

Page 1
FOOD MENU

SOUP / APPETIZERS

CREAM OF TOMATO SOUP – 240

CHICKEN SOUP – 290

SEAFOOD SOUP – 400

CALAMARI - 500

Choice of Rechaído, Butter Garlic, Pepper, Golden Fry

BEEF CAKES WITH GOANNA SAUCE – 390

Beef mince mixed with garlic, onion and peppers and pan-fried.

KINGFISH RAWA/ RECHAIDO FRY – 660

PRAWNS RAWA / RECHAIDO FRY – 680

CHICKEN LOLIPOP – 410

CRISPY CHICKEN – 410

VEG CRISPY – 370

MINI CHICKEN SKEWER – 420 / BEEF – 490

CHICKEN LIVERS ON TOAST – 410

Chicken livers pan fried in peri peri sauce with onion, garlic, and peppers. Served on a slice of toasted bread.

STUFFED PEPPERS WITH BEEF / PANEER – 380

Fresh capsicum roasted in the oven, stuffed with beef/paneer mince and assorted vegetables.

HONEY GLAZED CHICKEN WINGS – 360

Chicken wings pan-fried in soya sauce, garlic and Coca Cola.

SALADS

GARDEN SALAD – 360

Tossed lettuce with pomegranate seeds, sprouted lentils, sliced cucumber & onions.

TUNA SALAD – 430

Freshly made Tuna Salad with lettuce, tomatoes, chopped hard-boiled egg and mayonnaise.

GREEK SALAD – 460

Pieces of tomatoes, sliced cucumbers, onion, feta cheese and olives, seasoned with salt and oregano, and dressed with olive oil.

BEEF/ CHICKEN NICOISE – 500

Fresh lettuce tossed in a balsamic dressing, with grilled beef/Chicken, boiled egg, beans and tomatoes.

POACHED CHICKEN SALAD WITH APPLE & CASHEWNUTS – 440

Poached chicken served on a bed of lettuce with diced apple & cashewnuts with a honey mustard dressing.

ALL PRICES ARE INCLUSIVE OF GST & VAT
6% DISCRETIONARY SERVICE CHARGE APPLICABLE

**ANGAARA EXCLUSIVE
HANGING SKEWER**

Skewered with onion & peppers and flame grilled.



TIGER PRAWNS - APMR

Succulent **Tiger Prawns**
marinated in spices

KING PRAWN SKEWER – 930

Succulent **King Prawns**
marinated in spices

FISH SKEWER – 800

Assorted pieces of **King fish** marinated in spices.

CHICKEN SKEWER – 660

A selection of Boneless **chicken** thigh and breast
pieces, marinated with spices.

BEEF SKEWER – 800

A selection of **Beef** cuts, marinated in ginger and garlic.

LAMB SKEWER– 870

A selection of tender marinated **Lamb** cuts.

PORK SKEWER – 660

A selection of tender cuts of **Pork** marinated in spices.

PANEER SKEWER – 600

A selection of succulent marinated **Paneer** chunks.



OUR SPECIALITY BBQ & GRILLS

SURF AND TURF 250gm – 1020

A perfectly grilled beefsteak topped with 2 King Prawns, served , sautéed vegetables,
choice of chips / mash / jacket potato and pepper or mushroom sauce.

ANGAARA SPECIAL STEAK CUTS 350gm – 900

Tender Beef fillet grilled to perfection, sliced and served on a bed of mash, roasted tomatoes,
sautéed mushrooms, with a choice of pepper or mushroom sauce.

GOAN BEEF STEAK 250gm – 660

Tender Beef fillet marinated with Goanna sauce, flat grilled, topped with fried egg &
caramelised onion, choice of chips / mash / jacket potato.

ALL PRICES ARE INCLUSIVE OF GST & VAT
6% DISCRETIONARY SERVICE CHARGE APPLICABLE

Page 3

PEPPER / MUSHROOM STEAK 250gm – 660

A tender piece of pure beef fillet grilled to perfection, served , sautéed vegetables, choice of chips / mash / jacket potato and pepper or mushroom sauce.

COTTAGE PIE – 660

Tender minced beef in a gravy, mixed with vegetables, under a bed of mash.

CHEF "MANI" SPECIAL - PEPPER AND SALT BEEF – 600

A simple but delicious recipe. Tender slices of assorted beef cuts served with Chips and Onions rings and home-made BBQ sauce.

PORK CHOPS – 770

Slow braised pork chops in an Angaara special homemade BBQ sauce. Served with a pineapple, apple and potato salad.

CLASSIC BAKED BEANS, EGG AND CHIPS – 340

Baked beans served with fried eggs and chips garnished with parsley.

BEEF STROGANOFF – 600

Thinly sliced beef fillet sautéed and mixed with onions, mushrooms and cream, served with rice.

CHICKEN STROGANOFF – 570

Thinly sliced chicken strips sautéed and mixed with onions, mushrooms and cream, served with rice.

CHICKEN STEAK – 530

Tender Piece of Chicken marinated and grilled topped with a gravy, , sautéed vegetables, choice of chips / mash / jacket potato and pepper or mushroom sauce.

KINGFISH STEAK – 660

Fresh Kingfish Steak grilled with butter and cream, served with rice, sautéed vegetables, choice of chips / mash / jacket potato.

GRILLED TIGER PRAWN – APMR

Grilled Tiger Prawns served with rice, sautéed vegetables, choice of chips / mash / jacket potato. Choice of Butter Garlic / Salt and pepper / Peri- peri.

GRILLED KING PRAWN – 930

Grilled King Prawns served with rice, sautéed vegetables, choice of chips / mash / jacket potato. Choice of Butter Garlic / Salt and pepper / Peri- peri.

WHOLE POMFRET – APMR

Fresh grilled Pomfret served with rice, sautéed vegetables, choice of chips / mash / jacket potato. Choice of Butter Garlic / Salt and pepper / Peri- peri.

WHOLE SNAPPER – APMR

Fresh grilled Red Snapper served with rice, sautéed vegetables, choice of chips / mash / jacket potato. Choice of Butter Garlic / Salt and pepper / Peri- peri.

ALL PRICES ARE INCLUSIVE OF GST & VAT
6% DISCRETIONARY SERVICE CHARGE APPLICABLE

Page 4

SIDES

SAUTEED HERB VEGETABLES – 200
GREEN SALAD – 200
PEPPER / MUSHROOM SAUCE/ PERI PERI – 140
SAUTEED MUSHROOMS – 270
JACKET POTATO – 200
MASH – 160
CHIPS – 220

GOAN

KINGFISH RAWA FRY/ RECHAIDO (Served with chips) – 660
PROMFRET RAWA FRY – APMR
PRAWNS RAWA FRY/ RECHAIDO (Served with chips) – 680
CHICKEN LIVER CHILLY FRY – 440
PORK CHILLY FRY – 520
BEEF CHILLY FRY – 530
CALAMARI CHILLY FRY – 500
FISH CURRY RICE / PRAWN CURRY RICE – 520

SEAFOOD

----- AS YOU LIKE IT -----

GRILLED / TANDOOR / BAKED / FRIED / BUTTER GARLIC / SALT AND PEPPER / PERI - PERI
SERVED WITH JACKET POTATOES / MASHED POTATOES / CHIPS, RICE & VEGETABLES



TIGER PRAWNS (4Pcs) – APMR
KING PRAWNS (7Pcs) – 930
KING FISH STEAK – 660
LOBSTER (PRE ORDER) – APMR
POMFRET – APMR
BABY KING FISH – APMR
RED SNAPPER – APMR
CRAB (PRE ORDER) – APMR
SEAFOOD PLATTER – APS



PASTA – with an Indian Twist

CHICKEN TIKKA PASTA – 480

Pasta sautéed with olives, chilli, garlic and cheddar, mixed with Indian spice marinated and tandoor cooked chicken with a slice of Garlic Bread.

SEAFOOD PASTA – 640

Pasta with Calamari, Kingfish cubes and Prawns and garlic in a white sauce with a slice of Garlic Bread.

GROUND BEEF PASTA – 640

Pasta cooked in garlic, tomatoes and cheddar cheese, served with a slice of Garlic Bread.

VEG PASTA – 440

Roasted assorted vegetables in a pasta sauce, topped with cheddar cheese served with a slice of Garlic bread.

ALL PRICES ARE INCLUSIVE OF GST & VAT
6% DISCRETIONARY SERVICE CHARGE APPLICABLE

PIZZA

PIZZA DE CARNE – 480

Pizza topped with assorted pieces of beef, layered with onion and peppers

VEG DELIGHT PIZZA – 420

Pizza with capsicum, tomatoes, olives, paneer (cottage cheese) and olives

PIZZA BALENO – 450

Pizza topped with fresh tomato slices, tomato sauce, olives and chunks of canned Tuna

BBQ CHICKEN PIZZA – 500

Pizza topped with Chicken cubes, tomato sauce, olives and chunks of canned Tuna

MARGHERITA PIZZA – 400

A classic Italian pizza made with simple topping of tomato sauce, fresh mozzarella, basil leaves and olive oil

CHINESE

BEEF CHILLY– 530

Beef with onion, peppers, green chilly tomato and soya sauce with pepper powder.

SHAKING BEEF - 650

Beef caramelized to perfection in a blend of Thai sauces, served with rice.

PRAWNS SALT AND PEPPER – 450

Succulent prawns with onion, garlic, black pepper, tomato and soya sauce and honey.

CHICKEN CHILLY – 470

Chicken with onion, peppers, green chilly tomato and soya sauce with pepper powder.

CHICKEN MANCHURIAN – 480

Batter fried chicken served in a manchurian sauce.

PRAWNS MANCHURIAN – 580

Batter fried prawns pieces, served in a manchurian sauce.

PANEER (COTTAGE CHEESE) MANCHURIAN – 460

Batter fried paneer pieces, served in a manchurian sauce.

GOBHI MANCHURIAN – 460

Batter fried cauliflower pieces, served in a manchurian sauce.

PANEER (COTTAGE CHEESE) CHILLY – 430

Paneer with onion, peppers, green chilly tomato and soya sauce with pepper powder.

VEG MANCHURIAN – 440

Batter fried veg pieces, served in a manchurian sauce.

MUSHROOM CHILLY – 440

Mushroom with onion, peppers, green chilly tomato and soya sauce with pepper powder.

NOODLES CHICKEN – 420 / VEG – 340 / SEAFOOD – 480

SIDES

CHICKEN FRIED RICE – 370

EGG / VEG FRIED RICE – 330

MIXED FRIED RICE – 440

SEA FOOD FRIED RICE – 480

(ALL THE ABOVE CAN BE MADE WITH SCHEZWAN SAUCE - EXTRA: Rs 50)

ALL PRICES ARE INCLUSIVE OF GST & VAT

6% DISCRETIONARY SERVICE CHARGE APPLICABLE

Page 6
MUTTON (INDIAN)

SAAG GOSHT – 710

Tender pieces of mutton cooked with spinach.

ROGAN GOSHT – 710

Kashmiri creation of mutton cooked in raw onion, garlic & ginger paste.

GOSHT MASALA – 710

Tender pieces of mutton cooked in spicy gravy of tomato & onion finished with butter & cream, topped with coriander leaves.

KASHMIRI GOSHT – 710

Kashmiri creation of mutton cooked in raw onion, garlic, ginger & yoghurt topped with coriander leaves.

KHEEMA MASALA – 710

A savory, aromatic minced meat curry from the Indian subcontinent, cooked with a fragrant blend of spices, onions and tomatoes

VEGETABLE (INDIAN)

ALOO GOBI – 330

Boiled potatoes & cauliflower cooked with cumin seeds & garnished with fresh coriander leaves.

DAL MAKHANI – 370

Black lentil and red kidney beans cooked in rich gravy.

NAVRARTAN KORMA – 370

Sautéed garden fresh vegetables with cashew nuts, cottage cheese & garnished.

VEG JALFREZI – 370

A dry preparation of shredded vegetables in medium spicy gravy.

VEG KOHLAPURI – 370

Gravy-based traditional mixed veg curry recipe prepared with a combination of spices and vegetables.

VEG MAKHANWALA – 390

A very rich butter, cashew, onion, tomato and cream based gravy along with mixed vegetables

PANEER TIKKA MASALA – 420

A vegetarian Indian dish of marinated and grilled paneer cheese served in a rich, creamy and special tomato-based gravy

PANEER BUTTER MASALA – 420

A rich and creamy Indian curry made with cubes of paneer (Indian cottage cheese) simmered in a buttery, spiced tomato- and- cashew- based sauce

MUTTER PANEER – 390

A classic North Indian vegetarian dish made with soft paneer (Indian cottage cheese) and green peas in a creamy, spiced tomato- onion curry

DAL FRY – 340

Dal Fry is a popular Indian dal recipe of lentils, onions, tomatoes, spices

DAL TADKA – 360

North Indian dish made with split lentils, plenty of aromatic spices and herbs

ALL PRICES ARE INCLUSIVE OF GST & VAT
6% DISCRETIONARY SERVICE CHARGE APPLICABLE

VEG KADAI – 380

Veg Kadhai, is a creamy, flavoured North Indian curry made with a mixture of vegetables, paneer and tomato in a thick gravy

MUSHROOM MASALA – 380

A versatile and flavorful Indian curry where tender mushrooms are simmered in a spiced, aromatic onion-tomato gravy

CHICKEN (INDIAN)

MURG TIKKA MASALA – 520

Tandoori roasted tikka pieces of chicken in thick gravy finished in butter and cream with fresh coriander leaves.

MURG MAKHANI – 520

Tandoor roasted chicken in makhani gravy with oriental spices finished in butter & topped with cream.

MURG MASALA – 480

Chicken cooked in Indian masala gravy.

MURG HANDI – 500

Small chicken pieces cooked in traditional handi with home ground spices & herbs.

MURG JALFREZI – 490

Boneless chicken pieces, cooked in capsicum, onion and gravy.

MURG HYDERABADI – 490

Boneless chicken cooked in a spicy gravy with mint.

CHICKEN KORMA – 510

Sauteed garden fresh vegetables with cashew nuts , cottage cheese & garnished

MURG KADAI – 510

Chef's special preparation of chicken cooked in exquisite tomato & Onion Gravy with tomato & Capsicum.

SEAFOOD (INDIAN)

PRAWN MASALA – 530

A flavouful Goan dish featuring prawns cooked in rich, aromatic tomato and onion - based sauce

FISH MASALA – 530

Fish Curry Masala is a flavourful and aromatic Goan dish made with fish simmered in a rich curry sauce

SIDES

JEERA RICE – 230

DAL KHICHDI – 350

CHICKEN BIRYANI – 490

MUTTON BIRYANI – 670

VEG BIRYANI – 440

STEAMED RICE – 200

VEG RAITA – 170

PINEAPPLE RAITA - 200

Page 8

PRAWNS BIRYANI - 550
VEG PULAO - 280
MUSHROOM RICE - 260
PLAIN CURD - 120
CHEESY CHIPS - 250
CHIPS - 220
MASALA CHIPS - 240
PEANUT MASALA - 230
SIDE SALAD - 170
MASALA PAPAD - 200
ROASTED PAPAD - 120

(INDIAN CLAY OVEN)

(served with chips and salad)

VEG

PANEER TIKKA - 450
TANDOORI MUSHROOM - 370

NON-VEG

CHEF **"DUNG DUNG"** SPECIAL - 440
Saffron Chicken Leg piece with Pulao, salad, chips and chutney.
MURG MALAI KEBAB - 460
HARYALI KEBAB - 400
RESHMI KEBAB - 400
TANDOORI CHICKEN (HALF) - 400
TANDOORI CHICKEN (FULL) - 680
CHICKEN TIKKA (7PCS) - 420
GARLIC CHICKEN TIKKA (7PCS) - 430
FISH TIKKA - 530
KING PRAWNS - 930
TANDOORI NON - VEG PLATTER (3PCS EACH) - 1320
Malai kebab, Chicken Tikka, Haryali kebab, Fish Tikka, Tandoori Prawns
TIGER PRAWNS - APMR
POMFRET - APMR
BABY KINGFISH - APMR

SIDES

BUTTER NAAN - 100
GARLIC NAAN - 110
CHEESE NAAN - 140
CHEESE GARLIC NAAN - 150
CHILLY CHEESE GARLIC NAAN - 170
KASHMIRI NAAN - 170
PLAIN NAAN - 90
ROTI - 60
BUTTER ROTI - 70

ALL PRICES ARE INCLUSIVE OF GST & VAT
6% DISCRETIONARY SERVICE CHARGE APPLICABLE

DON PEDROS & AFTER – DINNER COCKTAILS

SOUTH AFRICAN DON PEDRO (Kahlua, Vanilla Ice cream & Cream, with grated chocolate)	410
WHISKY PEDRO (Whisky, Vanilla Ice cream & Cream)	390
IRISH COFFEE (Whisky, Brandy, Coffee Liquor, Coffee, Cream)	420

DESSERTS

ICE CREAM	280
APPLE PIE WITH ICE CREAM	400
BEBINCA WITH ICE CREAM	300
CRÈME BRÛLÉE	350
CHOCOLATE BROWNIE	400
COCONUT PANACOTTA	400
MATKA KULFI	230
FRUIT SALAD WITH ICE CREAM	330
MIXED FRUIT CREPE	320
CHOCOLATE CREPE	350

BREAKFAST MENU

CONTINENTAL BREAKFAST - 320

(Canned Juice, Toast, Butter, Jam and Tea or Coffee)

INDIAN BREAKFAST - 380

Puri Bhaji, Bowl of Fruit Salad, Tea or Coffee

AMERICAN BREAKFAST- 660

Canned juice, Butter, Jam, French toast / pancakes with honey, potatoes, Roasted Tomatoes, steak and choice of eggs, Tea or Coffee

ENGLISH BREAKFAST - 560

Canned juice, Toast, Butter, Jam, Choice of egg preparation served with Ham/Bacon, sausages, Baked Beans, Grilled Tomatoes, Tea or Coffee



ALL PRICES ARE INCLUSIVE OF GST & VAT
6% DISCRETIONARY SERVICE CHARGE APPLICABLE

BEVERAGES & SNACKS**HOT BEVERAGES**

Black Tea Pot / Cup	200/110
Milky Tea Pot / Cup	210/120
Coffee Pot / Cup	200/110
Milky Coffee Pot / Cup	210/120
Hot Chocolate	210
Hot Milk Pot / Cup	140/90

EGGS TO ORDER (2 EGGS)

Plain Omelette	170
Bacon Cheese Omelette	250
Mushroom / Cheese Omelette	250
Spanish Omelette	290
Scrambled / Poached eggs	190
Boiled / Fried eggs	170

SANDWICHES (Toasted / Plain)

Cheese Sandwich	180
Cheese Tomato Sandwich	190
Chicken Cheese Sandwich	210
Chicken Ham Sandwich	250
Non-Veg Club Sandwich	310
Veg Club Sandwich	240
Chicken Sandwich	230
Ham Sandwich	230
Bacon Ham Cheese Sandwich	320
Tuna Sandwich	290
Veg Cheese Sandwich	180
Corned Beef Sandwich	290

CREPES / PANCAKE

Plain Crepe / Pancake	250/300
Banana / Pineapple / Pancake	290/340
Mixed Fruit Crepe / Pancake	320/370
Chocolate Crepe / Pancake	350/400
Bacon & Egg Crepe	390

CEREALS

Corn flakes (hot or cold milk)	150
Banana/Papaya Porridge (Oats)	190
Plain Porridge (milk or water)	170
Baked Beans on Toast	240

SHAKES / LASSI

Apple / Banana / Papaya	210
Cold Coffee / Chocolate	210
Sweet/ Salted/ Plain Lassi	190

JUICES

Canned Juices	140
Mango/Pineapple/Orange	
Fresh Juices	APA 210

ACCOMPANIMENTS

Cocktail Sausages / Ham	180
Toast (3 pieces)	70
Toast butter jam	120
French Toast	170
Jam / Marmalade / Butter	30
Bacon	210
Baked Beans	180
Honey	50
Fresh Fruit salad	180

FROM THE INDIAN KITCHEN

Egg Bhurji	220
Masala Omelette	230
Poha	230
Paneer Paratha	230
Aloo Paratha	230
Gobhi Paratha	230
Mix Paratha	230
Potato Bhaji with puri	230
Mix Bhaji with puri	250
Chole with puri	270
Chana Bhaji with puri	250

Page 11
LATE NIGHT BITES

- Prawns Chilly - 450
- Chicken Lollipop - 410
- Crispy Chicken - 410
- Crispy Veg - 370
- Pork Chilly - 500
- Beef Chilly - 530
- Pizza Baleno - 450
- Pizza De Carne - 480
- Veg Delight Pizza - 420
- BBQ Chicken Pizza - 500
- Chicken Manchurian - 480
- Veg Machurian - 440
- Chicken Fried Rice - 370
- Veg Fried Rice - 330
- Mixed fried Rice - 440
- Chicken Noodles - 420
- Veg Nodles - 340
- Mixed Noodles - 380
- Chips - 220
- Masala Chips - 240

DESSERTS

- Ice cream - 280
- Apple Pie with Ice cream - 400
- Bebinca with Ice cream - 300
- Creme Brulee - 350
- Chocolate Panacotta - 400
- Matka Kulfi - 230

**KINDLY INFORM YOUR WAITER IF YOU HAVE
ANY FOOD ALLERGY OR INTOLERANCE**

ALL PRICES ARE INCLUSIVE OF GST & VAT

6% DISCRETIONARY SERVICE CHARGE APPLICABLE



ANGAARA

Bar Menu



BEVERAGE LIST

WINES

Sparkling Wine

Athena Brut

Btl

1900

Wines

White Wine

L'angoor White

Gls

Btl

250

950

Big Banyan Chenin Blanc

420

1900

Big Banyan Sauvignon Blanc

420

1900

Madera White

280

1200

Jacob's Creek Chardonnay

3500

Trapiche Pinot Grigio

3600

Santa Rita Sauvignon Blanc

3800



BIG BANYAN

Red Wine

L'angoor Red

Gls

Btl

250

950

Big Banyan Cabernet Sauvignon

420

1900

Big Banyan Merlot

420

1900

Madera Red

280

1200

Jacob's Creek Shiraz Cabernet (Australia)

3500

Mannara Merlot (Italy)

4200

Soledoro Sangiovese Rubicone (Italy)

2700

Rose

Sante Rose

Gls

Btl

260

1100

Big Banyan Rosa Rossa

1900

Madeira Rose

280

1200

Port (Aperitif)

San Andre Goa Port

Gls

Btl

150

600

Single Malts

Glen Fiddich - 12 yrs
 Glenlivet - 12 yrs
 Paul John

60 ml

1180
 1100
 380

Brandy & Cognac

Roulette Brandy
 Mansion House 47
 Honey Bee
 Morpheus

60 ml

220
 140
 100
 160

Indian Whisky

Amrut
 Roulette
 Antiquity
 Oaksmith Gold
 Royal Stag
 R. Challenge
 Signature
 Blenders Pride

60 ml

630
 190
 190
 170
 130
 130
 210
 200

Gin

Roulette Gin
 Bombay Sapphire
 Sativa
 Stranger & Sons
 South Bank Pink Gin
 Blue Riband
 Beef-eater

60 ml

200
 500
 350
 330
 330
 100
 460

Blended Whisky

Chivas - 12 yrs
 Jameson
 Grants Distinction
 J&B rare
 100 Pipers
 J. W. Black Label
 Jack Daniels
 J.W Red Label
 Vat 69
 Black & White
 Teacher's
 Black Dog
 Ballantine

60 ml

700
 540
 300
 380
 340
 630
 670
 370
 270
 310
 330
 310
 420

Feni

Caju Feni
 Coconut Feni

60 ml

140
 140

Aperitif / Liqueurs

Absinthe
 Bailey's Cream
 Fireball
 Kahlua
 Campari
 Sambuca
 Coffee Liqueur
 Chocolate
 Cherry Brandy
 Jägermeister
 Cointreau

60 ml

1300
 470
 230
 520
 630
 180
 220
 220
 220
 700
 600

Vodka

Grey Goose
 Beluga Noble
 Belvedere
 Absolut
 Romanov
 Smirnoff (Flavours)
 Arabella

60 ml

710
 1250
 790
 460
 100
 150
 110

Rum

Old Monk
 Malibu
 Bacardi (White)
 Bacardi (Black)
 Bacardi (Gold)
 Bacardi (Limon)
 Cabo

60 ml

100
 550
 200
 150
 170
 170
 200

Tequila

Don Angel
 Camino Silver

60 ml

440
 480

Beer**Large**

Kingfisher Premium (650ml)	190
Budweiser (650ml)	210
Kingfisher Strong (650ml)	220

Small

Kingfisher Premium (330ml)	130
Kingfisher Ultra (330ml)	140
Heineken (330ml)	150
Heineken Silver (330ml)	150
Tuborg (330ml)	130
Budweiser (330ml)	150
Brocode (330ml)	240
1664 Blanc (330ml)	270
Carlsberg (330ml)	140
Tuborg Strong (330ml)	170
Amstel (330ml)	170
Corona (330ml)	280



1664
BLANC



Kingfisher Lemon Masala (330ml)	160
Kingfisher Mango Berry (330ml)	160
Breezer (275ml)	210
Moonshine Apple Cider (330ml)	260
Craft Apple Cider (330ml)	260

Soft Drinks

Coke, Sprite, Limca, Fanta	50
Mineral Water / Soda	50
Fresh Lime Soda/ Water	120/100
Kokum Soda / Water	120/100
Tonic Water	100
Juices (Canned)	140
Juices (Fresh)	210
Diet Coke	80
Energy Drink	200
Ginger Ale	110
Budweiser 0- Non Alcoholic Beer	220

Shooters

Kamikaze (Vodka, Triple Sec, Lime Juice)	250
44 D (Peach Liqueur, Kahlua, Vodka, Grenadine)	300
Adios (Tequila, Coffee Liqueur)	300
Brain Hemorrhage (Peach Liqueur, Bailey's, Grenadine)	380
Brave Bull (Tequila, Kahlua)	390
Wet Lips (Tequila, Coffee Liqueur, Baileys, TripleSec)	400
B .52 (Bailey's, Kahlua, Triple Sec)	450
Liquid Cocaine (Tequila, Jagermeister, Rum)	490
Ira (Whisky, Kahlua, Baileys)	450
Jager Bomb (Jägermeister, Red Bull)	650
Red Headed Slut (Peach Liqueur, Jagermeister, Cranberry Juice)	490
Absinthe Bull (Vodka, Absinthe, Red Bull)	690
Hard all Night (Gin, Vodka, Brandy, Absinthe, Blackberry Liqueur)	700

Mocktails (Non - Alcoholic)

Peach Melba (Peach Syrup, P/A Juice, Grenadine, Milk)	330
Almond Colada (Almond Syrup, Cream, P/A Juice)	330
Long Pineapple (Melon Syrup, Coconut Syrup, Lime, P/A Juice)	330
Tropicana (Passion Syrup, Mango Juice, Lime Juice, Sprite)	330
Meloum (Melon Syrup, Watermelon Syrup, P/A Juice)	330
Pick me Up (Peach Syrup, Passion Syrup, Orange & Apple Juice)	330
Nutty Smooth (Almond Syrup, P/A Juice, Grenadine)	330
Fruit Punch (Mango, P/A, Orange Juice, Cream, Grenadine)	330
Virgin Pincolada (P/A Juice, Coconut Syrup, Cream)	330

Virgin Colada (P/A Juice,Coconut Syrup,Cream)	330
Mango Blossom (Mango Juice,Lime Juice,Grenadine)	330
Blue Sea (Sprite,LimeJuice,Blue Curacao)	330
Peach Fantasy (Orange Juice,Lime Juice,Peach Syrup)	330
Green Apple Twist (Apple Juice,Apple Syrup,Lime Syrup)	330
Virgin Bloody Mary (Tomato Juice, Lemon Juice, Hot Sauce)	330

Cocktails

La Isla Bonita (Vodka, Soda, Lime, Lime Cordial, Ice)	340
Krasivaya Sofiya (Whisky, Lime Juice, Tonic, Lime Slice)	340
Screw Driver (Vodka, Orange Juice, Grenadine)	340
Luscious Laura (Vodka, Tonic Water, Cranberry Juice, Ice)	340
Pinacolada (White Rum, Coconut Cream, Pineapple Juice)	340
Ekaterina's Dream (Vodka, Lime, Mint, Sugar, Soda, Crushed Ice)	340
Between The Sheets (Brandy, White Rum, Triple Sec, Lime Juice)	350
Cosmopolitan (Vodka, Lime Juice, Triple Sec, Cranberry Juice)	350
Black Russian (Vodka, Coffee Liqueur, Coke)	350
Spiked Johnny (White Rum, Almond Liqueur, Apple Juice)	350
Bloody Mary (Vodka, Tomato Juice, Lime Juice, Tabasco, Pepper)	350
Planters Punch (Bacardi, Orange Juice, Old Monk, Grenadine)	350
Sex on the Beach - (Vodka, Cranberry Juice, Orange Juice)	350
Sangria (Red Wine, Lime Juice, Orange, Cinnamon, Apples)	400
Mojito (Bacardi, Lime, Mint, Sugar, Soda, Crushed Ice)	410
Irish Coffee (Whisky/Brandy, Coffee Liqueur, Coffee, Cream)	420
Strawberry Daiquiri (Bacardi, Grenadine, Strawberry syrup, Lime Juice)	450
Yuliana Blue (Gin, Cointreau, Blue Curacao, P/A Juice, Coconut Cream)	450
Absolut Stress (Malibu, Peach liqueur, P/A Juice, Cranberry Juice)	450
Pinarita (Tequila, Triple Sec, Malibu, Cream, Mango Juice)	450
Caribbean Sunset (Bacardi, Malibu, Dark Rum, P/A Juice, Grenadine)	460
Angaara Special (Bacardi, Malibu, Blue Curacao, Pin&Orj Juice)	470
Strawberry Margarita (Strawberry Crush, Tequila, Lime Juice, Triple Sec)	480
Long Island Ice Tea (Tequila, Bacardi, Gin, Vodka, Triple Sec, Lime Juice)	510
Green Beast (Cucumber, Sugar, Absinthe, Lime Juice)	620
Bull Frog (Tequila, Gin, Bacardi, Vodka, Lime Juice, Blue Curacao, Red Bull)	630

DON PEDROS

South African Don Pedro (Kahlua, vanilla icecream & Cream with gratted chocolate)	410
Whisky Pedro (Whisky, Vanilla icecream & Cream)	390

Kindly ask the waiter for any other cocktail not listed above.

