



FOOD MENU

Unit no 107-109, 8910, 120 st, Surrey V3V 4B4



THE BREW ESTATE®

ALL TIME POPULAR

- **TBE BIG ANGRY FRIED BOWL** (Non-Veg) **NF** \$15
Mix of angry fried crispy chicken popcorn, crispy fish, fried wings, chicken nuggets along with potato v-crispers fries and assorted dips.

- **TBE BIG FRIED AMERICAN BOWL** **NF** \$13
Mix of cheese triangles, veg nuggets, smiles along with French fries and assorted dips.

- **TBE SPECIAL SAUTÉ VEGETABLE** **NF** \$14
Bowl of sauté vegetables including broccoli, cauliflower, carrot along with corn and green beans.

- **PERI- PERI MASALA FRIES** **NF** \$12
Fries are a flavorful twist on traditional French fries, infused with spicy flavors of peri peri seasoning.

- ● **LOADED NACHOS** (Veg / Non-Veg) **NF** \$15
A dish that typically consists of tortilla chips topped with a variety of savory ingredients. \$16

- **SAMOSA BUN** **NF** \$12
It's a fusion where a samosa is placed inside a pav (bread roll) along with chutneys and sometimes onions.

- **BOMBAY VADA PAV BURGER** **NF** \$13
A burger typically refers to a burger where the patty is primarily made from potato with Indian flavour.

- **CHICKEN SEEKH BURGER** **NF** \$14
A delicious and flavorful dish that combines chicken patty, served with western style.

- **TBE SPECIAL FISH 'N' CHIPS** **NF** \$17
The fish fingers are typically made from bread and are served alongside thick-cut fries (chips).

- **CHICKEN WINGS** **NF** \$17
A tender chicken wings, often seasoned and cooked in home made Chinese sauce.

- ● **TACOS** (Veg / Non-Veg) **NF** \$18
A dish consisting of a folded or rolled tortilla typically filled with various ingredients. \$19

- ● **MINI BURGER SLIDER** (Veg / Non-Veg) **NF** \$15
A small-sized aloo patty or chicken patty burger typically served on a small bun. \$16

Salads & Soups

- MANCHOW SOUP (Veg / Non-Veg) **GF, NF** \$10
\$12

Mix of angry fried crispy chicken popcorn, crispy fish, fried wings, chicken nuggets along with potato v-crispers fries and assorted dips.

- TBE KHARORA SOUP (Non-Veg) **GF, NF** \$14

It's a hearty soup made with lamb trotters (also known as lamb hooves or lamb feet).

- TANDOORI TIKKA SALAD \$14
\$15

(Paneer / Chicken) **GF, NF**
It combines the vibrant flavors of Indian cuisine with the freshness of a salad.

- TOMATO SOUP **GF, NF** \$10

A soup that's known for its rich flavor and versatility.

- GREEN SALAD **GF, NF** \$8

A fresh and vibrant dish consisting primarily vegetables.

- CLASSICAL CAESAR SALAD **GF, NF** \$13

It typically consists of crisp lettuce leaves tossed with Caesar dressing, croutons, and grated Parmesan cheese.

• STREET FOOD & CHAAT •

- CHOLE BHATURE **NF** \$14

A popular North Indian dish consisting of two main components: Chole and Bhature (deep-fried bread).

- TAWA PARATHA (Aloo, Gobhi, Mix) **GF, NF** \$12

A type of Indian flatbread that is cooked on a tawa, which is a flat or concave-shaped griddle.

- ALOO TIKKI STREET TYPE KULCHA **NF** \$12

The filling is typically made of potato patty with tamarind chutney and pomegranate, giving it a unique sweet and spicy flavor.

- VADA PAV SLIDER **NF** \$12

It consists of a spiced potato fritter (vada) sandwiched between a pav, typically served with chutneys and fried green chili peppers.

- AMRITSARI ALOO TIKKI **GF, NF** \$12

It's a delightful and flavorful potato patty that's shallow-fried with masala chickpea).

- GOL GAPPA PANI PURI **NF** \$12

It consists of small, hollow, crispy puris filled with a spicy and tangy mixture of flavored water and a blend of spices.

- VEGETABLE PAKORA **NF** \$13

Vegetable pakoras are a popular Indian snack made by deep-frying batter-coated vegetables.

- DAHI PURI **NF** \$12

A snack that combines a variety of flavors and textures into a delightful bite-sized treat.

- SAMOSA CHANA CHAAT **NF** \$10

A street food dish that combines crispy samosas with spicy chickpea curry and various chutneys and spices.

- PAV BHAJI **NF** \$10

It consists of different spiced vegetables mashed together (bhaji), cooked with Indian spices.

- PAPDI CHAAT **NF** \$12

A snack known for its crispiness, tanginess, and spicy flavors.

- PAHADI MAGGIE **NF** \$10

Pahadi Maggie is typically prepared with incorporating flavors and ingredients.

- RAJ KACHORI **NF** \$12

A street food snack known for its vibrant flavors and textures. It's a delightful combination of crispy papdis and various spices.

- BHALLA PAPDI CHAAT **NF** \$12

It's a delightful fusion of textures and flavors, offering a mix of crispy papdis, soft and spongy bhallas.

• TBE SPECIAL •

VEGETARIAN STARTERS

- **PANEER TIKKA** *GF, NF* \$18
Dish that combines the richness of paneer with the bold flavors of Indian spices.
- **METHI PANEER TIKKA** *GF, NF* \$18
A Paneer Tikka, infused with the flavors of fresh fenugreek leaves (methi).
- **PESTO PANEER TIKKA** *GF, NF* \$18
Offers a delightful fusion of Indian flavors with the vibrant taste of Italian pesto sauce.
- **STUFF MUSHROOM** *GF, NF* \$18
A delightful appetizer or side dish that combines the earthy flavors of mushrooms with a savory filling.
- **SOYA CHAAP MALAI** *GF, NF* \$18
It is a rich and creamy dish that features soya chaap, cooked in a cream-based gravy.
- **SOYA CHAAP TANDOORI** *GF, NF* \$18
Soya chaap is marinated in a flavorful mixture and then grilled in a tandoor, tossed with cream-based gravy.
- **DAHI KE KEBAB** *GF, NF* \$17
Kebabs are made primarily from hung yogurt and various spices, shaped into patties, and shallow-fried until crispy on the outside.
- **HARA BHARA KEBAB** *GF, NF* \$17
It is a popular vegetarian appetizer from Indian cuisine known for its vibrant green vegetables and delicious taste.
- **TANDOORI BHARWAN ALOO** *GF, NF* \$17
It refers to a flavorful Indian dish where potatoes are hollowed out and stuffed with a spicy mixture, then cooked in a tandoor or oven.



• TBE INDIAN •

NON-VEG APPETIZERS

- **CHICKEN TIKKA** *GF, NF* \$19
This dish features tender pieces of chicken marinated in a blend of aromatic spices, then grilled to perfection.
- **CHICKEN MALAI TIKKA** *GF, NF* \$19
A dish that incorporates the aromatic flavors of cardamom and fenugreek leaves into the traditional Indian chicken tikka.
- **CHICKEN RESHMI SEEKH KEBAB** *GF, NF* \$19
Dish made from minced chicken (keema) blended with aromatic spices and herbs.
- **PESTO CHICKEN TIKKA** *GF, NF* \$17
Offers a delightful fusion of Indian flavors with the vibrant taste of Italian pesto sauce.
- **TANDOORI CHICKEN** *GF, NF* \$19
A classic dish where a half chicken is marinated, adding chef special tandoori masala and then cooked in a tandoor.
- **MUTTON KEEMA SEEKH KEBAB** *GF, NF* \$21
A popular Indian appetizer made from minced mutton blended with spices and herbs.
- **FISH TIKKA** *GF, NF* \$20
Fish is marinated with mustard (sarso) paste and other spices before being grilled or roasted.
- **AMRITSARI FISH PAKORA** *GF, NF* \$19
A Dish known for its crispy and flavorful coating.
- **TANDOORI PRAWNS** *GF, NF* \$22
A delicious dish where prawns are marinated and then grilled or roasted in a tandoor.
- **LAMB CHOP** *GF, NF* \$28
Cut meat from the ribs of a lamb marinated with Indian spices and cooked in tandoor.





PAN ASIAN STARTERS

● **CRISPY CORN** *LF, NF* \$14

A popular snack that combines the sweetness of corn with a crunchy, flavorful coating of flour.

●● **SPRING ROLL** *(Veg / Non-Veg) LF, NF* \$14

A popular appetizer in Asian cuisine, known for their crispy exterior and flavorful fillings of exotic Asian vegetables.

● **CHILLI MUSHROOM** *LF, NF* \$17

It's made with crispy fried mushrooms tossed in a flavorful sauce with bell peppers (capsicum), onions, and spices.

● **CHILLI PANEER** *NF* \$17

A popular Indo-Chinese dish where paneer (Indian cottage cheese) is tossed in a spicy and tangy sauce along with bell peppers (capsicum), onions, and green chilies.

● **BULLET CHILLI CHICKEN** *LF, NF* \$18

It features tender chicken pieces coated in a flavorful sauce with bell peppers (capsicum), onions, and green chilies.

● **KOREAN FRIED CHICKEN** *LF, NF* \$18

Chicken pieces are often coated in a sauce that can vary in spiciness and sweetness, such as gochujang (Korean chili paste) and a combination of flavors.

● **CHICKEN LOLLIPOP** *LF, NF* \$18

A dish where chicken wings are frenched, marinated, and deep-fried until crispy, then tossed with flavoured sauce.

● **CRISPY BUTTER** *NF* \$21
GARLIC PRAWNS

A classic seafood dish renowned for its simplicity and rich flavors, where prawns are sautéed in a luxurious blend of butter and garlic.

● **SPICY CRISPY SWEET CHILLI** \$16
(Potato / Cauliflower) LF, NF \$17

Sweet Chili Sauce is a versatile condiment that adds a delightful balance of sweet and spicy flavors to various dishes.

●● **HOME MADE MOMOS** *(Veg / Non-Veg)* \$15
(STEAMED/ TANDOORI/ PAN SEARED/
KURKURE FRIED/ CHEESE) LF, NF \$16

Homemade Momos are a delightful Tibetan-style dumpling that can be steamed or fried, filled with a variety of savory fillings.

● **VEGETABLE MANCHURIAN** *LF, NF* \$17

Vegetable dumplings are tossed in a flavorful sauce with vinegar and chili sauce to create a tangy and slightly spicy taste.

● **HAKKA STYLE NOODLES** *LF, NF* \$18

These noodles are typically stir-fried and are known for their spicy and tangy flavors.

● **PAD THAI NOODLES** *GF, LF, NF* \$18

It consists of stir-fried rice noodles, which are typically cooked in a sauce made from tamarind paste, which gives Pad Thai a distinct flavour.

● **CHILLI GARLIC** *GF, LF, NF* \$17
FRIED RICE

A flavorful dish that combines rice with a spicy kick from chili and a pungent flavor from garlic.

PASTA & PIZZAS

- TBE HOMEMADE ARRABBIATA PASTA **NF** \$17
\$18
(Veg / Non-Veg)
A popular Penne pasta dish known for its spicy tomato sauce and flavours.

- TBE HOMEMADE ALFREDO PASTA **NF** \$17
\$18
(Veg / Non-Veg)
A classic Penne pasta dish known for its creamy and indulgent sauce.

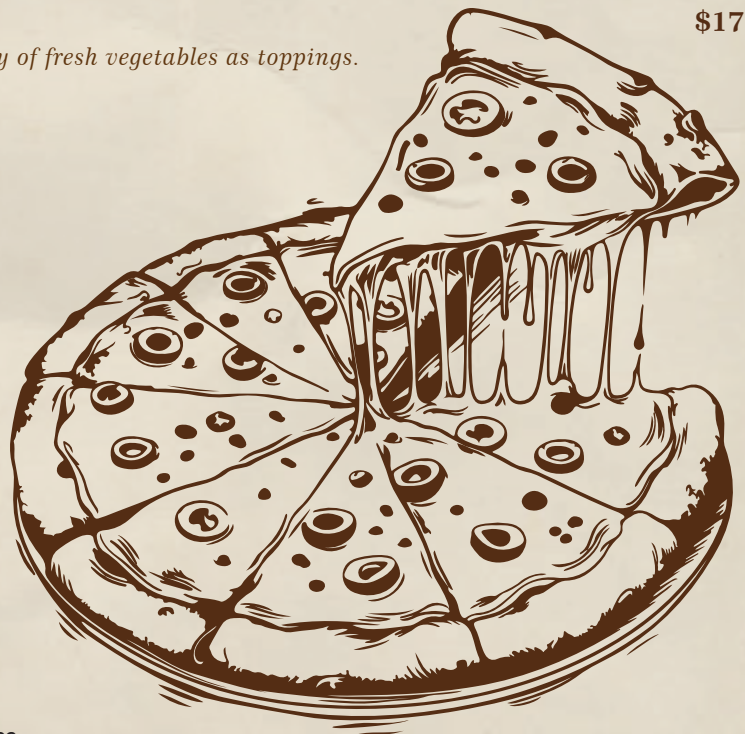
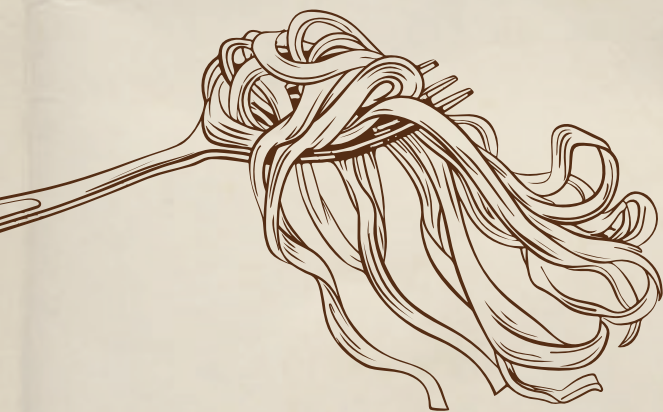
- CREAMY PESTO WITH WALNUTS **NF** \$17
\$18
(Veg / Non-Veg)
A speciality of the house, pasta draped in walnut pesto cream sauce with exotic vegetables.

- AGLIO OLIO **NF** \$17
\$18
(Veg / Non-Veg)
Pasta toasted in garlic flavoured extra virgin olive oil, chilli flakes, spinach, cherry tomato and parmesan cheese.

- PANEER MAKHANI PIZZA **NF** \$17
A fusion dish that combines elements of Indian and Italian cuisines, blending the flavors of Paneer Makhani in pizza.

- CHICKEN MAKHANI PIZZA **NF** \$17
A fusion dish that combines elements of Indian and Italian cuisines, blending the flavors of Chicken Makhani in pizza.

- VEGETABLE PIZZA **NF** \$17
A popular variation of pizza that features a variety of fresh vegetables as toppings.



VEGETARIAN

● MAIN COURSE ●

- **DAL MAKHANI** *GF, NF* \$18
It is made with whole black lentils and red kidney beans, simmered in a velvety tomato-based sauce.
- **YELLOW DAL TADKA** *GF, NF* \$18
It's made with yellow lentils cooked to a creamy consistency and tempered with aromatic
- **CHOLE MASALA** *GF, NF* \$19
A popular North Indian dish made with chickpeas cooked in a flavorful, spiced tomato-based sauce.
- **ALOO GOBHI MASALA** *GF, NF* \$17
A flavorful dish made primarily from potatoes (aloo) and cauliflower (gobhi), cooked in a spiced tomato-based curry sauce.
- **BHINDI TAWA MASALA** *GF, NF* \$18
A dish where okra (bhindi) is sautéed with a blend of aromatic spices on a tawa (griddle) or skillet.
- **BAINGAN KA BHARTA** *GF, NF* \$18
A dish made from roasted and mashed eggplant (baingan), seasoned with various spices.
- **NAVRATAN MIX VEG** *GF, NF* \$18
"Mix Veg" refers to a combination of various vegetables, blended with flavour gravy.
- **SHAHI PANEER** *GF, NF* \$19
A rich and creamy Indian dish where paneer is cooked in a luxurious gravy and aromatic spices.
- **PANEER PASANDA** *GF, NF* \$19
A dish featuring paneer slices stuffed with a rich and creamy filling, served in a flavorful gravy.
- **SHAHI MALAI KOFTA** *GF, NF* \$19
A rich and creamy dish, characterized by deep-fried koftas (dumplings) in a flavorful and aromatic gravy.
- **PANEER LABABDAR** *GF, NF* \$19
A rich dish made with paneer cooked in a creamy and spicy tomato-based gravy, tempered with bell pepper.
- **PANEER BHURJI** *GF, NF* \$18
It's a creamy and flavorful curry made with paneer cooked in a rich tomato-based gravy.
- **PALAK PANEER** *GF, NF* \$19
It's a nutritious and flavorful curry made with spinach puree and paneer cubes.
- **KADAI PANEER** *GF, NF* \$19
A Dish cooked with bell peppers (capsicum) and onions in a spiced tomato-based gravy with chef special masala.
- **MUSHROOM MASALA** *GF, NF* \$19
A delicious dish where mushrooms are cooked in a spicy and flavorful tomato-based gravy.
- **KADAI MUSHROOM** *GF, NF* \$19
A flavorful dish where mushrooms are cooked with bell peppers (capsicum), onions, and tomatoes in a spicy masala.

NON-VEGETARIAN

• MAIN COURSE •

- **BUTTER CHICKEN** *GF, NF* \$19
Dish known for its rich and creamy tomato and butter -based sauce.
- **CHICKEN CURRY** *GF, NF* \$19
A Dish were tender pieces of chicken simmered in a flavorful onion and tomato sauce.
- **CHICKEN LABABDAR** *GF, NF* \$19
A dish known for its creamy tomato-based gravy, tempered with bell peppers.
- **KADAI CHICKEN** *GF, NF* \$19
The dish is seasoned with aromatic Indian spices which infuse the chicken with rich, savory flavors.
- **SAAG CHICKEN** *GF, NF* \$19
A dish where tender pieces of chicken are cooked in a spinach (palak) gravy enriched with aromatic spices.
- **TAWA CHICKEN MASALA** *GF, NF* \$19
A popular Indian dish that gets its name from the traditional tawa (griddle) on which it is cooked, with rich & savory gravy.
- **LEMON CHICKEN** *GF, NF* \$20
A tangy and flavorful dish that combines tender chicken with a zesty lemony sauce and Indian spices.
- **MUTTON ROGAN JOSH** *GF, NF* \$19
An aromatic onion tomato gravy, cooked with Indian spices and tender pieces of mutton (goat meat).
- **CHAMPARAN HANDI MUTTON** *GF, NF* \$19
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).
- **RARA MEAT** *GF, NF* \$19
A unique blend of minced meat and tender pieces of meat cooked together in a rich, aromatic gravy.
- **GOAT CURRY** *GF, NF* \$20
The meat is often marinated in yogurt and a blend of spices, ensuring each piece is infused with aromatic notes before being slow-cooked to tender perfection.
- **PUNJABI FISH CURRY** *GF, NF* \$19
A delicious and aromatic dish, known for its robust flavors and rich gravy.
- **COCONUT FISH CURRY** *GF* \$19
A delicious and aromatic dish that combines the rich flavors of coconut milk with the subtle spices and tender fish.
- **COCONUT PRAWN CURRY** *GF, NF* \$19
A delightful coastal dish that combines the succulent taste of prawns with the creamy richness of coconut milk and a blend of aromatic spices.
- **PRAWN MASALA** *GF, NF* \$19
A delightful and aromatic dish that combines succulent prawns with a rich and flavorful masala sauce.

TBE SPECIALITY RICE & BIRYANI

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|--|--------------|---|------|
| ● STEAM RICE <i>V, GF, NF</i> | \$8 | ● MATAR JEERA RICE <i>GF, NF</i> | \$10 |
| <i>Long grain basmati, steam to perfection.</i> | | <i>Fragrant rice cooked with roasted cumin seeds and green peas.</i> | |
| ● VEGETABLE BIRYANI <i>GF, NF</i> | \$17 | ● CHICKEN BIRYANI <i>GF, NF</i> | \$19 |
| <i>A Delicious combination of fragrant rice and vegetables, cooked dum style, flavoured with aromatic Indian spices, mint and saffron.</i> | | <i>A goodness of layer rice & boneless chicken cooked dum style with chef special sauces.</i> | |
| ● LAMB BIRYANI <i>GF, NF</i> | \$14
\$15 | ● GOAT BIRYANI <i>GF, NF</i> | \$13 |
| <i>An aromatic rice dish that originates from the Indian subcontinent, renowned for its fragrant spices and tender pieces of lamb.</i> | | <i>A fragrant and flavorful rice dish where tender goat meat is marinated with aromatic spices, then layered with flavoured basmati rice.</i> | |

● BREADS & SIDES ●

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|-------------------------|-------|--|-----|
| ● CHILLI LACHHA PARATHA | \$6 | ● REGULAR FRIES | \$4 |
| ● TANDOORI PLAIN ROTI | \$3 | ● PAV BREAD | \$3 |
| ● TANDOORI BUTTER ROTI | \$3.5 | ● MASALA PAPAD | \$7 |
| ● PLAIN NAAN | \$3 | ● ONION & CHILLIES | \$5 |
| ● GARLIC NAAN | \$3 | ● PICKLE | \$3 |
| ● GARLIC ROTI | \$4 | ● BUTTER | \$3 |
| ● BUTTER NAAN | \$3.5 | ● RAITA
<i>(MIX / PLAIN / PINEAPPLE / BOONDI)</i> | \$8 |
| ● MISSI ROTI <i>GF</i> | \$4 | ● SIRKA ONION | \$6 |
| ● LACHHA PARATHA | \$5 | | |



DESSERTS



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|---|------|---|-----|
| ● ICE CREAM HOMEMADE BLEND (2 Scoops)
<i>(GULKAND PAAN / OREO DARK CHOCOLATE / VANILLA)</i> | \$7 | ● MILKY CAKE
<i>A cake that is exceptionally moist and rich in dairy ingredients, resulting in a creamy and indulgent texture.</i> | \$9 |
| ● SIZZLING BROWNIE WITH VANILLA ICE-CREAM
<i>A decadent dessert that combines warm, gooey chocolate brownie with cold, creamy ice cream.</i> | \$12 | ● TIRAMISU
<i>Its delicate layers of coffee-soaked, creamy mascarpone cheese mixture, topped with cocoa powder.</i> | \$8 |
| ● GAJAR KA HALWA
<i>Indian dessert made from grated carrots, milk, sugar, ghee (clarified butter), and nuts.</i> | \$9 | ● KULFI FALUDA
<i>Kulfi, a dense and creamy frozen dessert and Faluda, a sweet and flavourful reduced milk.</i> | \$8 |
| ● KESAR RASMALAI
<i>A dessert known for its rich, creamy texture and delicate saffron flavor.</i> | \$8 | ● HOT GULAB JAMUN
<i>A popular Indian dessert known for its soft syrup-soaked texture and sweet flavor.</i> | \$8 |

HAPPY HOURS

3 PM - 6 PM

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|-------------------------------|--------------|--|--------------|
| ● BOMBAY VADA PAV BURGER | \$10 | ● CHICKEN SEEKH BURGER | \$11 |
| ●● ARRABBIATA PASTA | \$12
\$13 | ● WOK TOSSED CHILLI PANEER | \$14 |
| ● BULLET CHILLI CHICKEN | \$18 | ● CHICKEN TIKKA | \$16 |
| ● AMRITSARI ALOO TIKKI | \$9 | ●● MOMOS <i>(Veg / Non-Veg)</i>
<i>(STEAMED/ FRIED)</i> | \$11
\$12 |
| ● TBE BIG FRIED AMERICAN BOWL | \$9 | ●● LOADED NACHOS
<i>(VEG / CHICKEN)</i> | \$10
\$11 |
| ● PANEER MAKHANI | \$15 | ● PANEER LABABDAR | \$15 |
| ● BUTTER CHICKEN | \$17 | ● CHICKEN CURRY | \$17 |



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