

DRINKS

BAAR बार

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INDIAN
GASTRO
BAR

Experience India
LIKE NEVER BEFORE



1.

DILWALE DAIQUIRI

INSPIRED BY DILWALE DULHANIA
LE JAYENGE (1995)

A CLASSIC DAIQUIRI WITH A BOLLYWOOD TWIST, FEATURING
WHITE RUM, FRESH MANGO PUREE, LIME, AND A HINT OF
MINT. SWEET, TANGY, AND UNFORGETTABLE—JUST LIKE THE
ICONIC LOVE STORY.



\$23



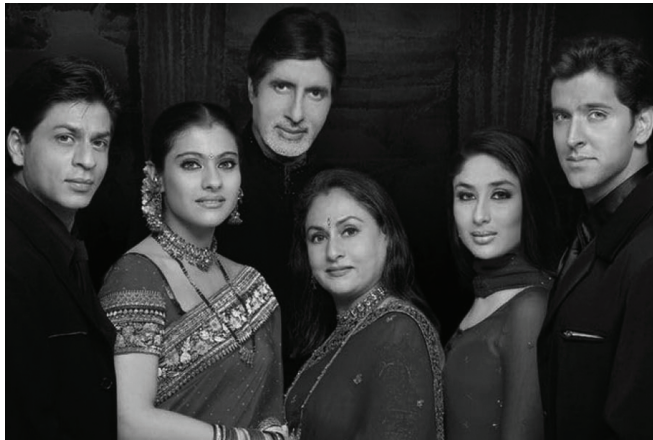


2.

KABHI KHUSHI COLADA

INSPIRED BY KABHI KHUSHI
KABHI GHAM (2001)

A TROPICAL, HEARTWARMING DRINK FEATURING
COCONUT CREAM, PINEAPPLE JUICE, AND SPICED RUM,
GARNISHED WITH A TINY UMBRELLA. THIS ONE'S ALL ABOUT
CELEBRATION AND FAMILY.



\$23



3.

MUGHAL MAI TAI

INSPIRED BY MUGHAL-e-AZAM
(1960)

A REGAL VERSION OF THE MAI TAI WITH SPICED RUM,
ALMOND ORGEAT, AND A SPLASH OF ROSEWATER. IT'S
MAJESTIC, COMPLEX, AND FULL OF RICH FLAVORS.



\$25



5.

CHAK DE CHILLER

INSPIRED BY CHAK DE! INDIA
(2007)

A REVITALIZING COCKTAIL WITH GIN, CUCUMBER, MINT, AND
A SPLASH OF SODA. THIS ONE'S ALL ABOUT KEEPING COOL
UNDER PRESSURE, WITH A FRESH, HYDRATING KICK.



\$18





6.

BARFI BLISS

INSPIRED BY BARFI! (2012)

A SWEET, CHARMING COCKTAIL WITH COCONUT MILK,
VODKA, ROSE SYRUP, AND A HINT OF CARDAMOM.
GARNISHED WITH DRIED ROSE PETALS FOR A DESSERT-LIKE
DRINK EXPERIENCE.



\$20

COCKTAIL





7.

GULLY GIN FIZZ

INSPIRED BY GULLY BOY (2019)*

A BOLD, STREETWISE MIX OF GIN, PASSIONFRUIT, JALAPENO SYRUP, AND SODA, SERVED IN A STEEL TUMBLER. SPICY AND TANGY, THIS COCKTAIL CAPTURES RAW ENERGY AND AMBITION.



\$24





8.

DEEWAR DARK SOUR

INSPIRED BY DEEWAR (1975)*

A BROODING AND INTENSE WHISKEY SOUR WITH TAMARIND SYRUP, BLACK SALT, AND LIME JUICE. THIS DRINK HAS COMPLEX, INTENSE FLAVORS, PAYING HOMAGE TO THE CHARACTER'S DEPTH.



\$23

COCKTAIL





9.

DON PAAN-TINI

INSPIRED BY DON (1978)

A BOLD, SOPHISTICATED COCKTAIL WITH VODKA, WHITE CHOCOLATE LIQUEUR, AND A SPLASH OF PAAN SYRUP, GARNISHED WITH A BETEL LEAF AND A HINT OF FENNEL.

THIS DRINK HAS A UNIQUE, AROMATIC FLAVOR THAT COMMANDS ATTENTION, JUST LIKE THE UNFORGETTABLE CHARACTER OF DON.



\$26





10.

MUGHAL-E-ROSE

INSPIRED BY UMRao Jaan (1981)

A DELICATE, ROYAL COCKTAIL WITH GIN, ROOH AFZA, ROSEWATER, AND A TOUCH OF SPARKLING WATER. IT'S GARNISHED WITH FRESH ROSE PETALS AND A SLICE OF LIME, CAPTURING THE GRACE AND TIMELESS ELEGANCE OF CLASSIC ROMANCE.



\$20

COCKTAIL



MOCKTAIL

1.

DISCO DANCER DELIGHT

INSPIRED BY DISCO DANCER
(1982)

CHANNELING THE 1982 HIT "DISCO DANCER," THIS
MOCKTAIL IS VIBRANT, FUN, AND A LITTLE FLASHY—
PERFECT FOR A NIGHT OF DANCING.

INGREDIENTS:
PASSIONFRUIT, GUAVA
JUICE, LIME, SPARKLING
SODA, AND EDIBLE GLITTER
FOR A DISCO SPARKLE.

TASTE:
FRUITY AND FIZZY WITH A TROPICAL ZING.

0% ALCOHOL



\$20

MOCKTAIL

MOCKTAIL

MOCKTAIL

2.

DILWALE DULHANIYA KI SHIKANJI

INSPIRED BY DILWALE DULHANIYA
LE JAYENGE (1995)

INSPIRED BY THE 1995 ROMANTIC CLASSIC "DILWALE
DULHANIYA LE JAYENGE," THIS IS A SWEET, TANGY TWIST
ON INDIA'S CLASSIC SHIKANJI.

INGREDIENTS:
LEMON JUICE, BLACK SALT,
A TOUCH OF ROSEWATER,
MINT, AND JAGGERY SYRUP.

GARNISH:
FRESH ROSE PETALS AND A
SPRIG OF MINT.

TASTE:
SWEET AND FLORAL WITH A HINT OF
NOSTALGIA.

0% ALCOHOL



\$18

MOCKTAIL

MOCKTAIL

3.

KUCH KUCH COCONUT

INSPIRED BY KUCH KUCH HOTA
HAI (1998)

TAKING INSPIRATION FROM THE 1998 FILM "KUCH KUCH
HOTA HAI," THIS IS A SMOOTH AND DREAMY COCONUT-
BASED DRINK WITH TROPICAL FLAVORS.

INGREDIENTS:
COCONUT WATER, LYCHEE
JUICE, A HINT OF ROSE
SYRUP, AND COCONUT
CREAM.

GARNISH:
SHREDDED COCONUT RIM
AND LYCHEE FRUIT.

TASTE:
LIGHT, REFRESHING, AND ROMANTIC WITH A
SUBTLE SWEETNESS.

0% ALCOHOL



\$20

MOCKTAIL

MOCKTAIL

4.

KAL HO NAA TONIC

INSPIRED BY KAL HO NAA HO
(2003)

INSPIRED BY THE BITTERSWEET "KAL HO NAA HO" (2003),
THIS IS A BITTERSWEET MOCKTAIL WITH INDIAN HERBS
AND SPICES.

INGREDIENTS:
TONIC WATER, TAMARIND
PULP, GINGER SYRUP,
BLACK SALT, AND A
SQUEEZE OF LEMON.

GARNISH:
THIN GINGER SLICES AND A
SALTED RIM.

TASTE:
TANGY AND SLIGHTLY BITTER, WITH A COMPLEX
FLAVOR PROFILE.

0% ALCOHOL



\$19

MOCKTAIL

MOCKTAIL

MOCKTAIL

5.

AMAR AKBAR ALPHONSO

INSPIRED BY AMAR AKBAR
ANTHONY (1977)

INSPIRED BY "AMAR AKBAR ANTHONY" (1977), THIS
MOCKTAIL BLENDS THREE FLAVORS—JUST LIKE THE TRIO
IN THE FILM.

INGREDIENTS:
MANGO PUREE, PINEAPPLE
JUICE, ORANGE JUICE, AND
A DASH OF LIME.

GARNISH:
MANGO SLICE AND A
PINEAPPLE LEAF.

TASTE:
TROPICAL, TANGY, AND DELICIOUSLY LAYERED.

0% ALCOHOL



\$19

MOCKTAIL

MOCKTAIL

1.

CHHOTA BHEEM MANGO MAGIC

INSPIRED BY CHHOTA BHEEM

INSPIRED BY THE ENERGETIC AND STRONG CHHOTA BHEEM, THIS DRINK IS A MANGO TREAT WITH A DASH OF SPICE TO MATCH CHHOTA BHEEM'S ADVENTUROUS SPIRIT

INGREDIENTS:

MANGO PUREE, A SPLASH OF ORANGE JUICE, A HINT OF CARDAMOM, AND SODA FOR A BUBBLY TWIST.

TASTE:

RICH AND FRUITY WITH A FUN FIZZ, LIKE A TROPICAL TREAT.

0% ALCOHOL



\$12

MOCKTAIL

KIDS

2.

SHAKTIMAAN POWER PUNCH

INSPIRED BY SHAKTIMAAN

INSPIRED BY THE LEGENDARY SUPERHERO
"SHAKTIMAAN," THIS DRINK IS PACKED WITH FRUITY
POWER AND ENERGY.

INGREDIENTS:
STRAWBERRY JUICE, LIME
JUICE, HONEY, AND SODA.

TASTE:
TANGY, SWEET, AND BUBBLY WITH AN
ENERGIZING FLAVOR.

0% ALCOHOL



\$12

MOCKTAIL



OTHER

SOFT DRINKS

COKE, COKE NO SUGAR, SPRITE, FANTA 7

GINGER BEER, LEMON LIME BITTER 9

JUICE

ORANGE, APPLE, PINEAPPLE, CRANBERRY, MANGO 8

TEA

SPECIAL MASALA CHAI 9

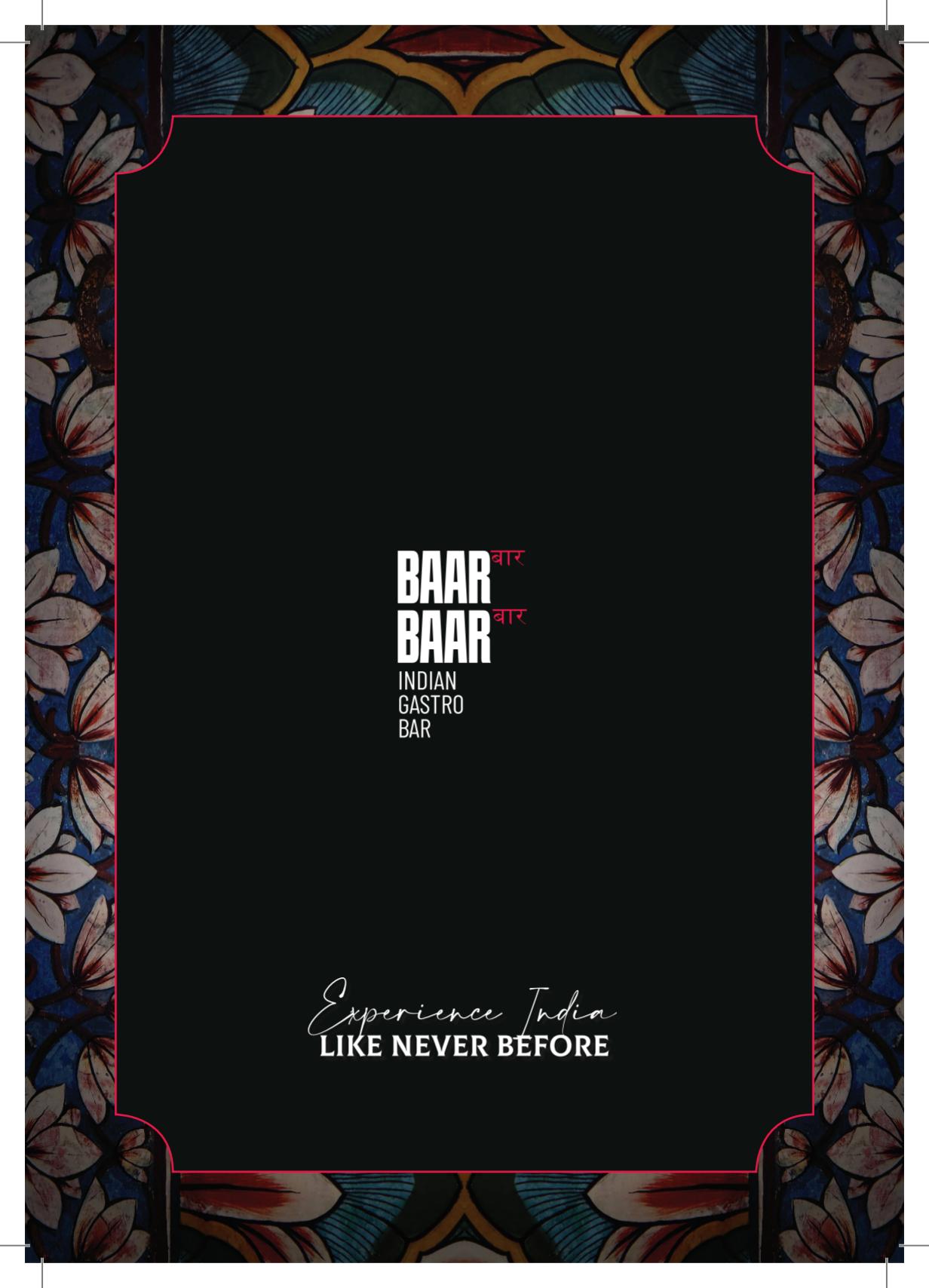
CARDAMOM CHAI, GINGER CHAI 7

WATER

ANTIPODES SPARKLING/STILL 13

NON-ALCOHOLIC



A decorative border with a repeating floral motif in shades of blue, red, and white, framing the central black area.

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