



the wine lounge at **The Malabar House**

celebrating the emergence of Indian wines

## we serve wine by the glass !

### Sparkling

**Sula Brut**, méthode Champenoise

Sula vineyards Nashik Valley, Maharashtra **3500.**

**Zampa Soirée brut rosé**, méthode Champenoise

Grover vineyards Nandi Hills, Karnataka **3500.**

### White

**Viognier Art Collection**

intense aromas of peach, apricot and tropical fruits

Grover vineyards Nandi Hills, Karnataka **1800.** | 150 ml. glass **380.**

**Chenin Blanc**

delicate, lightly aromatic with hint of apple, lemon & peach

Grover vineyards Nandi Hills, Karnataka **1800.** | 150 ml. glass **380.**

**Sula Riesling**

fruity & aromatic with hints of green apples, grape fruit, peach & honey, best enjoyed well chilled

Sula vineyards Nashik Valley, Maharashtra **3300.**

**Grover Sauvignon Blanc Art Collection**

well structured and with crisp acidity, best with seafood

Grover vineyards Nandi Hills, Karnataka **1900.** | 150 ml. glass **400.**

**Sauvignon Blanc**

herbaceous, crisp and dry, with hints of green pepper

Sula vineyards Nashik Valley, Maharashtra **1800.** | 150 ml. glass **380.**

**Sauvignon Blanc**

fresh aromas of citrus & lime, dry emphasis with smooth finish

Chateaux de Banyan Nashik Valley, Maharashtra **1800.**

### Sampling Indian wines

3 wines of your choice each glass 50 ml. **420.**

### Rosé

**Zinfandel Rosa Rosé**

Light bodied with the right acidity & a bouquet of berries & cherry  
Chateaux de Banyan Nashik Valley **1800.** | 150 ml. glass **380.**

**Sula Blush Zinfandel**

a versatile & fruity rosé for hot summer days,

abounding with aromas of honeysuckle & fresh strawberries

Sula vineyards Nashik Valley, Maharashtra **1800.**

### Red

**Cabernet Sauvignon Big Banyan**

deep red ruby, intense spicy notes of eucalyptus & sweet fruit  
Chateaux de Banyan Nashik Valley **2100.** | 150 ml. glass **430.**

**La Reserve, Cabernet Sauvignon & Shiraz**, deep ruby red wine with a bouquet of ripe fruits & a hint of spices, aged in French oak  
Grover vineyards Nandi Hills, Karnataka **3200.**

**Reserva Shiraz Dindori**, grown at the hills of Dindori estate & aged for one year in new oak, this Reserva is fragrant & smooth, with berry flavours & silky tannin. Pair with grilled seafood & meat.  
Sula vineyards Nashik Valley, Maharashtra **3500.**

**Nero D' Avola 2009**, a medium bodied red wine with strong fruity aromas of cherry & some spicy notes of pepper & cinnamon  
Reveilo wines, Nashik Valley, Maharashtra **2600.** | 150 ml. glass **530.**

**Cabernet Shiraz**, a taste of delicate spice aromas  
Grover vineyards Nandi Hills, Karnataka **1900.** | 150 ml. glass **400.**

**Cabernet Shiraz**, a smooth, medium body red wine accentuated by cherry & plum fruit, with aroma of black pepper  
Sula vineyards Nashik Valley, Maharashtra **1900.** | 150 ml. glass **400.**

## Chilled beer

### Kingfisher Gold Premium

the all Indian classic, 650 ml. **280.** small bottle, 330 ml. **190.**

### Kingfisher Blue Premium

a fresh, clean & crispy premium beer  
made from the finest malted barley & hops, 650 ml. **300.**

**Kingfisher Ultra**, made from imported malt & hops,  
a smooth beer with a full body & a great after taste, 650 ml. **350.**

### Foster's Special

Australia's famous beer brewed in India, 650ml. **300.**

### Carlsberg

by appointment to the Royal Danish Court,  
the favourite from Copenhagen  
now brewed in India, 650ml. **350.**

### Heineken

Born in Amsterdam in 1873 and enjoyed in more  
than 190 countries, making it the world's  
number one premium beer, 650ml. **380.**

### Tuborg Premium

genuine quality green Copenhagen 650 ml. **320.**

**Miller High Life** "The champagne of beers" brewed from  
finest ingredients and served in a clear bottle, 330 ml. **320.**

## Bottled or canned

**QUA**, natural mineral water  
from the heavenly hills of the Himalayas, 1 litre **110.**

**Packed drinking water 70.**

**Coca Cola | Fanta | Pepsi | Mirinda | 7up 90.**

**Indian tonic water 90.**

**Pepsi diet | diet Coke 90.**

**Soda 600 ml. 80.**

## Softies chilled to thrill 130.

**Ginger punch**, our in-house specialty

**Lime and mint twister**

**Ice tea** with lime & cinnamon

**Fresh lime soda**

All kinds of **lassies**

## Natural juices freshly squeezed 230.

**Tropical classic**

pure pineapple or pineapple tang with lime

**Cochin cooler**

cucumber & watermelon

**Tangy ginger**

pineapple, sweet lime & ginger

## Fruit smoothies freshly blended 230.

**Malabar dream**

banana, pineapple, papaya & guava juice

**Simply tropical**

mango, banana & orange juice

## All natural anti-oxidants 250.

**Tomato & carrot** with a hint of lime

**Pomegranate & watermelon**

**Beetroot, orange & ginger**

## Espresso & more

**Espresso coffee | macchiato 110.**

**Cappuccino | Café latte 140.**

**Leaf tea, BOP, Mailoor Estate, Nilgiri 110.**

**Leaf tea, Orange Pekoe, Mailoor Estate, Nilgiri 110.**

**Special blend of Orange Pekoe & BOP 110.**

**Masala tea | Hot chocolate 110.**

**Green tea and herbal teas**, ask for the selection box **110.**

The new horizon of tapas  
**Gourmet cuisine in miniature**

**Looking east**

**Meze of zucchini & aubergine** with mint yogurt **200.**

**Banana triptych**, banana flower tartlet,  
crispy plantain fritters & banana shoot in vol au vent **210.**

**Grilled squid** seasoned in rock salt & green pepper  
with chili jam & scallions **230.**

**Fresh prawns in crispy noodles**  
with chimichurri, a fresh herbs dip **320.**

**Looking west**

**Porcini & mushrooms risotto** **300.**

**Fagottini**, home made pumpkin bundles in saffron butter sauce  
gratinated with Parmesan cheese, pumpkin seed crisps **300.**

**Crispy fried anchovies**  
served with a tangy cucumber yoghurt dip **280.**

**Crab cakes** with mango salsa **310.**

**Looking together**

**Fritto misto**, crispy fried assortment of seafood with tartar sauce **260.**

**Confit duck wraps** with shredded greens and sesame **300.**

**A dozen of prawns from the grill** with lade-lemono,  
the Mediterranean dip of lime juice & virgin olive oil **320.**

**Assorted Cheese**, traditionally handcrafted in Pondicherry  
Blue cheese, Cheddar, Borsalino & garlic cheese,  
served with dry fruit bread & grapes **480.**

**Looking sweet**

**Home made Tiramisu**  
with mascarpone, coffee & chocolate shavings **320.**

**Chocolate samosas** on a mango coulis **300.**

**Daily home made ice cream** **220.**

Degustation Menu  
**Blending wine and flavours**

**5 Indian wines**

**with vegetarian or non vegetarian tapas 1850. | 1850.**

1. White - **Viognier Art Collection**, Grover  
+ **Banana triptych**, banana flower tartlet,  
crispy plantain fritters & banana shoot in vol au vent

2. White - **Chenin blanc**, Grover  
+ **Grilled squid** seasoned in rock salt & green pepper  
with chili jam & scallions or  
**Meze of zucchini & aubergine** with mint yogurt

3. White - **Sauvignon Blanc**, Grover  
+ **Sorbet of the day**

4. Rosé - **Zinfandel Rosa Rosé**, Chateaux de Banyan  
+ **Fagottini**, home made pumpkin bundles in saffron butter sauce  
gratinated with Parmesan cheese, pumpkin seed crisps

5. Red - **Cabernet Shiraz**, Sula  
+ **Confit duck wraps** with shredded greens and sesame or  
**Samosas remix** with creamed chutneys

75 ml. per glass

Menu by **Chef Manoj Nair** | Interiors by **Joerg Drechsel**

**Open from 11.00 am to 11.00 pm**

All beverages subject to availability

Taxes as applicable

Divine is non smoking