

CHAR COAL

Tandoor Grill & Mixology

Following the success of Above Eleven, Soho Hospitality brings to you its latest creation!

Welcome to Charcoal Tandoor Grill & Mixology where centuries-old recipes combined with signature cocktails come alive in a sophisticated industrial setting.

Discover authentic Tandoori Kebabs, chargrilled over glowing embers in our copper cladded ovens and indulge in delicacies from the House of the Royal Moghuls. Most importantly, our food is best when shared; celebration dishes in particular are perfect for the whole table.

Experience our unique signature cocktail creations, specifically paired with kebab offerings to complement and balance one another perfectly.

No visit to Charcoal is complete without a traditional Indian paan – sample the true taste of India, at our very own Prince Paan shop directly imported from Greater Kailash, New Delhi.

Enjoy our signature cocktails, savour our kebabs and most of all, make the most of our fun dining experience!

DESSERTS

SAVION KA MUZZAFAR

A well-cooked sweet vermicelli originally favoured by commoners and later adorned with a silver leaf and raisins when served at the table of the Royal Mughals.

200

SHEDH E JAAM

Gulab Jamun: reduced milk dumplings stuffed with pistachio and cardamom, deep-fried and doused in light honey syrup. Recommended for the sweet of tooth.

150

ASAL KA SHAHI TUKDA

A delicacy of the royal Mughal chefs: crispy bread layered with saffron scented and sweetened milk, garnished with silver leaf, pistachio and almonds. We recommend you share this sweetest finale to the royal repast around the table.

200

PHIRNI

Our lightest dessert, made from milk and ground basmati rice, flavoured with cardamom, set in an earthen mold and topped with pistachios and almonds.

200

RASMALAI

Soft cottage cheese dumplings, poached to perfection and immersed in saffron flavoured reduced milk. An all-time Indian delicacy.

150

KULFI

Homemade Indian ice cream – rich and creamy, topped with sliced almonds and served with rose sweetened vermicelli.

200

PAIR IT WITH

NIKOBAR ICED CHAI TEA

KOLKATA RICKSHAW FUEL

PAN NIHILATION

SUMMER SOLSTICE CREAM ALE (BEER)

Paan

KOLKATA MEETHA PAAN

Avail the most delicious Kolkata Meetha Paan treat, adding to the taste after any meal. Kolkata Meetha Paan offered by us is made from selected ingredients and flavoring substances, giving it a very distinguished taste.

100

BANARASI MEETHA PAAN

This Banarasi Meetha Paan is a complete treat of taste, flavor and nice aroma. Only fresh paan leaf, quality ingredients like saunf, gulkhand, glazed cheerries and elaichi Dana are used to prepare. This Meetha Paan gives a very amazing mint and sweet flavor to the mouth.

100

KOLKATA SADA PAAN

Kolkata Sada Paan is mostly liked by adult age group due to its strong flavors, taste and a bit strong aroma. Our unique recipe, fresh ingredients and amazing presentation makes this Kolkata Sada Paan most appreciated and demanded Paan over the others.

100

BANARASI SADA PAAN

We are specialized in making most desirable and famous Banarsi Sada Paan, made through various key ingredients like fennel seeds, chopped glazed cheerries, elaichi dana, and gulkand and mix saunf in right proportion. Our Banarsi Sada Paan is a mixture of perfect ingredients, outstanding recipe and amazing taste. The presentation of Banarsi Sada Paan makes it even more tempting and attractive to eat.

100

MEETHA PAAN (SUGAR FREE)

Rose petals, sugarfree sugar concoction and dryfruits. A delight for all Paan Lovers.

100

PAIR IT WITH

BEST EATEN ON ITS OWN!



FROM THE HOUSE OF THE ROYAL MUGHALS

A tribute to the dynasty of the mighty Mughal kings whose palaces were filled with aromas of good food, luring them to the Royal Table. At Charcoal we pay homage with but a few dishes from their legacy.

LAMB & Mutton		
KAKOORI		550
Finely minced mutton, softened with kidney fat that melts in your mouth with delicate flavours of cloves & cinnamon. Roasted & flavoured with a drizzle of saffron. Good to start & share. (4 pieces)		
GALAUTI		550
A soft mutton patty, exotically spiced and finely minced. Slow cooked over a thick pallet. Good to start and share. (4 pieces)		

VEGETARIAN		
SUBZ KI GALAVAT		300
A smooth mix of spinach and chana dal, stuffed with cottage cheese, minced into a patty, slow cooked over a thick pallet and served with a sprinkling of fenugreek. For the royal vegetarians. Good to start and share. (3 pieces)		
DUM KA PANIR		330
Roundels of fresh cottage cheese, stuffed with herb spiced potatoes. Slow cooked to perfection (3 pieces)		
CHARCOAL BADIN JAAN		350
Marinated & shallow fried slices of round aubergine, topped with tomato concasse & gralic spiced yoghurt, finished on the dum. (3 pieces)		

CELEBRATION FOODS

Indian food is an experience that is best enjoyed with others. Whilst most of our dishes are good for two, we have put together a few that are perfect for sharing around a table of four or more. Add a little pomp and fanfare to your party

LAMB & Mutton		
SIKANDAR KI RAAN	(H)	900 (F) 1500
Whole leg of spring mutton, braised with malt vinegar, cinnamon, black cumin and red chili paste, finished in the tandoor. Perfect for the king's table.		
DUM KI RAAN		1500
Whole leg of mutton, tenderised with a royal marinade, stuffed with onions, pickled garlic and cheese, covered and simmered overnight to retain the juices and aromas. A dish to celebrate, to unravel, to share. A treasure for the table.		
GOSHT DUM BIRYANI	(H)	550 (F) 950
Aromatic long grain basmati rice simmered with mutton dressed in nutmeg flower and natural botanical oils. Sealed and slow cooked in its own dish (5 or 10 pieces)		

CHICKEN		
MURGH KHUSHK PURDAH	7	50
A whole chicken, cooked in the tandoor, deboned and delicately spiced with star anise scented marinade; finished under a screen of fine puff pastry. (8 pieces)		
MURGH YAKHNI BIRYANI	(H)	450 (F) 850
Succulent spring chicken and aromatic Basmati pilao rice, flavoured with fragrant spices, sealed & slow cooked in its own dish to retain the fragrances. (5 or 10 pieces)		

VEGETARIAN		
SUBZ (VEG) BIRYANI	4	00
Seasonal veggies and long grain basmati rice, slow cooked in a subtly flavoured vegetable stock. Perfect to share.		

PAIR IT WITH

DARK RUM INDIAN OLD FASHIONED
B&B BANGALORE CO. LTD
HEELCH O' HOPS DOUBLE IPA (BEER)
FESTIVAL OF COLOURS

PAIR IT WITH

MYSTIC TEA POT
NEW DELHI DUTY FREE
SIALKOT'S GUN POWDER
KAGUA BLANC (BEER)

FROM THE TANDOOR

Traditional Indian food is best when shared among family and friends, and at Charcoal all our Tandoori dishes are perfect for two or more – enjoy passing them around the table. We respect our non meat-eating guests and have a designated clay oven exclusively for our veggie kebabs.

VEGETARIAN

PANEER TIKKA Cubes of fresh cottage cheese, marinated in fresh cream, gram flour, mild spices and yellow chilies and grilled in our tandoor – mum’s favourite. (4 pieces)	330
PANEER KHURCHAN Batons of cottage cheese, exotically spiced and tossed with capsicum, tomatoes and onions – a small compromise on our no-curry policy.	390
SABUT TANDOORI ALOO Whole potato, slow cooked in the tandoor and topped with exotic spices and dry fruits – a vegetarian’s delight. (2 pieces)	290
TANDOORI MALAI BROCCOLI Florets of fresh broccoli, marinated in hung yogurt, cream cheese, malt vinegar and green chillies; grilled in the tandoor. (5 pieces)	330
TANDOORI SALAD A mélange of fresh vegetables and cottage cheese, seasoned with yellow chilies, garam masala, black cumin and malt vinegar; skewered and grilled in the tandoor.	290
TANDOORI SIMLA MIRCH Capsicum stuffed with sautéed beans, carrots, cabbage, cauliflower, cashew nuts and sultanas, spiced with cumin and yellow chili powder; skewered and roasted in the tandoor. (3 pieces)	290
VEG SEEKH KEBAB A mélange of minced vegetables, spiced with green chilies and flavored with coriander, royal cumin and freshly ground Indian spices; chargrilled and cooked on skewers in the earthen oven. (3 pieces)	290
DAL CHARCOAL No meal is complete without our Dal. Whole urad lentils, tomatoes, ginger and garlic, slow cooked overnight on the dying embers of the tandoor. Dip your bread in its creamy texture. Highly recommended for a complete Charcoal experience.	200
MIXED RAITA Fresh and creamy home-made whipped yoghurt, topped with a garnish of finely chopped onions, tomatoes and cucumber. Completes the Charcoal experience.	180

BREADS

TANDOORI ROTI	a simple & light whole wheat roti	80
ULTE TAVE KA PARANTHA	a refined flour & wheat roti (2 pieces)	100
RUMALI ROTI	a refined flour & whole wheat mélange	100
TANDOORI PARANTHA	a leavened, whole wheat, indian bread	100
PUDINA PARANTHA	a tandoori parantha drizzled with mint	100
TURRAH NAAN	a crispy, white flour naan - a salute to our guest	100
NAAN E BAKUMUCH	a unique all purpose flour naan	100
DUDIYA VARKI NAAN	a layered, white flour naan - our speciality	120
GARLIC NAAN	this goes without saying, an indian staple	100
NAAN CHARCOAL	our Charcoal specialty that serves an entire table	400

PAIR IT WITH

MAHARAJA MAI TAI
MUFFETY MAI
LIME + MINT + SODA
FRESH SQUEEZED IPA (BEER)

FROM THE TANDOOR

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LAMB & Mutton

BARRAH KABAB The most tender on-bone cuts of mutton softened overnight in a marinade of red chili, cumin, malt vinegar, papaya and robust spices. Best with our Raita. (5 pieces)	445
LAMB SEEKH KABAB Mutton, minced with ginger, green chilies and coriander, spiced with royal cumin and freshly ground Indian spices and chargrilled. (3 pieces)	390
ANGHAAR PASLIA (NZ LAMB CHOPS) Choicest of New Zealand Lamb Chops softened overnight in the Indian Kebab marinade of red chili, cumin, malt vinegar and ginger garlic. (3 pieces)	700

CHICKEN

KASTOORI KABAB Succulent pieces of boneless chicken marinated in ginger and garlic, spiced with freshly ground black pepper and chargrilled in a coat of gram flour and egg. Served whole but breaks up into individual "chicken tikkas". (5 pieces)	400
MURGH MALAI KABAB Juicy chunks of boneless chicken are blended with cream cheese, hung yoghurt and malt vinegar, mildly spiced with green chili and whole coriander and grilled in the tandoor. The most tender of the traditional white chicken tikkas. (5 pieces)	400
RESHMI CHICKEN SHEEKH KABAB Chicken, minced with ginger, green chilies and coriander, spiced with cumin and freshly ground Indian spices; chargrilled on skewers in the earthen oven. (3 pieces)	380
MURGH TANDOORI Independent India's first taste of the tandoori and an enduring favourite since 1947. Half/whole chicken marinated in yoghurt, vinegar, ginger, garlic and lemon juice; spiced with red and yellow chilies, turmeric powder and garam masala.	(H) 350 (F) 650
MURGH KHURCHAN Shredded batons from a freshly grilled tandoori chicken, tossed in a finger-licking mélange of spices, capsicum, tomatoes and onions. A small compromise on our no-curry policy.	490

SEAFOOD

CHARCOAL SCALLOPS Premium Scallops tenderly grilled with mild Indian spices served with a smooth sauce of coriander root and dry mango. (4 pieces)	750
TANDOORI JHINGA PRAWNS Fresh jumbo prawns, marinated in flavourful Indian spices with yoghurt, red chili, turmeric and garam masala and grilled in their own shell, irresistible. (3 pieces)	850
TANDOORI LOBSTER Maine Lobster fresh from the ocean, marinated in yoghurt, mildly spiced and tenderly grilled whole in our tandoor – each bite a delicacy of its own.	1050
TANDOORI POMFRET A whole white pomfret, delicately flavoured with yellow chili powder, turmeric and an exotic mix of Indian spices and sprinkled with lemon juice & chat masala.	590

PAIR IT WITH

1947: INDEPENDENCE
HORN OK PLEASE
BOLLYWOOD PASSIONFRUIT COCKTAIL
FRESH SQUEEZED IPA (BEER)
CHARCOAL MOJITO
FESTIVAL OF COLORS
PAN-NIHILATION
FRESH SQUEEZED IPA (BEER)