




HAPPY HOURS

4PM- 7PM



COCKTAILS (1+1)

MOJITO-APPLE CINNAMON 360

FRESH APPLE, CINNAMON, BACARDI, LIME, SODA

FRESH GINGER MARTINI 390

BRANDY, FRESH GINGER, ORANGE JUICE, LIME, TRIPLE SEC

BASIL APPLE MARTINI 420

VODKA, THAI BASIL, GREEN APPLE,
STAR ANISE, SOUR MIX, RED CHILI

LEMONGRASS & GINGER MARTINI 420

VODKA, LEMONGRASS, GINGER,
CITRUS PREMIX, SWEET & SOUR

AGENT ORANGE 500

GIN, KAFFIR LEAFS, ORANGE CHUNKS,
LIME, SUGAR, SODA

POMEGRANATE MARGARITA 440

ROAST BLACK PEPPER / HERB SALT RIM

WATERMELON & MINT DAIQUIRI 420

HIMALAYAN "SPICED RUM" TEA 390

INFUSED SPICED RUM, HIMALAYAN TEA,
GINGER, HONEY, LIME

THE PINK PANTHER 440

RUM, STRAWBERRY, PINEAPPLE PULP,
FRESH COCONUT LIME

WARM WINTER MINT JULEP 390

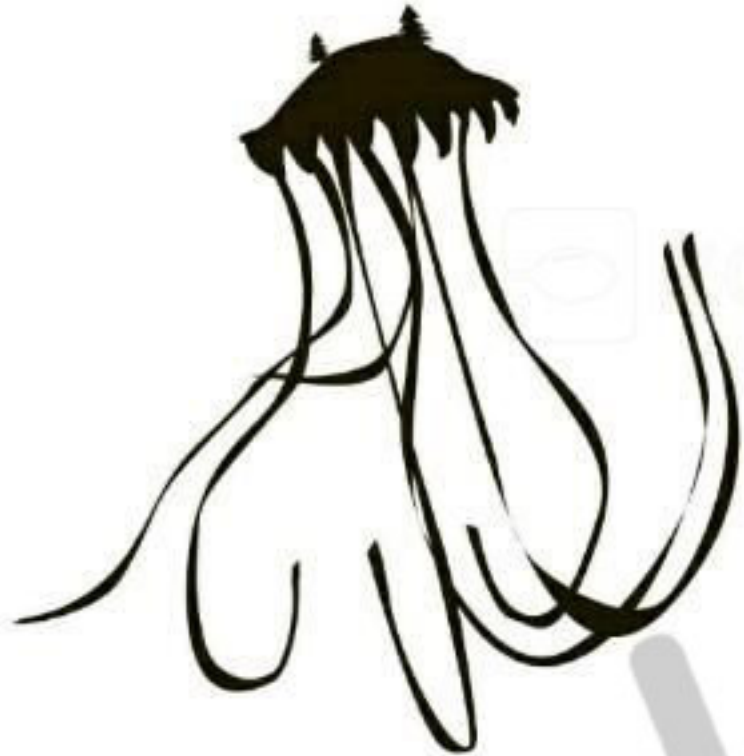
WHISKY, SOUR MIX, MINT, HOT WATER

SMOKING ACES 550

CINNAMON SMOKED BOURBON, APPLE JUICE,
CREME DE CASSIS, LIME, ANGOSTURA BITTER

HAPPY HOURS

4PM- 7PM



LIQUORS

VODKA (1+1)

SKYY 280

ERISTOFF 220

GIN (1+1)

BLUE MOON GIN 220

RUM (1+1)

BACARDI BLACK 220

BACARDI WHITE 220

WHISKEY (1+1)

J W RED LABEL 280

BLACK DOG DELUXE 12 YRS 280

TEACHER'S 50 250

IMPORTED VODKA (2+1)

GREY GOOSE 470

STOLICHNAYA 280

IMPORTED GIN (2+1)

BOMBAY SAPPHIRE 360

IMPORTED WHISKEY (2+1)

GENTLEMEN JACK 640

JACK DANIEL'S 440

JIM BEAM (KENTUCKY) 320

JAMESON 320

IMPORTED BEER (2+1)

PINT 330 ML

CORONA/ SOL 470

HOEGAARDEN 470

STELLA 470

TABULA BEACH SIGNATURE COCKTAILS

APPLE CINNAMON MOJITO 360

FRESH APPLE, CINNAMON, BACARDI, LIME, SODA

PAAN KI DUKAN 410

FRESH PAAN LEAF, GULKAND, VODKA, SAMBUCA, CARDAMOM

WATERMELON & MINT DAIQUIRI 420

LEMONGRASS & SAND GINGER MARTINI 500

VODKA, LEMONGRASS, SAND GINGER,
CITRUS PREMIX, SWEET & SOUR

BASIL APPLE MARTINI 420

VODKA, THAI BASIL, GREEN APPLE, STAR ANISE,
SOUR MIX, RED CHILI

AGENT ORANGE 500

GIN, KAFFIR LEAVES, ORANGE CHUNKS,
LIME, SUGAR, SODA

VODKA CHIKU ECLAIR 500

FRESH CHIKU, VODKA, BAILEYS,
ECLAIRS INFUSION

THE PINK PANTHER 440

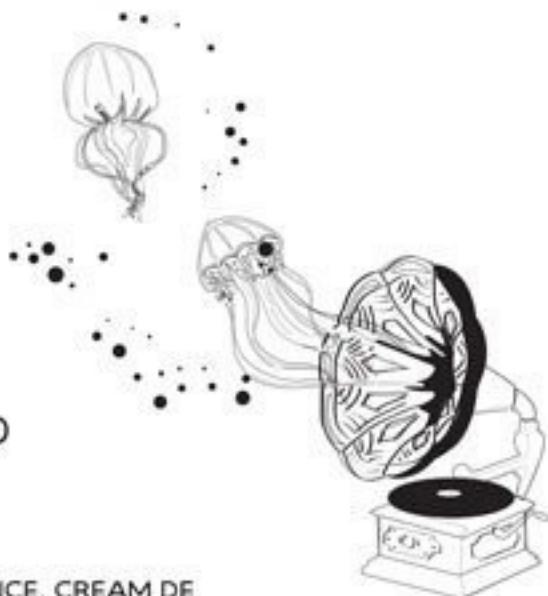
RUM, STRAWBERRY, PINEAPPLE PULP,
FRESH COCONUT, LIME

POMEGRANATE MARGARITA 440

ROAST BLACK PEPPER / HERB SALT RIM

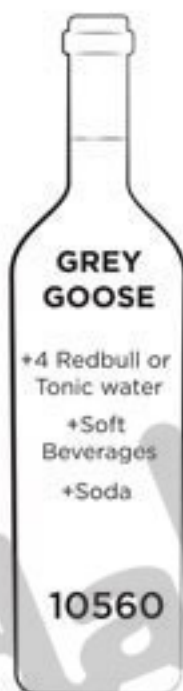
SMOKING ACES 550

CINNAMON SMOKED BOURBON, APPLE JUICE, CREAM DE
CASSIS, LIME, ANGOSTURA BITTER



AMAZING BOTTLE DEALS

IMPORTED





DOMESTIC



UNLIMITED DRINKING

@ONLY Rs 1099

(Available only on Wednesdays 8 PM-12 AM)



SPIRITS

Gin

Vodka

Bacardi

Dark Rum

Whisky

COCKTAILS

Mojito

Bacardi, Lime Wedges, Mint, Soda

Caprioska

Vodka, Lime Chunks, Brown Sugar

Cosmopolitan

Vodka, Orange Liqueur, Cranberry & Lime Juice

Agent Orange

Gin, Kaffir Lime, Orange Chunks, Sprite, Orange Juice

Whisky Sour

Whisky, Sour Mix



ROCK N ROLLA SPECIAL BEVERAGE MENU

(Available Only On Thursdays 7 PM Onwards)



BEER AND SPIRITS @ 109

Kingfisher Premium Pint Beer

Bacardi White Rum

Old Monk Dark Rum

Vodka

Whisky

Gin

COCKTAILS @ 109

Agent Orange

Gin, Kaffir Lime, Orange Chunks, Sprite, Orange Juice

Cosmo

Vodka, Orange Liqueur, Cranberry & Lime Juice

Sex On The Beach

Vodka, Peach Schnapps, Orange, Lime And Cranberry Juice

Caprioska

Vodka, Lime Chunks, Brown Sugar

Whisky Sour

Whisky, Sour Mix

Blue Lagoon

Vodka, Blue Curacao, Lime Juice, Sprite



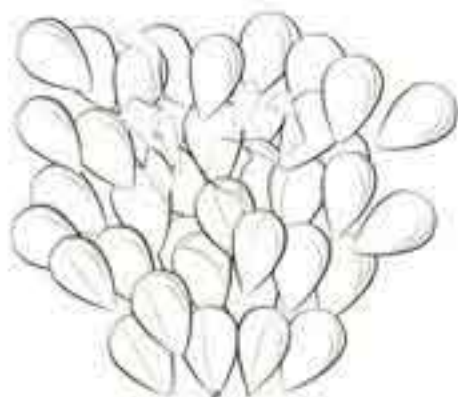
BEER



DRAUGHT BEER	GLASS 330 ML	PITCHER 1500 ML
BIRA BLONDE	360	1620
BIRA WHITE	360	1620

IMPORTED BEER	PINT 330 ML
CORONA/ SOL	470
HOEGAARDEN	470
STELLA	470

DOMESTIC BEER	PINT 330 ML
KING FISHER ULTRA	240
KINGFISHER PREMIUM	210
KING'S	250
HEINEKEN	320
WHITE RHINO LAGER/WHEAT	360



SANGRIA



GLASS 500 PITCHER 2200

RED WINE SANGRIA

RED WINE, RASPBERRY, POMEGRANATE, VODKA

WHITE WINE SANGRIA

WHITE WINE, ORANGE, PEACH, BASIL, VODKA, SODA



SHOTS

SPICED APPLE VODKA 390

BEACH FIRE 390

BEER, APRICOT, SAMBUCA FLAME

CINNAMON TEQUILA 360

TEQUILA, CINNAMON, ORANGE SLICE

BEACH BALL 330

VODKA, FRESH PINEAPPLE, BLUE CURACAO, LIME

JAGER BOMB 600

JAGERMEISTER, RED BULL

JAGERMEISTER 520

CAFÉ PATRON 550

GIN	SMALL	QUARTER	HALF	BOTTLES
HENDRICKS	550	3300	6600	13200
BOMBAY SAPPHIRE	360	1980	3960	7700
BLUE MOON GIN	220	1100	2150	4290
GORDON'S	295	1700	3450	6300

RUM

BACARDI BLACK	220	1100	2150	4290
BACARDI WHITE	220	1100	2150	4290
OLD MONK	220	1100	2150	4290

TEQUILA

PATRON SILVER	770
CAFÉ PATRON	550

COGNAC

HENNESSY XO	1100
HENNESSY VS	390

LIQUEURS

BAILEY'S IRISH CREAM	360
JAGERMEISTER	530
JACK DANIEL'S HONEY	610
SAMBUCA	330

APERITIFS

CAMPARI	270
MARTINI DRY	250
MARTINI ROSSO	250
DON ANGELES/LUCHICA	330

14300



BIG DEALS



TILL STOCKS LAST



VODKA

	SMALL	QUARTER	HALF	BOTTLES
CIROC	440	2970	4730	9350
BELVEDERE	470	2640	5280	10450
FINLANDIA	330	1870	3630	7150
ABSOLUT	290	1650	3300	6600

WHISKEY

JACK DANIEL'S SILVER SELECT	660	3960	5940	11880
JURA 16 YRS	580	2530	5060	10120
WHYTE & MACKAY 22 YRS	660	2530	5060	10120
DALMORE GRAN RESERVA	580	2090	4180	8360
WHYTE & MACKAY 19 YRS	420	1870	3740	7480
JURA 10 YRS	420	2090	4180	8360
VAT 69	280	1210	2530	4840

MOCKTAILS & COOLERS

THREESOME DELIGHT 250

BEETROOT, CARROT, EMBLICA, MINT, SWEET & SOUR

DOUBLE BERRY COOLER 250

STRAWBERRY, RASPBERRY, ORANGE JUICE, LIME, SODA

WATER MELON COOLER 190

FRESH WATERMELON, BASIL, LIME JUICE, LEMONADE

CUCUMBER SPRITZER 190

FRESH CUCUMBER, MINT, LIME, CHAT MASALA, SUGAR, SPRITE

TURQUOISE BLUE 190

PINEAPPLE JUICE, BLUE CURACAO, LIME, COCONUT, SPARKLE

TABULA BEACH SIGNATURE ICED TEA 190

GREEN TEA, APPLE GINGER, COCONUT, FRESH LIME SODA/ WATER

TABULA BEACH SHAKES

OREO- HAZELNUT SHAKE 200

PEANUT BUTTER SHAKE 200

CHIKU BANANA SHAKE 200

STRAWBERRY, PINEAPPLE SHAKE 200





HOT TEA

- GREEN TEA 130
- EARL GREY 130
- HIMALAYAN TEA 130

COFFEE

- CAPPUCCINO 140
- AMERICANO 140

TABULA BEACH SIGNATURE ICED TEA

- GREEN TEA 130
- APPLE GINGER 200
- COCONUT 200

SOFT BEVERAGES

- AERATED BEVERAGE 130
- DIET COKE 140
- GINGER ALE 140
- BOTTLE WATER 130
- FRESH LIME SODA/WATER 160
- RED BULL 240
- SPARKLING WATER PERRIER 250
- TONIC WATER 140


JUICES

- FRESH JUICE 250
(APPLE, WATERMELON, ORANGE)
- PRESERVED JUICE 170



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SMOKING ACES 550

CINNAMON SMOKED BOURBON, APPLE JUICE,
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LIQUORS

VODKA (1+1)

SKYY 280

ERISTOFF 220

GIN (1+1)

BLUE MOON GIN 220

RUM (1+1)

BACARDI BLACK 220

BACARDI WHITE 220

WHISKEY (1+1)

J W RED LABEL 280

BLACK DOG DELUXE 12 YRS 280

TEACHER'S 50 250

IMPORTED VODKA (2+1)

GREY GOOSE 470

STOLICHNAYA 280

IMPORTED GIN (2+1)

BOMBAY SAPPHIRE 360

IMPORTED BEER (2+1)

PINT 330 ML

CORONA/ SOL 470

HOEGAARDEN 470

STELLA 470

IMPORTED WHISKEY (2+1)

GENTLEMEN JACK 640

JACK DANIEL'S 440

JIM BEAM (KENTUCKY) 320

JAMESON 320

HOOKAH

The listings for Hookah is as follows:

Single Flavours - Rs. 660

Double Apple/Paan/Mint/Grape/Watermelon/Orange/Gum

Double Flavours - Rs. 880

Combination of any two of the above



Tesla X Vaporiser MOD

60 minute session of
Vaping Bliss - INR 1100

Please note that 6000 would be charged in case of damage to the Vaporiser. One session is 60 minutes and thereafter one more session would be added to the bill.

Hookah T&C

Hookah breakage would be charged at INR 5,000. Please don't handle the Hookah yourself

SPECIAL FLAVORS - Rs.1100

Kiwi Paan Twist

A blend of the New Zealand Kiwi and Indian Paan with notes of Clove. A tantalising East meets the West.

Iranian Cigar

A mix of Iranian Musk with Dominican Cigar blends. Very relaxing and refreshing. Served with Iced Turkish Coffee in the base.

Black Magic

Arabian Grape with notes of Paan and a gust of Khus Khus. Exciting to the senses.

Blue Velvet

It's an exciting blend of Indian Fragrant Rose, blend of light Coconut and a special ingredient to recharge your senses.

Arabic Grape

Pure Arabic grape served with a base of Chilled Litchi Juice.

Kashmiri Paan

Pure hand blended Kashmiri Paan.

Jamaican Apple

Our answer to the Arabic Double Apple. A softer smokier blend.

Lemon Mint

A thoroughly full bodied Lemon with a hint of Mint. Served with lemon Chunks and Mint leaves in the base.

THE KITCHEN SPECIAL KHAO SUEY



The Kitchen Khao Suey dates back to 2006 when the café opened its doors in Khan Market and was the first place in Delhi to serve this Burmese delicacy to its patrons. They first tried the dish at an aunt's place, and instantly fell in love. With some amount of persuasion they were able to acquire the 'secret recipe' and decided to include it in their menu. It was soon to become one of the most talked about dishes in the city, with locals and travellers often hailing it as the 'best Khao Suey in Delhi'. The owners of The Kitchen, having shut shop in Khan Market are delighted to bring back its best selling delicacy due to popular demand at TabulaBeach Cafe.

Khao Suey

Vegetarian 520 / Chicken 520 / Shrimp 570

Our take on the traditional Burmese delicacy consists of noodles in a curried chicken and cold pressed coconut milk broth. It is served with Spring Onion, Fried Onion, Garlic, Coriander Chilli Paste & Roasted Crisp Peanuts.

TABULA BEACH PLATTERS



Vegetarian Sampler. Serves Two -550/- Serves Four -770/-

Fresh tomato bruschetta, tabula beach loaded nachos, light crumbed mushrooms caps, cajun dusted served with a side of cajun fries and salad

Tandoori Bbq Vegetarian Platter (V)-1090/-

Paneer tikka, tandoori mushroom, tandoori aloo, spicy onion lacha and chutney

Chicken Sampler Serves Two -770/- Serves Four -1090/-

Vietnamese marinated grilled chicken skewers, chicken shistouk, smoked chicken and aged cheddar bruschetta served with a side of cajun fries and salad

Tandoori Bbq Chicken Platters- 1540 /-

Chicken tikka skewers, chicken seekh skewers, malai tikka skewers, garlic chicken skewers served with, tandoori fries, spicy onion lacha and chutney

INDIAN SELECTION



Chicken Tikka Skewers 550/-

Succulent, juicy chicken skewers served with homemade coriander chili chutney, garlic mayo, onion

Chicken Malai Tikka Skewers 660/-

Toasted cashew and yogurt marinated succulent chicken served with homemade coriander chili chutney, garlic mayo, onion

Chicken Seekh Skewers 550/-

Minced chicken kebabs cooked to perfection with homemade coriander chili chutney and onion

Stuffed Tandoori Aloo (V) 550 /-

Tandoori grilled potato stuffed with marinated cottage cheese with roast peppers, green chili chutney and pickled onions.

Tandoori mushroom skewer (v) 550 /-

Roasted marinated mushroom served with Onion salad and green chili chutney

Cottage Cheese Tikka Skewer (V) 550 /-

Tandoori marinated cottage cheese tikka with peppers and onion served with coriander chutney



BEACH SEAFOOD SPECIALS

COASTAL SPICED CALAMARI FRITTI 530

CRUMB FRIED FRESH CALAMARI TOSSED IN DIVINE COASTAL SPICES

BUTTER GARLIC CHILI PRAWNS 580

GRILLED EXOTIC PRAWNS TOSSED IN BUTTER, CHILLI & GARLIC

BUTTER GARLIC CALAMARI 530

GRILLED CALAMARI TOSSED IN BUTTER GARLIC -GOAN SHACK
STYLE

SEAFOOD LINGUINE SALSA PALERMITANA 690

LONG THIN NOODLE PASTA TOSSED IN PRAWN, SQUID, CHERRY
TOMATO, ROASTED PEPPER & CAPERS IN A TANGY TOMATO
SAUCE

TABULA BEACH FISH & CHIPS 550

BEER BATTERED RIVER SOLE, HOME STYLE CHIPS
SERVED WITH TARTAR SAUCE

GOAN PRAWN CURRY 640

CLASSIC PRAWN CURRY COOKED IN EXOTIC GOAN SPICES &
COCONUT MILK SERVED WITH GARLIC RICE

SOUPS



EARTHY TOMATO BASIL SOUP (V) 280

FULL BODIED, DRIZZLED WITH BASIL OIL AND A TOUCH OF ROASTED GARLIC

ROAST CHICKEN IN STAR ANISE AND CINNAMON SOUP 310



SALADS

MARINATED GREEK FETA SALAD (V) 390

FETA, ONIONS, OLIVES, PEPPERS TOSSED IN A MUSTARD VINAIGRETTE

TABULABEACH CAESAR SALAD (V) 390

HOLD THE ANCHOVIES!

ADD CHICKEN + 90

ADD BACON + 90



APPETIZERS

THE TABULA BEACH LOADED NACHOS (V) 330/-
WITH MELTED YELLOW CHEDDAR CHEESE, JALAPENO,
FRESH TOMATO SALSA, SOUR CREAM.

ADD CHICKEN +80

ASPARAGUS & SMOKED CHEESE PARCELS (V) 390/-
FILO PASTRY STUFFED WITH GOUDA & MILD CHEDDAR SERVED
WITH A PINEAPPLE SALSA

SLOW ROASTED MUSHROOMS (V) 410/-
RED WINE BALSAMIC ONIONS, HERB CROUTONS,
SHREDDED PARMESAN SPINACH

TABULA BEACH BRUSCHETTA (V) 360/-
A COUPLET OF CRISPY BAGUETTES TOPPED WITH FRESH DICED
TOMATOES, PESTO MARINATED MUSHROOMS, EVOO, ROASTED
GARLIC & PARMESAN

BUTTER GARLIC CALAMARI 530/-
GRILLED CALAMARI TOSSED IN BUTTER, GARLIC
- GOAN SHACK STYLE

BUTTER GARLIC CHILI PRAWN 580/-
GRILLED PRAWNS TOSSED IN BUTTER, CHILI AND GARLIC

PRAWNS KARWARI 580/-

FLAVOURED WITH TORN CURRY LEAF AND GINGER, A DELICACY FROM THE WESTERN INDIAN COAST

TABULA BEACH SEAFOOD PLATTER 1090/-

BUTTER GARLIC PRAWN, CALAMARI FRITTI WITH WASABI MAYO, BEER BATTER FISH AND CHIPS

LEBANESE SHISH TAOUK CHICKEN KEBAB SKEWERS 410/-

CHARGRILLED CHICKEN MARINATED IN TRADITIONAL LEBANESE SPICES SERVED IN PITA POCKETS WITH HUMMUS, BABAGHANOUSH & CACIK

VIETNAMESE GRILLED CHICKEN SKEWERS 430/-

A PERENNIAL FAVOURITE, TOUCHED WITH LEMONGRASS & A HINT OF GARLIC. SERVED WITH CHILLI-CUCUMBER DIP

MUTTON LONCHE 410/-

SUCCULENT DEEP FRIED MUTTON CHUNKS STEEPED IN ASIAN SPICES & SERVED WITH PAO BUNS

CRISPY CONJEE SHREDDED TENDERLOIN 430/-

SESAME GLAZED WITH A HINT OF HONEY AND GREEN CHILI



GOURMET CURRIES

MANGALORE MASALA ENSEMBLE VEG 500 / FISH 830
MEDLEY OF VEGETABLES COOKED WITH A HINT OF ROASTED COCONUT,
SPICED UP, SERVED WITH STEAMED RICE

ZANZIBAR COASTAL MASALA PRAWNS / SQUID 940
OUR SIGNATURE COASTAL MASALA IS A COMBINATION OF MANGALOREAN
AND PERI-PERI FROM THE OLD TRADE ROUTES BETWEEN AFRICA & INDIA
SERVED WITH GINGER COCONUT RICE

KERALA PEPPER CURRY VEG 500 / CHICKEN 650
BOUQUET OF VEGETABLES SIMMERED GENTLY IN COASTAL MASALAS
WITH STEAMED RICE

SRI LANKAN CURRY VEG 500 / FISH 750 / PRAWN 850 / SQUID 850
A DELECTABLE & FIERY CURRY MADE WITH RED CHILI, CORIANDER, CUMIN AND
COCONUT CREAM SERVED WITH STEAMED RICE

PORTUGUESE DEVILS CURRY VEG 500 / CHICKEN 650 / PRAWN 850
A MÉLANGE OF FRESH VEGETABLES IN A VERY SPICY CURRY WITH CASHEW,
CORIANDER & BLACK MUSTARD, SERVED WITH RICE

PLOOF PENANG CURRY VEG 500 / CHICKEN 650 / PRAWN 850
TRADITIONAL CURRY MADE WITH PEANUTS SERVED WITH STEAMED RICE

PANDI PORK CURRY 600
TRADITIONAL COORG PORK CURRY SERVED WITH RICE



PASTAS AND MAINS

WILD MUSHROOM AND TRUFFLE RISOTTO (V) 650
EXOTIC SHIITAKE & FRESH BUTTON MUSHROOMS, PARMESAN
SHAVINGS & TRUFFLE OIL. INFUSED WITH SAUVIGNON BLANC

PENNE AU GRATIN SPINACH (V) 500
PLUM TOMATOES, GARLIC AND PARMESAN

FETTUCCHINI MARINARA (V) 500
SLOW ROAST MARINARA SALSA, BASIL, OLIVE
ADD CHICKEN +80

SPAGHETTI LAMB BOLOGNAISE 630
SPAGHETTI SERVED WITH A SAUCE OF MINCED LAMB, TOMATO,
ONION AND HERBS

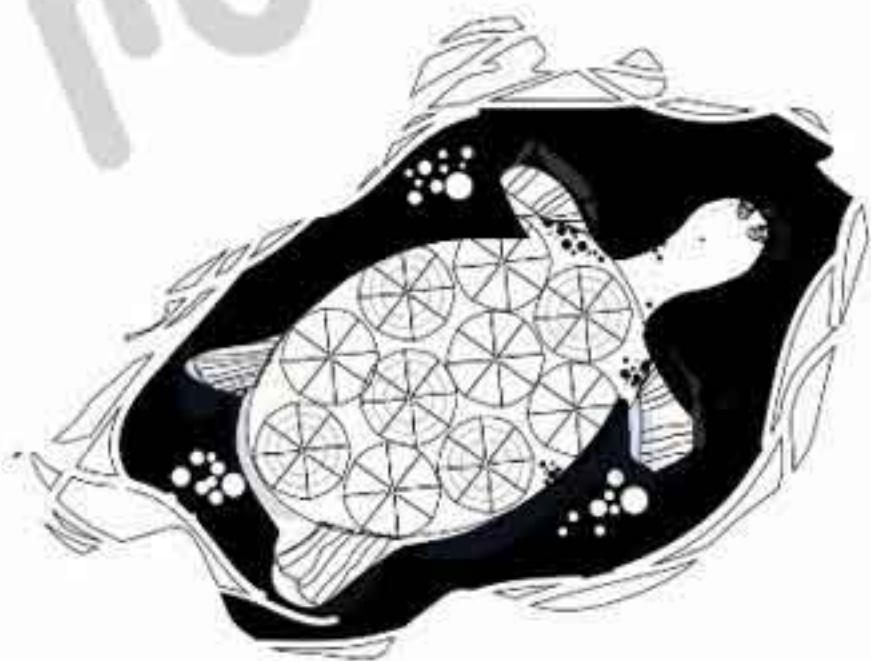
CLASSIC GREEK MOUSSAKA 500
LAYERED AUBERGINE AND POTATO, BAKED IN A CAST IRON PAN,
WITH A OREGANO TOMATO DRIZZLE

GRILLED POLENTA WITH ZUCCHINI 540
SERVED WITH PESTO SAUCE AND CARAMELIZED ONIONS

HERB CRUSTED BASA IN CHIPOTLE CHILI
& ROSEMARY CREAM 690
CONFIT MUSHROOM AND SPINACH DUXEL, HERB GARLIC
ASPARAGUS

COCONUT CURRY CHICKEN 690
LENTIL PILAF, MILDLY INFUSED COCONUT CURRY, TOSSED
SPINACH, ROAST PULLED CHICKEN

ARGENTINIAN INSPIRED PARRILLA CHICKEN 650
POTATO GRATIN, GRILLED ROOTS, SWEET PAPRIKA GLAZE





TABULABEACH
METER LONG 990

OUR SIGNATURE THIN
CRUST METER LONG
PIZZA SERVED WITH A
CHOICE OF 3 DIFFERENT
TOPPINGS FROM THE
THIN CRUST PIZZA
SECTION

FRESH HAND ROLLED 12" THIN CRUST PIZZA

ITALIAN TOMATO AND BOCCONCINI (V) 470

CHUNKY TOMATO SAUCE, SLICED ONION, OLIVES, CAPERS,
PEPPERS AND BASIL

FRESH BASIL THREE CHEESE PESTO (V) 440

CHERRY TOMATO, MOZZARELLA, CHEDDAR, SCAMORZA, ROCKET

TRUFFLE SCENTED SPINACH AND MUSHROOM (V) 440

AGED CHEDDAR CHEESE, TRUFFLE SCENTED MUSHROOMS AND THYME,
BASIL

BEER AND CHIPOTLE CHICKEN 550

JALAPEÑO, OLIVES, PEPPERS, ROCKET

SMOKED PAPRIKA CHICKEN 550

PAPRIKA, GARLIC AND THYME MARINATED SUCCULENT CHICKEN
CHUNKS, MOZZARELLA, CONFIT MUSHROOM, ASPARAGUS AND ROCKET

LIGHT CURRY INFUSED CHICKEN 550

HERB MUSTARD AND CURRIED CHICKEN SUPREME, SLICED ONION,
CHUNKY TOMATO SAUCE, MOZZARELLA

CHICKEN CARNIVALE 550

SPICY CHICKEN, BBQ CHICKEN SAUSAGE, CHICKEN BOLOGNESE,
MUSHROOM AND ROSEMARY

DRIZZLED GARLIC OIL PEPPERONI 580

CLASSIC ITALIAN PEPPERONI TOPPED WITH AGED CHEDDAR,
MOZZARELLA, DRIZZLED GARLIC OIL, OLIVES AND ROCKET



BURGERS AND SLIDERS

ALL BURGERS AND SLIDERS ARE SERVED
WITH A SIDE SALAD AND POTATO WEDGES

HOMEMADE FALAFEL SLIDERS (V) 410

PAPRIKA HUMMUS, SHREDDED CABBAGE AND TOMATO, BURNT GARLIC
AND GRILLED TOMATO SHOT

CRISPY CHICKEN SLIDERS 470

TOMATO, GARLIC MAYO

SPICY GOAN CHORIZO SLIDERS 650

CRISP POTATO CHIPS, LETTUCE, ONIONS AND PICKLED RED CABBAGE

THE CRISPY VEGGIE BURGER (V) 470

CRISPY RICE PUFF & SHREDDED ZUCCHINI, AGED CHEDDAR, ONIONS,
MUSTARD MAYO AND DRESSED ROCKET

PANKO CRUSTED SPICY CHICKEN BURGER 520

CRISPY CHICKEN SLIDER. CAJUN SPICED CRISPY CHICKEN, AGED CHEDDAR,
CARAMELIZED ONIONS, PICKLED GHERKINS, BASIL & GARLIC MAYO,
HERBED TOMATO

TABULA BEACH CHEESE BURGER 630

AGED CHEDDAR, CARAMELIZED ONIONS, GRILLED TENDERLOIN PATTY,
PICKLES AND GHERKINS, BURNT GARLIC MAYO

DESSERTS

WARM NUTELLA BANANA BOAT 410/-

CARAMELIZED BANANA & NUTELLA CREAM STUFFED IN FRIED TORTILLA VANILLA ICE CREAM & SALTED CARAMEL SAUCE



MANGO & PISTACHIO SRIKHAND KULFI 360/-

CHOCOLATE GINGER & VANILLA CREAM

DUET OF QULAB JAMUN & OREO ICE - CREAM 360/-

SERVED WITH CHILLED CUSTARD CREAM & PISTACHIO NUTS



WARM GOOEY CHOCOLATE CAKE WITH ICE CREAM 360/-

TABULA BEACH CHOCOLATE FONDUE 530/-

(SERVES TWO)
FRESH FRUITS, ROASTED MARSHMALLOWS, BROWNIES

