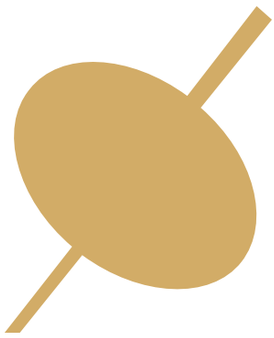
Signature Cocktails



PARMESAN ESPRESSO MARTINI(1.5OZ) 14
VODKA,KALHUA,ESPRESSO, PARMESAN INFUSED CREAM

PANJIM PINEAPPLE SOUR(1.5OZ).....13
RUM, GRILLED PINEAPPLE, PINEAPPLE JUICE,BCF SPICE MIX, LIME, SIMPLE SYRUP

PATIALA FASHIONED(1.5OZ).....13
BOURBON,CINNAMON,BITTERS,SIMPLE SYRUP,ORANGE

HAUZ KHAS HOPPER(16OZ).....11
COORS LIGHT/MOLSON CANADIAN, TAMARIND PULP,SPICE MIX,LEMON

BLAZING BANARASI(1.5OZ).....14
PAAN INFUSED VODKA, ROSE PETAL JAM, APPLE JUICE, BETEL LEAF

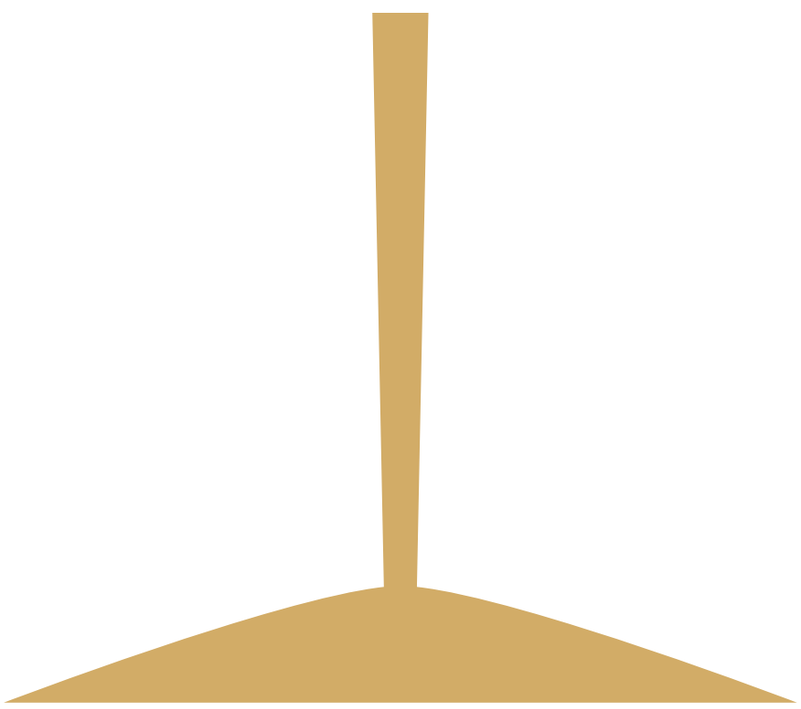
MUMBAI MONSOON(1.5OZ).....14
BLUE PEA GIN,BLUE CURAÇAO, ELDERFLOWER,LYCHEE POPPING BUBBLES,LIME

CHOR BIZARRE(1.5OZ).....12
TAMARIND CHUTNEY, JALAPEÑO, TEQUILA, PINEAPPLE JUICE, TRIPLE SEC

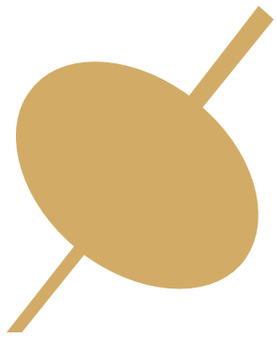
BOMBAY VELVET(1.5OZ).....14
VANILLA ICECREAM, MALIBU, BLUEBERRY SYRUP, APPLE JUICE

INDIAN ACCENT(1.5OZ).....11
TEA INFUSED VODKA, TEA MIX, CREAM

GULLY SIPPER(16OZ).....10
COORS LIGHT/MOLSON/SALT, LEMON



The Classics



MANGO MOSCOW MULE(1.5OZ) 10
VODKA, GINGER BEER, LIME, MINT, MANGO PULP

THE GINCREDIBLE (1.5OZ).....12
BLUE PEA INFUSED GIN, TONIC WATER/GINGERALE, LIME JUICE, GOLD DUST

WHISKEY SOUR (1.OZ).....13
BOURBON, EGG WHITE, LEMON JUICE, GOMME SYRUP

MANGO MARGARITA (1.5OZ).....9
TEQUILA, LIME JUICE,TRIPLE SEC, MANGO PULP, SALT RIM

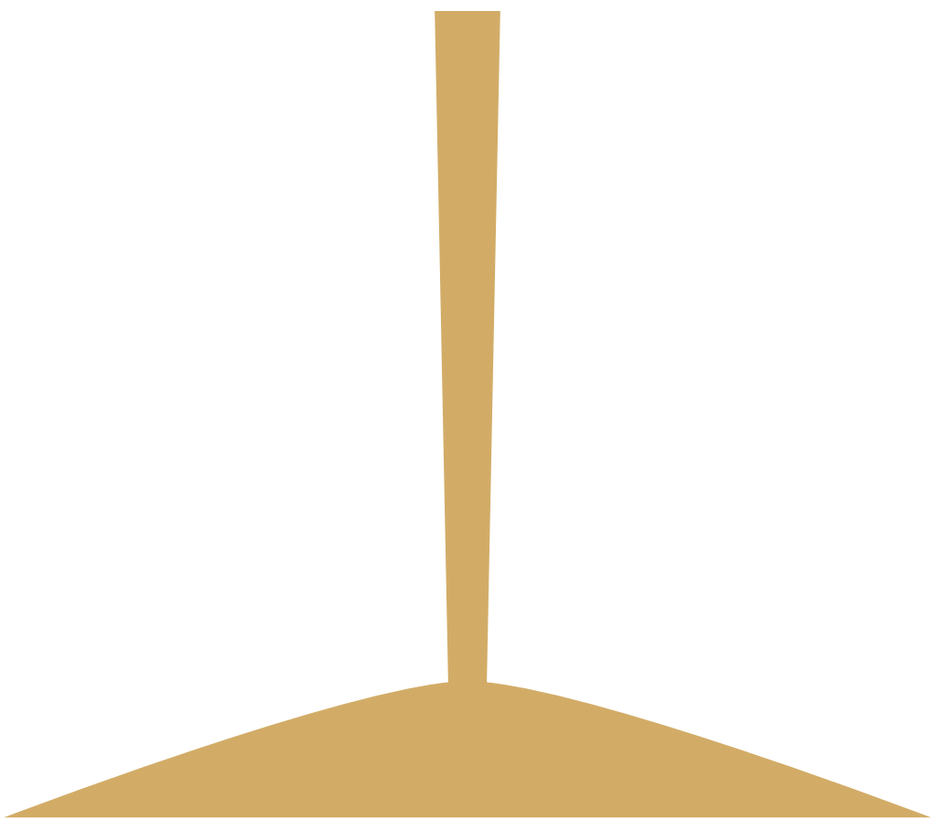
BCF COSMOPOLITAN(2OZ).....12
VODKA, TRIPLE SEC, LIME JUICE, CRANBERRY JUICE

BEES KNEES (2OZ).....14
GIN, LEMON JUICE, HONEY, ORANGE JUICE

NEGRONI(3 OZ).....13
GIN, CAMPARI, VERMOUTH, FLAMED ORANGE PEEL

SANGRIA (RED/WHITE).....12
WINE, PEACH SCHNAPPS, TRIPLE SEC, CRANBERRY JUICE,
ORANGE JUICE, SEASONAL FRUIT

CAESAR(1.5OZ).....11
VODKA, CLAMATO,HOT SAUCE, WORCESTERSHIRE SAUCE,
CELERY, PEPPER, LIME, SALT RIM



Wines

WHITE WINE

	5 OZ	8 OZ	750ml
JACKSON-TRIGGS PINOT GRIGIO ABV 12.1| MADE IN CANADA| SUGAR CONTENT:4g/L	8	13	30
SANTA RITA RESERVA SAUVIGNON BLANC ABV 13.5| MADE IN CHILE| SUGAR CONTENT:4g/L	9	14	33
WOODBRIDGE BY ROBERT MONDAVI CHARDONNAY ABV 13.5| MADE IN CALIFORNIA| SUGAR CONTENT:6g/L	10	15	38
CASTELLO DEL POGGIO MOSCATO ABV 7| MADE IN VENETO, ITALY| SUGAR CONTENT: 93g/L	10	15	40
ANGEL'S GATE SUSSRESERVE RIESLING ABV 11.5| MADE IN CANADA| SUGAR CONTENT: 18g/L	12	18	45

RED WINE

	5 OZ	8 OZ	750ml
JACKSON-TRIGGS MERLOT ABV 12| MADE IN CANADA| SUGAR CONTENT:9g/L	8	13	30
ORSO BRUNO OLD VINE ZINFANDEL ABV 13.5| MADE IN PUGLIA,ITALY| SUGAR CONTENT:11g/L	9	14	33
TRAPICHE RESERVE MALBEC ABV 13.5| MADE IN ARGENTINA| SUGAR CONTENT:4g/L	10	15	40
J.P. CHENET PINOT NOIR RESERVE VDFRANCE ABV 12.5| MADE IN SOUTH OF FRANCE| SUGAR CONTENT: 8g/L	12	18	45
BERINGER FOUNDER'S ESTATE CABERNET SAUVIGNON ABV 13| MADE IN CALIFORNIA| SUGAR CONTENT: 8g/L	12	18	45
LOUIS JADOT BEAUJOLAIS-VILLAGES (VINTAGE) ABV 13| MADE IN FRANCE| SUGAR CONTENT: 3g/L	16	25	58

ROSÉ

	5 OZ	8 OZ	750ml
BASK CRISP ABV 13| MADE IN CANADA| SUGAR CONTENT:2g/L	10	15	35
FREIXENET ITALIAN ABV 11| MADE IN ITALY| SUGAR CONTENT:14g/L			45
CÔTE DES ROSES GERARD BERTRAND ABV 13| MADE IN FRANCE| SUGAR CONTENT:2g/L	13	20	50

SPARKLING WINE

	750ml
BLU GIOVELLO PROSECCO ABV 11| MADE IN ITALY| SUGAR CONTENT:14g/L	45
RUFFINO PROSECCO ABV 11| MADE IN ITALY| SUGAR CONTENT:17g/L	50
BOTTEGA GOLD PROSECCO 200ml/750ml ABV 11| MADE IN ITALY| SUGAR CONTENT:12g/L	27/70

Mocktails

MASALA COKE/LEMONADE	6	ROOHAFZA MARGARITA	8
THANDAI	8	LYCHEE LEMONADE	8
ORANGE & PINEAPPLE VIRGIN MOJITO	8	BLUEBERRY PINA COLADA	10

Beverages

POP COKE/DIET COKE/COKE ZERO/ORANGE CRUSH/GINGER-ALE/SPRITE/ICED TEA/SODA/TONIC WATER/PPERRIER	3	AAM PANNA	5
BOTTLED WATER	5	LASSI MANGO/SALTY/SWEET	7/6/6
MASALA CHAI	4		

Beer Bottles

BUDWEISER (LAGER,341ML,ABV5)	7	STEAM WHISTLE (PILSNER,341ML,ABV5)	7
MOLSON CANADIAN (LAGER,341ML,ABV5)	7	CORONA(LAGER,330ML,ABV4.6)	8
COORS LIGHT (LAGER,341ML,ABV4)	7	KINGFISHER (LAGER,330ML,ABV4.9)	8
CHEETAH (MANGO/LAGER,341ML,ABV5)	8	HEINEKEN (LAGER,330ML,ABV5)	9

Single Malt

	1 OZ		1 OZ
GLENLIVET 12 YRS	12	GLENFIDDICH 15 YRS	15
AMRUT	12	MACALLAN 12YRS DOUBLE CASK	15

Whiskey/Bourbon

	1 OZ		1 OZ
JIM BEAM	6	JACK DANIEL'S	7
JAMESON	7	MAKERS MARK	8
MONKEY SHOULDER	9	VIRGINIA BLACK	11

Scotch

	1 OZ		1 OZ
JOHNNIE WALKER RED LABEL	9	JOHNNIE WALKER BLACK LABEL	10

Gin

	1 OZ		1 OZ
GORDON'S	6	BOMBAY SAPPHIRE	7
TANQUERAY	7	HENDRICKS	11

Rum

	1 OZ		1 OZ
BACARDI SUPERIOR WHITE	6	CAPTAIN MORGAN SPICED	6
MALIBU	7	KRAKEN	7
OLD MONK	7		

Vodka

	1 OZ		1 OZ
SMIRNOFF	6	ABSOLUT	7
GREY GOOSE	9	CIROC (Regular/seasonal)	11

Tequila

	1 OZ		1 OZ
JOSE CUERVO SILVER	7	JOSE CUERVO GOLD	7
PATRON SILVER	14		

Liqueur

	1 OZ		1 OZ
PEACH SCHNAPPS	5	BAILEYS	6
KAHLUA	6		

Summerlicious Menu : July 4-20

$27 Lunch/ $35 Dinner

Appetizer: Served with mint and tamarind chutneys

VEGETABLE SAMOSA (1pc)
Flaky pastry stuffed with potatoes, green peas, lightly spiced (Vegetarian / Vegan)
OR
ONION BHAJIA (2pcs)
Onion rings battered with Indian herbs and spices (Vegetarian / Vegan / Gluten Free)
OR
CHICKEN PAKORA (3pcs)
Thinly sliced chicken strips, marinated overnight, battered and deep fried

MainS: Served with steamed rice and butter naan

DAL MAKHANI
Creamy, buttery dish of slow-cooked lentils and spices, garnished with coriander (Vegetarian / Gluten Free)
OR
PALAK PANEER
Diced fresh cottage cheese, spinach, fenugreek leaves, cooked with Indian spices, lightly garnished with julienned ginger (Vegetarian / Gluten Free)
OR
CHANA MASALA
Chickpeas slowly simmered to perfection in a delicately spiced gravy, garnished with fresh onion rings, ginger & coriander (Vegetarian / Vegan / Gluten Free)
OR
BUTTER CHICKEN
Most popular and a favourite of all, butter chicken prepared with a creamy rich tomato sauce and tender pieces of boneless tandoori chicken (Gluten Free)
OR
CHICKEN TIKKA MASALA
Boneless tandoori chicken cooked in masala based sauce, cooked with fresh onion, green or red pepper (Gluten Free)

Dessert

GULAB JAMUN with ICE CREAM
Warm gulab jamuns with creamy vanilla ice cream for a perfect balance of hot and cold in every bite
(Vegetarian)
OR
MANGO RASMALAI
Sweet cottage cheese dumplings, soaked in saffron-infused mango-flavoured milk
(Vegetarian)
OR
VANILLA ICE CREAM with CHOCOLATE FUDGE SAUCE
Vanilla ice cream served with a homemade luscious chocolate fudge sauce
(Vegetarian)

Gluten free Vegan Spicy

Starters

PANI PURI 13
CRISP SPHERE PURIS, HOMEMADE FLAVOURED WATER, POTATO & CHICKPEA FILLING, DEVOUR IN ONE BITE

DAHI PURI 13
CRISP SPHERE PURIS, HOMEMADE FLAVOURED SWEET CURD, POTATO & CHICKPEA FILLING

SAMOSA CHAAT 13
CRUSHED SAMOSA, TAMARIND & MINT YOGURT, SEV

ALOO TIKKI 13
CRISPY POTATO PATTIES, PAN FRIED, TAMARIND & MINT YOGURT, SEV TOPPING

AVOCADO CHICKPEA PAPRI CHAAT 15
STREET STYLE, SEASONED CHICKPEA & POTATO STUFFING, CUBED AVOCADOS, SALSA MIX, TAMARIND & MINT YOGURT, SEV

LAMB SUKKA 21
HOMEMADE WHOLE SPICE DRY MASALA COATED LAMB, SHREDDED COCONUT, RUMALI ROTI

AMRITSARI FISH FRY 14
MARINATED BASA FISH, CHICKPEA & RICE FLOUR BATTER, CRISP-FRIED PUNJABI STYLE, CHAAT MASALA DUSTING

MOMO (Veg/Chicken)

STEAMED 13/14

AFGHANI/ TANDOORI/ CHILI 16/17
CHOICE OF VEG/CHICKEN MOMO IN YOUR CHOICE OF SAUCE

PANEER/CHICKEN 65 18
CRISPY BATTERED PANEER/CHICKEN, SOUTH INDIAN SPICE MIX, CURRY LEAF & CHILI TEMPERING, FIERY & ADDICTIVE, BAR SNACK FAVOURITE

VEGETABLE SAMOSAS 12
GOLDEN FLAKY PASTRY, SPICED MASHED POTATOES & PEAS, CUMIN & CORIANDER, STREET-STYLE CRISPY, MUST-HAVE CLASSIC

ONION BHAJIA 12
THINLY SLICED ONIONS, GRAM FLOUR BATTER, GREEN CHILI HEAT, DEEP-FRIED TO CRISPY PERFECTION,RAINY DAY ESSENTIAL

PANEER/CHICKEN PAKORAS 13/14
SOFT PANEER OR JUICY CHICKEN, SPICED CHICKPEA & RICE FLOUR BATTER, FRIED TILL GOLDEN, GREEN CHUTNEY PAIRING, CLASSIC SNACK

TRUFFLE BUTTER CHICKEN GOL GAPPA 15
CRUNCHY PURIS, SMOKEY BUTTER CHICKEN FILLING, DRIZZLE OF TRUFFLE OIL, VELVETY MAKHANI SAUCE, GOURMET MEETS STREET FOOD

CHILI GOBHI/PANEER/ CHICKEN 17/18/19
CRISP-FRIED CAULIFLOWER, PANEER, OR CHICKEN, SPICY GARLIC-SOY GLAZE, SCALLIONS & SESAME, INDO-CHINESE STREET KICK

MANCHURIAN GOBHI/ CHICKEN 17/18/19
CRISPY FRIED CAULIFLOWER, PANEER OR CHICKEN, TANGY SOY-TOMATO GRAVY, BELL PEPPERS & SPRING ONIONS, INDO-CHINESE FAVOURITE, BOLD UMAMI FLAVOURS

VEGETABLE/EGG/ CHICKEN NOODLES 16/17/18
WOK-TOSSED HAKKA NOODLES, SOY & GARLIC-INFUSED, CRUNCHY VEGGIES, EGG OR CHICKEN, STREET-STYLE STIR-FRY

BCF SPECIAL FRIED RICE 16/17/18
WOK-FRIED RICE, FIERY GARLIC & SOY FLAVOURS, CRISP VEGGIES, EGG OR CHICKEN, HOUSE SPECIAL

Charcoal Fired Kebabs

TANDOORI CHICKEN HALF/FULL 17/32
BONE-IN CHICKEN, IN-HOUSE YOGURT MARINADE, KASHMIRI RED CHILI, CHARCOAL-FIRED, SMOKY, JUICY, ICONIC

CHICKEN SEEKH KEBAB 19
HAND-MINCED CHICKEN, FRESH HERBS & HOUSE SPICE BLEND, ROLLED ONTO SKEWERS, CHARCOAL GRILLED

SMOKED CHICKEN TIKKA 17
BONELESS WHITE MEAT CHUNKS, IN-HOUSE YOGURT & SPICE MARINADE, CHARRED TO PERFECTION, FLAME-GRILLED FAVOURITE

AMRITSARI FISH TIKKA 17
BASA FISH FILLETS, IN-HOUSE AJWAIN MARINADE, MUSTARD OIL, PUNJABI STREET-STYLE CLASSIC

ACHARI PANEER TIKKA 17
SOFT PANEER CUBES, HOUSE TANDOORI SPICE BLEND, MARINATED WITH YOGURT & HERBS, CHARCOAL-ROASTED, VEG DELIGHT, DONE RIGHT

TANDOORI CHAAP 17
SOYA CHAAP CHUNKS, HOUSE SPICE RUB & YOGURT MARINADE, SLOW-CHARRED, MEATY, SMOKEY, FULLY VEG

All Things Butter Chicken

ORIGINAL SMOKED BUTTER CHICKEN 22
CLASSIC CHARCOAL-SMOKED TANDOORI CHICKEN, HOUSE-MADE CREAMY TOMATO GRAVY, SLOW-SIMMERED, CLASSIC, VELVETY, UNFORGETTABLE

24K GOLD BUTTER CHICKEN 32
SIGNATURE BUTTER CHICKEN, RICH MAKHANI SAUCE, GARNISHED WITH EDIBLE GOLD, INDULGENCE ON A PLATE, FIT FOR ROYALTY

TRUFFLE BUTTER CHICKEN 26
PREMIUM BONELESS WHITE MEAT, HOUSE-MADE CREAMY BUTTER SAUCE, TRUFFLE OIL DRIZZLE, DECADENT AND INDULGENT

Gluten free Vegan Spicy

Non-Vegetarian Curries

$3 Upcharge for lamb substitute

CHICKEN TIKKA MASALA 21
House-marinated chicken or lamb, Sautéed onions & peppers, Homemade ground spice blend, Smokey & Creamy

CHICKEN KORMA 21
House-blended mild spices, Rich, velvety & fragrant cream sauce

CHICKEN ROGAN JOSH 21
Tender braised chicken or lamb, Kashmiri chili-infused house masala, Fragrant whole spices

CHICKEN MADRAS 21
South Indian-style curry, House-roasted chili & coconut masala, Mustard seeds & curry leaves

CHICKEN VINDALOO 21
Portuguese-Goan inspired curry, House-made vinegar chili marinade, Slow-cooked heat, Bold, tangy, and fiery

CHICKEN SAAG 21
Creamed spinach curry, House-ground masala, Earthy, rich, and comforting

GOAN FISH CURRY 24
Coastal-style coconut curry, House spice blend, Tamarind tang, Slow-cooked with basa fillets

SEAFOOD MOILEE 28
Light South Indian coconut stew, Turmeric & curry leaf-infused creamy curry, Shrimps & Fish

Vegetarian Curries

DAL MAKHANI 20
Slow-cooked creamy black lentils, House-made buttery tomato base

ALOO GOBHI 19
Steamed cauliflower & scooped potatoes, Tossed in house-roasted spices, Tomato based masala, Ginger tempering

CHANA MASALA 19
Slow-simmered chickpeas curry, Bold tomato-onion masala, House-ground whole spices

PALAK (SAAG) PANEER 20
Creamy spinach curry, Soft paneer cubes, Ginger-Garlic tempering, House-blended aromatic spices

MALAI MATAR PANEER 20
Soft paneer cubes & green peas stew, Silky, cream-based house masala curry

PANEER MAKHANI 20
Soft paneer cubes, Signature buttery tomato sauce, Slow-simmered for a velvety finish

DAL TADKA 19
Yellow lentils tempered with ghee-roasted garlic, Curry leaves & mustard seed tempering, Comfort food

EGGPLANT BHARTA 19
Smokey fire-roasted eggplant mash, Green peas, Tossed in onion & tomato masala

MALAI CHAAP 19
Soya chaap chunks, House-made yogurt marinade, Smooth, velvety, and irresistibly creamy

PANEER TIKKA MASALA 20
House-marinated paneer, Sautéed onions & peppers, Homemade ground spice blend, Smokey & creamy

MALAI KOFTA 20
House-made crispy paneer & potato balls, Velvety, cream-based gravy, Slow-simmered with aromatic spices

Rice & Bread

BIRYANI (veg/chicken/lamb) 22/23/24
Fragrant, slow-cooked basmati rice, House-marinated protein, Layered with caramelized onions & saffron, Served with raita

STEAMED RICE 5
Fluffy, long-grain basmati rice, Perfectly steamed

GARLIC NAAN 5
Hand-stretched tandoor bread,Fresh garlic & butter

RUMALI ROTI 7
Handkerchief-like, ultra-thin wheat flatbread

TANDOORI ROTI 4
Whole wheat flatbread, Tandoor baked

BUTTER NAAN 4
Classic tandoori-baked bread, Soft, pillowy & hand-stretched

LACCHA PARANTHA (plain/green chili) 5
Flaky, multi-layered wheat paratha, Tandoor baked

CHEESE STUFFED GARLIC NAAN 7
Hand-stretched tandoori naan, Stuffed with molten cheese, Brushed with garlic butter

Combos

DINNER FOR 2 69
1 Appetizer (Samosa/Onion Bhajia/Paneer or Chicken Pakora), Any 2 curries of your choice, Chana Masala/ Rice & Bread

DINNER FOR 4 130
2 Appetizers (Samosa/Onion Bhajia/Paneer or Chicken Pakora), Any 4 curries of your choice, Chana Masala/ Rice & Bread

LUNCH SPECIAL FOR 1 18/19
(MON-FRI) Each thali is served with 1 samosa, chana masala, aloo gobhi, curry of the day (Veg/Non Veg), Rice & Naan

MON: Paneer Tikka Masala/ Chicken Rogan Josh
TUE: Malai Kofta/ Chicken Tikka Masala
WED: Palak Paneer/ Chicken Madras
THU: Malai Matar Paneer/ Butter Chicken
FRI: Paneer Makhani/ Chicken Korma

Note: The thali is an individual portion and will be served to only one person and is not available on special days/holidays.

Gluten free Vegan Spicy

Side Orders

GARDEN SALAD 6
Crisp greens & seasonal veggies, Light and fresh, Olive oil vinaigrette

MIX VEG RAITA 5
Refreshing yogurt with onion, cucumber, & tomato

PAPADUM 4
Lentil crisps, Lightly salted

TAMARIND CHUTNEY 2
Homemade jaggery & tangy tamarind chtuney

MIXED PICKLE 3
Tangy, spicy veggie pickle, Carrots, mango, lemon pickle

MANGO CHUTNEY 3
Sweet, tangy mango chutney

CORIANDER & MINT CHUTNEY 2
Homemade fresh mint & coriander chutney

Dessert

MANGO RASMALAI 10
Soft mini cottage cheese sponge cakes, Mango-infused creamy syrup, Contains nuts

GULAB JAMUN KUNAFA NEST 14
Khoya & cottage cheeseballs, flavoured syrup, kunafa nest, kulfi foam

CARDAMOM KHEER BRULEE 12
Chilled rice pudding, flavoured with cardamom, brulèed to perfection

CHOCOLATE FUDGE BROWNIE 13 WITH VANILLA ICECREAM
Fudge brownie, served on a sizzler, ice cream, hot fudge sauce

LOTUS BISCOFF BROWNIE 14 WITH VANILLA ICECREAM
Lotus biscoff fudge brownie, ice cream, warm biscoff sauce, crushed lotus biscuits

Gluten free Vegan Spicy