Sway to a hypnotic rhythm under a starry desert sky. Enter a heady cosmos.
COCKTAILS

TWISTED TALES  

Gintini
gin infused with coffee, spice, ginger, curry leaves mixed with pineapple and apple juice

Melon Patch
vodka, ricard, watermelon, grenadine and fresh basil

Tropical Basil
vodka, passion fruit, basil, pineapple juice and coconut extract

Long Island Bull
vodka, white rum, tequila, gin, cointreau and red bull

Long Beach Iced Tea
vodka, white rum, tequila, gin, triple sec and cranberry juice

Martinis
ask your flavour - kiwi / pomegranate / musk melon & ginger / watermelon & basil / espresso with vodka

Bloody Maria
tequila, tomato juice

Irish Coffee
Irish whisky, Americano, whipped cream
ETERNALS 750
Whisky Sour
whisky, sour mix and egg white
Manhattan
whisky, sweet vermouth, cherry and a dash of angostura
Negroni
gin, sweet vermouth, campari
Tom Collins
gin, sweetner and soda
Singapore Sling
gin, lemon juice, brandy, cointreau and soda
Caiprioska
vodka, lime
Long Island Iced Tea
vodka, rum, gin, cointreau, tequila, lime and cola
Tequila Sunrise
tequila, orange juice and a dash of grenadine
Caipirinha
rum, brown sugar and lemon chunks daiquiri
Scorpion
rum, triple sec, cognac and orange juice
Daiquiri
white rum, fresh lime juices, gommes syrups
Sangria
red or white wine, brandy, cointreau, fresh fruits

MANDALA HOUSE SPECIALS 700
2M- Mathania Martini
martini flavoured with regional chillies
GBM, Guava Ber Martini
vodka, guava from Sawai Madhopur, ber from Alwar, cranberry juice
Spiced Pomegranate
vodka, local grown pomegranate, homemade cinnamon syrup and lime mix
Intrigued by Custard Apple
vodka, fresh custard apple from Jhalawar and orange juice

VIRGIN CONCOCTIONS 300
Cucumber Punch
cucumber, coriander, anise syrup, basil and tonic
Rail Splitter
pineapple, apple, cloves and cinnamon
Tornado
watermelon, apple chunks with apple juice and basil
Baywatch
cranberry juice, orange juice and peach syrup
Frappe Arabica
espresso shot, fresh lime juice
Housemade Gingerale
ask for your flavour - rose petal, cilantro, lemongrass, rosemary
SINGLEMALT

Lagavulin 16 Yo  1,200
The islay representative in the 'classic malts' series is a deep, dry and exceptionally peaty bruiser, probably the most pungent of all islay malts, it is not for the faint-hearted but inspires fanatical devotion in its many followers.

The Glenlivet 15 Yo  1,000
A cut above the standard - issue 12 yo, it is finished, as the name suggests, in limousin french oak (the same kind that is used for many cognacs). It has rich notes of fruit, almonds and sweet spice.

Glenfiddich 15 Yo  900
Warm honey, green fruits (grannysmith apples, almost-ripe pears, maybe a few green grapes), and a healthy heaping of cinnamon-raisin porridge; very nice.

The Balvenie 12 Yo  900
Smooth and sweet with elegant layers of honeycomb and spice, notes of dried fruits and oak combine with vanilla and cinnamon.

Cardhu 12 Yo  900
It is an easy-going, charming speysider. with clean, crisp oak and sweet malt evoking flavours of honeyed flapjacks and home-made caramel squares, this is one for the sweet-toothed patrons.

The Glenlivet 12 Yo  850
One of the most famous malts in the world, it has a soft smooth balance of sweet summer fruits and the floral notes of spring flowers.

Glenfiddich 12 Yo  850
One of the world's best-selling malts, light and easy-drinking stuff loved by millions and known for its triangular shape.

Talisker 10 Yo  800
Its intense coastal spicy, peaty character makes it a truly elemental malt.

BLENDDED WHISKY

Royal Salute 21 Yo  2,250
Johnnie Walker Blue Label  2,250
Chivas Regal 18 Yo  1,250
Chivas Regal 12 Yo  600
Johnnie Walker Black Label  600
Jack Daniel's  600
Jameson  500
Johnnie Walker Red Label  450
Ballantine's  400
Teacher's 50  400
Teacher's Highland Cream  400
Black Dog Reserve 12 Yo  400
100 Pipers  350
Black Dog Centenary  350
Blender's Pride  325
Antiquity Blue  300

Our standard measure for spirit is 30 ml
# LIQUEUR

<table>
<thead>
<tr>
<th>LIQUEUR</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jagermeister</td>
<td>450</td>
</tr>
<tr>
<td>Cointreau</td>
<td>450</td>
</tr>
<tr>
<td>Bailey's Irish Cream</td>
<td>400</td>
</tr>
<tr>
<td>Triple Sec</td>
<td>350</td>
</tr>
<tr>
<td>Blue Curaçao</td>
<td>350</td>
</tr>
<tr>
<td>Kahlua</td>
<td>350</td>
</tr>
<tr>
<td>Sambuca</td>
<td>350</td>
</tr>
<tr>
<td>Tia Maria</td>
<td>350</td>
</tr>
<tr>
<td>Drambuie</td>
<td>350</td>
</tr>
</tbody>
</table>

# BEER IMPORTED

<table>
<thead>
<tr>
<th>BEER IMPORTED</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corona</td>
<td>750</td>
</tr>
<tr>
<td>Hoegaarden</td>
<td>750</td>
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</tbody>
</table>

# BEER DOMESTIC

<table>
<thead>
<tr>
<th>BEER DOMESTIC</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heineken</td>
<td>350</td>
</tr>
<tr>
<td>Budweiser</td>
<td>325</td>
</tr>
<tr>
<td>Mahou Classica</td>
<td>325</td>
</tr>
<tr>
<td>Bira</td>
<td>325</td>
</tr>
<tr>
<td>Kingfisher Ultra</td>
<td>325</td>
</tr>
<tr>
<td>Kingfisher Premium</td>
<td>325</td>
</tr>
</tbody>
</table>

# APERITIF

<table>
<thead>
<tr>
<th>APERITIF</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Martini Extra Dry</td>
<td>300</td>
</tr>
<tr>
<td>Martini Bianco</td>
<td>300</td>
</tr>
<tr>
<td>Campari</td>
<td>300</td>
</tr>
<tr>
<td>Ricard</td>
<td>300</td>
</tr>
</tbody>
</table>

# GIN

<table>
<thead>
<tr>
<th>GIN</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hendricks</td>
<td>550</td>
</tr>
<tr>
<td>Tanqueray</td>
<td>500</td>
</tr>
<tr>
<td>Beefeater</td>
<td>400</td>
</tr>
<tr>
<td>Gordon's</td>
<td>400</td>
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</tbody>
</table>

# VODKA

<table>
<thead>
<tr>
<th>VODKA</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Belvedere</td>
<td>550</td>
</tr>
<tr>
<td>Ciroc</td>
<td>550</td>
</tr>
<tr>
<td>Ketel One</td>
<td>450</td>
</tr>
<tr>
<td>Finlandia</td>
<td>400</td>
</tr>
<tr>
<td>Absolut</td>
<td>400</td>
</tr>
<tr>
<td>Smirnoff</td>
<td>350</td>
</tr>
</tbody>
</table>

# RUM

<table>
<thead>
<tr>
<th>RUM</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Malibu</td>
<td>500</td>
</tr>
<tr>
<td>Captain Morgan</td>
<td>350</td>
</tr>
<tr>
<td>Bacardi</td>
<td>350</td>
</tr>
<tr>
<td>Old Monk</td>
<td>300</td>
</tr>
</tbody>
</table>

# TEQUILA

<table>
<thead>
<tr>
<th>TEQUILA</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Don Angel</td>
<td>350</td>
</tr>
<tr>
<td>Sauza Gold</td>
<td>350</td>
</tr>
<tr>
<td>Sauza Silver</td>
<td>350</td>
</tr>
<tr>
<td>Camino</td>
<td>350</td>
</tr>
</tbody>
</table>

# COGNAC

<table>
<thead>
<tr>
<th>COGNAC</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Courvoisier</td>
<td>600</td>
</tr>
<tr>
<td>Martell VS</td>
<td>500</td>
</tr>
<tr>
<td>Honey Bee</td>
<td>300</td>
</tr>
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</table>

# SOFT BEVERAGE

<table>
<thead>
<tr>
<th>SOFT BEVERAGE</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling Water</td>
<td>300</td>
</tr>
<tr>
<td>Energy Drink</td>
<td>400</td>
</tr>
<tr>
<td>Gingerale</td>
<td>275</td>
</tr>
<tr>
<td>Tonic Water</td>
<td>275</td>
</tr>
<tr>
<td>Fresh Fruit Juice</td>
<td>275</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>275</td>
</tr>
<tr>
<td>Aerated Water</td>
<td>275</td>
</tr>
<tr>
<td>Fresh Lime</td>
<td>275</td>
</tr>
</tbody>
</table>

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Our standard measure for spirit is 30 ml
<table>
<thead>
<tr>
<th><strong>CHAMPAGNE</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Moet et Chandon Brut, France</td>
<td>15,000</td>
</tr>
<tr>
<td>G H Mumm Cordon Rouge, France</td>
<td>12,500</td>
</tr>
<tr>
<td>Veuve Clicquot Ponsardin Brut, France</td>
<td>10,500</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SPARKLING WINE</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chandon Brut, India</td>
<td>7,500</td>
</tr>
<tr>
<td>Jacobs Creek Chardonnay Pinot Noir, Australia</td>
<td>6,500</td>
</tr>
<tr>
<td>Sula Brut, India</td>
<td>4,500</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>WHITE WINE INTERNATIONAL</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Albert Bichot Chablis, France</td>
<td>9,000</td>
</tr>
<tr>
<td>Peter Lehmann Barossa Riesling, Australia</td>
<td>6,500</td>
</tr>
<tr>
<td>Nederburg The Wine Masters Reserve Sauvignon Blanc, South Africa</td>
<td>6,000</td>
</tr>
<tr>
<td>Jacobs Creek Chardonnay, Australia</td>
<td>4,500</td>
</tr>
<tr>
<td>Cosecha Tarapaca Chardonnay, Chile</td>
<td>4,000</td>
</tr>
<tr>
<td>Two Oceans Sauvignon Blanc, South Africa</td>
<td>4,000</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>WHITE WINE DOMESTIC</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Fratelli Chardonnay, India</td>
<td>2,800</td>
</tr>
<tr>
<td>Fratelli Sauvignon Blanc, India</td>
<td>2,800</td>
</tr>
<tr>
<td>Nine Hills Chenin Blanc, India</td>
<td>2,500</td>
</tr>
<tr>
<td>Sula Chenin Blanc, India</td>
<td>2,500</td>
</tr>
<tr>
<td>Sula Sauvignon Blanc, India (Pint)</td>
<td>1,250</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>RED WINE INTERNATIONAL</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Kendall Jackson Pinot Noir, California</td>
<td>9,000</td>
</tr>
<tr>
<td>Marchesi De Frescobaldi Pater Sangiovese, Italy</td>
<td>6,500</td>
</tr>
<tr>
<td>Nederburg The Wine Masters Reserve Shiraz, South Africa</td>
<td>6,000</td>
</tr>
<tr>
<td>Jacobs Creek Cabernet Shiraz, Australia</td>
<td>4,500</td>
</tr>
<tr>
<td>Cosecha Tarapaca Cabernet Sauvignon, Chile</td>
<td>4,000</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>RED WINE DOMESTIC</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Fratelli Sangiovese, India</td>
<td>2,800</td>
</tr>
<tr>
<td>Fratelli Cabernet Sauvignon, India</td>
<td>2,800</td>
</tr>
<tr>
<td>Sula Cabernet Shiraz, India</td>
<td>2,500</td>
</tr>
<tr>
<td><strong>Nine Hills Shiraz, India</strong></td>
<td><strong>2,500</strong></td>
</tr>
</tbody>
</table>
Eats

STARTER

- Baby corn 700
  crispy chili/ salt n' pepper/ Sichuan
- Exotic vegetable tempura 700
  broccoli, asparagus, zucchini
- Wok tossed lamb on crostini 800
  lamb, caramelized onion, balsamic, crostini
- Dry cooked chilli chicken 800
  chicken, pepper, onion, garlic, soya
- Honey chilli prawn 900
  prawn, honey, chilli, garlic
- Herb crape salmon 900
  smoked salmon, herb crape

Please let your server know if you are allergic to any food ingredient.
All prices are in Indian rupees. Government taxes as applicable.
SMOKY KEBAB

- Green peas ananas ki tikki  750
  minced pea, grilled pineapple, ground spices

- Achari broccoli  750
  broccoli, pickled spices

- Canapés chaat  750
  short crust pastry, indian chaat with spices

- Paneer gulnar  750
  cottage cheese, pomegranate

- Bhatti ka murgh  850
  chicken, red chilli, curd

- Murgh shahtoosh kebab  850
  chicken supreme, cheese, salted rabri

- Koobideh kebab  900
  minced lamb, chef’s special spices

- Mahi tikka  900
  fish, yoghurt, cashew nut

Vegetarian  Spicy  Non-vegetarian  Pork

Please let your server know if you are allergic to any food ingredient.
All prices are in Indian rupees. Government taxes as applicable.