

# Cocktails

## WHISKEY BASED

<b>MANHATTAN (2oz)</b> Whiskey, Vermouth, Angostura bitters, garnished with Maraschino cherry	<b>11.25</b>
<b>OLD FASHIONED (2oz)</b> Bourbon, Angostura bitters, flamed orange peel	<b>12.25</b>
<b>HIGHBALL (1oz)</b> Whiskey with your choice: soda/water	<b>10.25</b>

## GIN BASED

<b>MINT &amp; CUCUMBER GIN N TONIC (2oz)</b> Gin, Tonic water, Mint & Cucumber	<b>12.75</b>
<b>VERY BERRY GIN N TONIC (2oz)</b> Gin, Tonic water, Strawberries, Raspberries & blueberries	<b>12.75</b>
<b>TOM COLLINS (2oz)</b> Gin, Lemon juice, dash of Soda	<b>12.75</b>
<b>BEES KNEES (2oz)</b> Gin, Lemon juice, Honey syrup, orange juice	<b>13.75</b>
<b>NEGRONI (3oz)</b> Gin, Campari, Vermouth, flamed orange peel	<b>14.75</b>

## VODKA BASED

<b>MARTINI (3oz)</b> Vodka, Baileys irish creme, Chocolate liqueur	<b>11.95</b>
<b>MARTINI (3oz)</b> Vermouth, Vodka, olives	<b>11.85</b>
<b>COSMOPOLITAN (2oz)</b> Vodka, Cranberry juice, Cointreau, Fresh lime juice	<b>11.45</b>
<b>BLOODY MARY (1.5oz)</b> Vodka, Lemon juice, Tomato juice, Tobasco, Olives, Sweet n Spicy chili rim	<b>10.85</b>
<b>VODKA TONIC (2oz)</b> Vodka, Tonic water	<b>10.15</b>
<b>MOSCOW MULE (1.5oz)</b> Vodka, Lime juice, Ginger beer	<b>10.55</b>
<b>MOSCOW MULE (1.5oz)</b> Vodka, Lime juice, Mango pulp, Ginger beer	<b>10.95</b>
<b>SCREWDRIVER (2oz)</b> Vodka, Orange juice	<b>10.35</b>

## RUM BASED

<b>DAIQUIRI (2oz)</b> White rum, Lime juice, Simple syrup	<b>9.95</b>
<b>MOJITO (1.5oz)</b> White rum, Fresh lime juice, Mint, Splash of Soda	<b>9.95</b>
<b>PIÑA COLADA (1oz)</b> Coconut milk, White rum, Pineapple juice	<b>10.15</b>
<b>CUBA LIBRE (1oz)</b> White rum, Fresh lime juice, Coke/Diet coke/Coke zero	<b>9.95</b>

## BEST OF ALL WORLDS

### LIIT (2.5oz)

Rum, Gin, Vodka, Triple sec, Tequila, Lemon juice, Coke/Coke zero

10.25

### MARGARITA (2oz)

Tequila, Triple sec, Fresh lime juice, Salt rim

8.95

### APEROL SPRITZ (2oz)

Prosecco, Aperol, Soda, garnished with Orange slice

10.15

### MANGO MARGARITA (2oz)

Tequila, Triple sec, Mango pulp, fresh lime juice, Salt rim

9.15

## Beers

Bottle

Bottle

### BUDWEISER

Lager, 341 mL, Alcohol/Vol 5%

6.99

### CORONA

Lager, 330 ml, Alcohol/Vol 4.6%

6.99

### COORS LIGHT

Lager, 341 ml, Alcohol/Vol 4%

5.99

### STEAM WHISTLE

Pilsner, 341 mL, Alcohol/Vol 5%

7.25

### KINGFISHER

Lager, 330 ml, Alcohol/Vol 4.9%

6.99

### CHEETAH (LAGER/MANGO)

341mL, Alcohol/Vol5%

7.25

### MOLSON CANADIAN

Lager, 341 mL, Alcohol/Vol 5%

5.99

### HEINEKEN

Lager, 330 mL, Alcohol/Vol 5%

6.99

## Wines

### RED WINE

Glass (5oz)/Bottle

### LOUIS JADOT BEAUJOLAIS-VILLAGES

750 mL bottle

Alcohol/Vol: 13% | Made In: Beaujolais, France | By: Louis Jadot | Sugar Content: 2 g/L | Sweetness Descriptor: XD - Extra Dry | Style: Light-bodied & Acidic | Varietal: Gamay

- / 55.85

### JACOB'S CREEK RESERVE LIMESTONE COAST

750 mL bottle

Alcohol/Vol: 14.5% | Made In: South Australia, Australia | By: Jacobs Creek Wines | Sugar Content: 2 g/L | Sweetness Descriptor: XD - Extra Dry | Style: Full-bodied & Smooth | Varietal: Cabernet Sauvignon

- / 53.35

### FOLONARI IGT

750 mL bottle

Alcohol/Vol: 12.5% | Made In: Veneto, Italy | By: Folonari S.P.A. | Sugar Content: 2 g/L | Sweetness Descriptor: XD - Extra Dry | Style: Light-bodied & Fruity | Varietal: Pinot Noir

- / 40.75

### NAKED GRAPE

750 mL bottle

Alcohol/Vol: 12.5% | Made In: Canada | By: Arterra Wines Canada, Inc. | Sugar Content: 9 g/L | Sweetness Descriptor: D - Dry | Style: Medium-bodied & Fruity | Varietal: Shiraz

8.55 / 29.95

### ROSEMOUNT DIAMOND

750 mL bottle

Alcohol/Vol: 14% | Made In: South Australia, Australia | By: Rosemount Estate Pty | Sugar Content: 4 g/L | Sweetness Descriptor: XD - Extra Dry | Style: Full-bodied & Smooth | Varietal: Shiraz/Syrah

- / 39.75

### JACKSON-TRIGGS

750 mL bottle

Alcohol/Vol: 12% | Made In: Ontario, Canada | By: Jackson-Triggs Winery | Sugar Content: 11 g/L | Sweetness Descriptor: D - Dry | Style: Full-bodied & Smooth | Varietal: Merlot

9.55 / 33.45

### WHITE WINE

Glass (5oz)/Bottle

### FOLONARI

750 mL bottle

Alcohol/Vol: 12% | Made In: Veneto, Italy | By: Folonari S.P.A. | Sugar Content: 5 g/L | Sweetness Descriptor: XD - Extra Dry | Style: Light & Crisp | Varietal: Chardonnay

- / 43.95

### GEWURZTRAMINER

750 mL bottle

Alcohol/Vol: 12.5% | Made In: Canada | By: Pelee Island | Sugar Content: 18g/L | Sweetness Descriptor: S - Sweet | Style: Smooth | Varietal: Blanc

- / 28.85

### SANTA RITA RESERVA

750 mL bottle

Alcohol/Vol: 13.5% | Made In: Chile | By: Vina Santa Rita | Sugar Content: 4 g/L | Sweetness Descriptor: XD - Extra Dry | Style: Light & Crisp | Varietal: Sauvignon Blanc

- / 35.85

### MOSELLAND BERNKASTELER KURFURSTLAY

750 mL bottle

Alcohol/Vol: 10.5% | Made In: Mosel, Germany | By: Moselland Eg | Sugar Content: 30 g/L | Sweetness Descriptor: M - Medium | Style: Off-dry & Fruity | Varietal: Riesling

10.25 / 35.85

### JACKSON-TRIGGS

750 mL bottle

Alcohol/Vol: 12.1% | Made In: Ontario, Canada | By: Arterra Wines Canada, Inc. | Sugar Content: 5 g/L | Sweetness Descriptor: XD - Extra Dry | Style: Light & Crisp | Varietal: Pinot Grigio

9.25 / 32.35

### BOUGRIER VOUVRAY

750 mL bottle

Alcohol/Vol: 12% | Made In: Loire, France | By: Bougrier | Sugar Content: 22 g/L | Sweetness Descriptor: M - Medium | Style: Off-dry & Fruity | Varietal: Chenin Blanc

- / 48.45

## ROSÉ WINE

### YES WAY ROSÉ

15.35 / 53.75

750 mL bottle

Alcohol/Vol: 12.5% | Made In: France | By: Sa Les Vins Breban | Sugar Content: 2 g/L | Sweetness Descriptor: XD - Extra Dry  
Style: Medium-bodied & Dry | Varietal: Rosé

### BASK CRISP ROSÉ

11.45 / 40.75

750 mL bottle

Alcohol/Vol: 13% | Made In: Ontario, Canada | By: Arterra Wines Canada, Inc. | Sugar Content: 2 g/L | Sweetness Descriptor: XD - Extra Dry  
Style: Easygoing & Fruity | Varietal: Rosé

## SPARKLING WINE / CHAMPAGNE

### BLU GIOVELLO

- / 40.75

750 mL bottle

Alcohol/Vol: 11% | Made In: Italy | By: Martellozzo S.P.A. | Sugar Content: 16 g/L | Sweetness Descriptor: D - Dry | Style: Light & Fruity  
Varietal: Prosecco

### FREIXENET ITALIAN ROSE

- / 49.85

750 mL bottle

Alcohol/Vol: 11% | Made In: Italy | By: Freixenet S.A. | Sugar Content: 16 g/L | Sweetness Descriptor: D - Dry | Style: Medium-bodied & Flavourful  
Varietal: Glera/pinot noir blend

## Blended Whiskey

Single Shot

### MONKEY SHOULDER

8.85

### JOHNNIE WALKER RED LABEL

8.25

### JOHNNIE WALKER BLACK LABEL

10.15

### GIBSON'S FINEST RARE 12 YRS

6.55

### CHIVAS REGAL 12 YRS

9.95

### BALLANTINES

5.55

### JAMESON

6.15

### JACK DANIEL'S

6.15

### MAKER'S MARK

7.25

### JIM BEAM

5.25

## Single Malt

Single Shot

### GLENLIVET 12 YRS

11.65

### GLENFIDDICH 12 YRS

11.65

### MACALLAN 12 YRS DOUBLE CASK

14.55

## Gin

Single Shot

### BOMBAY SAPPHIRE

5.25

### BEEFEATER

5.15

### GORDON'S

5.15

### TANQUERAY

5.25

### HENDRICKS

8.85

## Vodka

<b>ABSOLUT</b>	<b>4.45</b>
<b>SMIRNOFF</b>	<b>4.25</b>
<b>GREY GOOSE</b>	<b>7.15</b>

## Tequila

<b>JOSE CUERVO ESPECIAL SILVER</b>	<b>4.55</b>
<b>JOSE CUERVO ESPECIAL GOLD</b>	<b>4.55</b>
<b>SAUZA GOLD</b>	<b>4.99</b>
<b>SAUZA SILVER</b>	<b>4.99</b>

## Rum

<b>BACARDI WHITE</b>	<b>4.15</b>
<b>BACARDI BLACK</b>	<b>4.15</b>
<b>BACARDI BANANA</b>	<b>3.99</b>
<b>BACARDI RASPBERRY</b>	<b>3.99</b>

## Möcklajls/ Soft Drinks

<b>VIRGIN CUBA LIBRE</b> Coke/ Diet Coke/ Coke Zero with a slice of lemon	<b>2.99</b>
<b>VIRGIN MOJITO</b> Freshly muddled Mint leaves, Lemon juice, Soda	<b>6.99</b>
<b>MASALA SODA/LEMONADE</b> Ginger ale/ Diet ginger ale with a masala twist	<b>4.99</b>
<b>MASALA COKE</b> Diet coke/ Coke/ Coke zero with a masala twist	<b>4.99</b>
<b>MANGO LASSI</b> Mango pulp, Fresh yogurt	<b>6.99</b>
<b>SWEET LASSI</b> Fresh yogurt, milk, sweetened	<b>5.99</b>
<b>SALTED LASSI</b> Fresh yogurt, milk, roasted cumin powder, black salt	<b>5.99</b>
<b>RED BULL</b> Red bull/ Sugar-free Red bull by the can	<b>6.99</b>
<b>POP</b> Diet coke/ Coke/ Coke zero/ Fanta/ Gingerale/ Diet gingerale/ Iced tea/ Soda/ Tonic Water/ Perrier by the can	<b>2.99</b>

## Starters

<b>PANI PURI</b> Staple Indian street food/ Round crisp puri/ Homemade flavoured water/ Potato & chickpea stuffing (6PCS)	<b>9.99</b>	<b>FISH PAKORA</b> (5 PCS) Marinated white basa/ Ginger & garlic/ Battered & deep fried	<b>11.99</b>
<b>ONION BHAJIA</b> Sliced onion rings/ Ground Indian spices/ Dry roasted coriander/ Gram flour batter	<b>8.99</b>	<b>SAMOSAS CHAAT</b> Crushed Samosa/ Tamarind & Mint yogurt/ Salsa mix/ Sev Topping	<b>8.99</b>
<b>VEGETABLE SAMOSAS</b> (2 BIG PCS) Flaky triangular pastries/ Green peas & potatoes stuffing/ Cumin tempering	<b>7.99</b>	<b>ALOO PAPRI CHAAT</b> Street style/ Seasoned potatoes/ Salsa mix/ Tamarind & Mint yogurt/ Sev topping	<b>8.99</b>
<b>CHICKEN PAKORA</b> (5 PCS) White meat/ Overnight marinade/ Roasted spices/ Chickpea flour batter	<b>9.99</b>	<b>ALOO TIKKI</b> Crispy potato patties/ Pan fried/ Tamarind & Mint yogurt/ Sev topping	<b>7.99</b>
<b>PANEER PAKORA</b> (5 PCS) Cottage cheese/ Dry mango powder/ Mint sauce stuffing/ Gram flour batter	<b>9.99</b>	<b>CHICKEN 65</b> Deep fried chicken/ Mustard seed & curry leaf tempering	<b>16.99</b>
<b>MASALA FRIES</b> BCF Specialty/ Battered fries/ Homemade spices/	<b>7.99</b>	<b>DAHI PURI</b> Round crisp puri/ Homemade flavoured curd/ Potato & chickpea stuffing (6PCS)	<b>9.99</b>

## Charcoal Fired

SERVED ON SIZZLERS

<b>TANDOORI CHICKEN</b> Two-step marination/ Hung yogurt/ Ginger-garlic paste/ Overnight seasoning	( HALF / FULL ) <b>15.99/29.99</b>	<b>PANEER TIKKA</b> Homeade cottage cheese blocks/ Overnight marinade/ Ginger-garlic paste/ Home ground spices	<b>15.99</b>
<b>CHICKEN SEEKH KEBAB</b> Ground chicken/ Indian spices/ Green Chillies/ Fresh Cilantro/ Hand skewered	<b>14.99</b>	<b>TANDOORI TIGER PRAWNS</b> Jumbo tiger prawns/ Coconut mix stuffing/ hung yogurt marinade/ Carom seeds	<b>19.99</b>
<b>CHICKEN TIKKA</b> White meat/ Hung Yogurt/ Overnight marinade/ Ginger-Garlic paste/ Home ground spices	<b>15.99</b>	<b>MIXED GRILL PLATTER</b> Tandoori chicken/ Seekh kebab/ Chicken tikka/ Tandoori prawns/ Paneer tikka	<b>24.99</b>

## Curries

ENTRÉE

### CHICKEN SPECIALTIES

<b>BUTTER CHICKEN</b> Smoked white meat/ Roasted fenugreek/ Tomato sauce/ Paprika/ Fresh cream	<b>17.99</b>	<b>CHICKEN VINDALOO</b> Goan recipe/ Whole red chili soaked in vinegar/ Lemon/ Scooped potatoes garnishing/ HOT	<b>17.99</b>
<b>CHICKEN TIKKA MASALA</b> Smoked white meat/ Green pepper & onion tempering/ Garam masala finish/ Fresh cream	<b>17.99</b>	<b>CHICKEN SAAG</b> Crushed spinach/ Ginger-Garlic tempering/ Dash of cream/ Cilantro garnish	<b>17.99</b>
<b>CHICKEN MADRAS CURRY</b> Crushed coconut paste/ Curry leaves/ Coconut milk finishing	<b>17.99</b>	<b>CHICKEN ROGAN JOSH</b> Yogurt base/ Ginger-garlic tempering/ Homemade masala	<b>17.99</b>
<b>CHICKEN KORMA</b> Fresh cashew & almond paste/ Double cream/ Slow cooked	<b>17.99</b>	<b>CHICKEN JHALFREZI</b> Peppers & onions tempering/ Semi-dry/ JhalFREZI spice mix	<b>17.99</b>
<b>CHILLI CHICKEN</b> Indo-chinese staple/ White meat battered/ Homemade Chilli sauce/ Onions & peppers	<b>17.99</b>	<b>CHICKEN BIRYANI</b> Long grain Basmati/ Aromatic spices/ Slowly choked over curry/ Fried onions & coriander garnish (served with raita)	<b>18.99</b>

### LAMB SPECIALTIES

<b>BUTTER LAMB</b> Smoked dark meat/ Roasted fenugreek/ Tomato sauce/ Paprika/ Fresh cream	<b>19.99</b>	<b>LAMB TIKKA MASALA</b> Smoked dark meat/ Green pepper & onion tempering/ Garam masala/ Fresh cream	<b>19.99</b>
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**LAMB MADRAS CURRY** 19.99

Crushed coconut paste/ Curry leaves/ Coconut milk finishing

**LAMB KORMA** 19.99

Fresh cashew &amp; almond paste/ Double cream/ Slow cooked

**LAMB ROGAN JOSH** 19.99

Yogurt base/ Ginger-garlic tempering/ Homemade masala

**LAMB JHALFREZI** 19.99

Peppers &amp; onions tempering/ Semi-dry/ Jhalfrezi spice mix

**LAMB SAAG** 19.99

Crushed spinach/ Ginger-garlic tempering/ Dash of cream/ Cilantro garnish

**LAMB VINDALOO** 19.99

Goan recipe/ Whole red chili soaked in vinegar/ Lemon/ Scopped potatoes garnishing/ HOT

**LAMB BIRYANI** 20.99

Long grain Basmati/ Aromatic spices/ Slowly choked over curry/ Fried onions &amp; coriander garnish (served with raita)

**SEAFOOD SPECIALTIES****GOAN FISH CURRY** 19.99

White basa/ Curry leaves &amp; garlic/ Heavy coconut milk

**COCONUT PRAWN MASALA** 19.99

Coconut base curry/ Coconut milk/ Prawns/ In-house garam masala

**Vegetarian****ALOO GOBHI** 16.99

Ginger tempering/ Sautéed turmeric cauliflower/ Scooped potatoes

**PALAK (SAAG) GOBHI** 16.99

Crushed whole spinach/ Sautéed cauliflower

**EGGPLANT BHARTA** 16.99

Smoked eggplant/ Green peas &amp; onions tempering/ Cream finishing

**PALAK (SAAG) PANEER** 16.99

Crushed whole spinach/ Roasted cumin &amp; coriander seeds/ Cottage cheese/ Cream/ Garam masala

**CHANNA MASALA** 16.99

Chickpeas curry/ Slowly simmered with ground spices

**SHAHI PANEER** 16.99

Double cream/ Cashew &amp; almond paste/ Ginger-garlic tempering

**PANEER TIKKA MASALA** 16.99

Tandoor smoked cottage cheese/ Homemade masala/ Dash of cream/ Onions &amp; pepper tempering

**MALAI MATTAR PANEER** 16.99

Green peas &amp; fenugreek tempering/ Creamy sauce/ Cottage cheese

**PANEER MAKHANI** 16.99

Cottage cheese/ Homemade makhani sauce/ Dash of cream/ dry roasted fenugreek

**CHILLI PANEER** 16.99

Indo-chinese staple/ Veg delight/ Homemade chili sauce/ Onions &amp; peppers

**PANEER KADAI** 16.99

Cilantro &amp; garlic tempering/ Sautéed onions &amp; peppers/ Homemade kadai masala/ Lemon juice

**MALAI KOFTA** 16.99

Grated potato &amp; Cottage cheese mix/ Deep-fried balls/ Homemade sauce

**DHABE KI DAAL** 16.99

BCF Specialty/ Chef's secret tempering/ Coriander garnish

**DAAL TADKA** 16.99

Yellow lentils/ Garlic &amp; curry leaves tempering/ dash of lime

**DAAL MAKHANI** 16.99

Slow cooked lentil delicacy/ Combination of five lentils/ Garnished with coriander

**VEGETABLE BIRYANI** 18.99

California veg mix/ Mint flavoured/ Long grain Basmati (served with raita)

**Rice & Bread****STEAMED RICE** 3.99

Basmati rice/ Aromatic flavours

**PEAS PULLAO** 6.99

Long grain Basmati/ Cumin &amp; peas tempering

**VEGETABLE BIRYANI** 18.99

California veg mix/ Mint flavoured/ Long grain Basmati (served with raita)

**CHICKEN BIRYANI** 18.99

Long grain Basmati/ Aromatic spices/ Slowly choked over curry/ Fried onions &amp; coriander garnish (served with raita)

**LAMB BIRYANI** 20.99

Long grain Basmati/ Aromatic spices/ Slowly choked over curry/ Fried onions &amp; coriander garnish (served with raita)

**BUTTERED NAAN** 3.99

White leavened bread/ Tandoori fired oven

**GARLIC NAAN MAKHANI** 4.99

White leavened bread/ Garlic &amp; coriander/ Tandoori fired oven

**LACCHA PARATHA** 4.99

Whole wheat bread/ Rolled into multi layers/Tandoori fired oven

**STUFFED KULCHA NAAN** 4.99

White leavened bread/ Potato or paneer stuffing/ Tandoor fired oven

**TANDOORI ROTI** 3.99

Whole wheat bread/ Tandoori fired oven

**PUDINA PARATHA** 4.99

Whole wheat bread/ freshly powdered mint/ Tandoori fired oven

## Side Orders

### GARDEN SALAD

Fresh veg mix/ BCF Special dressing

5.99

### MANGO CHUTNEY

Sweet and tangy chutney, made with mangoes

2.99

### MIX VEG RATIA

Yogurt mix/ Cucumber mint/ Onions & tomatoes

4.99

### PAPADUM

Indian wafers/ Cumin & black pepper mix

2.99

### MIXED PICKLES

Mixed vegetables, pickled

2.99



## Desserts

### GULAB JAMUN

Khoya & cottage cheese balls/ Pistachio & cardamom seed stuffing/ Flavoured syrup dipping/ Cashew garnish/ Served warm with a scoop of vanilla icecream

4.99

### SIZZLING CHOCOLATE

9.99

### FUDGE BROWNIE

Fudge brownie/ Served on a sizzler/ Icecream/ Hot fudge sauce

### MANGO RASMALAI

Homemade cottage cheese cake/ Pistachio & cardamom flavour reduced milk

5.99

## Combos

### DINNER FOR 2

Appetizer platter/ Any 2 curries of choice/ On the house channa masala/ Rice & bread

59.99

### DINNER FOR 4

Appetizer platter/ Any 4 curries of choice/ On the house channa masala/ Rice & bread

109.99

### LUNCH SPECIAL THALI FOR 1 (MON- FRI)

Each thali is served with Onion bhajia + Aloo gobhi + Daal Makhani + Curry of the day (Veg/ Non-veg) + Naan + Rice

14.99/15.99

Monday: Your choice of ( Paneer Tikka Masala / Chicken Rogan Josh)

Tuesday: Your choice of ( Malai Kofta / Chicken Tikka Masala)

Wednesday: Your choice of ( Palak Paneer/ Chicken Madras Curry)

Thursday: Your choice of ( Malai Matar Paneer/ Butter Chicken)

Friday: Your choice of ( Kadai Paneer / Chicken Korma)

PLEASE INFORM US IF YOU HAVE ANY FOOD ALLERGIES.