with salad & papad

(India's much-loved rich black dal, slow cooked overnight on tandoor. Served with salad & papad)

- **YELLOW DAL TADKA MIX**  325/-

(Dal tempered with sizzling clarified butter and cumin, accompanied with salad & papad)

- **PANEER PLATTER-
LABABDAR/ MAKHANI/
PALAK MAKHANI/
KADHAI MASALA**  395/-

(The soft and creamy cottage cheese chunks, simmered in your choice of gravy. Served with salad & papad.)

- **MUSROOM PLATTER-
LABABDAR/ MAKHANI/
PALAK MAKHANI/
KADHAI MASALA**  395/-

(The soft stuffed mushrooms cheese chunks, simmered in your choice of gravy. Served with salad & papad.)

- **MIX VEG KASTURI METHI**  365/-

(North Indian curry dish made with a variety of fresh vegetables in an onion tomato gravy, flavoured with malai and kasturi methi.)

- **SHAHI KOFTA PLATTER
TOMATO MAKHANI/
PALAK MAKHANI/
SHAHI KESARI**  425/-

(Soft khoya paneer balls stuffed with dry fruits, kishmish, saffron, served in choice of your gravy, with salad & papad.)



- **MAIN CHICKEN PLATFORM -**  425/-
(LABABDAR/ MAKHANI/
PALAK MAKHANI/ KADHAI MASALA)

(World famous butter chicken and other choice of your gravy with salad & papad.)

- **MUTTON ROGAN JOSH**  495/-

(Red chilli tempered mutton curry cut flavoured with Indian spices. Served with salad & papad.)

- **CHAMPARAN HANDI
MUTTON**  495/- MUST TRY

("Ahuna, also known as handi meat or batlohi, It's a dish with root from champaran, a district of Bihar. For the first time in Chandigarh we bring you the exclusive flavours from the old champaran meat house, Patna. Served with salad & papad)

(SPL. ADDITION)

- **RARA MEAT**  525/-

(Minced lamb cooked with flavourful masala. Served with salad & papad.)

(SPL. ADDITION)

- **CHAMPARAN AHUNA
FISH CURRY**  575/-

(Fresh river sole fish chunks marinated and cooked in a pool of herbs and spices. This rich and robust fish curry Hailing from East India is a hit across seasons!. Served with salad & papad.)

(SPL. ADDITION)

Govt. taxes extra as applicable

BIRYANI


— (SERVED WITH RAITA, PAPAD, CHUTENEY, SALAN AND SALAD) —

A supreme flavourful rice dish invented in erstwhile Royal kitchens of India. Dum means to 'breathe in' and biryani is prepared by layering preboiled basmati rice with marinated vegetables or meat in a sealed heavy bottom pot on very low heat. All flavours remain locked within the dish. Added layers of flavours are saffron, cardamom, cloves and brown onion.

• VEGETABLES DUM BIRYANI  425/-

• SOYA TIKKA BIRYANI  445/-
(SPL. ADDITION) (MUST TRY)

• CHICKEN DUM BIRYANI  495/-

• LAMB BIRYANI  545/-

INDIAN BREADS

• TANDOORI ROTI 55/-

• BUTTER TANDOORI ROTI 60/-

• GHEE TANDOORI ROTI 65/-

• MISSI ROTI 65/-

• LACCHA PARANTHA 65/-

• PALAK METHI PARANTHA 70/-

• LEBANESE ZATAR BREAD (2 PC) 75/-

• GARLIC PARANTHA 70/-

• HARI MIRCH PARANTHA  65/-

• PLAIN NAAN 70/-

• BUTTER NAAN 75/-

• GARLIC NAAN 75/-

• TANDOORI STUFFED KULCHA WITH BUTTER & CURD  135/-
145/-
165/-

(ONION, ALOO PYAZ, PANEER)
(SPL. ADDITION)

• BASKET OF BREADS 400/-

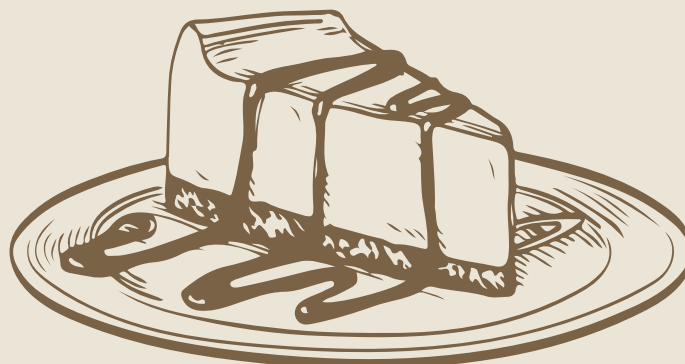
2 ROTI, 1 MISSI, 1 LACCHA PARANTHA,
1 PALAK METHI PARANTHA, 1 NAAN &
1 BUTTER NAAN

SIDES

- | | | | |
|------------------------------------|----------------|---|-------|
| • PALAK PATTI CHAAT | 225/- | • SAUTED VEGETABLES | 225/- |
| • PEANUTS(PLAIN/MASALA) | 125/-
275/- | • JEERA RICE/ STEAMED RICE
FRIED RICE/ HAKKA NOODLES | 265/- |
| • PAPAD(FRIED/ROASTED)
(6Pcs) | 165/- | • RAITA (BOONDI CURRY PATTI/
PINEAPPLE/ ALOO ANAAR/
MIX VEG MINTY) | 195/- |
| • SOUTH INDIAN RICE
PAPAD(6Pcs) | 195/- | • AMUSE BOUCHE | 145/- |
| • FRIED MASALA PAPAD (2Pcs) | 225/- | • ADD EXTRA CHICKEN | 100/- |
| • DRY MANCHURIAN | 375/- | | |

DESSERTS

- | | | | |
|---|-------|---|-------|
| • ICE CREAMS
HOMEMADE BLEND 2 SCOOPS
(AMERICAN NUTS/ GULKAND PAAN /
OREO DARK CHOCOLATE/ RICH VANILLA) | 195/- | • MILKY-MILKY CAKE | 325/- |
| • MANCHA TURKISH DESSERTS
WITH
GULKAND PAAN ICECREAM | 345/- | • CREAMY APRICOT PUDDING | 325/- |
| • SIZZLING BROWNIE &
DRIZZLE OF CHOCO SYRUP | 345/- | • BELGIAN DARK CHOCOLATE
FUDGE SLICE WITH
ICE CREAM | 325/- |
| | | • BIRTHDAY CAKE
CHOCOLATE (500gm) | 700/- |





CHANDIGARH

SCO 25, Madhya Marg
Sector 26 | Ph- 7851000008

MOHALI

SCO 4-5, Sector 80
Ph - 7872363636

CHANDIGARH

3rd Floor, Elante Mall, Phase 1
Industrial Area | Ph-7851000003

LUDHIANA

Sarabha Nagar, Malhar Road
Ph- 9115999661

PATHANKOT

Downtown 44, Pathankot
Ph - 9703640004

PATIALA

Punjabi Bagh, Patiala,
Ph- 7851000004

ZIRAKPUR

2nd Floor, Oxford street,
Zirakpur, Ph-9885140004

PANCHKULA

SCO351, Sector 9
Ph- 7851000005

SHIMLA

The Ridge Behind Christ Church
Ph- 7851000006

YAMUNA NAGAR

Near pnb bank, Model Town,
Yamuna Nagar, Haryana
Ph - 9703540004

KARNAL

Grand trunk Road, Near
Suvarnabhumi Highway Petrol
Pump, Karnal
Ph- 9647599000

DEHRADUN

158, Euphoria Shopping Complex,
4TH Floor, Rajpur Road
Ph - 2235316008
9160840004

FOR ENQUIRY & RESERVATION: +91 98883 38338

WWW.BREWESTATE.IN

FOLLOW US ON:   

