

## Curries (Gf)

(Accompanied with Rice, Side Dal, Sambals)

<b>POULTRY</b>	
Butter Chicken	R135
Chicken Tikka Masala	R135
Murg Rizzala	R135
Duck Korma with Apricots	R165
<b>LAMB</b>	
Saag Gosht	R169
Lamb Rogan Gosht	R169
Lamb Chettinand	R169
<b>SEAFOOD</b>	
Lobster tail & Prawn Mollie	R250
Prawn Kadhai	R199
Goan Fish Curry	R189
<b>VEGETRIAN</b>	
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*)	R30
Garlic Naan (Vg*)	R35
Lacha Paratha (Vg*)	R30
Chili Paratha (Vg*)	R35
<b>Raita</b>	
Cucumber	R35
Mint & Apple	R35
Potato & Cumin	R35

## Desserts

Apple crumble & Vanilla bean ice cream	R85
(New) Baked yogurt Mango coulis, raspberry, Chantilly cream	R75
Nutella filled naan Glazed nuts, cinnamon ice cream	R75
Chocolate samosa (Vg*) Coffee meringue, cinnamon ice cream	R75

# 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

## Nachos (Gf)

### Regular

Guac, pico de gallo, sour cream  
+ Add cheese or chicken R75  
R10/R20

### Chilaquila (Vg\*)

Red peppers, green peppers, red onions, Guac, Cheese, pico de gallo R95

### Beef chilli

Spiced Beef, sour cream, guac, pico de gallo R105

## Small Bites

### Chilli Poppers (2pcs)

Sour cream chipotle R59

### Samosa (2pcs), Relish Chicken/

Vegan/Cheese & Corn Lamb R20  
R25

## Bowls

### Miso corn (Vg)

Grilled corn miso butter R60

### Mexican salad bowl (Vg)

Sweet corn black beans R60

### Smoked chicken salad

Cos lettuce, avo, Patiala dressing R75

### Crushed potatoes

Pecorino cheese, chipotle mayo R60

## Gourmet Hot Dogs

(Choose beef or chicken. Housemade buns & sausage. Served with chips.)

### Chicago chilli dog

Relish, mustard, cheese, Vienna, Beef chilli, onions, sour cream R85

### Mexico Dog

Salsa Veracruz, Vienna, Melted Cheddar, Chipotle, Feta R85

### The Royal Dog

Relish Mustard sauce, sautéed onions & peppers, Vienna, jalapenos, Guac, Nachos, Sour cream R85

### Curry Dog

Masala Salsa, Gravy, Dog, Curry, Ketchup, sour cream R85

### The Dude Dog (Vg\*)

Relish Tomato sauce, mustard, vegan dog, sautéed onions & mushrooms, melted cheese R85

## Tacos

(Ask for housemade hot salsa)

### Beef

Slow smoked beef, peppers R85

### Lamb Barbacoa

Slow braised lamb red peppers R95

### (New) Fish

Crispy Fish, pickled cabbage, chipotle, cilantro R80

### (New) Prawn

Prawns, Salsa Veracruz, Avo, cilantro R80

### Mushroom

Grilled wild mushroom R75

### (New) Sweet Potato

Sweet potato, feta, beans, lime R75

## Quesadillas

*(Served with corn chips + chipotle sour cream)*

Beef brisket	R85
Smoked chicken	R85
Exotic mushroom (Vg*)	R85
Veg & beans (Vg*)	R85

## Carnitas

**Lamb**  
R149  
Smoked lamb served on Paratha bread, fresh herbs and salsa picante

**Chicken**  
R119  
Smoked chicken served on Paratha bread, fresh herbs and salsa picante

**Beef**  
R129  
Smoked beef served on Paratha bread, fresh herbs and salsa picante

**Smoked Mock Chicken (Vg)**  
R119  
Smoked chicken served on Paratha bread, fresh herbs and salsa picante

## Tapas (Gf)

*(Chargrilled in clay oven. Accompanied with Tamarind wedges, tumeric slaw)*

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

## Smoked Meats

*(9hr slow smoked grass fed meats)*

Lamb	R99 per 100g
Beef brisket	R85 per 100g
Chicken ¼ / ½ / full	R75 / R139 / R199

*(Served with Herb potato salad & Patiala slaw)*

## Steak and Chops

**Steak & Chops 250g**  
R149

**Spider / Sirloin**  
R165 / R185

**Fillet / Lamb Chops / (New) T-bone**  
R195 / R200

(Crushed potatoes, kimchi, Korean BBQ Sauce)  
or

Crushed potatoes, Charred Brussels sprouts, Brown Sauce)

## Fish

**Fried Battered Fish**  
Tartare sauce, Slaw, chips R95

Grilled Salmon  
Basil butter, grilled seasonal veg R165

## Sourdough Pizza

**(Fermented & hand stretched)**

*(All vegetarian pizzas can be made vegan, extra R20.00 for vegan cheese replacement)*

**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

**Rome R140**  
Mock chicken cubes, vegan mozzarella, red onion, pepper, peppadews, garam masala

**Felsina R130**  
Salami, buffalo mozzarella, Fresh Basil

**(New) Levanto R130**  
Tomato, Salmon, wasabi mayo, Spring onions

*(Ask for the special Patiala Pizza Dust)*