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.

All Prices Are Subject To 10% Service Charge And 7% VAT.
Lunch 12.00hrs - 15.00hrs
Dinner 18.00hrs - Midnight

FROM THE TANDOOR

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

CHICKEN

MURGH KALMI KEBAB **750**
Chicken drum sticks marinated in a house-grounded spice mix and slow cooked in the tandoor, flavored with a fresh coriander buttercream and served with a kebab salad.

MURGH TANDOORI **650**
Chicken marinated with fresh green herbs and slow cooked in the tandoor.

MURGH MALAI KEBAB **475**
Boneless chicken marinated in cream cheese, yoghurt, malt vinegar, green chilies and coriander.

MURGH ANGAAR **475**
Boneless chicken spiced with chilli flakes, ginger, garlic, bay leaf, mace and onion juice.

CHICKEN SEEKH KEBAB **425**
Chicken minced with ginger, green chilies, coriander, cumin and freshly grounded Indian spices.

LAMB & MUTTON

ANGHAAR PASLIA (NZ LAMB CHOPS) **895**
New Zealand lamb chops marinated in red chili, cumin, malt vinegar, ginger and garlic.

KEEMA TACOS WITH CHEESE **595**
Indian spiced minced lamb and Indian cheddar cheese in a saffron flavored bread.

LAMB SEEKH KEBAB **475**
Mutton minced with ginger, green chilies, coriander, royal cumin and freshly grounded Indian spices.

RAAN PARATHA QUESADILLA **475**
Savoury paratha bread filled with pulled lamb leg, seasoned with Indian spices and mozzarella cheese. Served with an achari tomato and mint jam.

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SEAFOOD

TANDOORI LOBSTER **1,475**
Fresh whole Maine lobster marinated in yoghurt,
mildly spiced and grilled.

TANDOORI JHINGA **995**
Fresh jumbo prawns marinated in yoghurt, red chili,
turmeric and garam masala.

CHARCOAL SCALLOPS **775**
Grilled scallops and Indian spiced potato mash,
served with dry mango and a coriander root sauce.

TANDOORI FISH TIKKA **575**
Sea bass marinated in yoghurt, mustard, cheese,
green chilies and whole coriander.

VEGETARIAN

TANDOORI CAULIFLOWER FLAMBÉ **550**
7-Spices marinated whole cauliflower charred in the tandoor oven and
served with a vegan mussallam sauce, flambéed with liquor.

VEGAN SUBZ KI NUMAISH **450**
Young vichy carrots, beets, mushrooms, broccoli and sweet potatoes,
seasoned with home pounded spices and cooked in the tandoor oven.
Served with a slow-cooked tomato and lemony jam.

PANEER TIKKA **395**
Fresh cottage cheese marinated in cream, gram flour,
mild spices and yellow chilies.

TANDOORI PORTOBELLO MUSHROOM **395**
Char-grilled portobello mushrooms marinated with cumin
and yellow chilies, cooked to perfection in the tandoor.

TANDOORI MALAI BROCCOLI **375**
Fresh broccoli marinated in yoghurt, cream cheese,
lemon juice and green chilies.

VEG SEEKH KEBAB **350**
Veggies minced with green chilies, coriander,
royal cumin and freshly grounded Indian spices.

BHARWAN TANDOORI ALOO **350**
Potatoes filled with garam masala, cashew nuts and coriander.

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FROM THE RANGE

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

MURGH KHURCHAN **550**
Shredded grilled tandoori chicken in a mix of spices, capsicum, tomatoes and onions.

PANEER KHURCHAN **495**
Batons of cottage cheese spiced and tossed with capsicum, tomatoes and onions.

DAL CHARCOAL **350**
Whole urad lentils, tomatoes, ginger and garlic, slow cooked in the tandoor.

YELLOW DAL **300**
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**
Homemade yoghurt topped with finely chopped onions, tomatoes and cucumber.

BREADS

NAAN CHARCOAL **730**
Charcoal specialty - serves an entire table.

TRUFFLE CHEESE NAAN **475**
Fresh black winter truffles shaved on our classic cheese naan.

CHILI CHEESE NAAN **165**
Traditional refined flour bread stuffed with chili and cheese and baked in the tandoor.

DUDIYA VARKI NAAN **140**
A layered, white flour naan - our specialty.

TANDOORI PARANTHA **120**
A leavened, whole wheat, indian bread.

PUDINA PARANTHA **120**
A tandoori parantha drizzled with mint.

RUMALI ROTI **120**
A refined flour and whole wheat mix.

TANDOORI NAAN **120**
Traditional Indian soft bread made of flour.

GARLIC NAAN **120**
This goes without saying - an Indian staple.

TURRAH NAAN **120**
A crispy, white flour naan.

TANDOORI ROTI **85**
A simple and light whole wheat roti.

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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

KAKORI **650**
Finely minced mutton spiced with cloves and
cinnamon and roasted with a drizzle of saffron.

GALAUTI **650**
A soft mutton patty, spiced and finely minced.

VEGETARIAN

DUM KE BHOOLEY **475**
Paneer rolls filled with fresh veggies, seasoned with
black cumin and a creamy saffron batter, seared on the griddle.

MATTAR KI QUENELLES **475**
Roasted green peas and cottage cheese flavoured with home pounded
spicemix, formed into cake and shallow grilled.

CHARCOAL BADIN JAAN **375**
Marinated aubergine with tomato
concasse and garlic spiced yoghurt, finished on the dum.

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BEST TO SHARE

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

CHICKEN

MURGH YAKHNI BIRYANI **575**
Spring chicken and aromatic Basmati pulao rice,
sealed and slow cooked in its own dish.

LAMB & MUTTON

SIKANDAR KI RAAN **1,100**
Whole leg of spring mutton braised with malt
vinegar, cinnamon, black cumin and red chili paste,
finished in the tandoor.

GOSHT DUM BIRYANI **675**
Mutton marinated with nutmeg flowers and natural botanical oils, in an aromatic Basmati pulao rice, sealed and slow cooked in its own dish.

HYDERABADI KACCHE GOSTH KI BIRYANI **675**
Raw meat marinated with yoghurt, fresh mint, ginger, nutmeg flowers
and natural botanical oils, in an aromatic Basmati pulao rice, sealed and slow
cooked in its own dish.

SEAFOOD

JHINGA DUM BIRYANI **700**
Fresh Indian ocean prawns and aromatic Basmati
pulao rice, sealed and slow cooked in its own dish.

VEGETARIAN

SUBZ (VEG) BIRYANI **475**
Seasonal veggies and aromatic Basmati pulao rice,
sealed and slow cooked in its own dish.

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DESSERT & PAAN

DESSERTS

TREE OF LIFE – MANGO **450**
Crunchy muesli, passionfruit coulis and fresh mangoes.

CHILI CHOCOLATE DOME
390
Chili chocolate dome, topped with curry leaf crumble, Saffron chocolate crackle and masala cashew nuts.

JOURNEY TO "NEW DELHI" **275**
Gulab Jamun, salted caramel ice cream and almond panjiri crumble.

PHIRNI JAR **250**
Pistachio biscotti and roasted almonds.

GULKAND KI KULFI **250**
Slow-flame reduced milk, flavored with green cardamom and sweet rose preserve, served with falooda, basil seeds and rose syrup.

RASMALAI **250**
Soft cottage cheese dumplings, poached and immersed in saffron flavoured reduced milk.

MALAI KI KULFI **250**
Slow-flame reduced milk, flavored with rose and cardamom, served with falooda, basil seeds and rose syrup.

SUGAR FREE KULFI **250**

SHEDH E JAAM **225**
Reduced milk dumplings deep-fried and doused in light honey syrup.

PAAN

CHARCOAL FLAVORED PAAN **80**
Strawberry, chocolate, pineapple, lychee, mango.

KOLKATA MEETHA PAAN **80**
Avail the most delicious kolkata meetha paan.

KOLKATA SAADA PAAN **80**
Mostly liked by adults due to its strong flavors, taste and aroma.

MEETHA PAAN (SUGAR FREE) **80**
Rose petals, sugar free sweet concoction and dryfruits.

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