



TOMATO TORTILLA SOUP

SOUP

VEG

ARTICHOKE SOUP 189

Lima beans, roasted tomatoes and artichokes blended with herbs and pepper, served With maska croutons

MULIGATWANI SHORBA 179

Classic dal shorba with squeezed coconut, Black pepper & cilantro

THAI LAKSA BOWL 189

Spicy coconut flavoured soup with Thai herbs and vegetables

MAN CHOW WITH VEGETABLES 179

WITH SOYABALL 189

An indo chinese classic preparation from the streets of Kolkata

TOMATO TORTILLA SOUP 189

Roasted tomato and cream soup with crispy tortilla, black beans and american corn

SWEET CORN SOUP 189

Chinese style sweet corn and vegetable Soup

NON-VEG

MAN CHOW 219

An indo chinese classic preparation with chicken from the streets of Kolkata

THAI LAKSA BOWL 219

CLASSIC WAY WITH PRAWNS 199

Spicy coconut flavoured soup with Thai herbs And vegetables

TIBETAN THUKPA BOWL 219

CLASSIC WAY WITH MUTTON 189

An abundance bowl with clear soup, buckwheat noodles, vegetables, protein flavoured with Tibetan spices & herbs

CREAM OF CHICKEN TIKKA 189

Pulled chicken tikka dunked into classic French volute with herbs

SWEET CORN CHICKEN SOUP 199

Chinese style sweet corn, chicken and Vegetable soup



VEERAKOTCHA

SALADS

KALE N CHANA CHAAT 🌱🌱🌱🌱🌱 229

Crispy kale hand tossed with black chana, masala and sev with array of chutney

CARRIBEAN SAMOSA CHAAT 🌱 229

Refried black beans & cheese stuffed mini samosas, crushed & topped with array of jerk chutneys

MEXICAN CAESAR SALAD 🌱🌱 229

ADD : HERB ROASTED SPICY 🌶️ 50

CHICKEN & EGGS

ONLY BOILED EGGS 🌶️ 20

Crunchy Romaine lettuce, lightly tossed with handmade herb nachos, parmesan flakes, black beans, marinated grilled vegetables & caesar dressing

VEERAKOTCHA 🌱🌱🌱🌱🌱 229

Freshly cut cucumber, bell peppers, onions and tomatoes, tossed with iceberg lettuce, lemon oregano dressing and crumbled feta cheese

WATERMELON N FETA 🌱🌱🌱🌱 249

Watermelon and feta cheese salad with crunchy walnuts & Kala Khatta vinaigrette

ANDE KA FUNDA 🌱🌱🌱 239

Green beans, toasted chilli bread and boiled egg salad with mustard dill mayonnaise



KALE N CHANA CHAAT

THE GAME CHANGER

{ At Brasserie 1936, we care for our guests and feel proud to offer a variety of options in plant based meals. Be rest assured that these are cooked in completely separate pans with utmost care for taste and texture balancing }

CHACHO NACHOS

349

Roasted Delhi style soya chap, homemade sprouted moong nachos, refried black beans, freshly churned guacamole, chunky tomato salsa

THE GARBANZO POWER

349

Jamaican chole, Ambala's cauli stuffed paratha, green chutney, kachumber accompanied by homemade gajar ka halwa

MEDITERRANEAN PUNCH

349

Creamy Beirut hummus, oven roasted khubz, mediterranean roasted vegetables salad, lebanese pickles, muhammara

THE WOK POWER

349

Crispy wok tossed cauliflower, soyball Manchow soup, roasted vegetables fried rice, Asian pickled vegetables

JAMBALAYA

349

Barley jambalaya rice, Caribbean soya chap Curry, sweet potatoes fries



PIRI PIRI SHASHLIK

KEBABS & MORE

VEG

1935'S PANEER HILTOP 🍷🌱🌱🌱 329

Vintage recipe of stuffed paneer, roasted in tandoor served with mint chutney and tandoori salad

AATISHI ALOO 🍷🌱 299

Stuffed baked potatoes with cream cheese, herbs and vegetables, served with mint chutney & salad

GREEN GARLIC SEEKH 🍷🌱🌱 299

A spice blend with exotic garden fresh vegetables and Surati green garlic turned into seekh and lightly roasted inside tandoor serve with chutney & salad

CHIMICHURRI PANEER 🍷🌱🌱🌱 339

Marinated paneer rolls stuffed with herby chimichurri, tandoori roasted and served with salad & chutney

PIRI PIRI SHASHLIK 🍷🌱🌱 339

Grilled paneer shashlik with bell peppers, onions & zucchini, served with chili garlic herb rice and piri piri sauce

TANDOORI MOMOS 🌱🌱 329

Classic Tibetan steam momos with minced vegetables & cheese, later marinated with tandoori masala and roasted, coated in makhani butter masala

CAULIFLOWER PESHAWARI 🍷🌱🌱 319

Slow roasted cauliflower marinated in creamy Peshawari marinade served with salad & chutney

CHULBUL MUSHROOMS 🍷🌱🌱 329

Fresh local mushroom stuffed with spinach & feta cheese, grilled over charcoal, served with homemade tomato chutney

BHATTI DA PANEER 🍷🌱🌱 329

Tandoori paneer tikka, green chutney, kachumber

MULTANI PANEER 🍷🌱🌱🌱 339

Stuffed paneer pockets coated with creamy multani marinade roasted in tandoor served with salad & chutney



TANDOORI POMFRET

KEBABS & MORE

NON-VEG

TANDOORI MOMOS 🍲
WITH MINCED CHICKEN N CHEESE 339
WITH MINCED PRAWNS N HERBS 359

Classic Tibetan steam momos, later marinated with tandoori masala and roasted, coated in makhani butter masala

PIRI PIRI SHASHLIK 🍴 349

Grilled chicken shashlik with bell peppers, onions & zucchini, served with chilli garlic herb rice and peri peri sauce

EK THA TIGER 🍴 🌱 🍲 **APS**

Tiger prawns marinated in Kashmiri chilli garlic, grilled over charcoal, served with chutney & kachumber

TANDOORI POMFRET 🍴 🌱 🍲 **APS**

Whole pomfret stuffed with spicy koli masala, marinated & roast in tandoor, served along with chutney & salad

ZHING ZHING ZHINGAT 🍴 🌱 🍲 🍷 **APS**

Fresh sea prawns, tandoori roasted with butter garlic and green onions, served with salad & chutney

1935'S ROJALI KEBAB 🍴 🌱 🍲 🍷 349

Chicken breast flattened & rolled with unique chefs' mixture, then marinated & roasted in tandoor, served with salad & dip

TANDOORI CHICKEN 🍴 🌱 🍲 🍷
HALF / FULL 329 / 499

Chicken roasted in tandoor with spicy jungali marinade, green chutney, kachumber

MURG LAHORI 🍴 🌱 🍲 339

Luscious chicken tikka marinated with herbs & spices served with salad & chutney

KASUNDI FISH TIKKA 🍴 🌱 🍲 359

Kasundi and cream marinated fish tikka, roast in tandoor, served with salad & chutney

KAKORI SEEKH KEBAB 🍴 🌱 🍲 359

Freshly chopped chicken, mixed with Lahori spices, chillies and caramelized onions, grilled in tandoor to perfection, served with chutney and salad



MAKHANI ARANCINI

STARTERS

VEG

MAKHANI ARANCINI 289

Italian rice arancini balls, stuffed with tandoori paneer tikka, cheese chilli & makhani gravy, served with green chutney

CHEESE CHASKA 299

Grated cheese mixed with chilli, rolled in breadcrumbs

GREEN GARLIC TIKKI 289

Grinded chickpeas & hara bhara kebab stuffed with Mexican cheese and masala mix

SCHEZWAN PANEER BAO 319

steamed bao stuffed with paneer in spicy red sauce, lettuce & harissa mayo

QUESADILLAS 339

Grilled tortilla bread loaded with black beans, roasted corn, cheese & bell peppers served with Mexican jalapeño crush and sour cream

KUNG PAO 349

SOYA CHAPS 339

MALAI PANEER 339

Wok tossed bell peppers, green onions, in tangy sauce with chillies, nuts & Asian herbs

SHANGHAI CRISPY 299

VEGETABLES

Wok tossed crispy vegetables with spicy chilli garlic sauce

SALSA N CHIPS 299

Crispy nachos served with chunky tomato salsa, sour cream, cheesy dip, guacamole & jalapeño crush

BURITTO 329

Grilled Mexican tortilla stuffed with paneer pieces, spicy rice, refried beans, guacamole, chunky tomato salsa & cheese spread

MEZZE PLATTER 339

Beirutli chilli in clanzio hummus, baba ghanoush, muhammara, crunchy falafel, grilled pita bread

BALINESE BBQ BRINJAL 299

Crisp fried brinjal wok fried with Balinese bbq sauce and scallions

JAPANESE BHINDI 299

Crispy fried okra, wok tossed in Japanese soy garlic emulsion

HOT SOY BASIL CUPS 299

Crunchy Iceberg cups, with wok tossed soy chaps in Thai holy basil & chilli

AMRITSARI CHOLE TACOS

STARTERS

WONTON CUPS

Crispy wonton tacos loaded filled with black bean & vegetables

339

THAI ROAST LAPETA

leaf wrapped paneer in Thai marinade, then roasted inside coal oven, served with salad n dip

339

AMRITSARI CHOLE TACOS

crunchy tacos filled with lettuce, Amritsari chole, jalapeno sauce, Mexican tomato salsa & cheese

299

THE BAO FACTORY

Steamed bao stuffed with schawzwan paneer

319

TEEKHA PANEER MIRCH

Fiery combination of cottage cheese And Chinese chilli. A must try!

319

TEMPURA ZUCHINI

Wek fried crispy zucchini tossed in chilli plum sauce

299

DAHI KE KEBABS

Mouth melting pan fried kebabs made with a unique blend of hung curd & homemade ricotta cheese

299