

PATIALA

— BREW & Q —
FOOD FIRE BREWERY

Our revolving menu has been carefully curated to consist of traceable, ethically sourced grass-fed, aged specialty cuts of meat and organic seasonal farm fresh produce. The smoking, firing and grilling is theatrically performed by a dynamic culinary team, over an open, center-stage fire-pit lending to a vibrant buzzing ambiance.

(V) **Vegetarian**
(Vg) **Vegan**
(Vg*) **Can be made vegan**
(Gf) **Gluten free**

Collections & Deliveries available

Breakfast Croissants (9:00am - 11:30am)

Plain	R20
Jam & Cheese	R35
Mozzarella, Avocado & Pesto	R55
Scrambled Egg, Cream Cheese, Avo	R55
Smoked Chicken, Brie & Pesto	R60
Smoked Salmon, Cream	R75
Cheese & Lime	

Quesadillas (11:30am - 19:30pm)

(Served with corn chips + chipotle sour cream)

Beef brisket	R85
Smoked chicken	R85
Exotic mushroom	R85

Aged Meats

Steak & Chops 250g	
Spider / Sirloin	R165 / R185
Fillet	R195
Lamb Chops / T-Bone	R200

(Crushed potatoes, kimchi, Korean BBQ Sauce or
Crushed potatoes, Charred Brussels sprouts,
Brown Sauce)

Fish

Fried Battered Fish	R95
Tartare sauce, Slaw, gourmet chips	

Sourdough Pizzas

Margherita	R99
Tomato, buffalo bozzarella, Basil	
Milan	R120
Tomato, artichoke, baramelized onions, garlic, thyme, mushroom, walnuts, truffle oil	
Florence	R120
Tomato, mozzarella, butternut squash, feta, pinenuts, rosemary	
Venice	R120
Truffle cream base, wild rockets, cherry tomatoes, roasted aubergine, courgettes	
Patiala	R120
Tomato, chicken tikka, red onion, peppers, jalepenos, Spice	
Napels	R120
Tomato, smoked chicken, avo, wild rocket	
Felsina	R130
Salami, buffalo mozzarella, Fresh Basil	
(New) Levanto	R130
Tomato, Salmon, wasabi mayo, Spring onions	

Breakfast served: 9:00am - 11:30am
Everything else served: 11:30am - 19:30pm

Tapas (Gf)

(Accompanied with Tamarind wedges, tumeric slaw)

Brocoli & Cauliflower Tikka	R75
Paneer & Mushroom Achari Tikka	R80
Mock Chicken Tikka (Vg)	R70
Lamb Boti	R90
Lamb Seekh kebab	R85
Chicken Trio	R75

Curries (Gf)

(Accompanied with Rice, Side Dal, Sambals)

POULTRY

Butter Chicken	R135
Chicken Tikka Masala	R135
Murg Rizzala	R135
Duck Korma with Apricots	R165

LAMB

Saag Gosht	R169
Lamb Rogan Gosht	R169
Lamb Chettinand	R169

SEAFOOD

Lobster tail & Prawn Mollie	R250
Prawn Kadhai	R199
Goan Fish Curry	R189

VEGETARIAN / VEGAN

Palak Paneer	R135
Paneer Butter Masala	R135
Dal Makhani	R105
Amritsari Chole (Vg)	R105
Mushroom Chettiar (Vg)	R105
Gobhi Aloo Matar (Vg)	R99
Bombay Potatoes (Vg)	R75

Rice & Breads

Fragrant Basmati Rice (Vg)	R20
Curry Leaf turmeric Rice (Vg)	R30
Jeera Pilaf (Vg)	R30
Kashmiri Pilaf (Vg)	R50
Butter Naan (Vg*)	R25
Garlic Naan (Vg*)	R30
Lacha Paratha (Vg*)	R30
Chili Paratha (Vg*)	R35

Samosas 2pcs

Chicken	R20
Vegan	R20
Cheese & Corn	R20
Lamb	R25

Raita

Cucumber	R35
Mint & Apple	R35
Potato & Cumin	R35

Desserts

Apple crumble & Vanilla bean ice cream	R85
Nutella filled naan	R75
Glazed nuts, cinnamon ice cream	
Chocolate samosa (Vg*)	R75
Coffee meringue, cinnamon ice cream	

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Fresh Pressed Juices

Orange	R39
Grapfruit	R39
Cleen Green	R45
Morning Zing	R45
Energy Booster	R45

SODAS

Coke	R24
Coke Zero	R24
Appletiser	R32
Red Grapetiser	R32
Sprite	R24
Rock Shandy & Cordials	R40

Gourmet Milkshakes

Vanilla	R35
Classic Strawberry	R45
Chocolate	R45
Oreo Cookies n' Cream	R50
Salted Dulce De Leche	R50
Make any of the above Vegan	R10

Lassi

Mango & Saffron	R35
Sweet Cardamon & Almond	R35

Mineral Spring Water

Still or Sparkling 250ml/750ml R18 / R35

UBER Ice Tea

Mango Vanilla	R35
Apple Cinnamon	R35
Berry Buchu	R35

BOS Ice Tea

Lemon Peach Berry	R30
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Coffee

(Organic, blends of South American and Ethiopian)

Flat white	R32
Americano	R28
Espresso	R18 / R28
Cortado	R30
Iced Coffee	R40
Hot Chocolate	R35
Oat Almond Soy Milk	R10

Tea

Breakfast Tea	R25
Earl Grey	R25
Lemon & Ginger	R25
Masala Chai	R25
Chai Latte	R35
Rooibos	R25