BRUNCH

Taste of India, Served with इश्क़

COCKTAILS

JAVA PLUM (Jamun Mimosa) $15
Prosecco, Jamun Juice, Black Salt

GULAAB (Rose Bellini) $15
Dry Brut, Rose Nectar, Hibiscus, Gold Dust

KACHHI KAIRI (Green Mango Margarita) $15
Reposado Tequila, Green Mango, Melon, Fresh Lime, Spicy Masala Rim

PEHLE AAP $19
Whiskey, Kashmiri Kahwa Tea, Grapefruit, Ginger, Fresh Lime, Edible Smoke Bubble

ISHQ IN MUSSOORIE (Our Twist on Gin & Tonic Cocktail) $19
Hapusa Gin infused with Lime, Jamun Cordial, Sea buckthorn, FT Tonic, Marigold Flower

MOCKTAILS

GUL & GULAAB $14
Lyre's Pink London, Homemade Jamun Cordial, Ginger, Rose Water, Fresh Lemon

OUR BOMBAY BOY $14
Lyre's Italian Orange, Raw Mango Shrub, Fresh Lime, FT Club

gluten
vegan
vegetarian
nuts
dairy

ALA CARTE

GOL GAPPE $13
semolina puffs, spicy potato stuffing, asafoetida & mint flavored water

METHI MATTAR KULCHA $13
Indian stuffed flatbread, fresh fenugreek, green peas, cheese, sweet corn raita

THARI SAMOSA $15
black chickpeas, thari, bhujia, cilantro

SET PODI DOSA $17
savory rice pancakes, gunpowder, coconut chutney, tomato pachadi

VEGETABLE PANIYARAM $17
shredded mixed vegetables & rice dumplings, dry garlic thecha, tomato peanut chutney, curry leaves

DAL BURRATA $21
fried garlic, ghee, kasoori methi

PALAK PANEER KOFTA $23
homemade cottage cheese dumplings, spinach curry, fried garlic

CHICKEN 65 SLIDERS $19
chili onions, cilantro spread, brioche bun

POORI POACHED EGG CURRY $21
cilantro, fried onion, raita

BAKED CLAM CHETTINADU $21
breadcrumbs, grated coconut, curry leaves, gongura sour cream

TANDOORI LAMB CHOPS $23
laccha pyaaz, mint chutney

MURGH LABABDAAR $25
tandoori chicken, condensed heavy cream, chili rogan, rainbow radish greens

PATHAR KA GOSHT $25
thin sliced goat meat, mint chutney, lacha pyaaz

CHICKEN ROAST PULAO $27
kaali jeera rice, chicken leg quarter, fried onions, ginger

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
**Kindly inform our team regarding any food allergies or dietary restrictions.*
**20% service charge will be added to parties of 5 or more persons.*

SIDES

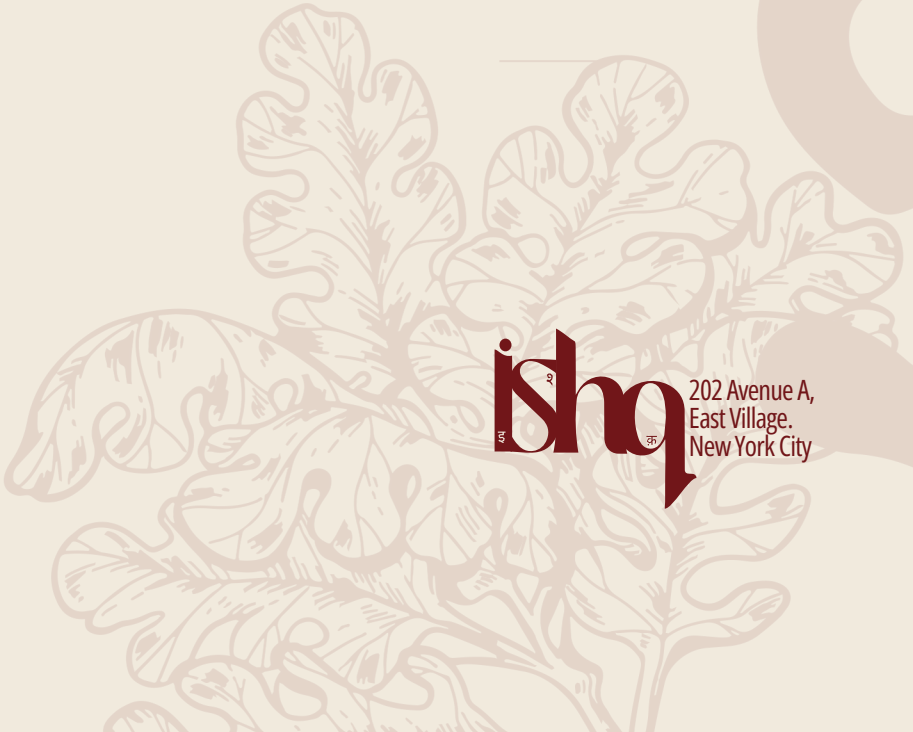
Sides $5

NAAN - Plain/Butter/Garlic/Sesame
TANDOORI ROTI
CHILI CHEESE NAAN +$2
LACCHA PARATHA +$2
MALABAR PAROTTA +$2
POORI
MASALA FRENCH FRIES
SALAD chili ranch / kasundi vinaigrette
BHURANI RAITA
SAFFRON RICE

A love letter from our bar

Hey there! At Ishq Bar, every sip is like a mini vacation, a tribute to the vibrancy of India's diverse cities. Our cocktails are inspired by the iconic streets & unique characteristics that make each place memorable.The drinks take you on a flavorful journey across India, showcasing the spirit, history, food and charm of cities like Rajasthan, Mumbai, Hyderabad, Goa, Kashmir - one cocktail at a time! Buckle up, it's going to be a delicious buzz!

Dine with Ishq
Wine with Ishq
Share with Ishq



ishq

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