

CHAR COAL

TANDOOR GRILL & MIXOLOGY

Welcome to Charcoal Tandoor Grill & Mixology where centuries-old recipes combined with signature cocktails come alive in a sophisticated, industrial setting.

Discover delicious tandoori kebabs, chargrilled over glowing embers in our copper cladded ovens and also indulge in delicacies from the House of the Royal Moghuls, a rare combination. Most importantly, our food is best when shared; celebration dishes in particular are perfect for the whole table.

Experience our unique craft cocktail creations, specifically paired with kebab offerings to complement and balance one another perfectly.

Savour our signature kebabs, enjoy our craft cocktails and most of all, make the most of your fun dining experience.



FROM THE TANDOOR

All our Tandoori dishes are perfect for two or more – enjoy passing them around the table.

CHICKEN

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| MURGH MALAI KABAB | 450 |
| Boneless chicken marinated in cream cheese, yoghurt, malt vinegar, green chili and coriander (5 pieces) | |
| MURGH ANGAAR | 450 |
| Boneless chicken spiced with chilly flakes, ginger, garlic, bayleaf, mace and onion juice (5 pieces) | |
| CHICKEN SHEEKH KABAB | 400 |
| Chicken minced with ginger, green chilies, coriander, cumin & freshly ground Indian spices (3 pieces) | |
| KASTOORI KABAB | 425 |
| Boneless chicken marinated in ginger, garlic and black pepper, grilled in a coat of gram flour and egg (5 pieces) | |
| MURGH TANDOORI | (H) 375 (F) 675 |
| Half/whole chicken marinated in yoghurt, vinegar, ginger, garlic, lemon juice, yellow chilies, turmeric powder and garam masala | |

LAMB & MUTTON

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| LAMB SHEEKH KABAB | 450 |
| Mutton minced with ginger, green chilies, coriander, royal cumin and freshly ground Indian spices (3 pieces) | |
| BARRAH KABAB | 525 |
| Mutton (on the bone) marinated with red chili, cumin, malt vinegar, papaya and spices (5 pieces) | |
| TANDOORI RAAN PARATHA | 475 |
| Flaky paratha, topped up with hand pulled braised leg of lamb. Reminiscent of the old narrow lanes of Lucknow - the City of Royals in India - where Flaky Parathas and lamb kebabs are sold in the by lanes | |
| ANGHAAR PASLIA (NZ LAMB CHOPS) | 850 |
| New Zealand lamb chops marinated in red chili, cumin, malt vinegar, ginger and garlic (3 pieces) | |

FROM THE TANDOOR

All our Tandoori dishes are perfect for two or more – enjoy passing them around the table.

SEAFOOD

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| CHARCOAL SCALLOPS | 775 |
| Grilled scallops, Indian spiced potato mash, with dry mango and coriander root sauce (4 pieces) | |
| TANDOORI JHINGA | 975 |
| Fresh jumbo prawns marinated in yoghurt, red chili, turmeric and garam masala | |
| TANDOORI LOBSTER | 1,450 |
| Fresh whole Maine lobster marinated in yoghurt, mildly spiced and grilled | |
| TANDOORI FISH TIKKA | 550 |
| Sea bass marinated in yoghurt, mustard, cheese, green chillies and whole coriander (4 pieces) | |

VEGETARIAN

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| PANEER TIKKA | 375 |
| Fresh cottage cheese marinated in cream, gram flour, mild spices and yellow chillies (4 pieces) | |
| VEG SHEEKH KEBAB | 325 |
| Veggies minced with green chillies, coriander, royal cumin and freshly ground Indian spices (3 pieces) | |
| TANDOORI MALAI BROCCOLI | 350 |
| Fresh broccoli marinated in yogurt, cream cheese, lemon juice & green chillies (5 pieces) | |
| BHARWAN TANDOORI ALOO | 325 |
| Potatoes filled with garam masala, cashew nuts and coriander (3 pieces) | |
| TANDOORI SIMLA MIRCH | 290 |
| Capsicum stuffed with beans, carrots, cabbage, cauliflower, cashew nuts and sultanas, spiced with cumin (3 pieces) | |
| TANDOORI PORTOBELLO MUSHROOM | 375 |
| Char-grilled portobello mushrooms marinated with cumin and yellow chillies, cooked to perfection in a tandoor. | |

FROM THE RANGE

We do not serve curries but do come half way - for your indulgence

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| MURGH KHURCHAN | 525 |
| Shredded grilled tandoori chicken, in a mélange of spices, capsicum, tomatoes and onions | |
| PANEER KHURCHAN | 450 |
| Batons of cottage cheese spiced and tossed with capsicum, tomatoes and onions | |
| DAL CHARCOAL | 300 |
| Whole urad lentils, tomatoes, ginger and garlic, slow cooked on the tandoor | |
| YELLOW DAL | 250 |
| Yellow lentils cooked with onion, garlic, cumin, coriander and ginger | |
| KHUSHKA RICE / SAFFRON RICE | 185 / 250 |
| Steamed long grain Indian Basmati rice cooked in pure ghee | |
| MIXED RAITA | 135 |
| Home-made yoghurt, topped with finely chopped onions, tomatoes and cucumber | |

BREADS

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| TANDOORI ROTI | 85 |
| A simple & light whole wheat roti | |
| ULTE TAVE KA PARATHA | 100 |
| Nawabi paratha made of flour, milk, kewra, sugar and saffron cooked on an inverted tawa | |
| TANDOORI PARANTHA | 110 |
| A leavened, whole wheat, indian bread | |
| PUDINA PARANTHA | 110 |
| A tandoori parantha drizzled with mint | |
| NAAN E BAKUMUCH | 110 |
| Whole wheat naan with fennel & poppy seeds | |
| RUMALI ROTI | 110 |
| A refined flour & whole wheat mélange | |
| TANDOORI NAAN | 110 |
| Traditional Indian soft bread made of flour | |
| GARLIC NAAN | 110 |
| This goes without saying - an Indian staple | |
| TURRAH NAAN | 110 |
| A crispy, white flour naan | |
| DUDIYA VARKI NAAN | 130 |
| A layered, white flour naan - our specialty | |
| CHILI CHEESE NAAN | 155 |
| Traditional refined flour bread stuffed with chili & cheese and baked in the tandoor | |
| NAAN CHARCOAL | 440 |
| Charcoal specialty - serves an entire table | |
| TRUFFLE CHEESE NAAN | 475 |
| Fresh Black winter truffles shaved on our classic cheese naan | |

FROM THE HOUSE OF THE ROYAL MUGHALS

Our homage to the dynasty of the mighty Mughal kings with but a few dishes from their legacy.

LAMB & MUTTON

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| KAKORI | 650 |
| Finely minced mutton spiced with cloves and cinnamon and roasted with a drizzle of saffron (4 pieces) | |
| GALAUTI | 650 |
| A soft mutton patty, spiced and finely minced (4 pieces) | |
| PASANDA KEBAB | 750 |
| Thin escaloped of New Zealand lamb leg, marinated in native Indian Awadhi spices, grill to perfection on a charcoal grill | |

SEAFOOD

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| FISH HARI CHUTNEY | 380 |
| A large fillet of dory marinated in fresh mint and slow grilled wrapped in banana leaf | |

VEGETARIAN

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| DUM KE BHOOLEY | 375 |
| Paneer rolls filled with fresh veggies, seasoned with black cumin and a creamy saffron batter, seared on the griddle (3 pieces) | |
| CHARCOAL BADIN JAAN | 350 |
| Marinated, aubergine, with tomato concasse and garlic spiced yoghurt, finished on the dum (3 pieces) | |
| SUBZ KI GALAVAT | 300 |
| Minced patty of spinach, chana dal & cottage cheese, slow cooked and served with sprinkles of fenugreek (3 pieces) | |
| MAKAI KI TIKKI | 300 |
| A corn and cheese Amritsari kebab subtly spiced and stuffed with cheese, shallow fried till golden crispy texture | |
| SOYABEAN KI GALAVAT | 350 |
| A melt in the mouth soft textured vegetarian kebab, flavored with rich aromatic Indian spices slow flame grilled on tawa | |

BEST TO SHARE

Celebrations Foods are best enjoyed with others & perfect for sharing with a table of four or more.

CHICKEN

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| MURGH KHUSHK PURDAH Whole chicken (deboned) spiced with a star anise, and finished under a blanket of shortcrust pastry (6 pieces) | 750 |
| MURGH YAKHNI BIRYANI Spring chicken, aromatic Basmati pilao rice, sealed and slow cooked in its own dish (5/10 pieces) | 550 |

LAMB & MUTTON

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| SIKANDAR KI RAAN Whole leg of spring mutton, braised with malt vinegar, cinnamon, black cumin and red chili paste, finished in the tandoor | 1,050 |
| DUM KI RAAN Whole leg of spring mutton marinade and stuffed with onions, pickled garlic and cheese | 1,575 |
| GOSHT DUM BIRYANI Mutton marinated in nutmeg flower & natural botanical oils, in aromatic Basmati pilao rice, sealed & slow cooked in its own dish (5/10 pieces) | 650 |

SEAFOOD

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| JHINGA DUM BIRYANI Fresh Indian ocean prawns and aromatic Basmati pilao rice, sealed and slow cooked in its own dish | 675 |
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VEGETARIAN

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| SUBZ (VEG) BIRYANI Seasonal veggies and aromatic Basmati pilao rice, sealed & slow cooked in its own dish | 450 |
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DESSERT & PAAN

DESSERTS

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| THE MILKY WAY - FIVE TEXTURES OF MILK | 225 |
| Chena milk, condensed milk, espuma, milk skin and dehydrated crumble | |
| JOURNEY TO "NEW DELHI" | 250 |
| Gulab Jamun, salted caramel ice cream, almond panjiri crumble | |
| SHAHI MALAI GHEWAR | 225 |
| Crispy rice crusts, pistachio anglaise, malai rabri | |
| PHIRNI JAR | 250 |
| Pistachio biscotti, roasted almonds | |
| GULKAND KI KULFI | 225 |
| Faluda, Rose syrup and rabri | |
| TREE OF LIFE - MANGO | 350 |
| Crunchy muesli, passionfruit coulis and fresh mangoes | |

PAAN

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| CHARCOAL PAAN | 40 |
| A bite sized sweet paan, exclusively put together for our international diners | |
| CHARCOAL FLAVORED PAAN | 80 |
| Strawberry, Chocolate, Pineapple, Lychee, Mango | |
| KOLKATA MEETHA PAAN | 80 |
| Avail the most delicious Kolkata Meetha Paan | |
| BANARASI MEETHA PAAN | 80 |
| Saunf, gulkhand, glazed cherries and elaichi Dana - this Paan gives an amazing mint and sweet flavor to the mouth | |
| KOLKATA SAADA PAAN | 80 |
| Mostly liked by adults due to its strong flavors, taste and aroma | |
| BANARASI SAADA PAAN | 80 |
| Fennel seeds, chopped glazed cherries, elaichi dana, gulkand and mixed saunf | |
| MEETHA PAAN (SUGAR FREE) | 80 |
| Rose petals, sugar free sweet concoction and dryfruits | |