FOOD

Taste of India, Served with इश्क़

KULCHAS

HARA PANEER MATTAR KULCHA $17
grated parmesan, pickled green chilis, raita

LAMB KEEMA KULCHA $19
chili lamb rogan, pickled onion, raita

CHAATS

GUPCHUP $15
yellow peas ragda, mint and tamarind flavor water, semolina crisps

KESAR RAJ KACHORI $19
spiced potatoes chickpea, green moong sprouts, beetroot, radish

JALEBI CHAAT $19
chickpeas, beetroot, radish, sweet and sour yogurt, mint, tamarind, silver leaf

STARTERS

ANDHRA CHILI GOBI $17
cauliflower, curry leaves, green chili, hibiscus labneh, fried garlic

BANGLA KODI $21
potato wrapped chicken fritters, radish, cilantro, chili sour cream

LAHSOONI OYSTER $25
chili garlic butter, amul cheese, sooji rusk crumbs, chives

VENISON VARUVAL $27
sweet chill pops, toasted coconut, coriander, malabar partita (gluten)

GRILLS

SOYA MALAI CHAAP $19
malai jhol, amul cheese, nutmeg, fenugreek butter, yellow chili

DUDHIYA KABAB $ 21
stuffed homemade paneer, carom seeds, saffron, sprouts, seasonal fruit wedges

SHARABI CHICKEN TIKKA $23
overnight marinated chicken thighs, laccha onion, mint chutney, old monk flame

SHASHI SAFFRON MURGH TIKKA $25
mild chili threads, cashew saffron marinade, mint chutney, pickled onion

NIZAMI LAMB CHOPS $31
kashimiri chili, mace, yogurt hummus, pistachios

KASUNDI SWORDFISH TIKKA $25
yellow mustard marinade, panch phoran, tandoori beets, chili mint tartar

AKHA AJWAINI TIGER SHRIMP $27
fermented chili sour cream, cilantro, lemon

ENTREE

ALOO GOBI KOFTA $25
cauliflower and potato dumplings in spicy tomato gravy, potato salli, amchoor

ISHQ DAL-E KHAAS $25
black lentils, clarified butter, fenugreek leaves, grated black truffle, ghee

PALAK SABZ MILONI $27
spinach, seasonal vegetables, grated paneer, dry chili garlic thecha

PANEER LAUNG LATTA $27
paneer layered with nuts, cloves, lababdar gravy

HIMACHALI GUCCHI $29
oregon morel mushroom, spicy korma gravy, ghee

DELHI KI BUTTER CHICKEN $29
shredded chicken thighs, tomato makhani, butter, fenugreek leaves

LAMB BOTI KARAHI $33
boneless lamb, crushed dry coriander and chili, ginger

DUM KA GOSHT $35
slow cooked Bone-in baby goat, dum ka gravy, mint

LOBSTER MALAIKARI $33
mustard, onion & coconut gravy, curry leaves, sweet chili pops

GONGURA SHRIMP $35
garlic flakes, curry leaves, tempered red chili

HYDERABADI CHICKEN DUM BIRYANI $31
fried onion, mint, cilantro, burani raita

NALLI GOSHT BIRYANI $37
lamb shank, cashews, fried onion, mint, burani raita

SIKHANDARI RAAN $179
(pre order at least 24 hours before your reservation)
slow cooked baby goat leg served with rice, choice of 2 naans, dal makhani, mint chutney, laccha pyaaz

SIDES

SAFFRON RICE $5

NAAN
-Plain $6
-Butter $6
-Garlic $7
-Sesame $7
-Chili Cheese $9

TANDOORI ROTI $7
LACCHA PARATHA $8
BURANI RAITA $3
SALAD $3
onion, chili & lemon

**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.*

gluten · vegan · vegetarian · nuts · dairy

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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