

Craft Beers and Lagers

There's been a real explosion of creativity in brewing across the country in a broad range of styles. Most of our beers are brewed in England, some from right in our own neighborhood, as well as some tasty surprises from abroad.

IPA White rhino brewing Co, Delhi, India 6.3% 330ml 4.95
Rich and spicy ale with bag full of hops and character

Atlantic APA, Brixton Brewery, Brixton 5.4% 330ml 4.50
Bursts of citrus and tropical fruit. Bold, modern and refreshing

Lager, White rhino brewing Co, Delhi, India 4.8% 330ml 4.50
Ultra-premium clean lager with citrus tone and aromatic hops on nose

Porter, Brockley Brewery, Brockley 4.3% 330ml 4.75
A complex malty robust porter with lots of coffee and chocolate

Estrella Damm, Inedit, Spain 4.8% 330ml 4.35
A skillfully brewed blend of lager and wheat beer styles, Inedit uses a combination of barley malt, wheat, hops, coriander, orange peel, crafted by the globally acclaimed chef Ferran Adria as an ideal accompaniment to spicy food

Cobra 4.8% 660ml 5.60

Non alcoholic Cobra 330ml 3.95

Cocktail List

It all started in the spring of 2010 with the Currytini and ever since we've been marinating, making Indian-spiced vermouth, making bitters, barrel-ageing, deconstructing and generally experimenting with fruit, spice and other flavour combinations to reflect the flavours of India.

Our cocktails are hand-built from our own infusions, bitters, aged spirits and vermouth. They take time to make them the way you've come to enjoy them, so we would ask that you please be patient.

Signature Craft Cocktails

Some of these cocktails are matured in new French oak barrels, some in dark glass vessels and some with spiced smoke to add complexity and depth of flavour.

These cocktails will be served as a concentrated neat dram, with ice on the side, so that you can enjoy the experience the way you like it.

Mumbai Negroni <i>Homemade Indian spiced sweet vermouth – Audemus Pink Pepper Gin - Campari - Pink clove bitters</i>	9.50
Whitegroni <i>Copper House Pot Still Gin - White port - Dry vermouth - Aromatic mixed herb bitters - Forest wood extract</i>	9.75
Buffalo Smoke <i>'Kentucky Nougat' Tobacco-infused Buffalo Trace Bourbon - Cinnamon bitters - Drambuie - Mixed herb syrup</i>	9.75
Yorkshire Manhattan <i>Canadian Club Rye Whiskey - Rhubarb bitters - Homemade Indian spiced sweet vermouth - Campari - Orange oil – Oak- matured</i>	9.95
Black Spiced Old Fashioned <i>Woodford Reserve Bourbon - Clove bitters - Grand Mariner - Burnt orange syrup – Oak - matured</i>	9.95
Old Fashioned Old Monk <i>Old Monk 7 year old Dark Rum - Clove bitters - Banana liquor - Caramel - Orange oil</i>	9.75
Pineapple Hookah <i>Sagatiba Cachaça - Roasted cumin - Caramel - Pineapple - Fresh clove smoke</i>	10.50

Craft Lassis

Smoky coconut	4.25
Bourbon vanilla and black cardamom	4.50
Roasted cumin and Himalayan pink salt	4.25
Alphonso mango	4.50

Homemade Lemonades

Watermelon and Rose <i>Fresh lemon – Pink rose – Strawberry</i>	4.25
Sicilian lemonade <i>Super ripe lemon – fresh mint – Demerara sugar</i>	3.95
Elderflower and ginger <i>Fresh lemon – Elderflower – Fresh ginger</i>	4.25

Mocktails

Apple and Caramel Sling <i>Cloudy apple juice – caramel - roasted almond – fresh lime</i>	4.75
Lemon and Mint Cooler <i>Lemon – citrus – mint – coconut - rose water - pineapple</i>	5.50
Ginger Fizz <i>Coca cola - fresh ginger – lime - sugar</i>	4.50
Indian Summer <i>Orange juice - pineapple juice - mango juice – pink rose syrup</i>	4.50

Gin and Tonic

Gin and tonic is practically the national drink and nothing wrong with it as it is. In researching flavour combinations we've discovered some interesting bitters and aromatics enhancements to the basic G&T.

Our Gin selection with Tonic	Small	Large
Audemus Pink Pepper <i>Robust flavor of pink pepper with dry clean finish</i>	6.75	8.75
Bombay Sapphire <i>Delicate combination of spices with a clean finish</i>	5.75	8.50
Tanqueray Rangpur <i>Made with the rare Indian Rangpur lime</i>	6.75	8.75
Hendricks <i>Super delicate, subtle herbaceous note with clean finish</i>	6.25	8.25
Cotswolds <i>Very dry style British gin with spicy pink pepper knock</i>	7.25	9.25
Adnam's Copper House <i>London Dry style with complex woody-musky nose</i>	7.50	9.50
Elegant		
<i>Elderflower, homemade cardamom bitters, lemon twist and fever tree tonic</i>		
Botanical		
<i>Juniper extract, spiced orange bitters, lime twist and fever tree tonic</i>		
Floral		
<i>Lavender bitters, lemon twist and fever tree tonic</i>		
Rustic		
<i>Pink clove bitters, orange twist and fever tree tonic</i>		

House Cocktails

Zest, zing, punch, kick – this isn't a cocktail mash-up or a mixed martial arts bout, but a fair description of this collection of cocktails. Our House Cocktails are divided into two broad categories, reflecting the character of the drinks.

Fresh - Floral - Fruity	
Ginger and Watermelon Martini <i>Absolute vodka - Watermelon liquor - Fresh ginger - Pink clove bitters</i>	9.25
White Garden <i>Jasmine-infused Absolute Vodka - Elderflower liquor - Cointreau – Lychee</i>	9.25
Currytini <i>Bombay Sapphire Gin - Fresh curry leaf - Green chilli - Dry vermouth - Lime cordial</i>	8.95
Darjeeling Mist <i>Bombay Sapphire Gin - Cinnamon - Spice bitters – Cold-brewed Makaibari 1st flush Darjeeling tea</i>	8.75
Saffron Gimlet <i>Tanquary Rangpur Gin - Homemade saffron cordial - Lemon oil – Lime</i>	9.25
Pink Blossom <i>Audemus Pink Pepper Gin - Grapefruit liquor - Elderflower liquor – Rose</i>	9.50
Pomegranate Margarita <i>Tequila Blanco - Cointreau - Lime - Pomegranate puree - Himalayan pink salt</i>	8.75

Babur Mojito 9.50
*Bacardi Carta Blanca - Havana Club 3-year-old Rum -
Myers Rum - Lime - Mint - Whole toasted spice – Cava*

Spiced Pisco sour 8.95
*ABA Chilean Pisco - Dried rose bud and pink clove bitters -
Sour mix - Egg white*

Lavender and Cardamom Daiquiri 8.95
*Lavender-infused Bacardi Rum - Green cardamom syrup –
Fresh lime*

Robust - Characterful - Complex

Cool Green Tea Punch 9.25
*Absolute Pear Vodka - Cinnamon bitters - Grapefruit liquor -
Almond syrup - Aromatic spiced green tea*

Honor Oak Manhattan 8.95
*Canadian Club Rye Whiskey - Tawny port - Cherry bitters -
Homemade Indian spiced sweet vermouth - Orange oil*

Himalayan Spring 9.25
*Johnny Walker Black Label Scotch - Drambuie - Fresh ginger
shrub - Sweet sherry - Fresh lime*

Shah-Shah 9.25
*Sagatiba Cachaça - Myers Rum - Fresh ginger - Star anise -
Lime – Mint*

Ceylon Punch 9.50
*Sri Lankan Coconut Arrack - Roasted cumin - Smoked chilli
syrup - Pineapple - Fresh lime*

Smoke and Agave Sour 9.25
*La Penca Mezcal - Benedictine - Almond syrup - Charcoal
bitters - Fresh lime - Egg white*

Tikki Rum Punch 9.95
*Havana Club 3-year-old Rum - Mezan XO Rum - Old Monk
7-year-old Rum - Ginger - Grapefruit liquor - Almond syrup -
Pineapple - Orange bitters*

Charcoal Sour 9.50
*Johnny Walker Black Label Scotch Whisky - Charcoal bitters
– Almond syrup - Pine oil - Sour mix – Egg white*

*If you are fancy a classic cocktail from our bar please ask our staff. We
will try our best to make it for you if we have the ingredients.*

Sparklers

A sparkling cocktail does not require a special occasion, it
makes the occasion special.

Strawberry Sparkler 8.75
Wild strawberry liquor – Prosecco

Pink Fizz 8.75
Campari - Pink grapefruit liquor - Orange bitter - Prosecco

Kir Royale 8.50
Crème de Cassis – Prosecco

Saffron Bubbles 8.95
*Saffron cordial - Tanquery Rangpur Gin - Lemon oil -
Prosecco*

Cherry Almond Fizz 8.95
Amaretto - Cherry bitters – Absolute Vodka - Prosecco