

Vegetarian Starter

Palak Patta Milli Feuille 325

(BATTERED FRIED CRISPY SPINACH LEAVES WEETENED YOGURT MOUSSE, CHAAT DRESSINGS, POMEGRANATE PEARLS LEAF)

Gunpowder Rubbed Onion Rings 245/-

Served with tempered tomato chutney

Nachos Sev Puri 245/-

Potato & chickpea masala topped on crisp tortilla chip with jalapeno chutney, garlic chutney and prunes chutney.

Corn and Jalapeno Hara Bhara kebab 295/-

Hara bhara kebab stuffed with corn, jalapeno and cheese, fried to golden crisp, served with tomato salsa and coriander chutney.

Bhel puri Tarts 275/-

Savoury tart shells filled with tangy bhelpuri, topped with zero sev and pomegranate seeds.

Peanut Butter Dahi ke Kebab 345/-

Mouth melting dahi ke kebab with a peanut butter center served with house salad and chutney.

Hot Chili & Garlic Basil Mushrooms 345/-

Crispy fried mushrooms tossed with onions, peppers and scallions in hot chili and basil sauce

China Town Chili Paneer 345/-

Morsels of cottage cheese tossed in onion, peppers, spring onion and burnt garlic.

Crispy Chili Corns 295/-

American corns tossed in chef special sauce.

Thai Cigar rolls 325/-

Medley of vegetables tossed in Thai herbs and seasonings, filled in roll sheet, fried to golden crisp and served with szechwan chutney.

Double Cooked Tandoori Soya Chaap 345/-

Option of:- Malai or Achaari

Exactly the way you lovely people want with your drinks.

Forest Broccoli 395/-

Malai broccoli roasted in clay oven and baked with parmesan cheese

Beetroot Falafel 325

(SHALLOW FRIED KEBABS OF BEETROOT AND POTATO, SERVED WITH hummus with homemade pickle)

Paneer To Hona Hi Tha 375

(MARINATED COTTAGE CHEESE STUFFED WITH BASIL CHEESE PESTO, SERVED WITH PAPADM RAITA)

Red Harissa Tandoori Mushroom 375

(DUPLEX STYLE MUSHROOM MARINATED IN RED HARISSA AND SERVED WITH ROAST GARLIC CREAM AND APRICOT CHUTNEY)

Triple Cooked Bharwan Aloo 345

(WHOLE POTATOSTUFFED WITH CHEESE & DRY FRUITS, ROASTED IN TANDOOR)

Veg Kebab Platter 795/-

paneer tikka, tandoori mushroom, makhmali soya chaap, Tandoori Aloo, and Forest Broccoli . Served with in house accompaniments.

French Fries 295/-

Salted / Chatpata / Peri peri

Super Loaded Nachos 375 / 425/-

Crisp tortilla chips topped with Mexican dressings, baked with cheese mix, topped with pico de galo and spring onion.

Veg. / BBQ.Chicken

Momos 2020

Choice of momos:-

Oriental Style Vegetable 275/-

Fiery Minced Chicken 345/-

Non-vegetarian Starters

Amritsari Fish 645

(BATON OF BASA MARINATED IN INDIAN SPICES & CURD, BATTERED FRIED. SERVED MAGIC MASALA SEASONED WITH FRENCH FRIES AND SPICY TARTAR SAUCE)

Fish Tikka 675

(RIVER SOLE MARINATED IN HANG CURD WITH INDIAN SPICES CHARCOAL ROASTED, SERVED WITH HOME MADE MINT CHUTENY)

Chili Garlic Fish Popcorn 395/-

Crispy fried morsels of Singhara fish, served with tangy white sauce.

Murgh Boti Kebab 445

(SUCCULENT THIGHS CHICKEN MARINATED IN TIKKA MARINATION, CHARCOAL ROASTED AND SERVED WITH FRESH CORIANDER CHUTNEY AND SPAGHETTI OF ROOT VEGETABLES)

Murgh Afgani 425 / 575

(MARRINATED MURGH IN CASHEWNUT PASTE ROASTED IN TANDOOR)

Tandoori Murgh 425 /575

(MARRINATED MURGH IN INDIAN SPICIES ROASTED IN TANDOOR)

Kerala Prawn Fry 595/-

Juicy prawns tossed in mustard seeds, curry leaves, fiery chilies, lemon juice and finished dried coconut flakes.

Butter Garlic Prawns 595/-

Tiger prawns stir fried in butter and garlic sauce.

Spicy Grilled Fish 525/-

River sole marinated in mustard and paprika. Grilled to perfection and served with lemon butter sauce.

Fish n Chips 525/-

Beer battered batons of River Sole fish, fried to golden crisp, served with tartar sauce, seasoned french fries and lemon.

Burnt Garlic Lemon Chili Fish 525/-

Morsels of local fish tossed with onions, peppers and scallions in burnt garlic and lemon sauce

Zucchini Stuffed Chicken 445/-

Thinly sliced chicken breast glazed with bbq sauce, carrot and leeks, rolled and grilled. Served with in house bbq sauce.

China Town Chili Chicken 425/-

No description needed.

Crispy Black Pepper Chicken 425/-

Shredded chicken tossed with sliced onion, trio of peppers and scallion in black pepper and oyster sauce, topped with wonton ribbons.

Chicken Lolly Pop 445/-

Chicken lollipop tossed in sriaja chili sauce and scallions.

Anna's Chicken 65 425/-

Morsels of spicy juicy chicken tossed in South Indian seasonings.

Lemon Butter Fish Tikka 595/-

Slabs of river sole marinated in kasundi & dijon mustard. Glazed with lemon buttersauce and served with house salad.

Good Old Murgh Malai Tikka 465/-

Topped with fried garlic, edible silver leaf, pickled onion and green chili.

Aslam Butter Chicken

445

(TRADITIONAL CHICKEN TIKKA FROM THE STREETS FROM JAMA MASJID, SERVED WITH BABY FOCACCIA NAAN)

Mutton Boti Kebab

575

(BONELESS MUTTON COOKED ON SLOW FIRE WITH INDIAN SPICES)

Rainbow Lamb Chop

545

(INDIAN STYLE COOKED MUTTON CHAMP SERVED WITH SOUR CREAM. SERVED WITH DUSTED ONION RINGS)

Non Veg Kebab Platter

995/-

chicken tikka, murgh malai tikka, , Aslam Butter Chicken, fish tikka and mutton Boti kebab. Served with in house accompaniments.

Spinach and Corn 295/-

Chipotle and mascarpone pate, creamy corn and spinach with mozzarella cheese

Nachos Crusted Szechwan Paneer Slider 345/-

Stuffed with authentic szechwan chutney and crusted with nachos crumb and melting cheese.

Soups and Salads, Raita

Roasted Tomato Dhania Shorba 225/-

Tibetan Chicken Broth 245/-

Simmered broth with lemongrass chicken dim sum and crispy shredded Pokchoy

Basic Soups 225 / 255 / 295

Veg. / Chicken / Prawn

Man chow

Hot n Sour

Lemon Coriander

Mix Vegetable Raita.	125
Burani Raita.	135
Pineapple Raita.	145
Green salad	195

Julius Caesar salad 295/-

Buttermilk infused caesar dressing, Chicken tikka roulade, Black olive dust.
(Veg option also available) 245/-

Tandoori Chicken Salad 295/-

Charcoal roasted chicken breast, mint chutney dressing and spaghetti of root vegetables.

It's Greek to me!!! 245/ 295/-

Butter tossed chickpeas, dates, pickled olives, sun dried tomatoes, almonds and feta cheese tossed with assorted lettuce n balsamic honey dressing

Add on :- grilled chicken

Hand Rolled Pizza

Our signature 12" thin crust pizza freshly hand rolled and topped with Italian pomodoro sauce and fresh mozzarella.

Cherry Tomato, fresh basil and Parmesan 445/-

Spinach, Oven Dried Tomato, Corn and Olive 495/-

Chunky Chicken, Trio of Peppers, Jalapeno and Corn 575/-

BBQ chicken, Spicy Pineapple Compote, Jalapeno and Spring Onion 575/-

Italian Pepperoni, Jalapeno and Corn 695/-

Pastawala

Choice of Penne or Spaghetti, Every Pasta is Served with Garlic bread.

Option of :- Chicken / Prawn 65 / 125/-

Arabiatta 395/-

Pesto Aglio Olio 395/-

Creamy Mushroom Alfredo 395/-

Tomato Sauce and Cream 395/-

Aglio Olio Pepperoncino 395/-

Peri Peri Pink 395/-

North Indian Main Course

Vegetarian

Daal Bahar (Chandigarh Haveli Sepcial) 345

MIX LENTIL, FRESH MINT LEAVES, AND PUNJABI STYLE TADKA

Prunes Infused Daal Makhani 345

(WHOLE BLACK GRAM COOKED OVER NIGHT, FINISHED WITH, BUTTER, CREAM)

Daal Yellow Tadke Wali 325

Paneer Tikka Butter Masala 425

(CHARCOAL GRILLED COTTAGE CHEESE COOKED SPICY TOMATO GRAVY)

Paneer Khurchan 425

(MASH COTTAGE CHEESE WITH ONION, CAPSICUM, INDIAN SPICES)

Kofta - E- Khas 395

(COTTAGE CHEESE STUFFED BOLL COOKED CREAMY TOMATO GRAVY FINISHED WITH DRY ROYAL NUTS)

Paneer Six Mircha 425

(FRESH COTTAGE CHEESE COOKED IN SIX MIRCH KHADA GRAVY)

Paneer Khatta Pyaza 425

(PANEER TIKKA COOKED IN ONION PICKLE GRAVY AND TOMATO WITH DESI GHEE)

Mushroom Makki Masala 345

(FRESH MUSHROOM AND BABY CORN, COOKED IN MASALA GRAVY, FINISHED WITH FRESH CORINDER.GINGER)

Mushroom Matter Curry 345

(FRESH MUSHROOM AND GREEN PEAS COOKED IN ONION, TOMATO GREVY FINISHED WITH DESI GHEE, KASOORI METHI)

Palak Corn 395

(FRESH KARNEL CORN COOKED IN SPINACH GRAVY FINISHED WITH CREAM)

Exotic Vegetable Subz 395

(FARM FRESH EXOTIC VEGETABLE TOSSED IN INDIAN STYLE MASALA, FINISHED WITH BUTTER AND CREAM)

Kashmiri Bharwan Dum Aloo 345

(STUFFED WHOLE POTATO WITH DRY FRUITS, PAPAD, PANEER BATTER FRIED COOKED IN SPICY CREAMY TOMATO GREVY, FINISHED WITH CASHEWNUT)

Nadru Palak Paneer 425

(COTTAGE CHEESE SIMMERED IN GARLIC SPINACH GRAVY, FINISHED WITH LOTUS STEM CHIPS)

Soya Chap Tikka Masala 425

(RAOST TANDOORI SOYA CHAP TIKKA COOKED IN MASALA GRAVY)

Non Vegetarian

Butter Chicken Masala 475

(TENDER PIECES OF CHICKEN COOKED IN RICH TOMATO MASALA GRAVY, FINISHED IN BUTTER, CREAM)

Utterly Butterly Chicken 475

(TRADITIONAL BUTTER CHICKEN WITH BONELESS CHICKEN TIKKA, FINISHED WITH CREAM AND WHITE BUTTER)

Murgh Six Mircha 475

(PIECES OF CHICKEN COOKED WITH TOMATO, ONION, BELL PEPPER IN KHADA MASALA)

Murgh Palak 475

(PIECES OF CHICKEN PREPARATION COOKED IN SPINACH, BUTTER AND CREAM)

Murgh Kohlapuri 475

(MAHARASHTRIAN STYLE CHICKEN CURRY, FINISHED WITH DESI GHEE AND MATCH STICK STYLE GINGER)

Mutton Rogan Josh 595

(MARINATED MUTTON COOKED IN ONION TOMATO CURD GRAVY)

Bhunna Gosht 595

(MUTTON COOKED IN CHEW NUT COCONUT ONION GRAVY)

Rampuri Mutton Chap 595

(SIMMERED LAMB CHOPS COOK IN CARDAMON AND PEPPER FLAVORED CURRY FINISHED WITH ROGAN OIL)

Mutton Palak 595

(PIECES OF MUTTON COOKED IN INDIAN SPICES AND SPINCH)

Fish Tikka Masala 645

(MARINATED FISH COOKED IN BROWN KHADDA MASALA GRAVY)

Jhinga Masala 725

(TANDOORI ROAST JHINGA IN KHADA MASALA GRAVY)

Oriental Vegetarian

Exotic Vegetable Manchurian 495/-

Three Pepper Chili Paneer 495/-

Oriental Vegetables in Hot Garlic & Lemongrass Sauce 495/-

Green Thai Veg. Curry with Steam Rice 495/-

Non- Vegetarian

Three Pepper Chili Chicken 595/-

Chicken Black Pepper Sauce 595/-

Crispy Chicken in Hot Garlic & Lemongrass Sauce 595/-

Red Thai Chicken Curry with Steam Rice 595/-

Biryanis

All biryanis are served with mix veg. Raita

Exotic Vegetable Biryani 395/-

Chicken Dum Biryani 495/-

Mutton Dum Biryani 575/-

Desi Chowmein 195 / 245/ 295/-

Veg / Egg / Chicken

Fried Rice 195 / 245 / 295/-

Veg / Egg / Chicken

ROTI & KULCHA/ PRANTHA

Tandoori Roti 45/-

Garlic Corriender Naan 95/-

Plain / Butter / Garlic Naan / Olive n jalapeno 95/-

Parantha 75/-

Laccha / Pudina / Ajwaini Parantha

Stuffed Kulcha 125/-

Potato n onion / Mixed vegetable / Spicy Paneer

Garlic Bread Plain 245/-

Garlic Bread with Cheese 295/-

Cheese Chili Toast 295/-

Desserts

Oreo Brownie 195/-

Served with toffee sauce and vanilla ice cream

Hot Gulab Jamun 125

Moong Dal Halwa 195

Treo Home Made ICE Cream 195

(Meetha Pan, apple pie, Oreo Ice Cream)

Moong Dal Halwa Crumble 195

Tutty Fruity Ice Cream Small / Large 175/225

Aperitif

	30ml	60ml
Martini Bianco	295	565
Martini Rosso	295	565
Campari	345	765

Chanmpegne / Sparkling Wine

Sula Brut	3995
Chandon Brut	4995
Martini Prosecco	5995
Moet & Chandon Brut	9995
Dom Perignon Brut	29995

Wine's

	By Glass	Bottle
Jacob`s Creek Shiraz Cabernet/Australia	545	2495
Jacob`s Creek Chardony/Australia	545	2495
Vina Tarapaca Cabernet Sauvignon/Chile	645	2995
Two Ocean Chardony/South Africa	645	2995
Hardy`s Shiraz/Australia	645	2995
Hardy`s Chardony/Australia	645	2995
Domestic Wine Red/White	445	2245

Cognac

	30ml	60ml
Hennesey V.S.	245	445
Remy Martin V.S.O.P.	445	845
Remy Martin X.O.	1345	2465

Single Malt

	30ml	180ml	Bottle
Glenmorengie Original	495	2425	7995
Glenfiddich 12 Yo	495	2425	7995
The Glenlivet 12 Yo	495	2425	7995
Single Ton 12 Yo	495	2425	7995
Talisker 10 Yo	545	2745	8445
Oban 14 Yo	595	3045	8995
Glenfiddich 15 Yo	595	3045	8995
The Glenlivet 15 Yo	595	3045	8995
Lagavulin 16 Yo	645	3295	9445
Maccallan 12 Yo	695	3525	10445
The Glenlivet 18 Yo	745	3795	11995
Glenfiddich 21 Yo	1545	7795	24445

Blended Scotch Whisky

	30ml	180ml	Bottle
Ballentine Finest Scotch	245	1275	3995
J.W. Red Label	245	1275	3995
Chivas Regal 12 Yo	375	1925	6995
J.W. Black Label	375	1925	6995
J.W. Double Black	395	2045	7245
Monkey Shoulder	445	2275	7445
Dewar`s 15 Yo	445	2275	7445
J.W. Gold Label Reserve	475	2425	7995
Chivas Regal 18 Yo	525	2675	8995
Johnnie Walker 18 Yo	525	2675	8995
J.W. Blue Label	1345	6785	24445
Royal Salute 21 Yo	1345	6785	24445

Bottled In India

	30ml	180ml	Bottle
Vat 69	195	1025	3445
Black Dog Black Reserve	245	1275	3995
100 Piper`s Deluxe	245	1275	3995
Teachr`s Highland Cream	245	1275	3995
Black & White Regular	245	1275	3995
Black Dog Triple Gold	275	1425	4445
100 Piper`s 12 Yo	275	1425	4445
Teacher`s 50	275	1425	4445
Black & White 12 Yo	275	1425	4445

American/Irish/Whiskey

	30ml	180ml	Bottle
Jim Beam White/ Bourbon	195	1025	3445
Jameson/ Irish	275	1425	4445
Jack Daniel`s No. 7 /Tennessee	445	2275	7445
Maker`s Mark/Bourbon	445	2275	7445
Gentlemen Jack Rare/ Tennessee	475	2425	7995
Jack Daniel`s Silver Select/Tennessee	725	3655	10995
Woodford Reserve/Bourbon	745	3775	11995

Vodka

	30ml	180ml	Bottle
Smirnoff No 21	175	925	2445
Absolut Blue	245	1275	3995
Sky	275	1425	4445
Ketel One	325	1675	4995
Grey Goose	395	2025	6995
Belverdere	395	2025	6995
Ciroc	445	2275	7445
Beluga Noble	725	3675	

Gin

	30ml	180ml	Bottle
Gordon`s	275	1475	4445
Beefeater	325	1675	4995
Tanqueray	325	1675	4995
Bombay Sapphire	345	1775	5245
Hendrick`s	445	2275	7445

Tequila

	30ml	180ml	Bottle
Sauza Silver	275	1475	4445
Camino Silver	325	1675	4995
Sauza Gold	325	1675	4995
Camino Gold	345	1775	5245

Rum

	30ml	180ml	Bottle
Bacardi Superior/White	165	875	2445
Bacardi Select/Dark	165	875	2445
Captain Morgon	145	775	2445
Old Monk	145	775	1995

Liqueur's

	1shot	4shot`s	Bottle
Kahlua	245	1275	4545
Triple Sec	245	1275	4545
Bailey`s Irish Cream	295	1525	4945
Cointearu	345	1775	5445
Sambuca	345	1775	5445
Jagermeister	345	1775	6445
J.D.Fire	445	2275	6945
Patron X.O. Caf�e	495	2525	7945

Beck's

	1 Pint	Bucket of 6
Kingfisher Ultra	265	1375
Bira White	325	1675
Heineken	365	1875
Corona	445	2275
Hoegaarden	445	2275

Bacardi Alcopop's

	1 Pint	Bucket of 6
Jamaican Passion	225	1150
Cranberry	225	1150
Blackberry	225	1150

Sangria's

	By Glass	By Pitcher
Sangria Red/white Wine	545	2445
Herb`s by Jungle Sangria Red/White Wine (Infused Wine with Our Jungle Special Herb`s)	595	2645

Shot's

	1Shot	6Shot`s
Kamaikaze (Vodka Triple Sec Lime Juice)	295	1525
Cat Fight (Gin Passion Fruit Elderflower Lime Juice)	325	1675
The Jungle Way (Abinthe Sambuca Aperol)	445	2275
Jagerbomb (Jagermeister with Red Bull)	445	2275
Black Python (Kahlua Dark Rum Cinnamon Lime Juice)	445	2275
B-52 (Kahlua Bailey`s Cointreau)	445	2275
Jungle Flaming Laborghini	595	3025

Jungle Signature Cocktails

Jungle Rider	445
Gin Passion Fruit Himalayan Turmeric Home Made Liqueur Tonic	
Lion`s Roar	445
Vodka Amaretto Basil Cranberry Juice Rosemary	
Tangy Jungle Punch	495
Ginger Infused Vodka Gin Tequila Whiskey Cointreau Orange Puree Ginger Ale Syrup With Fizz	
Jugle Rusell Viper	495
White Rum Beetroot Syrup Coconut Syrup Pineapple Juice with Coconut Foam	
Secret Way	495
Tequila Blanco Kiwi Vanilla Syrup Lime Juice Fizz`s	
Jungle Sour	495
Bourbon Whiskey Honey Water Cinnamon Syrup Egg White(optional) Lime Juice	
Tamarindtini	495
Gin Cucumber Tamarind Syrup Grapefruit Juice Indian Tonic	
Herbal Jack`s Coffee	545
Jack Daniel`s No.7 Campari Coffee Lime Juice Homemade Syrup	

Mocotails

Bull`s Of Jungle	345
Kiwi Passion Fruit Lot`s Of Ice Top With Red Bull	
Mystical Jungle	225
Litchi Juice Coconut Puree Caramel Sauce	
Aromatized Peach	225
Peach Rose Syrup Orange Juice Top Up With Club Soda	
Junglee Guava	225
Guava Juice Kaffir Lime Jalepeno Tobasco Worcestershire Sauce Black Pepper	
Hunter`s In The Jungle	225
Pineapple Cardamom Vanilla Syrup	
Beyond The Jungle	225
Apple Juice Fresh Apple Passion Fruit	

Jungle Summer Cooler	225
Melon Mint Kaffir Lime Grenadine Top With Club SODA	
Herbal Cucumbertini	225
Cucumber Basil Thyme Ginger Top With Sprite	
War`s Between Botanics	225
Cinnamon Cloves Malta Orange Juice	
Jungle`s Sky	225
Elderflower Syrup Blue Curacao Top Up with Sprite	
Blackforest	225
Black Grapes Pomegranate Cranberry Juice With Crushed Ice	
Virgin Mojito	225
Ice Tea (lemon Peach Green Apple)	225
Cold Coffee	225

Soft Beverage

Soda	55
Packed Water	75
Aerated Drink	85
Mineral Water	95
Diet Can	95
Canned Juice	115
Fresh Lime Soda/water	115
Ginger Ale	125
Tonic Water	145
Red Bull	195
Sparkling Water	245



THE JUNGLE BAR

Bar Menu