



SECTOR-26, CHANDIGARH

• THE BREW ESTATE • CAFE BY DAY • PUB BY NIGHT

ELANTE, CHANDIGARH

•THE BREW ESTATE•

SECTOR-35, CHANDIGARH

PATIALA, PUNJAB

• THE BREW ESTATE • CAFE BY DAY • PUB BY NIGHT

SECTOR-9, PANCHKULA

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NIBBLERS

French Fry	155
Garlic Toast/Cheese Garlic Toast	165/195
Garhwali Ghugni (Garhwali Style Homemade Chakhna Corn & Chick Pea Green Chilli, Onion)	165
Dhakai Chaat chas padal (Kachori Stuffed Aloo, Onion & Masala Imli East Bengal)	185
Beer Kanda Rings (Beer Batter Fried Onion Ring)	185
Brew Estate Chakhna	195
My Beer Nuts (Chana Chor Garm, Jabson Peanut & Cashew Nut)	255
Brew Estate Nachos Ches padal (Homemade Nachos With Cheese Salsa & Sour Cream)	275
Jerk Chicken Nachos Ches pala (Homemade Nachos With Jerk Chicken Cheese Salsa & Sour Cream)	295
My Scotch Nuts Ches pala (Peri-Peri Peanut, Almond And Lemon Walnut)	325



HEALTHY DIM SUM

Chow Time-Time Chrs pala (Chestnut, Broccoli Stuffed Steamed Dimsum Serve With Spicy Dip)	215
Bullet Chilli Paneer Bao / (Cottage Cheese, Spring Onion & Vegetables)	215
Mal-Nutrition Sun Shine (Chestnut, Broccoli, Carrot Stuffed Steamed Dimsum Serve With Spicy Dip)	220
Belly-Belly Pork Bao (Pork Onion, Capsicum, Orient Herbs Served With XO Dip)	225
Black Sesame Chicken Bao ches peral (Chicken Supreme & Sesame)	225
Bird-Eye Magic Fungi / (Shiitake, White Fungus & Bird-Eye)	235
Asparagus Chicken Dumpling (Chicken Mince, Asparagus & Pan Asian Herbs)	235
Juicy In Good Shape (Pork Mince, Orient Herbs)	245
Har Gau (Prawns, Chestnut)	275
Pumpkin Prawns Dumpling Chrs paid (Yellow Pumpkin Prawns Chives, Herbs & Sake Sauce)	295



HEALTHY SOUPS

Spinach & Mushroom Soup (Classic Spinach Soup with Mushroom & Jasmine Rice Served with Bread.) 155

Algerian Soup

155/175/205

155/175/205

(Veg./Chicken/Shrimp)

(Ripe Tomato Thyme Saffron Mint Served With Bread)

Thukpa

(Veg./Chicken/Shrimp) (An Orient Spiced all Time Favorite Soup)

155/175/205

Healthy Quinoa Soup chars peral (Veg./Chicken/Shrimp) (Lemongrass Flavour Soup With Fresh Herbs & Quinoa)

155/175/205

Roasted Garlic Broccoli Soup (Veg./Chicken/ Shrimp)
(Roasted Garlic Flakes Broccoli and Rosemary Oil)

Indonesian

(Veg./Chicken/Lamb) (Coconut Based Soup Beans, Carrot, Broccoli and Asparagus) 165/185/215



HEALTHY GREENS

Manson Jar Salad Chef's pala (Veg/Chicken/Shrimp) (Quiona, Chickpeas Assorted Fresh Green Olives Sundry Tomato and Curd Dressing)	205/225/265
My Mom's Salad ches pada (Veg/Chicken/Shrimp) (Cous-Cous Fresh Greens Iceberg leafs & Feta Cheese My Moms Dressings)	205/225/265
 Rocket Citrus Fruit Salad (Rocket, Citrus Fruit, Grapes Pineapple and Cherry Tomato Creamy Dressing) 	225
 Green Apple Pecan Nut Salad (Apple, Pecan Nut, Ice Berg, Lettuce Cheese and Mint Honey Dressing) 	255
 Arugula Beet Root Goat Cheese Salad (Beet Root, Rocket Leafs Goat Cheese Cucumber Olive Oil Lemon Dressing) 	265
 Detox Quinoa Salad (Quiona, Snow Pea, Avocado Pickle Beets Almond Flakes Pomo Dressing) 	265



GROUMAND BITE BURGERS

Roasted Beet & Peas Burger chars pagal (Roasted Beet, Peas Serve with in House Bun, Salad Green & Fries)	255
 Luciana Paneer Burger (Cottage Cheese Chilli Lime. Serve with in House Bun, Fresh Green & Fries) 	265
 Grilled Chicken Chilli Basil Burger / (Minced Chicken With Celery, Onion, Basil. Served with in House Bun, Fresh Green & Fries) 	285
 Grilled Moroccan Spicy Fish Steak Burger (Fish Marinated With Moroccan Spicy, Herbs in house Bun, Fresh Green & Fries) 	325
 Juicy Lamb Burger (Lamb Minced Patty, Spices. Serve with in House Bun, Fresh Green & Fries) 	345
 Crispy Bacon Pork Burger (Braised Pork With Crispy Bacon. Serve With In House Bun, Fresh Green & Fries) 	355



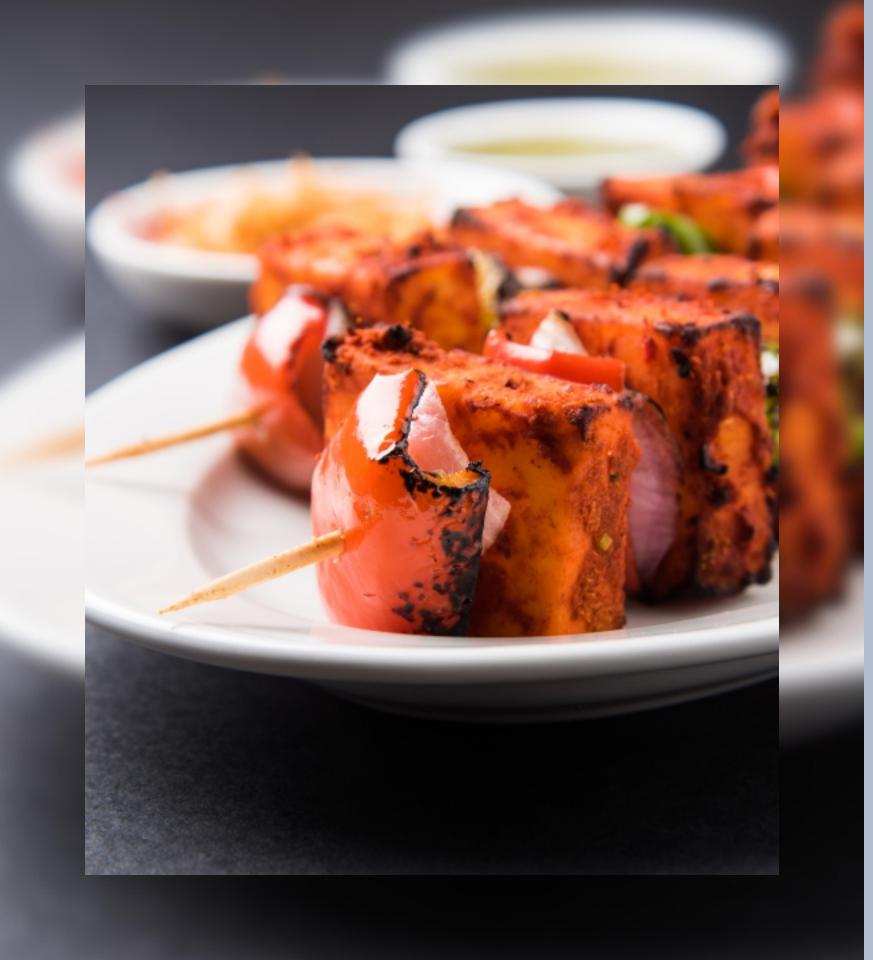
HANDMADE WOOD FIRED THIN CURRISH 13 INCHES PIZZA

The Greek To Me (Capsicum Onion Baby corn Carrot Tomato Feta Cheese Olive Rocket, Tomato, Cheese)	295
Nonna's (Grandma's Special Recipes Extra Thin Crust Pizza Mozzarella, Spotted With Flavorful Fresh Herbs Vegetable With San Marzano Sauce)	295
Mafioso (Olive S/D Tomato Fresh Mozzarella Basil Evo)	325
Sensation White (An All White Pizza With Oregano Mushroom Feta, Garlic Sauce, Mozzarella, Parmesan)	325
Brew Buddies ches paral (Tomato Sauce Mozzarella, Roasted Peppers Paprika Sundry Tomato Smoked Mozzarella Amazon Chilli)	325
Salaam Italy (Tomato, Aubergine Feta Zataar Olive & Cheese)	345
Blockbuster (Meats Bacon, Sausages Pork Pepperoni, Salami Pulled Lamb & Cheese)	395
PPP Egg- Jackley Chars paral (PP Chicken, Grilled Chicken, Chicken Tikka Egg Olive & Cheese)	395
Anegello Pollo Harisha 💋 (Pulled Lamb Chicken And Spicy Harrisa Sauce)	415
After The Works (Italian Salami Pepperoni Chicken Saute Mushroom Caramelized Onion)	425



WOOD FIRED GRILLED

Woodfired Chilli Pineapple of the parallel (Fresh pineapple marinated with fresh red chilly, black salt and grilled with wood fired)	195
Kaffir Lime Paneer Skewers (Kaffir Lime Marinated Grilled Cottage Cheese Serve With Sweet Chilli Mayo)	225
Mushroom Chilli Garlic Balsamic (Rose Marry Mushroom Bird Eyes Chilli and Balsamic Glaze)	265
Parmesans Cheese Wings (Chicken Wings and Dash of Parmesans)	275
Chicken Supreme Chilli Cilantro / (Chicken Supreme, Chilli Cilantro Serve with Garlic Aioli)	295
Fish Souvlaki (Fish In Paprika Honey, Herbs Served With Pita & Hummus)	295
Lamb Chop Red Wine Pepper Jus ches para (Grilled Lamb Chop Served with Red Wine Ginger Jus)	345
Slow Cook Pork Belly (Pork Belly Garlic and Sauce)	395
Basil Chilli Garlic Prawns 💋 (Prawns Garlic Basil and Chilli)	475
Parma Ham Wrapped Prawn (Ham Wrapped Prawns Served With Chilli Lime Cilantro Mayo)	495



STARTER- VEG

Kesari Paneer Tikka Che's pala (Paneer Tikka Marinated With Hung Curd, Saffron and Mint Sauce)	325
Jaituni Paneer Tikka (Paneer Stuffed With Olives, Tandoori Spiced and Mint Sauce)	330
Sufiane Chilli Broccoli // (All Indian Flavour Spiced Broccoli Serve With Chutney)	295
Stuffed Mushroom (Mushroom Stuffed With Cheese Herbs and Chutney)	335
Hara Dahi Ke Kabab (Brown Onion Hung Curd Tikki Served With Mint Sauce)	295
Chukandar Badhami Tikki (Beet Root Mash With Khoya Cheddar Garlic Fresh Herbs and Mint Chutney)	265
Tawa Ke Bhutte (Baby Corn By Punjabi Style Indian Spices Served With Chutney)	245
Mumbai Jumbo Vada Pav (Big Size Vada Served In Mumbai Style and Pav)	245
Rum Infused Anjeer Tikki (Anjeer Infused In Rum Served With Cumin Curd)	275
Dal Ki Paturi Ches palal (Region Of Garhwal Healthy Dal Ki Paturi Served with Til Chutney)	245
Water Chestnut Honey Mustard (Water Chestnut and Wok Tossed Honey Mustard)	295



 Trio Herbs Tang Baby Corn (Whole Babycorn Crispy Batter Fry With Tossed In Tangy Sauce) 	295
• Cheese-Cheese Chilli Roll / Chefs peral (Mozzarella Cheese and Fresh Red Chilli With Sriracha)	285
 Tofu Tabnjan (Diamond Cut Tofu Crispy Fry With Hot Tabnjun) 	265
 Chilli Figaro Paneer // (Bullet Cut Paneer With Tossed in Chilli Figaro) 	295
 Pepper Salt Broccoli (Crispy Fry Broccoli Wok Tossed With Salt Pepper) 	295
 Cigar Spinach Corn & Black Olive (Spinach Corn And Olive And Cheese) 	295
 Baked Ravioli (Ravioli Stuffed With Spinach Corn and Cheddar) 	325
 Asparagus Mushroom Croquette (Asparagus Pickle Mushroom and Garlic Aioli) 	335
Basil Tomato Bruschetta (Basil Tomato Garlic Olive Oil Lime Juice)	275
Chilli Pineapple Cap che's pala (Diced Pineapple, Chilli and Asian Herbs)	275
 Winter Vegetable Kebab (Winter Vegetables, Paprika Served with Harisha Yogurt) 	295
 Corn Methi Ki Tikki (Corn Fresh Methi Shallow Fry) 	285
 Red Harrisa Paneer Tikka (All Indian Favrote Spiced Aloo-potato Wada Stuffed In Pao-bread Serve With Indian Chuttnys) 	325
 Trio Spice Mushroom (Trio Mushroom Pan Asian Spiced) 	325



STARTER- NON-VEG

Ghee Roast Chicken/Mutton (South Indian Flavored In Ghassi Masala Chicken/mutton In Curry Leave, Chilli)	295/395
Kentucky Fried Chicken (chicken Leg With Herbs & Fried Served With Salsa & Aioli)	295
CTR Murgh Baigani Bahar Ches pagal (chicken Leg With Hung Curd Tandoori Spices and Mint Chutney)	325
Murgh Mumtaz (Chicken Chunks Marinated With Cream & Saffron)	355
Murgh Gilafi Seekh (Chicken Keema With Cardamon & Coriander Served With Mint Sauce)	255
Beer Chicken Chars paid (Diamond Cut Chicken, Dried Red Chilli & Beer Smokey Flavored)	295
Celery Supreme Chicken (Supreme Chicken Celery Asparagus Wok Tossed With Oriental Spices)	295
Tangy Chicken (Chicken Breast Slice Cut Stuffed With Roasted Chestnuts With Tossed In Tangy Sauce)	325
Jamaican Jerk Chicken (Jamaican Jerk Spiced Chicken Served With Hummus and Tursu)	315
Chicken Shish Taouk (Chicken Chunk Marinated With Saffron Mint, Arabic Spiced Served With Pita, Hummus & Tursu)	295



Thai Fish Tikka # (Thai Spiced Fish Tikka Hang Curd & Spices In Mint Sauce)	345
Patrani Macchi (Shallow Fry Fish Covered Banana Leaves & Hyderabadi Thiccha)	355
Kearse Mahi Hazrat Mahal (Nawabi Style Fish Wrapped With Prawn & Mint Chutney)	365
Bird-Eye Basil Fish chars paral (Sole Fish Marinated With Basil Bird Eye & Grilled Serverd With Srianaza Mayo)	345
Chettinad Fish Finger (Kerala Coconut Fish Finger With Ghassi Masala)	335
Seer Fish Tawa / Prawns (Shallow Fry Seer Fish/prwans Zaika In South India)	375/495
Hari Mirch Murgh Kalmi / (Kalmi Kebab Marinated With Green Chilli Kaju Paste & Cardamom In Mint Chutney)	305
Murgh Parcha Kabab (Chicken Thigh, Coriander Mint Paste and Tandoori Spices Served With Mango Chutney)	315
Mutton Kakori Kebab (Cinnamon Flavored Mutton Mince Kebab Served With Mint Sauce)	495
Tunde Ke Kabab che's para (Lakhnawi Tunde Kebab)	495
Shrimp Koliwada (Koliwada Masala Shrimp)	475
Labnon Mutton Tikka (Mutton Pies Cooked With Arabic Spices, Herbs Pita Bread & Hummus)	475



SOUL OF TBE CHEFS

Makhani Dal (Delicious Dal Makani Aroma With Punjab Made By Chef Pandey)	255
Udupi Dal Fry (Zaika In South India Arhar and Safed Moog Dal)	225
Makai Khumb Palak (Makai, Kumbh And Palak Cooked In Chop Gravy And Indian Spices)	295
Kofta Dil-Khush (Nawabi Style Paneer and Mava Kofta Served With Badami Gravy)	315
Paneer Raunaki (Muglai Roasted Paneer With Creamy Yellow Gravy)	335
Bharwa Karela Ches peral (Punjabi Style Karela Stuffed With Potato, Cottage Cheese In Masala Gravy)	295
Mushroom Rahar Mutter (mince Mushroom, Mutter Cooked In Onion, Tomato Chop Garvy)	305
Peshawari Kadhai Paneer (diced Pepper, Onion, Paneer, Peshwari Spices Brown Garvy)	345
Tikka Butter Chicken (Chicken Tikka Cooked In Masala Gravy)	385



 Mumbai Butter Chicken (Mumbai Style Butter Chicken With Tangi Gravy) 	395
Safed Chicken Korma ches pala (Awadh Spices Chicken Smoked With Clay Oven In Rich Gravy)	385
 Kacha Long Murgha (Bengali Style Chicken Cooked In Hari Mrich Ka Salan) 	385
 Gosht Korma (lamb Cooked In Chirongi Patse and Indian Spices) 	395
 Lamb Rogan Josh // (Tender Pies Of Lamb Flavored In Kashmir) 	395
● Mutton Sukka 乡 chrs paral (South Indian Mutton Sukka Served With Curry Leave And Fresh Coconut)	395
 Mutton Rara (Mutton Mince With Mutton Curry Cut Cooked With Masala Gravy) 	415
Fish Curry (Goan Style Seer Fish Curry Cooked In Coconut Gravy)	395
 Red/Green Thai Vegetable Curry (Green Thai Veg, With Coconut Base) 	355
 Asian Green Chilli Coconut Sauce (Broccoli Pok Choi Asparagus With Wok Tossed In Chili Coconut) 	325



■ Broccoli in Chilli Mustard Sauce / Chars petal (Broccoli Fresh Red Chilli Tossed With Chilli Mustard Sauce)	325
 Stir-Fry Exotic Vegetable (Stir Fry Exotic Asian Vegetable Wok Tossed In Butter Chilli Sauce) 	325
Red/Green Thai Curry Chicken/ Prawns (Lemon Grass, Thai Ginger, Marinated Chicken /prawns and Thai Coconut Sauce)	395/485
 Chicken Shitake (Diamond cut chicken tossed in Shitake) 	385
● XO-XO Chicken chrs para (Chicken with Homemade XO-XO Sauce)	385
Fish Hot Black Bean (Steam Sole Fish with Hot Black Bean Sauce)	395
Laska Fish/Prawns (Steam Fish/prawns Marinated with Asian Laska Sauce)	385/455
Prawns Chilli Basil Sauce / (Marinated Prawns With Tossed In Fresh Red Chilli & Basil)	455
 Double Cooked Lamb (Doubled Roasted Lamb With Asparagus Pok Choi Broccoli Tossed In Butter Chilli Sauce) 	485
 Shredded Lamb Kaffir Lime (Stir Fry Lamb with Wok Tossed In Kafir) 	495



RICE AND BRIYANI

Steam Rice	175
Ghee Rice	205
Zafrani Pulao (Saffron with Chew)	215
Tarkarri Biryani (Mix Vegetable With Rice and Saffron)	305
Murgh Awadhi Biryani (Awadhi Style Biryani with Chicken Drum Stick and Rice)	355
Kolkata Kacchi Gosht Biryani (Lamb with Round Potato and Rice)	395

NOODLES AND RICE

Hakka Noodles (Veg./Egg/Chicken/Prawn) (Asian Green Wok Tossed Wheat Noodles)	185/195/225/255
Chilli Basil Noodles Chars para (Wok Tossed Schezwan Style Noodles With Basil)	205
Singapore Noodles (Wok Tossed Asian Veg With Singapori Style)	235
Fried Rice (Veg./Egg/Chicken/Prawn) (Wok Tossed Veg With Classic Basmati Rice)	185/195/225/255
Garlic Fried Rice (Wok Tossed Garlic With Jasmine Rice Kekuman Soya With Brunt Garlic Flakes)	245
XO-XO Fried Rice Chars page (Wok Tossed Hot Xo With Jasmine Rice)	255
Fichu Rice (Wok Tossed Beans, Carrot, Lamb Chicken and Prwan Aroma of Fichu)	325



INDIAN BREAD

45
65
65
65
165
175
175
195

ITALIANO

Arrabbiata Penne
(Veg/Chicken/Bacon/ Prawns)
(Spicy Tomato Sauce Cheese and Basil)

Alfredo Penne 235/265/295/345 (Veg/Chicken/Bacon/Prawns) (Pasta Cooked In Cheese Sauce)

Rose Penne(Veg/Chicken/Bacon/ Prawns)(Pasta with White and Tomato Sauce)

Spaghetti Olio Aglio
 (Veg/Chicken/Bacon/ Prawns)
 (Spaghetti with Burnt Garlic
 Olive Oil And Sun Dry Tomato)



EUROPEAN

Root Vegetable Tagine Chrs pala (Saffron Olive Vegetable Almond Paprika and Cous-cous)	255
Crepe (Vegetable Capes with Garlic Cream Sauce)	255
Berber Vegetable Pilaf (Berber Spiced Vegetble with Tomato and Pilaf)	255
Memphis Cottage Cheese Steak (Grilled Cottage Cheese with Raittatuie)	285
Peri-Peri Rub Chicken (Char Grilled Vegetable With Tadka Mash Red Wine Peri-peri Sauce)	325
Chicken Tagine served with Couscous (Slow Cooked Chicken With Arabic Spices Almond and Paprika)	375
Pincho Fish (Pincho Marinated Fish with Grilled Vegetable, Mash and Orange Chilly Sauce)	395
Grilled Fish chars paid (Grilled Vegetable With Tadka Mash & Caper Sauce)	395
Lamb Jewish (Slow Cooked Lamb With Jewish Spices Tomato Served With Chick Pea Pilaf)	445
Wood Fired Creole Prawns (Prawns Cooked With Tomato Puree Fishished In Woodfried Oven)	555



DESSERTS

Milky-Milky Cake	175
Tequila Mouse (Tequila Cream Egg, Chocolate Fresh Fruit)	180
BLACK CHOCOLATE TRUFFLE CAKE	195
TRIO CRÈME BRULEE (French Classic Vanilla, Coffee Kalua and Baileys Cinnamon)	195
Malta Orange Cheese Cake served with Foam Rabri	205
Green Tea Tiramisu Ches pagal (Baileys Flavors Perfect for an Special Occasion)	215
Baklava with Green Tea Ice Cream (Filo Filled With Chop Nuts and Sweetened Green Tea Ice Cream)	225