

MENU

SCO 25. SECTOR 26, MADHYA MARG, CHANDIGARH

Brewestate.in



BEGINNING TASTERS

• CHAKHNA...FIERY CRISP

/// 485/-

(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

111 485/-

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

• TBE BIG FRIED AMERICAN BOWL

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

• TBE BIG ANGRI FRIED BOWL NON-VEG

))) 795/-

(Mix of angry fried crispy chicken popcorn, nachos chips, crispy fish, fried wings, chicken nuggets, cheese stuffed fried chicken seekh, along with potato V-crispers fries and assorted dips.) (SPL. ADDITION)

• AFRICAN PERI PERI FRIES (REGULAR SALTY/ PERI PERI SPICY/ CHEESE PERI PERI)



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

• FENUGREEK CHEESE CORN LOLLI (7Pcs)

/ 395/-

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

• MEXICAN FILL CHEESE V-CRISP FRIES

(Innovative and exclusive V shaped with intense crispness and soft potato flesh stuffed with plant based protein and cheese on top with jalapeno and salasa with just the right . thickness to allow a real and intense cheese potato experience.)

DDITION)

445/-

// 445/-

• FALAFEL WITH HUMMUS & PITA BREAD

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

••LOADED NACHOS (VEG CHICKEN)



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

• PATRANI MACCHI IN TEA-HOUSE STYLE

// 495/-

Tender fish fillets, marinated in five aromatic spices and herbs with sesame oil are wrapped in banana leaves to seal in the delightful flavors. The blend of and traditional indomalaysian spices creates a tantalizing taste experience that transports you to the sunny beaches with each delectable bite.

• FISH & CHIPS

/ 565/-

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

Govt. taxes extra as applicable

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TBE WORLD OF WINGS CHAMPIONSHIP

• GOCHUJANG KOREAN HOT FRIED WINGS

// 475/-

(When you taste these Korean Gochujang Chicken Wings you are instantly hit with a spicy tangy experience. These delicious spicy Korean chicken wings are perfect blend with your beer mug..cheersss!)

• THAI SWEET CHILLI FRIED WINGS

// 475/-

475/-

(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)

• AMERIACAN SMOKED SWEET BARBECUED WINGS

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

• CRISPY CAJUN FRIED WINGS

475/-

(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)

• TEJUANA FRIED PERI PERI WINGS WITH CHEESE

(These fried wings toasted in sweet and hot tejuana sauce. this sauce originated in Southern-Africa by Portuguese community and migrated to Tejuana.) (SPL_ADDITION)

• INDIAN TANDOORI CHARGRILLED BUTTER CHICKEN WINGS

(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 345/-

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

• EXOTIC SUPER BOWL SALAD 395/-

(Tri-coloured bell peppers, beetroot, quinoa, cucumber, tomato, carrot, parsley, orange slice, popped amaranth, and super seeds mixed with orange honey dressing.)

••CLASSIC CAESAR SALAD (SMOKED COTTAGE CHEESE GRILLED CHICKEN WITH EGG)

365/-395/-

(Lettuce rolls rubbed with garlic flavoured velvety dressing and finished with parmesan cheese.)

• ROASTED BEETROOT NAPOLEON (ROASTED BEETS AND QUINOA WITH FETA CHEESE AND WALNUTS)

395/-

475/--

(This roasted beetroot napoleon with feta, walnut-chive, cream cheese is an elegant appetizer packed with rich flavours.)

••PEACH AND CUCUMBER LEBANESE FATTOUSH SALAD (GRILLED HARD TOFU LEBANESE CHICKEN)

365/-• 395/-

(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.) (SPLADDITION)

SUMTHING SOUPY

• CHERRY TOMATO, BASIL & 295/-ROASTED RED BELL PEPPER

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

•• CONSOMMÉ SOUP SILKEN TOFU SMOKED CHICKEN

245/-295/-

(Consommé {pronounced as "con-som-AY"} is a strong, rich, flavourful soup made by concentrating and clarifying stock. The word consommé means "completed" or "concentrated" in French.)

• MOROCCAN HARIRA SHORBA (LAMB) (%)

// 345/-

(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)



• BROCCOLI & CELERY SOUP CURRY PATTA



(Curried celery and broccoli soup is made with goodness of coconut cream, sprinkled with curry powder, mildly tempered with mustard seeds, curry leaves, chopped dried red chillies and drizzled with Extra Virgin olive oil.) (SPL ADDITION)

BRUSCHETTA & TOASTS

• GARLIC TOAST

365/-

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

•• LEBANESE HUMMUS WITH / 475/-GRILLED COTTAGE CHEESE/ CHICKEN/ MUTTON 545/-

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

• BASIL TOMATO & ARTICHOKE 385/-COLD BRUSCHETTA WITH FETA

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

• CHEESE GARLIC TOAST

/ 385/-

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

• PESTO MUSHROOMS WARM 395/-BRUSCHETTA, CHEESE GARLIC

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

• AVOCADO COLD BRUSCHETTA WITH PEACH

485/-

(A smooth and creamy blend of very nutritive fruit avocado, layered on grilled bread cuts.)

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BREWER'S CHOICE BURGERS/ WRAPS & QUESADILLAS

• BOMBAY VADA PAV BURGER 465/-

("Also known as the Bombay Burger, this deepfried 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.)

CRISPY HONEY MAPLE CHICKEN BURGER

// 485/-

(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 arugula. A delicious combination. Serve with salad and v-crisp fries.)

• GRILLED JUICY LAMB BURGER

// 545/-

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

••SHAWARMA WRAP (FALAFAL / **GRILLED CHICKEN**)



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

••MEXICAN QUESADILLA WRAP 🦼 (GRILLED COTTAGE CHEESE / GRILLED CHICKEN / LAMB) (MUST

445/-485/-525/-

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

••INDIANA TIKKA **RUMALI ROLL** (PANEER TIKKA / CHICKEN TIKKA WITH EGG)



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



INDIAN FLAVOURED STARTERS

SMOKED TIKKA KEBAB (PANEER /MUSHROOM /SOYA / CHICKEN/ FISH)

465/-465/-465/-545/-

625/-

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

••CHANDI MALAI KEBAB (PANEER /MUSHROOM /SOYA / CHICKEN)

465/-465/-465/-545/-

(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 assorted indian dips.)

• DAHI KE KEBAB

425/-

(Golden fried smooth hung curd tikki, infused with ginger, green chilly & crushed black pepper.)

• HARE MATAR KE SHAMI

// 425/-

(Green peas mash with hint of Indian spices and melted cheese then crispy fried with masala green peas and severed with garlic mayo and desi masala chips.) (SPL ADDITION)

• HONEY MUSTARD CHEESE BROCCOLI

545/-

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

• MOONG OR BHUTTE KI GULAFI SEEKH

)) 425/-

(This tawa grilled Moong Dal and corn Seekh Kebab is a popular & mild starter. This vegetarian kebab is rich in protein and 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.)

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•• KHAO SOI ROLL KEBAB PANEER ROLL TIKKA CHICKEN ROLL TIKKA

(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 to make a unique kabab Indo-Burmese fusion.)

• NIMBU MIRCHI BHATTI KA MURG (Half)

(King of Kebabs; chicken 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 served in lehsuni papad.)

• TANDOORI CHICKEN (Half / Full)

/// 445/-725/-

11 465/-

545/-

645/-

(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

445/-545/-

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

• MUSTARD FISH CHAR-GRILLED

595/-

JJJ 595/-

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

• AMRITSARI FISH

(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 masala fries.)

ALL COUNTRY PLATTER

• MEZZE PLATTER VEG

/ 645/-

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

• BEER BUDDY KEBAB PLATTER(VEG)

))) 875/-

975/-

(Assortment of smoked 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)

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

• GREEN REVOLUTION JUMBO PLATTER(VEG)

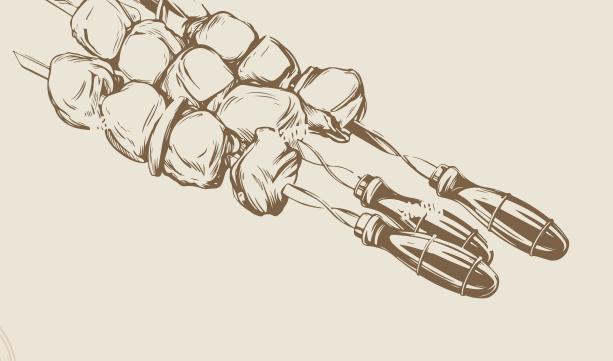
(Mix Platter of paneer tikka, Tandoori mushroom, Tandoori soya chaap, ,Malai soya chaap, Dahi ke Kebab, Hara matar ki shami and Moong bhutte ki Galafi Seekh. Served with assorted dips & onion salad.) (28 Pcs)

1525/-

1725/-

• MEAT LOVER JUMBO PLATTER (NON-VEG)

(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 COMBOAND PARTY PLATTER

• INDIAN MAIN COURSE 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 COURSE CHICKEN PLATTER

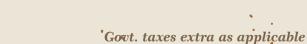
/// 1400/-

(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)

••INDIAN MAIN VEG & 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)



PLANT BASED PROTEIN SECTION

Join us as we celebrate the richness and diversity of plant-based proteins in collaboration with India's leading plant based brand, GREENEST.

Made with the goodness of Chickpea protein, vegetable fibers and mushrooms, our plant-based protein menu is rich in proteins and fibers while being free from nasties like cholesterol, trans-fats and artificial ingredients. Whether you are a vegetarian, non-vegetarian, vegan or simply a foodie, our dishes are so succulent and flavourful that they will call you back for more!

Every 100 grams of our plant-based protein dishes contain around 17% protein (as good as meat!) and around 10% fiber (as good as oats!). All of this goodness on your plate comes while using 90% less land, 80% less water and 80% less carbon footprint! This game changing menu is better for our health and better for the planet! Ask your server for Soy free and Gluten Free options.

*P.B.P. ~ Plant Based Protien | 🛞 ~ Gluten free | 😡 ~ Vegan

HEALTHY MILLET | VEGAN | GLUTENFREE



SMOKEY SIZZLERS

• GRILLED CHICKEN & MUSHROOM DEMI-GLACE SAUCE

/ 595/-

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

CREAMY LEMON BUTTER GRILLED FISH "ALL-TIME FAVOURITE FISH DELICACY"

675/-

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

••CLASSIC SHASHLIK SIZZLER (COTTAGE CHEESE/ GRILLED CHICKEN) 485/-595/-

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

••TBE HAWAIIAN SIZZLER (COTTAGE CHEESE/ GRILLED CHICKEN)



111 625/-

(From osceans 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.) (SPLADDITION)

CHEESY CHICKEN ALA 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, herb rice, mashed green peas and grilled vegetables.) (SPLADDITION)

Govt. taxes extra as applicable

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PASTAHOUSE ...WITH GARLIC TOASTS **PENNE / SPAGHETTI** ••AGLIO OLIO PEPERONCINI 465/-••CREAMY PESTO MUSHROOM 465/495/-& SPINACH (VEG/NON-VEG) WITH WALNUTS (VEG/NON-VEG) (Pasta toasted in garlic flavoured extra virgin olive oil, chilli flakes, Spinach and (A speciality of the house, pasta draped in *parmesan cheese.*) walnut pesto cream sauce and *buttered mushrooms.*) ••TBE HOMEMADE 465/-495/-ARRABBIATA (VEG/NON-VEG) • LAMB BOLOGNESE / 645/-(A spicy Italian tomato sauce flavoured with garlic, veggies & sundried red chilies.) (This Lamb Bolognese has all the delicious flavours of carrot, onion, herbs and lamb together. Best combination is with spaghetti but can also be mixed with your choice of pasta for an amazing taste.) ••SWEET CORN ALFREDO 465/-495/-(VEG/NON-VEG) (A rich and creamy homemade white cheese sauce with sweet corn & parmesan cheese.) CHICKEN CARBONARA 645/-(Italian carbonara pasta sauce made with cream, eggs, parmesan cheese, small pieces of bacon, Chicken sausages, peas and can ••ROSA MIX SAUCE 465/be combined with any choice of pasta, 495/-(VEG/NON-VEG) however spaghetti is the most suitable with this sauce.) (A beautiful flavourful blend of marinara & white sauce, veggies & parmesan cheese.)

645/-

••GRATIN MAC'N'CHEESE (VEG/NON-VEG)

465/-495/-

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

ADD ON CHICKEN

120/-

• LASENGE VERDE

homemade sauces.)

(Combined pasta sheets filled with exotic

veggies, spinach, mushrooms and



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PIDE

(Pide, also known as oval flatbread Turkish pizza around the world, is one of our all-time favourite foods.)



• CHEESE TOMATO

/ 475/-

(Proving we are bigger cheese lovers than Turkish we created a dish with melting cheddar cheese, grated mozzarella, crumbled feta in taste of pide. Further topping it with Cherry tomato slices and olive oil sumak n zatar.) (SPL ADDITION)

• TURKISH MARINATED GRILLED CHICKEN & CHICKEN SAUSAGE

(A popular pide topping consisting slices of chicken sausages with sliced spinach and your favourite walnuts.) (SPL ADDITION)

• GROUND MEAT & CHUNKS OF MEAT

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(Topping consisting of Ground meat with small cubes of lamb with sautéd ground meat and diced onions. Seasoned well with sea salt and ground black pepper.) (GPL ADDITION)

• PEPPERS, SPINACH, SAUTÉED 🥒 545/-MUSHROOMS AND OLIVES

(This loveable vegetables pide is made with sliced red onions, sautéed peppers, mushrooms & spinach to work together as a great pide topping. Olives and cheese combined with the vegetables along with roasted marinated small chunks of artichoke hearts, which would make an amazing combination as pide toppings.) (SPL ADDITION)

• PIDE WITH CHICKEN HAM & 20 575/-CRACKED EGG (%)

(This is another specialty, called Trabzon pidesi, as it originated from the city of Trabzon. Made with melting cheese and butter as the topping, with chicken ham & red chilli. Half cooked eggs with basil is added in the middle of this pide towards the end before baking for another minute, making it simply divine!) (SPL ADDITION)

MEAL SPREADS SERVED WITH WO INDIAN BABY BREADS & RUMALI ROTI

• DAL MAKHANI

/ 475/-

(India's much-loved rich black dal, slow cooked overnight on tandoor. Served with rumali roti, plain roti & baby laccha parantha.)

• YELLOW DAL TADKA MIX

// 465/-

(Dal tempered with sizzling clarified butter and cumin, accompanied with baby plain tandoori roti, rumali roti & baby garlic parantha.)

• PANEER PLATTER-LABABDAR/ MAKHANI/ PALAK MAKHANI/ KADHAI MASALA



(The soft and creamy cottage cheese chunks, simmered in your choice of gravy. Served with rumali roti, baby spinach parantha & baby missi roti.)

• MUSROOM PLATTER-LABABDAR/ MAKHANI/ PALAK MAKHANI/ KADHAI MASALA



(The soft stuffed mushrooms cheese chunks, simmered in your choice of gravy. Served with rumali roti, baby spinach parantha & baby missi roti.)



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

(World famous butter chicken and other choice of your gravy with rumali roti, baby spinach parantha & baby missi roti.)

• MUTTON ROGAN JOSH



))) 675/·

(Red chilli tempered mutton curry cut flavoured with Indian spices with baby spinach paratha, rumali roti & baby butter naan.)

• CHAMPARAN HANDI MUTTON

("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 rice but can be replaced with two baby indian breads and rumali roti.) (SPLADDITION)

• RARA MEAT

/// 645/-

(Minced lamb cooked with flavourful masala. Served with baby spinach parantha, rumali roti & baby garlic naan.)

• CHAMPARAN AHUNA FISH CURRY



(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 rice but can be replaced with two baby indian breads and rumali roti.) (SPL.ADDITION)

—(SERVED WITH RA	BIRY ITA, PAPAD, O	ANI. Chuteney, salan and salad)	_
to 'breathe in' and biryani is vegetables or meat in a sea	prepared by la led heavy botto sh. Added layer	erstwhile Royal kitchens of India. Dum m yering preboiled basmati rice with marin om pot on very low heat. All flavours rema rs of flavours are saffron, cardamom, brown onion.	ated
•VEGETABLES DUM BIRYAN	I ////465/-	• CHICKEN DUM BIRYANI	\$ 565/-
• SOYA TIKKA BIRYANI))) 495/-	• LAMB BIRYANI	/ 595/-
IN	DIAN	BREADS	
• TANDOORI ROTI	70/-	• HARI MIRCHI PARANTHA	90/-
• RUMALI ROTI	75/-	• PLAIN NAAN	85/-
• GHEE TANDOORI ROTI			90/-
GHEE TANDOORI ROTT	75/-	• BUTTER NAAN	/ .
• MAGHAZ MISSI ROTI	75/- 85/-	• BUTTER NAAN 	95/-
• MAGHAZ MISSI ROTI	 85/-	• GARLIC NAAN 	95/- 125/- 145/- 165/-
• MAGHAZ MISSI ROTI • LACCHA PARANTHA	 85/- 95/-	• GARLIC NAAN • GLUTEN FREE BLACK ROTI • TANDOORI STUFFED	95/- 125/- ∕ 145/-
• MAGHAZ MISSI ROTI • LACCHA PARANTHA • PALAK METHI PARANTHA	 85/- 95/-	• GARLIC NAAN • GLUTEN FREE BLACK ROTI • TANDOORI STUFFED KULCHA WITH BUTTER & CURD (ONION, ALOO PYAZ, PANEER)	95/- 125/- 145/- 165/- 175/- 500/-

• PALAK PATTA CHAAT	245/-
• PEANUTS(PLAIN/MASALA)	- 145/- 385/-
• PAPAD(FRIED/ROASTED) (6Pcs)	175/-
• SOUTH INDIAN RICE PAPAD(6Pcs)	195/-
• FRIED PUDHINA MASALA PAPAD (2Pcs)	225/-

• SAUTED VEGETABLES	225/-
• JEERA RICE/ STEAMED RICE	295/-
RAITA (BOONDI CURRY PATTA/ • PINEAPPLE/ ALOO ANAAR/ MIX VEG MINTY)	245/-
• AMUSE BOUCHE	245/-
•AKURI EGG BHURJI	245/-
• ADD EXTRA CHICKEN	120/-

DESSERT

SIDES

• ICE CREAMS HOMEMADE BLEND 3 SCOOPS	345/-	• BISCOFF CHEESE CAKE SLICE	395/-
(PASSION PARADISE/ GULKAND PAAN / OREO DARK CHOCOLATE/ RICH VANILLA)	• MILKY-MILKY CAKE	365/-
• MANCHA TURKISH DESSERTS WITH SILVER VARK & GULKAND PAAN ICECREAM	485/-	• CREAMY APRICOT PUDDING	375/-
• GULAB JAMUN FUDGE CAKE	375/-	• BELGIAN DARK CHOCOLATE FUDGE SLICE WITH ICE CREAM	385/
• SIZZLING BROWNIE & DRIZZLE OF CHOCO SYRUP	365/-	• BIRTHDAY CAKE CHOCOLATE (500gm)	800/-
			•
Brewestate.in		'Govt. taxes extr	a as applicable



CHANDIGARH SCO 25, Madhya Marg Sector 26 | Ph- 785100008

MOHALI SCO 4-5, Sector 80 Ph - 7872363636

PATHANKOT

Downtown 44, Pathankot Ph - 9703640004

PANCHKULA

SCO351, Sector 9 Ph- 7851000005

KARNAL

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

Bhupindra Road, Ranbir Marg, Ph- 7851000004

The Ridge Behind Christ Church Ph- 7851000006

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

LUDHIANA

Sarabha Nagar, Malhar Road Ph- 9115999661

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

YAMUNA NAGAR

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

OPENING SOON

KHARAR | MOGA | KULLU | BRANALA

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