



THE BREW ESTATE

FOOD MENU

BEGINNING TASTERS

- **CHAKHNA FIERY CRISP** 🌶️🌱🌿🥥 \$13
(Broadly referred to as bar snacks or time pass eating; an assortment of flavourful savouries, masala peanuts, bhel mixture & mix of makhana, almonds and cashewnuts)
- **TBE BIG FRIED AMERICAN BOWL** 🌶️ \$12
(Mix of all types fries with assorted dips)
- **AFRICAN PERI PERI FRIES** 🌶️ \$12
(REGULAR SALTY/PERI PERI SPICY/ CHEESE PERI PERI)
\$13
\$14
(Crispy potato fries tossed in dried peri peri hot chilies powder, originated in Southern-Africa by Portuguese community and popular in America)
- **LOADED INDIANA NACHOS** 🌶️🌱 \$13
(VEG/CHICKEN) \$14
(A Mexican treat with layers of flavours & textures; nachos, buttery beans, jalapeno peppers, onion, Tomato, spicy salsa & hot cheese layered on pico-de-gallo, hot & cheesy with chicken tikka or panner tikka)
- **CHICKEN POPCORN WITH CHIPS** 🌶️🌱 \$14
(A crispy chicken chunks coated with flavoured flour served with chips and assorted dips)
- **HOMEMADE HUMMUS, PITA BREADS & KHAKHRA** 🌱 \$14
(FALAFEL/ SOUVLAKI CHICKEN/SOUVLAKI LAMB) \$16
\$18
(A deep-fried fritter from Mediterranean origin prepared with ground chickpea, fresh herbs, cumin, cayenne pepper & sesame seeds or Souvlaki Flavoured Chicken / Lamb, served with homemade hummus)
- **FISH FINGERS WITH CHIPS** 🌱 \$17
(A crispy fish delicacy from English region, served with chips, house salad and ramoulade)
- **TBE BIG ANGRY FRIED BOWL** 🌱 \$19
(Mix of angry fried crispy chicken popocorn, nacho chips, crispy fish, fried wings, chicken nuggets, cheese stuffed fried chicken seekh along with potato fries and assorted dips)

TBE WORLD OF WINGS CHAMPIONSHIP

- **SWEET CHILLI THAI FRIED WINGS** 🌶️🌱🌿 \$17
(These sweet chili wings have tender, crispy chicken covered in a sticky, sweet sauce that is a just little bit spicy! They are ideal for all times These classic chicken wings are covered in glaze and you'll find yourself licking the sauce off your fingers)
- **AMERICAN SMOKED SWEET BARBECUED WINGS** 🌶️🌱🌿 \$17
(Fried chicken wings tossed in sweet smoke bbq sauce)
- **CRISPY CAJUN FRIED WINGS WITH CHEESE** 🌶️🌱 \$17
(Chicken wings marinated with our homemade cajun seasoning, Flavoured flour, fried until crispy, Our cajun fried chicken wings were garnished with chili flakes and parsley, and served with butter tossed sweet corn kernels & cheese)
- **INDIAN TANDOORI CHARGRILLED BUTTER CHICKEN WINGS** 🌶️🌱 \$17
(These flavourful tandoori chicken wings are marinated in 'Butter chicken' sauce and Indian spices, then cooked to perfection in tandoor till get crispy skin and juicy chicken inside served with butter chicken sauce)

SUMTHING SOUPY

- **CHUNKIEST MINESTRONE** 🌶️🌱 \$13
(VEG/CHICKEN) \$14
(Indulge in the robust flavors of our Chunkiest Minestrone, a hearty soup that satisfies both the appetite and the senses)
- **TRUFFLE MUSHROOM SOUP** 🌱 \$14
(Celery and mushroom soup with the goodness of cream, sprinkled with garlic, sliced mushroom, drizzled with extra virgin olive oil)
- **MANCHOW** 🌶️🌱🌿 \$13
(VEG/CHICKEN) \$14
(A tantalizing blend of spices and aromatics that invigorate the palate)
- **TBE PAYA SHORBA** 🌶️🌱🌿 \$17
(A soul-soothing soup that evokes memories of homemade comfort)

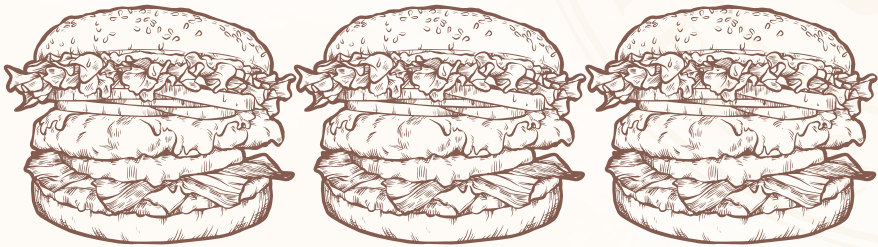
SALAD IN STYLE

- **GREEN SALAD** 🌱🌿🌱🌿 \$11
(Indulge in the simplicity of our green salad, a delightful plate cleanser bursting with natural flavours)
- **LEBANESE FATTOUSH SALAD** 🌱 \$14
(GRILLED PANEER/ LEBANESE CHICKEN) \$15
(A Mediterranean salad prepared by folding vegetables and salad leaves In citrus dressing with a hint of smoked paprika, Crushed garlic, crisp Arabic bread for crunch)
- **TANDOORI TIKKA SALAD** 🌶️🌱🌿 \$15
(PANEER/CHICKEN) \$16
(Tandoori tikka salad is an Indian inspired salad with full, well-rounded flavors and texture. You will love this change up, it's unique and mouthwatering good)
- **CLASSIC CAESAR SALAD** 🌱 \$14
(VEG/NON-VEG) \$15
(Crisp romaine lettuce, tangy caesar dressing, crunchy croutons and shaved parmesan cheese)
- **SAB KUCH IN A JAR SALAD** 🌶️🌱🌿 \$13
(VEG/NON-VEG) \$14
(A mix of salad leaves with chilly mayo, beautifully layered in a jar for a visually appealing and convenient dining experience)



ASIAN STARTERS

- **JAPANESE STYLE CRISPY CORN** 🌶️ 🌱 🌱 🌱 \$14
(Corns served with japanese seasoning)
- **CRISPY SPRING ROLL** 🌶️ 🌱 🌱 \$13
(VEG/CHICKEN)
\$14
(Roll made from lampang fried to perfection)
- **SPINACH & CHEESE CIGARS** 🌶️ 🌱 \$17
(Spinach mixed with cheese & corn then fried to perfection)
- **CRISPY TANGY BUTTON MUSHROOMS** 🌶️ 🌱 🌱 🌱 \$17
(Crispy fried mushroom tossed with onion, garlic, fresh red chili and basil)
- **WOK TOSSED CHILI PANEER** 🌶️ 🌱 🌱 \$17
(Wok tossed crispy paneer with garlic, chili and bell peppers)
- **BULLET CHILI CHICKEN** 🌶️ 🌱 🌱 \$18
(1900's chilli chicken wok tossed with garlic chili, soya and bell pepper)
- **SHANGHAI STYLE VEGETABLES SALT&PEPPER** 🌶️ 🌱 🌱 🌱 \$14
(Exotic vegetables tossed in schezwan pepper)
- **CHICKEN LOLLIPOP** 🌶️ 🌱 🌱 \$18
(Drums of heaven are basically chicken lollipops tossed in a sweet and spicy sauce)
- **TEMPURA PRAWN WITH CHIPS** 🌶️ 🌱 \$20
(Savor succulent prawn served with crispy golden chips for a classic seafood delight)
- **CRISPY BUTTER GARLIC PRAWN** 🌶️ 🌱 \$20
(Prawns wok tossed in Beijing sauce)
- **SPICY CRISPY SWEET CHILI** 🌶️ 🌱 🌱 \$14
(POTATOES/CAULIFLOWER/CHICKEN)
\$15
\$16
(Toast in sweet chili garlic sauce)
- **CHICKEN BULGOGI** 🌶️ 🌱 🌱 🌱 \$18
(Shallow fried chicken thigh wok tossed with broccoli and spring onion in Asian spices)
- **HOMEMADE MOMO'S** 🌶️ 🌱 \$15
(STEAMED/TANDOORI/PAN SEARED/KURKURE FRIED/CHEESY)
\$16
(VEG/CHICKEN)
(Delight in our homemade veg/non veg momo, brushing with flavor, served with assorted Asian dips)



BREWER'S CHOICE BURGERS/WRAPS

- **BOMBAY VADA PAV BURGER** 🌶️ 🌱 \$13
(Also known as the Bombay burger, this deep-fried spiced potato patty stuffed into a soft bread roll shows why double carbs can only be a good Thing! A tangy coriander relish chutney make the case for double condiments, too, and blistered green chili piles on the heat. serve with salad and masala fries)
- **CHICKEN SEEKH BURGER** 🌶️ 🌱 \$14
(Chicken seekh kebab are a healthy way to eat in burger. juicy Seekh kebab, spicy from the homemade mint spread. A delicious combination. Serve with salad and fries)
- **GRILLED CHAPLI KEBAB BURGER** 🌶️ 🌱 \$15
(Chapli mutton kebab combined in a burger with assorted Spreads, served with fries and assorted dips)
- **CHINJABI CRAZY KATHI** 🌶️ 🌱 🌱 \$12
(CHILI PANEER /CHILI CHICKEN)
\$13
(Choice of protein marinated in chili sauce with ginger, garlic, asian spices and tossed with bellpeppers, served with assorted Asian dips, homemade masala fries)
- **PUNJABI CRAZY KATHI** 🌶️ 🌱 \$12
(PANEER TIKKA /CHICKEN TIKKA)
\$13
(Choice of protein marinated in yogurt, cream, ginger, garlic, ground spices and turmeric marinade, char grilled, served with assorted Indian dips, homemade masala fries)



INDIAN FLAVOURED STARTERS

- **SMOKED TIKKA KEBAB** 🌶️ 🌱 \$18
(PANEER /MUSHROOM/ SOYA/ CHICKEN / FISH)
(Choice of protein marinated in yogurt, ginger, garlic, ground spices and turmeric marinade then char grilled in clay oven, served with assorted Indian dips)
- **SMOKED MALAI KEBAB** \$18
(PANEER / MUSHROOM/ SOYA /CHICKEN)
(Choice of protein draped in cream & cashew paste, crushed black Peppercorns, char grilled in moderate heat, served with assorted dips)
- **SMOKED PESTO KEBAB** \$19
(PANEER / MUSHROOM/ SOYA /CHICKEN)
(Choice of protein draped in pesto sauce, char grilled in moderate heat, served with assorted dips & masala onion)
- **DAHI KE KEBAB** 🌱 \$17
(Golden fried smooth hung curd & cottage cheese, infused with ginger, green chilly & crushed black pepper)
- **HARE MATAR KI SHAMI** 🌱 \$16
(Green peas mashed with hint of Indian spices and melted cheese then crispy fried served with masala green peas and garlic mayo)
- **HONEY MUSTARD CHEESE BROCCOLI** 🌱 \$17
(Broccoli marinated in a velvety blend made with cream, cheese and cashews, baked in tandoor and served with grated cheese on top)
- **ANARKALI TANDOORI STUFFED ALOO KEBAB** 🌶️ \$18
(Perfectly cooked stuffed potatoes with anar, dry fruits & indian herbs, served with homemade dips)
- **CORN JALAPENOS CHOP** 🌶️ 🌱 🌱 🌱 \$16
(Sweet American corn mix with jalapenos and roasted jeera, crumb fried till perfection, serve with mango alfonso dip)
- **NIMBU MIRCHI BHATTI MURGH** 🌶️ 🌱 🌱 \$16
(King of kebabs; chicken thigh marinated in nimbu, green chilli and chef's special secret spices, baked in tandoor, before serving finished with sprinkle of chat masala and lemon juice, serve with assorted dips)
- **TANDOORI CHICKEN** 🌶️ 🌱 🌱 \$18
(Chicken marinated in chef's special red secret spices and Slow cooked in tandoor, served with a sprinkle of chat masala and lemon drops on top, channa dal jhal muri and creamy onion salad)
- **CHICKEN KEEMA SEEKH** 🌶️ 🌱 \$17
(Finely minced chicken mixed with ginger, garlic, green chilli, and flavourful spices along with herbs, smoked in Tandoor, served with assorted Indian dips)
- **MUTTON KEEMA SEEKH** 🌶️ 🌱 \$20
(Mutton mince mixed with ginger, garlic, green chilli, and flavourful spices along with herbs, smoked in tandoor, served with assorted Indian dips)
- **MUTTON CHAPLI KEBAB** 🌶️ 🌱 \$21
(Mutton keema mix with tomato, onion, mint, green chilli and whole coriander then shallow fried in fat)
- **CHAR-GRILLED MUSTARD FISH** 🌶️ 🌱 🌱 \$19
(Fish marinated with mustard seeds paste, grilled in tandoor with extra virgin mustard oil)
- **AMRITSARI FISH** 🌶️ 🌱 🌱 \$17
(A famous street food of Amritsar "a city in punjab region of Northern India"; fish rubbed with ginger, garlic, bishop seeds and gram flour, crisp fried and served on radish and mint relish)
- **SMOKED TANDOORI JHEENGA** 🌶️ 🌱 🌱 \$22
(Prawns marinated with spicy Indian masalas, slow cooked in clay oven till smoky flavour, serve with Indian dips)

ALL COUNTRY PLATTER

- **BREW ESTATE KEBAB PLATTER** 🌶️ \$24
(VEG) (16 PCS)
(Assortment of paneer tikka, dahi ke kebab, stuffed tandoori mushroom, malai soya chaap, served with assorted dips & onion salad)
- **BREW ESTATE KEBAB PLATTER** 🌶️ 🌱 \$25
(NON-VEG) (16 PCS)
(Assortment of chicken, mutton seekh & fish served with dips & onion salad)
- **ASIAN PLATTER VEG** 🌶️ 🌱 🌿 \$24
(Assortment of the spicy paneer chili, honey chili potato, veg momos, spring roll, served with assorted dips)
- **ASIAN PLATTER NON-VEG** 🌶️ 🌱 🌿 \$25
(Assortment of bullet chili chicken, sweet chili wings, chicken momos and chicken lollipops served with assorted dips)
- **MOMOS PLATTER** 🌶️ 🌱 \$22
(VEG/NON-VEG)
(A combination of four different flavours momos served with assorted dips)



PIZZAS (THIN CRUST)

- **MARGHERITA** 🌱 \$14
(BASIL AND SUN-DRIED TOMATOES)
(Tomato marinara, mozzarella, cheddar, parmesan cheese, basil leaves & extra virgin olive oil)
- **SUPREME VEGGIES** 🌱 \$16
(Smoked bell peppers, sun-dried tomatoes, zucchini, broccoli, mushroom, mozzarella, parmesan cheese & extra virgin olive oil)
- **PANEER MAKHANI** 🌶️ \$16
(Buttery indian tomato gravy, cottage cheese cubes, butter onions, mozzarella, funugreek powder, cream & fresh coriander)
- **GOLDEN CORN PIZZA** 🌱 \$16
(American sweet corn with jalapenos, mozzarella cheese and olives)
- **ARABIAN NIGHTS SOUVLAKI** 🌶️ 🌱 \$17
(SMOKED COTTAGE CHEESE / CHICKEN)
(Cottage cheese or chicken, artichoke, mushroom, smoked paprika tomato sauce, olives, mozzarella, feta, sprinkle of paprika, sumac & extra virgin olive oil)
- **BUTTER CHICKEN** 🌶️ \$16
(Makhani gravy, chicken tikka, masala onion rings, green capsicum, mozzarella, fresh coriander & cream, sprinkle of crushed fenugreek)

NAANZA

“INDIAN NAAN PIZZA” THE BASE IS MADE FROM INDIAN KHAMIRI NAAN

- **MUSHROOM AND BROCCOLI NAANZA** 🌱 \$15
(Enjoy the earthy flavour of tender mushroom and nutrient packed broccoli, beautifully combined on a freshly baked naan crust)
- **ASIAN NAANZA** 🌶️ 🌱 \$15
(CHILI PANEER/ CHILI CHICKEN)
(Savor the spicy delight of chili paneer or chili chicken, expertly crafted and placed on top of our perfectly baked naan base)
- **LAMB ROGANJOSH NAANZA** 🌶️ 🌱 \$19
(Savory and spiced lamb, simmered to perfection in rogan josh flavour, generously on top of our freshly baked naan)

PASTA HOUSE (PANNE/SPAGHETTI)

serve with garlic bread

- **TBE HOMEMADE ARRABBIATA** 🌱 \$15
(VEG/NON-VEG) \$16
(Choice of pasta tossed in a spicy Italian tomato sauce flavoured with garlic, veggies & sundried red chilies)
- **ALFREDO** 🌱 \$15
(VEG/NON-VEG) \$16
(Pasta tossed in a rich and creamy homemade white sauce with exotic vegetables and parmesan cheese)
- **CREAMY PESTO WITH WALNUTS** \$15
(VEG/NON-VEG) \$16
(A speciality of the house, pasta draped in walnut pesto cream sauce with exotic vegetables)
- **AGLIO OLIO** 🌶️ 🌱 \$15
PEPERONCINI & SPINACH \$16
(VEG/NON-VEG)
(Pasta tossed in garlic flavoured extra virgin olive oil, chilli flakes, spinach, cherry tomato and parmesan cheese)

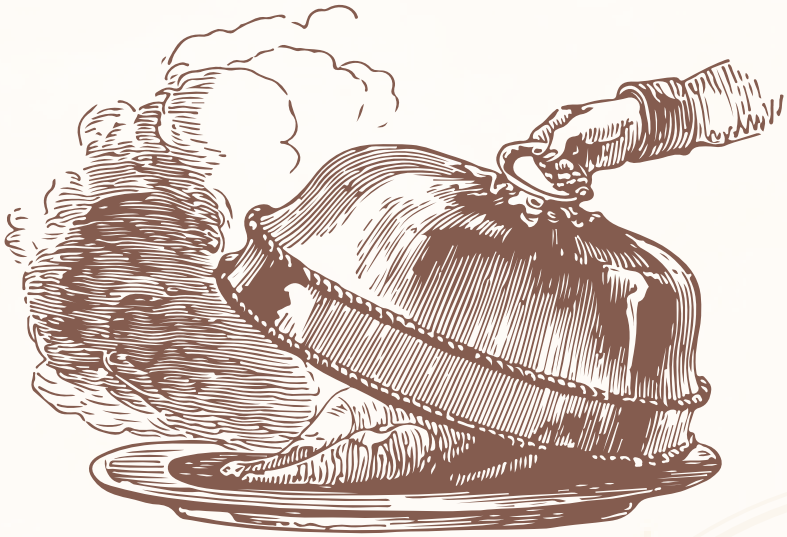
MEAL SPREADS

- **DAL MAKHANI** 🌱 🌱 \$17
(India's much-loved slow cooked rich black dal overnight on tandoor)
- **YELLOW DAL TADKA** 🌶️ 🌱 🌱 🌱 🌱 \$16
(Dal tempered with sizzling clarified butter and cumin seeds)
- **MARTABAN KE CHOLE** 🌶️ 🌱 🌱 \$17
(Chana cooked in Punjabi style with freshly hand pound spices & ghee)
- **SHAHI MALAI KOFTA** \$19
(Zafarani rich creamy indian gravy seasoned with Indian spices, cooked till perfection with fenugreek and stuffed paneer koftas)
- **PANEER PASANDA** \$19
(Fried paneer stuffed with dry fruits and khoya, seasoned with homemade spices, served on creamy Indian gravy)
- **BHINDI TAWA MASALA** 🌶️ \$18
(Fresh stuffed okra sizzled on tawa till crunch)
- **BAINGAN KA BHARTA** 🌶️ 🌱 🌱 🌱 \$18
(Eggplant cooked till smoky flavour then tossed in punjabi tadka)
- **NAVRATAN MIX VEG** 🌱 \$19
(Varities of vegetables cooked on tawa with tangy Indian gravies and sesame seeds)
- **BEST OF PANEER** 🌶️ 🌱 \$20
(LABABDAR /MAKHANI / PALAK /KADAI MASALA)
(The soft and creamy cottage cheese chunks, simmered in your choice of gravy)
- **MUSHROOM AND MUSHROOM** 🌶️ 🌱 \$19
(LABABDAR /MAKHANI / PALAK /KADAI MASALA)
(The soft stuffed mushrooms tikka, simmered in your choice of gravy)
- **MUST TRY/CHICKEN** 🌶️ 🌱 \$19
(LABABDAR /MAKHANI / PALAK /KADAI MASALA)
(World famous chicken in your choice of your gravy)
- **HOMEMADE STYLE CHICKEN CURRY** 🌶️ 🌱 🌱 \$20
(Chicken cooked like a home style meal)
- **MUTTON ROGANJOSH** 🌶️ 🌱 🌱 🌱 \$22
(Red chilli tempered mutton curry cut, flavoured with Indian spices)
- **CHAMPARAN HANDI MUTTON** 🌶️ 🌱 🌱 🌱 \$24
(Ahuna, also known as handi meat or batlohi, is a dish with its root from champaran, a district of Bihar. For the first time in Surrey we bring you the elusive flavours from the old champaran meat house, Patna)
- **RARA MEAL** 🌶️ 🌱 🌱 🌱 \$20
(CHICKEN/ MUTTON) \$22
(Chicken/mutton cooked with their own keema till gets the perfect flavour)
- **CHAMPARAN AHUNA FISH CURRY** 🌶️ 🌱 🌱 🌱 \$22
(Succulent fish chunks marinated and cooked in a pool of spices and herbs, this rich and robust fish curry hailing from East India is a hit across the seasons)

BIRYANI

A supremely flavourful rice dish invented in the erstwhile royal kitchens of India. Dum means to 'breathe in' and biryani is prepared by layering parboiled basmati rice with marinated vegetables or meat in a sealed heavy-bottom pot on very low heat. All flavours remain locked within the dish. Added layers of flavours are saffron, cardamom, cloves and brown onion.

- VEGETABLES DUM BIRYANI 🌶️🌱🌿 \$16
- SOYA TIKKA BIRYANI 🌶️🌱🌿 \$16
- CHICKEN DUM BIRYANI 🌶️🌱🌿 \$16
- LAMB BIRYANI 🌶️🌱 \$18



INDIAN BREADS

- TANDOORI / TAWA ROTI 🌱🌿🌱 \$3
- BUTTER TANDOORI ROTI 🌱 \$3.5
- GHEE TANDOORI ROTI 🌱 \$3.5
- LACCHA PARATHA 🌱 \$5
- GARLIC PARATHA 🌱 \$5
- HARI MIRCHI PARATHA 🌶️🌱 \$5
- PLAIN NAAN 🌱🌿🌱 \$4
- BUTTER NAAN 🌱 \$4.5
- GARLIC NAAN 🌱🌿🌱 \$4.5
- TANDOORI STUFFED KULCHA WITH BUTTER AND CURD 🌶️🌱 \$8
(ONION, ALOO PYAZ, PANEER)

SIDES

- PEANUTS 🌶️🌱🌱 \$7
(PLAIN/MASALA) \$9
- PAPAD 🌶️🌱🌱 \$5
(FRIED/ROASTED) (6PCS)
- FRIED MASALA PAPAD 🌶️🌱🌱 \$6
(FRIED/ROASTED) (3PCS)
- AKURI EGG BHURJI 🌱🌱 \$11
(3 EGG)
- JEERA RICE/ STEAMED RICE/ FRIED RICE/ HAKKA NOODLES 🌱🌿🌱 \$10
- RAITA 🌱 \$9
(PLAIN/MASALA BOONDI / PINEAPPLE / ALOO ANAAR/ MIX VEG)
- PICKLE 🌱🌱🌱 \$3
(MANGO/LIME/MIX)
- BUTTER 🌱 \$2
- ONION (SIRKA /LACHA) 🌱🌿🌱 \$5
- ADD EXTRA (PANEER/CHICKEN) 🌱🌱 \$5

DESSERTS

- ICE CREAMS HOMEMADE BLEND \$9
(GULKAND PAAN/OREO DARK CHOCOLATE/VANILLA) (2 SCOOP)
- TIRAMISU 🌱 \$11
(Classic tiramisu cake, a sumptuous masterpiece that marries the rich flavors of Italy with the elegance of a cake)
- MILKY-MILKY CAKE 🌱 \$11
(Milky bliss cake, a dessert that embodies the essence of pure dairy delight. This cake is a testament to the magic of milk, a symphony of flavors and textures that's a treat for your senses)
- SIZZLING BROWNIE WITH VANILLA ICE CREAM \$11
(Sizzling brownie delight, accompanied by a scoop of Sumptuous vanilla ice cream, a delectable dessert experience That's a perfect blend of hot and cold, sweet and indulgent)
- GAJAR KA HALWA \$11
(A delectable treat featuring slow-cooked carrots simmered in creamy milk, infused with cardamom, and garnished with nuts)
- KESAR RASMALAI \$9
(Kesar rasmalai, a timeless dessert that's a tribute to the Rich culinary heritage of the subcontinent)
- KULFI FALUDA \$9
(Kulfi faluda, a mesmerizing dessert that harmonizes the rich, creamy goodness of kulfi with the vibrant, sweet chaos of faluda)
- MANCHA \$11
(Homemade Turkish dessert served with gulkand pan icecream)

TBE INDIAN STREET FOOD

- BEETROOT ALOO TIKKI CHAAT 🌶️🌱 \$14
- VADA PAV SLIDER 🌶️🌱 \$14
- PAV BHAJI 🌶️ \$14
- CHOPATI KI BHELPURI 🌶️🌱 \$14
- GOLGAPPE "PAANIPURI STYLE" (8 PCS) 🌶️🌱🌱 \$14
- STUFFED GOLGAPPE 🌶️🌱 \$16
- PAPADI CHAAT 🌶️🌱 \$14
- DAHI BHALLA CHAAT 🌶️🌱 \$16
- MIX PAKODA 🌶️🌱🌱 \$14
- ALOO SAMOSA 🌶️🌱🌱 \$8
- CHANNA SAMOSA CHAAT 🌶️🌱 \$14



FOR ENQUIRY & RESERVATION: +1 604 725 5370

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