



# FOOD MENU

SCO351, SECTOR 9, PANCHKULA



# 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**  485/-

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

● **TBE BIG FRIED AMERICAN BOWL**  545/-

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


● **TBE BIG ANGRY FRIED BOWL NON-VEG**  615/- MUST TRY

*(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)

● **FENUGREEK CHEESE CORN LOLLI (7Pcs)**  385/-

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

● **CHICKEN DRUMS OF HEAVEN**  485/-


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

● **AFRICAN PERI PERI FRIES**  355/-  
(REGULAR SALTY/  
PERI PERI SPICY/  
CHEESE PERI PERI) 365/-  
385/-

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

● **FALAFEL WITH HUMMUS & PITA BREAD**  445/-

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

● **LOADED NACHOS**  455/-  
(VEG  
CHICKEN) 485/-

*(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 hot & cheesy sauce.)*

● **FISH & CHIPS**  565/-

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

● **PATRANI MACCHI IN TEA-HOUSE STYLE**  565/- MUST TRY

*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 indo-malaysian spices creates a tantalizing taste experience that transports you to the sunny beaches with each delectable bite.*

(SPL. ADDITION)

# 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..cheerss!)*

(SPL. ADDITION)

## • THAI SWEET CHILLI FRIED WINGS 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)

## • AMERICAN SMOKED SWEET BARBECUED WINGS 475/-

*(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 475/-

*(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 475/-

*(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 275/-

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

## • EXOTIC SUPER BOWL SALAD 395/-

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

## • CLASSIC CAESAR SALAD 375/- (SMOKED COTTAGE CHEESE GRILLED CHICKEN WITH EGG) 395/-

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

## • TANDOORI TIKKA SALAD 365/- (PANEER TIKKA/ CHICKEN TIKKA) 385/-

*(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 375/- (GRILLED HARD TOFU LEBANESE CHICKEN) 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.)*

(SPL. ADDITION)

Govt. taxes extra as applicable

# SUMTHING SOUPY

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

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

- **MOROCCAN HARIRA KHARODE KA SHORBA (LAMB)**  325/- 


(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)

- **TRUFFLE CREAM OF MUSHROOM SOUP**  295/-

(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**  (VEG 325/-  
CHICKEN) 365/-

(A Burmese soup with the accompaniments)

## CHINESE INTRUDERS SOUPS

VEG : 265/- | NON-VEG : 285/-

- **HOT & SOUR SOUP** 

- **ASIAN MANCHOW SOUP** 

- **LEMON CORIANDER SOUP**

- **SWEET CORN SOUP**

- **TIBETAN THUPKA**  

# BRUSCHETTA & TOASTS ...FOR BREAD LOVERS

- **GARLIC TOAST** 355/-

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

- **LEBANESE HUMMUS WITH GRILLED COTTAGE CHEESE/ CHICKEN/ MUTTON**  385/-  
425/-  
465/-

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

- **PANEER MAKHANI TOAST BUTTER CHICKEN TOAST** 365/-  
385/-

(An in-house structured bread layered with garlic & herbs butter and makhani gravy with chicken tikka/ paneer tikka, grilled to perfection.)

- **CHEESE GARLIC TOAST**  385/-

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

- **PESTO MUSHROOMS WARM BRUSCHETTA CHEESE GARLIC**  385/-

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

(SPL. ADDITION)

- **BASIL TOMATO COLD BRUSCHETTA WITH FETA** 375/-

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

- **AVOCADO COLD BRUSCHETTA WITH PEACH** 485/-

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

# BREWER'S CHOICE BURGERS / WRAPS & QUESADILLAS

## • BOMBAY VADA PAV BURGER 425/-

(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 465/-

(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. A delicious combination. Serve with salad and fries.)

(SPL. ADDITION)

## • GRILLED JUICY LAMB BURGER 495/-

(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 445/- (FALAFAL / COTTAGE CHEESE GRILLED CHICKEN) 465/- 485/-

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

## • MEXICAN QUESADILLA WRAP 465/- (GRILLED COTTAGE CHEESE / GRILLED CHICKEN) 485/-

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

(SPL. ADDITION)

## • INDIANA TIKKA RUMALI ROLL 445/- (PANEER TIKKA / CHICKEN TIKKA) 465/-

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



# ALL COUNTRY PLATTER

• **MEZZE PLATTER VEG**   645/-

(Trio-Hummus , Labneh, Muhmmara, Tzatziki, Baba ganoush, Cucumber, carrot & tomato, Falafel, Fattoush, Feta mushroom, Lebanese roll, Mukhalal, Sambousek, Labneh bread, Zaatar bread, Lavash & khakhra)

• **BEER BUDDY KEBAB PLATTER(VEG)**  865/-

(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)**  965/-

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

• **ASIAN PLATTER(VEG)**  825/-

(Assortment of spicy paneer chilli, honey chilli potato, lotus root fries Thai spring roll served with assorted dips)

• **ASIAN PLATTER(NON-VEG)**  915/-

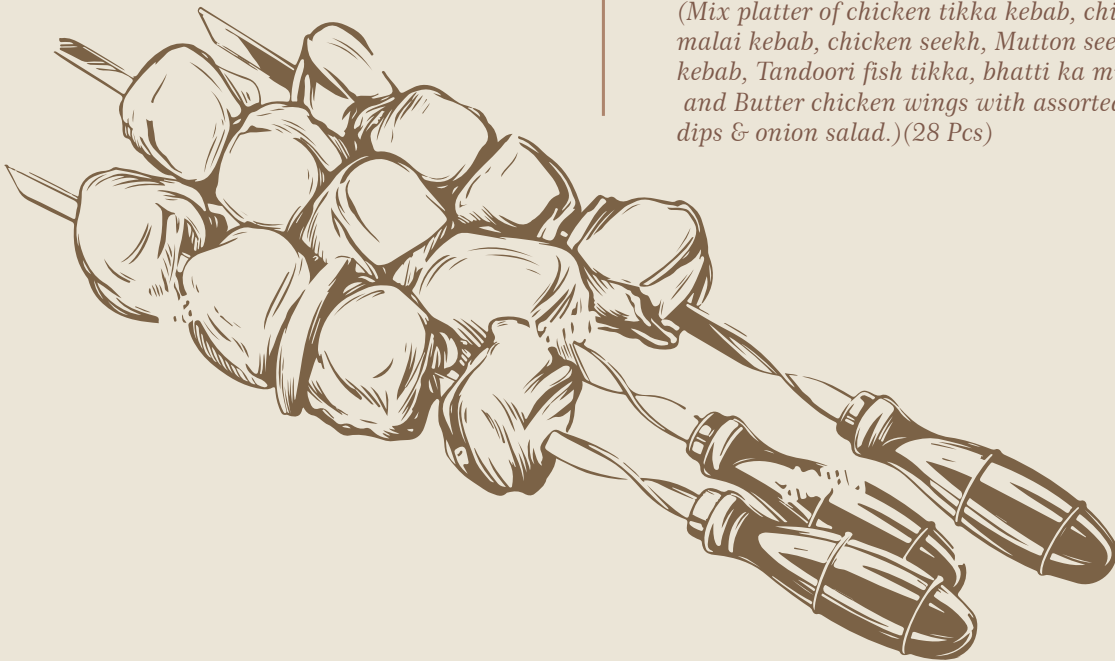
(Assortment of bullet chilli chicken, sweet chilli wings, spicy sun dried chilli fish chicken lollipop)

• **GREEN REVOLUTION JUMBO PLATTER(VEG)**   1525/-

(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)**   1725/-

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



# INDIAN FLAVOURED STARTERS

- SMOKED TIKKA KEBAB (PANEER /MUSHROOM /SOYA / CHICKEN/ FISH)  475/-  
475/-  
465/-  
535/-  
595/-

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

- MALAI KEBAB (PANEER /MUSHROOM /SOYA / CHICKEN)  475/-  
475/-  
465/-  
535/-

(Choice of protein draped in cream & cashew paste, crushed black peppercorns & chandi vark, char grilled in moderate heat. Served along with lal mirch masala papad, and assorted indian dips.)

- DAHI KE KEBAB 385/-

(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 served with garlic mayo)

(SPL. ADDITION)

- HONEY MUSTARD CHEESE BROCCOLI 535/-

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

- KHAO SOI ROLL KEBAB (PANEER ROLL TIKKA CHICKEN ROLL TIKKA)  465/-  
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 to make a unique kabab Indo-Burmese fusion.)

(SPL. ADDITION)

- MOONG OR BHUTTE KI GILAFI SEEKH  425/-

(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 (MUST TRY)  435/-  
KA MURGH.) (half)


(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 lal mirch papad.)

- TANDOORI CHICKEN  435/-  
(Half / Full) 695/-


(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  525/-  
MUTTON KEEMA SEEKH 585/-

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

- MUSTARD FISH  595/-  
CHAR-GRILLED

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

- AMRITSARI FISH  575/-

(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.)



# SMOKEY SIZZLERS

● **GRILLED CHICKEN & MUSHROOM DEMI-GLACE SAUCE**  595/-

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

● **CREAMY LEMON BUTTER GRILLED FISH** 685/-


“ALL-TIME FAVOURITE FISH DELICACY”

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

● **CLASSIC SHASHLIK SIZZLER**  575/-  
(COTTAGE CHEESE/  
GRILLED CHICKEN) 625/-

*(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**  575/-  
(COTTAGE CHEESE/  
GRILLED CHICKEN) 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.)*

(SPL. ADDITION)

● **CHEESY CHICKEN ALA KIEV SIZZLER**  645/-

*(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 & grilled vegetables.)*

(SPL. ADDITION)

● **ASIAN CHILLI SIZZLER**  575/-  
(PANEER CHILLI/  
CHILLI CHICKEN) 625/-

*(Paneer chilli/ Chilli chicken, roasted vegetables, grilled tomato, Hakka noodles, sweet & spicy lotus stems & potato fries.)*

# CRYSTAL DIMSUMS & BAO

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

*(Potato starch wrapping with exotic veggies.)*

(SPL. ADDITION)

● **BUTTER PEPPER GARLIC MUSHROOM DIM SUM** 475/-

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

● **GYOZA (EXOTIC VEGETABLE / CHICKEN)** 455/-  
475/-

*(Potstickers chinese dim sum.)*

● **CHICKEN CHILLI OIL DIM SUM**  425/-

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

(SPL. ADDITION)

● **TRUFFEL MUSHROOM BAO**  450/-

*(White dough wrapping stuffed with exotic veggies.)*

(SPL. ADDITION)

● **PAN SEARED TERIYAKI CHICKEN BAO**  475/-

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

(SPL. ADDITION)

Govt. taxes extra as applicable

# ASIAN STARTERS

● **JAPANESE STYLE CRISPY CORN**  465/-

(Corns served with Japanese seasonings.)

(SPL. ADDITION)

● **ASIAN STYLE SPRING ROLL**  465/-

(Roll made from lampang fried to perfection.)

● **SPICY CRISPY SWEET CHILLI**  465/-  
(POTATOES/ LOTUS STEMS/ CAULIFLOWER)

(Made in sweet chilly spicy Korean sauce.)

(SPL. ADDITION)

● **SHANGHAI STYLE VEGETABLES**  475/-

(Exotic vegetables tossed in schezwan pepper.)

(SPL. ADDITION)

● **CRISPY TANGY BUTTON MUSHROOMS**  475/-

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

(SPL. ADDITION)

● **WOK TOSSED CHILLI PANEER**  485/-

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

● **BULLET CHILLI CHICKEN**  565/-

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

(SPL. ADDITION)

● **KUNG PAO CHICKEN**  565/-

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


● **CHICKEN BULGOGI**  565/-

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


● **CHILLI BLACK BEAN CHICKEN**  565/-

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

(SPL. ADDITION)

● **SLICED FISH IN HOT BASIL SAUCE**  585/-

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

● **SPICY SUNDRIED CHILLI FISH**  585/-


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

● **CRISPY BUTTER GARLIC PRAWN**  645/-

(Prawns wok tossed in Beijing sauce.)


(SPL. ADDITION)

# ASIAN MAIN COURSE

● **PAN- FRIED- NOODLES** (MUST TRY)  425/-  
475/-

(Crispy pan fried noodles with broccoli, baby corn, mushroom, pok choy, chinese cabbage with black bean sauce.)

(SPL. ADDITION)

● **HUNAN POT**  425/-  
475/-

(Glass noodles and asian greens doused in flamed dry hunan spice served with sticky rice and noodles.) (choose one)

(SPL. ADDITION)

● **KHAO SOI**  425/-  
475/-

(Soft and crispy noodles in yonggon herbed coconut broth.)

● **PAD THAI NOODLES** (MUST TRY)  425/-  
475/-


(Thai hawker's flat noodles with bean sprouts and peanuts.)

(SPL. ADDITION)

● **BROCCOLI MANCHURIAN HAKKA NOODLES** (MUST TRY)  425/-

(Broccoli Manchurians tossed with shredded cabbage, carrots, capsicum and onion & seasoned with salt and pepper served with hakka noodles and kimchi salad.)

(SPL. ADDITION)

● **THAI GREEN CURRY**  445/-  
475/-

(Creamy coconut flavoured thai curry with sticky rice and kimchi salad)

● **JAPANESE CHILLI NOODLES** (MUST TRY)  445/-  
475/-

(Made with home-made japanese sauce and tossed in hakka style.)

(SPL. ADDITION)

● **#TBE SPECIAL HOT SIZZLING BOWLS** (MUST TRY)  445/-  
475/-

(Asian greens doused in flamed dry hunan spice served with sticky rice or noodles.)

(Choose any one)

(SPL. ADDITION)

● **MINCED BASIL CHICKEN WITH RICE**  475/-

(Minced Thai chicken wok tossed with fresh red chillies and basil.)

● **THAI RED CURRY**  445/-  
475/-

(Creamy coconut flavoured Thai curry with sticky rice and kimchi salad.)



# NAANZA

Nanza is a delightful culinary fusion, blending the crispy goodness of pizza with the aromatic charm of naan bread. Indulge in a tantalizing harmony of toppings, cheese, and spices, creating a unique taste that's sure to captivate your palate.

- **TIKKA MASALA NAANZA (PANEER MAKHANI BUTTER CHICKEN)**  475/-  
495/- MUST TRY

*Treat yourself to the ultimate fusion delight with our Tikka Masala Nanza, where Indian classics meet the comfort of naan bread in an explosion of taste! Experience the best of both worlds with the creamy goodness of Paneer Makhani or the lusciousness of Butter Chicken on a perfectly baked naan base.*

(SPL. ADDITION)

- **STUFFED PANEER CORN SPINACH NAANZA**  475/- MUST TRY

*Savor the rich and creamy paneer, generously stuffed with nutritious spinach, all atop our perfectly baked naan bread. This unique blend of textures and tastes creates a culinary masterpiece that promises a delightful experience.*

(SPL. ADDITION)

- **MUSHROOM & BROCCOLI NANZA** 475/-

*Enjoy the earthy flavors of tender mushrooms and nutrient-packed broccoli, beautifully combined on a freshly baked naan crust. This vegetarian delight offers a perfect balance of textures and tastes, making it a delightful choice for those seeking a wholesome and satisfying culinary experience.*

(SPL. ADDITION)

- **ASIAN NAANZA (CHILLI PANEER CHILLI CHICKEN)**  475/-  
495/-

*Savor the spicy delight of Chilli Paneer and Chilli Chicken, expertly crafted and placed atop our perfectly baked naan base. This delectable fusion brings together the bold flavors of Asia in one unforgettable dish that will leave you craving for more.*

(SPL. ADDITION)

- **LAMB KEEMA ROGANJOSH NAANZA**  575/- MUST TRY

*Savory and spiced lamb keema, simmered to perfection in Rogan Josh flavors, generously tops our freshly baked naan. The tender meat, combined with aromatic spices, creates an explosion of taste that will transport you to the essence of Indian cuisine.*

(SPL. ADDITION)

- **JALFREZI NANZA (MIX VEG+PANEER TIKKA MIX VEG+CHICKEN TIKKA)**  475/-  
495/-

*Indulge in the delightful combination of Mix Veg + Paneer Tikka or Mix Veg + Chicken Tikka, all atop our perfectly baked naan base. Savor the vibrant flavors of a medley of vegetables and succulent tikkas, tossed in a tantalizing Jalfrezi sauce.*

# PASTA HOUSE

...WITH GARLIC TOASTS

## PENNE / SPAGHETTI

- **AGLIO OLIO PEPPERONCINI & SPINACH (VEG/NON-VEG)**  455/-  
485/-


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

- **TBE HOMEMADE ARRABBIATA (VEG/NON-VEG)**  455/-  
485/-

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

- **SWEET CORN ALFREDO (VEG/NON-VEG)**  455/-  
485/-

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

- **ROSA MIX SAUCE (VEG/NON-VEG)**  455/-  
485/-

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

- **LAMB BOLOGNESE**  625/-

*(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.)*

(SPL. ADDITION)

- **CREAMY PESTO MUSHROOM WITH WALNUTS (VEG/NON-VEG)**  455/-  
485/- 

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

(SPL. ADDITION)

- **LASENGE VERDE**  565/-

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

- **GRATIN MAC'N'CHEESE (VEG/NON-VEG)** 525/-  
545/-

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

- **ADD ON CHICKEN** 100/-



# PIZZA

THIN CRUST (12")

● **MARGHERITA** 475/-  
(BASIL & SUN-DRIED TOMATOES)

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

● **GREEN REVOLUTION** 565/-

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

● **SUPREME VEGGIES** 495/-

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

● **PANEER MAKHANI** 525/-

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

● **PIZZA AL FUNGI & DRY GARLIC** 545/-

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

● **GOLDEN CORN PIZZA** 545/-

(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** 545/-  
(SMOKED COTTAGE CHEESE/  
CHICKEN) 585/-

(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** 585/-

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

● **PEPPERONI** 555/-

(Pepperoni & cheese)

● **MAC'N'CHEESE PIZZA** 545/-  
585/-

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

● **HALF & HALF** 600/-


(Choose any two toppings in one pizza.)

**ADD ON CHICKEN** 100/-



# MEAL SPREADS

SERVED WITH TWO 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  525/-

(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  525/-

(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 -  565/-  
(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  625/-

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

• CHAMPARAN HANDI  
MUTTON  675/- 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 rice but can be replaced with two baby indian breads and rumali roti.)

(SPL. ADDITION)

• RARA MEAT  645/-

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

(SPL. ADDITION)

• CHAMPARAN AHUNA  
FISH CURRY  695/-

(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)



# 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  455/-

• CHICKEN DUM BIRYANI  535/-

• SOYA TIKKA BIRYANI  465/-  
(SPL. ADDITION) (MUST TRY)

• LAMB BIRYANI  585/-

# INDIAN BREADS

• TANDOORI ROTI 75/-

• HARI MIRCH PARANTHA  90/-

• RUMALI ROTI 75/-

• PLAIN NAAN 80/-

• BUTTER TANDOORI ROTI 80/-

• BUTTER NAAN 90/-

• GHEE TANDOORI ROTI 80/-

• GARLIC NAAN 95/-

• MAGHAZ MISSI ROTI 90/-

• CHEESE GARLIC NAAN 145/-

• LACCHA PARANTHA 80/-

• TANDOORI STUFFED KULCHA WITH BUTTER AND CURD  145/-  
165/-  
175/-

• PALAK METHI PARANTHA 95/-

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

• LEBANESE ZATAR BREAD (2 PC) 80/-

• BASKET OF BREADS 500/-

• GARLIC PARANTHA 90/-

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

Govt. taxes extra as applicable



## SIDES

- |  |                |  |       |
|--|----------------|--|-------|
| • PALAK PATTA CHAAT                      | 225/-          | • SAUTED VEGETABLES  | 225/- |
| • PEANUTS (PLAIN/MASALA)                 | 145/-<br>375/- | • JEERA RICE/ STEAMED RICE<br>FRIED RICE/ HAKKA NOODLES                  | 325/- |
| • PAPAD ( FRIED/ROASTED)<br>(6Pcs)       | 175/-          | • RAITA (BOONDI CURRY PATTA/<br>PINEAPPLE/ ALOO ANAAR/<br>MIX VEG MINTY) | 225/- |
| • SOUTH INDIAN RICE<br>PAPAD (6Pcs)      | 195/-          | • DRY MANCHURIAN   | 375/- |
| • FRIED LAL MIRCH<br>MASALA PAPAD (2Pcs) | 245/-          | • AMUSE BOUCHE   | 195/- |
| • AKURI EGG BHURJI                       | 245/-          | • ADD EXTRA CHICKEN  | 100/- |

## DESSERTS

- |   |       |   |       |
|---|-------|---|-------|
| • ICE CREAMS<br>HOMEMADE BLEND 2 SCOOPS<br>(AMERICAN NUTS/ GULKAND PAAN /<br>OREO DARK CHOCOLATE/ RICH VANILLA) | 325/- | • BISCOFF CHEESE CAKE SLICE                               | 375/- |
| • MANCHA TURKISH DESSERTS<br>WITH SILVER VARK AND<br>GULKAND PAAN ICECREAM                                      | 345/- | • MILKY-MILKY CAKE  | 355/- |
| • SIZZLING BROWNIE &<br>DRIZZLE OF CHOCO SYRUP  | 355/- | • CREAMY APRICOT PUDDING                                  | 375/- |
| • GULAB JAMUN FUDGE CAKE  | 375/- | • BELGIAN DARK CHOCOLATE<br>FUDGE SLICE WITH<br>ICE CREAM | 375/- |
|   |       | • BIRTHDAY CAKE<br>CHOCOLATE (500gm)                      | 800/- |





### 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

Bhupindra Road, Ranbir Marg,  
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, Euphorgia Shopping Complex,  
4TH Floor, Rajpur Road  
Ph - 2235316008  
9160840004

OPENING SOON

KHARAR | MOGA | KULLU | BRANALA

FOR ENQUIRY & RESERVATION: +91 98883 38338

WWW.BREWESTATE.IN

FOLLOW US ON:   