

## ALL DAY BRUNCH



**KEJRIWAL BREAKFAST.....115**  
a VIP favorite -- pulled wagyu beef and sunny side masala eggs on sourdough toast

**BACON NAAN WRAP.....90**  
crispy bacon and masala egg with sweet-sour tamarind jam in fluffy naan bread 🥬

**GUNPOWDER EGG BHURJI.....95**  
gunpowder-spiced scrambled eggs on herb sourdough, topped with melted cheese and crunchy potato sticks 🌿

**TANDOORI BIG BREAKFAST.....130**  
grand bombay breakfast of beef seekh kebab, chicken tikka, char-grilled tandoor veggies, sunny side masala eggs, and crispy dosa bread 🍷

**INDEE WAFFLE.....80**  
umami golden waffles with a side of mint yogurt dip and house-spiced honey 🌿

specialty selected menu available all day

specialty selected menu available all day

## CHHOTA

**MASALA WINGS.....80**  
turmeric-spiked crispy chicken wings served with sambal yogurt dip

**HYDERABADI SAMOSA.....75**  
crispy filo pastry puff of minced wagyu beef and mashed potatoes with sour plum chutney

**KOLIWADA CALAMARI.....85**  
deep fried squid seasoned with khada masala spice

**PANI PURI POPPERS.....80**  
puffed puri bites of charred chicken and potatoes, paired with mango and mint dressing 🍷

**GUNPOWDER NACHOS.....95**  
homemade chips tossed in signature gunpowder spice mix, loaded with cured beef jerky, salsa, and nacho cheese 🍷🥬

**DESI TACOS.....85**  
desi-spiced ground beef and chopped tomato salsa on punjabi tortilla 🍷

## BREAD

**PLAIN NAAN.....35**

**GARLIC NAAN.....40**

**CHEESE NAAN.....45**

## APPETIZERS ऐपेटाइज़र

### WADA PAV

**WADA PAV.....70**  
mumbai sliders with deep-fried potato patty and mozzarella cheese 🌿

**WADA PAV BACON.....75**  
mumbai sliders with deep-fried potato patty and crispy bacon

**WADA CHICKEN TIKKA.....80**  
mumbai sliders with char-grilled chicken tikka and herb chutney

### NAAN PIZZA

**CHICKEN TIKKA.....95**  
tandoor-charred chicken tikka and sauteed bell peppers with mint green chutney and gunpowder seasoning

**VEGETABLE TANDOORI.....85**  
assorted tandoor vegetables on white yogurt sauce with herb crumbs and gunpowder seasoning 🌿

**THE ULTIMEAT.....**  
spicy pork sausage, beef sheekh kebab, and pulled chicken tikka with tamarind chutney

**DEEP FRIED NAAN.....35**

**ASSORTED NAAN.....65**

## SIDES

**BASMATI RICE**  
saffron flavored aromatic long-grain rice 🌿  
45

**EGGPLANT BHARTA**  
mumbai style eggplant baba ghanoush with green chili 🌿  
65

**BEET IT**  
slow-roasted marinated beetroot seasoned with ginger and almonds 🌿  
55

**KHADA MASHED POTATO**  
aloo bharta potato puree packed with chopped herbs 🌿  
45

**BLACK LENTIL DAL**  
rich black lentil dal stew 🌿  
55

## HEALTHY स्वस्थ

**GRILLED VEGETABLE TANDOORI.....80**  
tandoor-charred assorted market vegetables with spiced yogurt 🌿

**CHICKEN TIKKA CAESAR SALAD.....115**  
green salad of romaine lettuce and char-grilled chicken tikka with gunpowder caesar dressing

**CHANA CHAAT SALAD.....85**  
loaded chickpea and mixed beans salad with potatoes, lentils, pomegranate, and tamarind dressing 🌿

**CHICKPEA BHATURE.....70**  
hearty bacon and chickpea dip with deep-fried naan 🥬

## MAIN COURSE मेन कोर्स

**KERALA WAGYU BEEF RENDANG.....135**  
slow-cooked wagyu brisket in spiced rendang cashew curry 🍷🍷

**MAST BIRYANI.....125**  
aromatic saffron basmati rice packed with spices and marinated chicken tikka

**RAJA'S FRIED RICE .....145**  
fragrant fried rice with grilled chicken skewers, sunny side up and crispy pappadums

**BOLLYWOOD BURGER.....155**  
150g wagyu beef patty, hotdaddy seasoning, pickled radish, gunpowder chips

**BENGALI SALMON.....195**  
slow-roasted mustard seeds norwegian salmon, served with chili lime yogurt

**MASALA XO PRAWNS.....275**  
390g succulent tiger prawns sauteed in house tamarind XO sauce 🍷

“GLOBAL SOULFUL FLAVORS WITH PROGRESSIVE TOUCHES OF INDIAN INFLUENCES BY MICHELIN STAR CHEF MARJUNATH MURAL”

## TANDOORI TANDAORI TANDAORI

**PUNJABI CHICKEN.....125**  
overnight-marinated charred half chicken in a rich blend of yogurt, cheese, and masala

**CHEF'S SIGNATURE CUT.....450**  
Chef Mural's 300g sirloin steak in phoran spice rub, served with rich rajasthani sauce 🍷

**MUMBAI CHARD LAMB.....220**  
grilled lamb chop coated in smoky mumbai masala mix with a side of mint chutney and tomato jam

**ANARI PRAWN .....275**  
390g king prawns marinated in mint corriander yogurt with chunky chickpea curry

**BEEF SEEKH KEBAB.....145**  
char-grilled minced beef, served with caramelized onion and assorted chutney

**MURAL'S TANDOOR GALORE.....675**  
grand tandoor selections from Chef Mural 🍷

## CURRIES CURRIES CURRIES

**PORK RIBS VINDALOO.....210**  
braised baby back ribs in spicy goan specialty curry 🍷

**BUTTER CHICKEN POT PIE.....125**  
charred chicken cooked in whole-spiced tomato gravy with flaky puff pastry, a gunpowder take on the classic 🍷🥬

**LUCKNOWI LAMB .....190**  
fall-off-the-bone lamb shank gulai, braised overnight with herbs, cashew, and onion

**CHENNAI BARRAMUNDI.....175**  
pan-seared barramundi on aromatic tempered spiced chennai curry



D ♦ E ♦ S ♦ S ♦ E ♦ R ♦ T

- CHAI CRÈME BRÛLÉE.....75  
masala tea-infused custard with caramelised brown sugar crust
- MISTI DOHI PANNA COTTA.....85  
bengali-style sweet cream topped with chenna cheese curds, toasted almonds, and pomegranate
- HIMALAYAN MOLTEN CAKE.....90  
warm chocolate cake with spice infused chocolate ganache, pistachio ice cream, and masala crumble
- CARROT HALWA PUDDING.....85  
sweet shredded carrot and milk pudding, served with vanilla ice cream
- QULFI POPSICLE.....75  
traditional mango-flavored ice cream on rose-infused falooda with crushed pistachios

♦ SPECIALTY TEAS & COFFEE ♦

- MASALA CHAI.....45  
traditional spiced, sweetened black tea mixed with milk
- CHOCOLATE CHAI.....55  
rich, thick and creamy tea with a mystic aroma of cardamom
- COORG KOFEE.....45  
an aromatic blend of arabica and robusta coorg coffee, with jaggery sugar cane and ginger spice
- KAAPI LATTE.....50  
traditional filtered, unique coffee blend with milk and jaggery sugar cane

TEAS & COFFEE BY

- ICED TEA.....35
- ROYAL BREAKFAST.....40
- SPICE CHAI TEA.....40
- LYCHEE ICED TEA.....45
- GUN-PEARL TEA.....40
- CHAMOMILE.....40

- DARJEELING TEA.....40
- CLASSIC EARL GREY.....40
- CHRYSANTHINT.....40
- SINGLE ESPRESSO.....35
- DOUBLE ESPRESSO.....45
- CAPPUCINO.....45
- SINGLE MACCHIATO.....40
- CAFÉ LATTE.....45
- DOUBLE MACCHIATO.....45
- PICCOLO.....40
- LONG BLACK.....45

♦ MOCKTAILS ♦

- KALINGAD COOLER.....55  
house watermelon shrub with refreshing ginger ale and lime
- MASALA MANTRA.....55  
traditional savory yogurt cooling concoction with curry, ginger and himalayan salt
- MANGO LASSI.....55  
delicious blend of fresh mangoes and yogurt with a hint of cardamom and finished with saffron tincture
- HOUSE LASSI.....55  
cardamom-flavored yogurt smoothie garnished with silvered almonds and rose petal

JUICES

- ORANGE FRESH.....55
- HONEYDEW MELON.....55
- WATERMELON.....55
- PINEAPPLE JUICE.....55
- MIXED JUICE.....55

BEERS

- BINTANG.....55
- CRAFT IPA BY BEERVANA.....155
- CRAFT PORTER BY BEERVANA.....145

WATER & SOFTIES

- AQUA REFLECTION STILL / SPARKLING.....35
- COCA COLA / DIET COKE / GREEN TEA POKKA.....30
- LEMONADE HOMEMADE.....40
- GINGER ALE HOMEMADE.....40
- SODA WATER.....30
- TONIC WATER.....30
- FEVER TREE.....55

all prices are quoted in thousand of rupiahs and subject to 21% service and government tax



## SIGNATURE COCKTAILS

### MUMBAI EXPRESS

Muddle your way through a spice journey, tasting a blend of sweet and sour in our signature fiery cocktail. The perfect mix of passion fruit, vodka, pineapple, and the mild heat of the Jalapeno for a burst of flavours.

**135**

### LYCHEE ELAICHEE

Infusing an aromatic mushroom in your drink never felt better. The savoury touch gives the perfect balance to the strong taste of homemade lychee gin, citrus and aquafaba for ending your night on a sweet note.

**135**

### MARTINI 1857

Named after the Indian uprising, this cocktail gives a smoky, savory and spicy flavour using jalapeno infused agave spirit, clarified lime juice and a hint of coriander.

**135**

### THE GUNPOWDER

Inspired from the pre-colonial style as the perfect remedy to a hot summers day, this cooling concoction utilizes forest berry tea infused whiskey, milk protein, rooh afza, rose essence and multiple aromatic botanicals.

**155**

### DESI NEGRONI

Giving an exotic twist to a classic, the Desi Negroni features our special ingredient for a mystical mix. The Gunpowder tea vermouth and tomato infused campari elevates that cocktail game to a new high.

**135**

### SLUM DOG MILLIONAIRE

The bold taste of Pedro X sherry and triple malt whisky, stirred with a splash of Amaretto and edible gold, makes this sophisticated drink both sweet and helplessly nutty.

**155**

### CHAI-HO

Taking the Chai game to a whole new level, this concoction of whisky, gunpowder vermouth and masala foam will guarantee to make all go "Jai-Ho!"

**155**

### THE MAHARAJA

A take on the emperor of cocktails, the Old Fashioned. Mixing homemade coffee, toasted coconut, scotch, and Jaggery is what this cocktail is all about.

**155**

	GLASS	BOTTLE
<b>◆ APERITIF मद्य पेय ◆</b>		
APEROL	90	1,200
MANCINO BIANCO	90	1,400
MANCINO SECCO	90	1,400
MANCINO ROSSO	90	1,400
CAMPARI	90	1,400
FRATELLI ANTIQUA FORMULA	125	1,500
PUNT E MES	100	1,300
FERNET BRANCA	125	1,500
AVERNA AMARO	100	1,200
PEDRO XIMENEZ	125	1,400
<b>◆ VODKA वोडका ◆</b>		
ABSOLUT BLUE	95	1,500
GREY GOOSE	100	2,000
CIROC	100	2,000
BELLUGA NOBLE	120	2,200
TITO	95	1,700
<b>◆ RUM रम ◆</b>		
PLANTATION 3 STAR	95	1,500
PLANTATION DARK	95	1,500
ANGOSTURA RESERVA	100	1,800
KRAKEN	100	1,800
DIPLOMATICO RESERVA EXCLUSIVA	150	2,800
LEBLON CACHACA RUM	100	1,500
<b>◆ TEQUILA तकीला ◆</b>		
JOSE CUERVO REPOSADO	95	1,600
DON JULIO ANEJO	125	2,500
PATRON SILVER TEQUILA 750ML	110	2,200
PATRON ANEJO TEQUILA 750ML	125	2,500
OCHO BLANCO	140	1,800
HERRADURA SELECCION SUPREMA	-	6,500
<b>◆ BRANDY / COGNAC ब्रांडी / कॉन्यैक ◆</b>		
MARTELL RED BARREL	145	2,700
MARTELL CORDON BLEU	350	6,500
MARTELL XO	405	7,500
<b>◆ LIQUEUR शराब ◆</b>		
CHAMBORD LIQUEUR	90	1,500
SAMBUCA BORGHETTI	90	1,500
DRAMBUIE LIQUEUR	90	1,500
PATRON XO CAFE TEQUILA	100	2,000
LUXARDO AMARETTO	90	1,500
BAILEYS IRISH CREAM	90	1,500

## GIN गनि

	GLASS	BOTTLE
OPHIR GIN	135	2,500
BEEFEATER	95	1,500
ALCHEMIST	190	3,500
BOTANIST	100	1,800
LOLA & VERA	145	2,700
HENDRICKS	120	2,200
MONKEY 47 DRY	160	2,100
ROKU	110	2,200
GUNPOWDER	110	2,100
BLOOM GIN	145	2,700

## WHISKY व्हिस्की

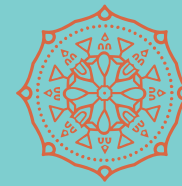
CHIVAS REGAL 12 YO	105	2,100
CHIVAS REGAL 18 YO	170	3,400
JW BLACK LABEL	105	2,100
MONKEY SHOULDER	115	2,100
JOHN JAMESON	105	1,900
CANADIAN CLUB	95	1,600
KNOB CREEK	100	2,000
BULLEIT BOURBON	105	1,900
BULLEIT RYE	105	1,900
WOODFORD RESERVA	110	2,200

## JAPANESE WHISKY जापानी व्हिस्की

HAKUSHU 12	300	5,600
HAKUSHU 18	-	15,000
HIBIKI 12	450	8,500
HIBIKI 17 YO	-	15,000
YAMAZAKI 12YO	450	8,500
YAMAZAKI 18 YO	-	18,000

## SINGLE MALT एकल जौ

LAGAVULIN 16 YO	155	2,900
BOWMORE 12 YO	150	2,800
MACALLAN MALT 12 YO	185	3,400
MACALLAN MALT 18 YO	405	7,500
GLENLIVET 12 YO	125	2,500
SINGLETON 18 YO	270	5,000
OBAN 14 YO	155	2,900
GLENMORANGIE ORIGINAL 10 YO	140	2,600
TALISKER 10 YO	125	2,300
AMRUT	160	2,700



**GUNPOWDER™**  
KITCHEN & BAR



THE

**MIND  
BODY  
SOUL  
SPIRITS**



AAP KEE SEVA KARANE KE LIE PADHEN

आप की सेवा करने के लिए पढ़ें

NAMASKAR

ISMAYA®  
CREATING THE GOOD LIFE

MONTES "ALPHA M" -  
cabernet sauvignon, merlot,  
cabernet franc, and petit verdot  
COLCHAGUA VALLEY, CHILE, 2014  
2,700

TORBRECK, DESCENDANT -  
shiraz & viognier  
BAROSSA VALLEY, AUSTRALIA, 2013  
3,500

CATENA ZAPATA, CATENA ALTA -  
cabernet sauvignon  
MENDOZA, ARGENTINA, 2011  
1,600

GUNPOWDER™  
KITCHEN & BAR



THE  
WINE LIST



AAP KEE SEVA KARANE KE LIE PADHEN  
आप की सेवा करने के लिए पढ़ें

NAMASKAR





