

BEGINNING TASTERS

● **CHAKHNA... FIERY CRISP** 475/-

(Broadly referred to as bar snacks or time pass eating; an assortment of flavourful savouries, Masala Peanuts, Bhel Mixture, Makhana)

● **CHAKHNA RE-INVENTED STEAMED DELICIOUS** 475/-

(Steamed chakhna platter carries sautéed chickpeas, Masala Moong, crispy corn)

● **THE BIG ANGRY FRIED BOWL** 535/-

(Mix of angry fried chicken, crispyfish, fried wings and crumb fried chicken seekh along with potato fries and assorted dips) MUST TRY

● **ULTIMATE TRUFFLE POTATO CRISP** 385/-

(Crispy potato fries tossed in drizzle of truffle oil, with Parmesan cheese)

● **AFRICAN PERI PERI FRIES (REGULAR/ PERI PERI/ MEXICAN CHEESY)** 345/365/375/-

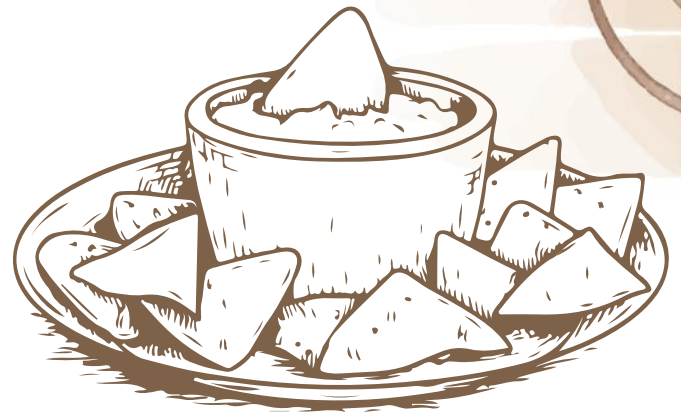
(Crispy potato fries tossed in dried peri peri hot chillies powder, originated in Southern-Africa by Portuguese community)

● **FALAFEL NIBBLES, HUMMUS AND ZAATAR BREAD** 425/-

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

●● **LOADED NACHOS (VEG/CHICKEN)** 445/475/-

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



● **ARANCINI BIRYANI** 395/-

(Arancini is an Italian crumb fried rice ball filled with cheese, we have created an Indian style flavourful biryani rice balls)

● **WILD CHICKEN WINGS** 465/-

(Chicken wings marinated for 12 hours, a flavourful spice mixture is applied, crisp fried and tossed in lip-smacking BUFFALO glaze)

● **B.B.Q CHICKEN WINGS** 465/-

(Fried chicken wings tossed in smoke bbq sauce)

● **ANGRY FRIED CHICKEN** 465/-

(Crispy Fried chicken tossed in dry basil, chilli, onion and curry leaves) MUST TRY

● **SOUTHERN STYLE FISH AND CHIPS** 545/-

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

SALADS IN STYLE

- **SEASONAL SALAD VEGGIES** 295/-

(A seasonable green salad bowl with ice cubes)

- **MELON FETA CRUMBLE** 355/-

(watermelon served with rocket greens & candied walnuts, popped amaranth, drizzle of balsamic reduction)

- **EXOTIC SUPER BOWL SALAD** 395/-

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

- **FATTOUSH** 355/385/-
(VEGETARIAN / PAPRIKA CHICKEN)

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

- **CAESAR SALAD** 365/395/-
(SMOKED COTTAGE CHEESE / GRILLED CHICKEN)

(Mixed lettuce rubbed with garlic flavoured velvety dressing, topped with crisp garlic croutons)

- **MAKE YOUR OWN SALAD** 385/425/-

(Varieties of exotic vegetables, lettuce and your choice of dressing, (lemon vinaigrette, orange honey, in-house ranch)

SOUPS

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

(A powerful blend of pulpy tomatoes, smoked red bell peppers & basil)

- **STOCK POT (VEG / CHICKEN)** 295/345/-

(A flavourful & nutritious stock simmered with herbs, lemon juice, served with veggies & interesting accompaniments)

- **BROCCOLI CREAM SOUP** 345/-

(Char-broccoli with cream and seasonal garnish)



BRUSCHETTA, TOASTS & SANDWICH

...FOR BREAD LOVERS

- **GARLIC TOAST** 345/-
(An in-house structured bread layered with garlic & herbs butter, grilled to perfection)
- **CHEESE GARLIC TOAST** 385/-
(Perfectly grilled garlic toast, cream cheese on top with micro greens.)
- **PESTO MUSHROOMS BRUSCHETTA** 375/-
(Garlic toast layered with ricotta cheese, walnut pesto, caramelized mushrooms, garlic oil & basil leaves)
- **AVOCADO BRUSCHETTA** 475/-
(A smooth and creamy blend of very nutritive fruit avocado, layered on grilled bread) 

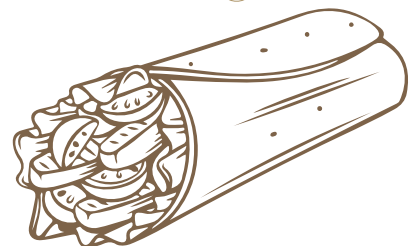
- **SAUTE VEGGIE SANDWICH** 435/-
(exotic roasted veggies stuffed in in-house multigrain toast.)
- **PRETTY FALAFEL HUMMUS POCKET SANDWICH** 445/-
(Lebanese zaatar bread stuffed with hummus, tzatziki crunchy lettuce, tomato, pickled onion, mukhalal and falafel)
- **LEBANESE CHICKEN POCKET SANDWICH** 485/-
(Lebanese style pan tossed chicken stuffed in zaatar bread along with, hummus crunchy lettuce, tomato, pickled onion, mukhalal)

BURGERS AND WRAP

...FOR BREAD LOVERS

- **SUPER FOOD BURGER** 435/-
(Combination of organic and Super food seeds served in a juicy burger)
- **KOREAN CHICKEN BURGER**  475/-
(Perfectly grilled chicken marinated in Korean chilli spice)
- **JBL BURGER (JUICY BREW LAMB)**  495/-
(Grilled lamb with mild cheddar slice, caramelised onions, gherkins, cocktail sauce served with fries and house salad)

- **BLACKENED CEASER WRAP (TOFU/CHICKEN)** 435/475/-
(Crumb fried proteins serve ceaser filling with parmesan and croutons)
- **KOREAN WRAP**  435/475/-
(Crumb fried proteins served with Korean hot sauce filling with salad greens) 



INDIAN FLAVOURS STARTERS

• **SMOKED TIKKA** // 455/465/525/585/-
KEBAB (SOYA CHAAP/PANEER/CHICKEN / FISH)

(Choice of protein marinated in yogurt, cream, ginger, garlic, ground spices and turmeric marinade; char-grilled & served with assorted indian dips)

• **SMOKED MALAI** / 455/465/525/-
KEBAB (SOYA CHAAP/PANEER/CHICKEN)

(Choice of protein draped in cream & cashew paste, crushed black peppercorns, char-grilled in moderate heat & served with assorted indian dips)

• **DAHI KE KEBAB** 395/-

(Golden fried Smooth hung curd & cottage cheese tikki, infused with ginger, green chilly & crushed black pepper)

• **HARA BHARA KEBAB** 395/-

(Assorted vegetables with hint of Indian spices grilled with desi ghee)

• **HARIYALI SHAMI KEBAB** 395/-

(Desi ghee shallow fried spinach and methitikki served with in-house indian dips)

• **DAL KI GALUTI** 395/-

(A royal kebab prepared with a smooth blend of split chickpea lentil, and whole spices, pan grilled in clarified butter) MUST TRY

• **SUPER FOOD KEBAB** 445/-

(Combination of more than 15 healthy items, shallow fried in extra virgin olive oil for health conscious people)

• **HONEY MUSTARD CHEESE BROCCOLI** 525/-

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

• **STUFFED MUSHROOM TIKKA** // 455/-

(Yogurt and chilli marinated stuff mushroom cooked in tandoor)

• **BHATTI MURGH** / 425/685/-
(HALF/FULL)

(King of Kebabs: Whole chicken marinated in Chef's special secret spices and baked in tandoor, served with a sprinkle of chaat masala and lemon drops on top) MUST TRY

• **TANDOORI CHICKEN** // 425/685/-
(HALF/FULL)

(Chicken marinated in Chef's special RED secret spices and slow cooked in tandoor, served with a sprinkle of chaat masala and lemon drops on top)

• **CHICKEN KEEMA SEEKH** // 525/-

(Finely minced chicken mixed with ginger, garlic, green chilli, and flavourful spices along with herbs, and smoked in Tandoor "Clay Oven")

• **MUTTON KEEMA SEEKH** // 585/-

(Mutton mince mixed with ginger, garlic, green chilli, and flavourful spices along with herbs, and smoked in Tandoor "Clay Oven")

• **AMRITSARI FISH** / 565/-

(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 mint relish)

• **MUSTARD CHAR-GRILLED FISH** // 585/-

(Fish marinated with mustard seeds paste, grilled in tandoor with extra virgin mustard oil)



Govt. taxes extra as applicable

AII COUNTRY PLATTER

• **MEZZE PLATTER (VEG)** 635/-

(Hummus, labneh, mohammara, tzatziki, babaganush, falafel pocket, fattoush, mukhalal, lavash and zaatar bread)

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

(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)** 945/-

(Assortment of Chicken, Mutton seekh & fish served with dips & onion salad) 16 pcs

• **GREEN REVOLUTION JUMBO PLATTER (VEG)** 1495/-

(Mix platter of paneer tikka, tandoori mushroom, tandoori soya chaap, malai soya chaap, dahi ke kebab, hara bhara kebab and tawa shammii kebab served with assorted dips & onion salad) 28 pcs

• **MEAT LOVERS JUMBO PLATTER (NON-VEG)** 1695/-

(Mix platter of chicken tikka kebab, chicken malai kebab, chicken keema seekh, mutton seekh kebab, mustard fish tikka, bhatti ka murgh, tandoori chicken dimsum with assorted dips & onion salad) 28 pcs

SMOKEY SIZZLERS

• **GRILLED CHICKEN & RED WINE SAUCE** 585/-

(Grilled chicken breast, red wine thyme sauce, butter parsley rice, potato mash, grilled veggies & tomato)

• **CREAMY LEMON BUTTER FISH "ALL-TIME FAVOURITE FISH DELICACY"** 675/-

(Perfectly grilled fish, lemon butter parsley sauce, char-grilled veggies, buttery potato mash & tomato)

• **BBQ JERK CHICKEN (LEMON CHILLI SLOW HEAT COOKED HALF CHICKEN)** 595/-

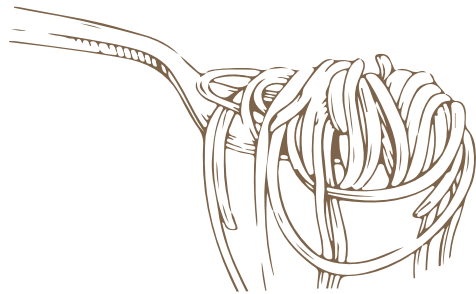
(Half chicken overnight marinated with fresh thyme, lemon juice, extra virgin olive oil, celery, leeks, baby potatoes, french beans, tomato, carrot and crushed black pepper)

PASTA HOUSE (VEGGIES/CHICKEN/SHRIMPS)

PANNE/SPAGHETTI (REGULAR/WHOLE WHEAT)

- **AGLIO OLIO** 🌶️ **455/485/545/-**
PEPERONCINI
(Pasta rolled in garlic flavoured extra virgin olive oil, chilli flakes and parmesan cheese)
- **TBE HOMEMADE** 🌶️ **445/475/525/-**
ARRABBIATA
(A spicy Italian tomato sauce flavoured with garlic, veggies & sundried red chillies)
- **TBE RED WINE** 🌶️ **465/495/545/-**
ARRABBIATA
(A spicy Italian tomato sauce flavoured with red wine, Italian herbs, veggies & chilli flex)
- **ALFREDO** **445/475/525/-**
(A rich and creamy homemade white sauce, exotic veggies and parmesan cheese)
- **WHITE WINE** **465/495/545/-**
ALFREDO
(Creamy homemade white wine infused white sauce, exotic veggies and parmesan cheese)
- **ROSA MIX SAUCE** 🌶️ **465/495/545/-**
(A beautiful flavourful blend of marinara and white sauce, veggies & parmesan cheese)

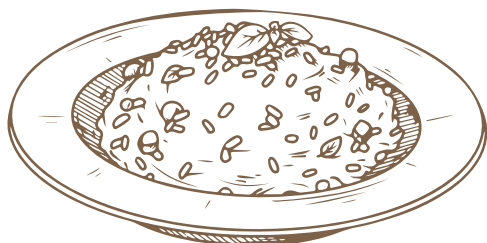
- **CREAMY PESTO** **465/495/545/-**
(A speciality of the house, pasta wrapped in walnut pesto cream sauce & buttered mushrooms)
- **CREAMY TRUFFLED** **425/455/515/-**
MAC & CHEESE
(A combination of cheeses, layered in the dish as well as melted into a rich and creamy cheese sauce, infused with truffled oil for the ultimate in cheesy deliciousness)
- **HOMEMADE RAVIOLI** **595/-**
(SPINACH AND RICOTTA/ HERBED CHICKEN)
(Homemade pasta filled with spinach and ricotta or herbed chicken served with your choice of sauce - arrabbiata /alfredo /rosa pesto) MUST TRY
- **LASANE VERDE** 🌶️ **565/-**
(Combine pasta sheets filled with exotic veggies, spinach, mushrooms & homemade sauces)



NEW
ADDITION

RISOTTO HOUSE (VEGGIES/GRILLED CHICKEN)

- **GOURMET MUSHROOM** **565/595/-**
(Slow cooked rice, creamy mushroom sauce served with lots of parmesan cheese)



- **SUN-DRIED & OVEN** **585/625/-**
BAKED RED BELL PEPPER SAUCE
(Oven baked red bell pepper and tomato sauce along with GRANA PADANO cheese, sun-dried tomato served with garlic toast)
- **ITALIAN BASIL PESTO** **595/625/-**
(Ladle risotto into shallow bowl with TBE homemade Italian basil pesto)

PIZZAS (THIN CRUST)

- **MARGHERITA** 465/-
(Tomato marinara, mozzarella, cheddar, parmesan, basil leaves & extra virgin olive oil)
- **GREEN REVOLUTION** 495/-
(Mix of green veggies - broccoli, green zucchini, green chilli, green olives, green bellpepper, jalapenos, green peas, aragula, basil & pesto)
- **SUPREME VEGGIES** 495/-
(Smoked peppers, sun-dried tomatoes, zucchini, broccoli, mozzarella, parmesan & extra virgin olive oil)
- **PANEER MAKHANI** 495/-
(Buttery Indian tomato gravy, cottage cheese cubes, butter onions, mozzarella, special spice powder, cream & fresh coriander)
- **PIZZA AL FUNGHI TRUFFLE** 525/-
(Button mushroom, shitake mushroom, mozzarella cheese, parmesan cheese)

- **PIZZA ALLA DIAVOLA** 545/-
(Hot red chilli, jalapeno, spicy chicken salami, mozzarella cheese, cherry tomato, fresh basil)
- **ARABIAN NIGHTS** 525/575/-
(GRILLED COTTAGE CHEESE / CHICKEN)
(Grilled cottage cheese or chicken, smoked bell pepper, paprika tomato sauce, olives, mozzarella, parmesan, sprinkle of paprika, sumac & extra virgin olive oil)
- **BUTTER CHICKEN** 575/-
(Tandoori tomato sauce, roasted chicken, butter onions, mozzarella, fresh coriander & sprinkle of tandoori spice powder)
- **PEPPERONI** 545/-
(Pepperoni & cheese)
- **HALF-HALF** 595/-





SEA FOOD STUDIO

- **FRIED CALAMARI RING** 745/-
(Crumb fried rings with ranch dip and house salad)

- **OVEN GRILLED MANALI RAINBOW TROUT** 755/-
(Pan seared trout served with chipotle cream sauce, house salad)

- **CLAY OVEN SILVER POMFRET** 795/-
(Kasundi pomfret grilled in tandoor served with onion rings and mint mayo)

- **RED SNAPPER FILLET** 795/-
(Grilled snapper served with burnt butter basil sauce)

- **MARGARITA GRILLED PRAWNS** 855/-
(Marinated prawns served with marinara sauce in plancha style)

- **CURRY SIMMERED BBQ JUMBO PRAWNS** 995/-
(Curry spice prawns served with bbq sauce and French fries)

- **NORWEGIAN SALMON STEAK** 1445/-
(Grilled steak served with glazed potato and lemon green pepper sauce)

- **LOBSTER THERMIDOR** 1845/-
(Lobster cooked in creamy white wine sauce topped with parmesan cheese and exotic greens to perfection) MUST TRY



MEAL SPREADS

• **DAL MAKHANI** 465/-

(India's much-loved slow cooked rich black dal over night on tandoor served with Baby Butter naan. Baby Ghee roti. Baby laccha paratha)

• **YELLOW DAL TADKA** 445/-

(Mix Dal tempered with sizzling clarified butter and cumin, accompanied with Baby plain tandoori roti, baby missi roti, Baby garlic paratha)

• **MARTBAAN CHHOLE SPREAD** 465/-

(Chana cooked in Punjabi style with freshly hand pound spices & ghee served with baby garlic naan, baby harimirch ka paratha, Baby missi roti)

• **PANEER PLATTER** 495/-

(MALAI/LABABDAR / TOMATO / MAKHANI/ MALAI PALAK/KADAHI)

(The soft and creamy cottage cheese chunks, simmered in your choice of gravy, served with baby butter naan, baby spinach paratha, baby missi roti)

• **MUSHROOM PLATTER** 525/-

(MALAI/LABABDAR / TOMATO/ MAKHANI/ MALAI PALAK/KADAHI)

(The soft and creamy cottage cheese chunks, simmered in your choice of gravy, served with baby butter naan, Baby spinach paratha, baby missi roti)

• **BUTTER CHICKEN PLATFORM** 545/-

(MALAI/LABABDAR / TOMATO/ MAKHANI/ MALAI PALAK/KADAHI)

(World famous butter chicken served with baby butter naan, Baby spinach paratha, baby missi)

• **DAK BUNGLOW** 595/-
LAMB CURRY

(Dak Bungalow means guest house, this mutton delicacy was introduced by Indian cooks for British officers in 19th Century when they used to stay in Dak Bungalows during their official visit or travel to India. A very flavourful mutton curry served with boiled eggs, served with baby spinach paratha, baby butter naan, baby plain roti)

• **MUTTON ROGAN JOSH** 595/-

(Red chilli tempered mutton curry cut flavoured with indian spices served with baby spinach paratha, baby butter naan, baby plain roti)

• **RARA MEAT** 615/-

(Lamb morsels cooked with flavourful masala with minced lamb served with baby spinach paratha, baby butter naan, baby plain roti)



BIRYANI

...(SERVED WITH RAITA,PAPAD,CHUTNEY, 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 parboiled 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.

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|---------------------------|-------|-------------------------|-------|
| • VEGETABLE DUM BIRYANI 🍴 | 445/- | • CHICKEN DUM BIRYANI 🍴 | 545/- |
| • EGG BIRYANI 🍴 | 495/- | • LAMB BIRYANI 🍴 | 595/- |

INDIAN BREADS

- | | | | |
|--|-------|--|-------|
| • TANDOORI ROTI | 65/- | • LACCHA PARATHA | 70/- |
| • BUTTER TANDOORI ROTI | 75/- | • GARLIC PARATHA | 85/- |
| • GHEE TANDOORI ROTI | 75/- | • HARI-MIRCHI PARATHA 🍴 | 85/- |
| • MISSI ROTI | 85/- | • PLAIN NAAN | 80/- |
| • GLUTEN FREE ROTI | 125/- | • BUTTER NAAN | 85/- |
| • PALAK METHI PARANTHA | 95/- | • GARLIC NAAN | 90/- |
| • LEBANESE ZATAR BREAD
(Mediterranean khamiri roti with zaatar flavour) | 115/- | • BASKET OF BREADS
(1 tandoori roti, 1 palak methi parantha, 1 laccha paratha, 1 missi roti, 1 butter naan) | 345/- |

SIDES

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|--------------------------------------|-----------|--|---------------|
| • PEANUTS (Plain / Masala) 🍴 | 125/375/- | • RICE
(Jeera, Biryani Rice, Fried Rice) | 295/- |
| • PAPAD (Fried / Roasted) (6 PCS) | 165/- | • RAITA
(Boondi Curry Patta / Beetroot Pineapple / Aloo Anaar Mint) | 195/225/235/- |
| • SOUTH INDIAN
RICE PAPAD (6 PCS) | 195/- | • ADD EXTRA CHICKEN | 115/- |
| • TADKE WALA DAHI | 205/- | | |

DESSERTS

- HOUSE SPECIAL SUNDAE 355/-
- CREAMY APRICOT PUDDING 375/-
- GULAB JAMUN FUDGE CAKE 375/-
- SIZZLING BROWNIE & DRIZZLE OF CHOCO SYRUP 355/-
- BLUEBERRY HOT-POT JAR WITH VANILLA ICECREAM 375/-
- MILKY-MILKY CAKE 345/-
- BISCOFF CHEESE CAKE SLICE 385/-
- ICE CREAMS HOMEMADE BLEND 335/-
(Coffee Cinnamon / Iranian Pistachio / Rose Almond)
- DESSERT PLATTER 1055/-
(Gulab jamun fudge cake / Creamy apricot pudding / Sizzling Brownie with ice cream)





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

PATHANKOT

Downtown 44, Pathankot
Ph - 9703640004

LUDHIANA

Sarabha Nagar, Malhar Road
Ph - 9115999661

PATIALA

Bhupindra Road, Ranbir Marg,
Ph - 7851000004

PANCHKULA

SCO 351, Sector 9
Ph - 7851000005

DEHRADUN

158, EUPHORIA SHOPPING COMPLEX,
4TH FLOOR, RAJPUR ROAD
Ph - 2235316008

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

ZIRAKPUR

2nd Floor, Oxford street,
Zirakpur
Ph - 9885140004

FOR ENQUIRY & RESERVATION: +91 98883 38338

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FOOD MENU

SCO 25. SECTOR 26, MADHYA MARG, CHANDIGARCH