

Beer

Budweiser	Rs. 160
Stella Glass	Rs. 310
Stella	Rs. 350
Hoegaarden	Rs. 350
Corona	Rs. 350
Breezers (ask for flavours)	Rs. 240

Single Malt

Laphroaigh	Rs. 390
Glenmorangie Original	Rs. 425
Talisker 10 Y. O.	Rs. 425
Glenlivet 12 Y. O.	Rs. 440
Glenfiddich 12 Y. O.	Rs. 440
The Balvenie	Rs. 490
Glenfiddich 15 Y. O.	Rs. 490

Tequila

Sauza	Rs. 240
Don Angel	Rs. 250
Camino Silver	Rs. 250
Jose Cuervo	Rs. 265
Patron XO Café	Rs. 390
Patron Silver	Rs. 690

Scotch Whisky

Jim Beam White	Rs. 240
John Jameson	Rs. 240
Kuch Nahin	Rs. 240

Chivas Regal 12 Y. O.	Rs. 290
JW Black Label	Rs. 290
Jack Daniel's	Rs. 310
Chivas Regal 18 Y. O.	Rs. 490
JW Gold Label	Rs. 510
Royal Salute	Rs. 1050
JW Blue Label	Rs. 1150

Vodka

Absolut Blue (Citron/Pepper/Mandarin)	Rs. 240
Skyy Vodka	Rs. 240
Ciroc	Rs. 340
Grey Goose	Rs. 360
Belvedere	Rs. 375
Roberto Cavalli	Rs. 600

Rum

Old Monk XXX	Rs. 200
Havana Club	Rs. 275
Captain Morgan	Rs. 275

Gin

Gordon's	Rs. 260
Bombay Sapphire	Rs. 240

Indian Whiskey

100 Pipers	Rs. 190
Black Dog 8 Y. O.	Rs. 190

Aperitif

Martini Extra Dry	Rs. 240
Martini Rosso	Rs. 240
Martini Bianco	Rs. 240
Campari	Rs. 290

Liquors

Jägermeister	Rs. 350
Malibu	Rs. 290
Kahlúa	Rs. 290
Baileys	Rs. 290

Cognac

Remy Martin VS	Rs. 325
Remy Martin VSOP	Rs. 640
Martell XO	Rs. 890

PITCHERS Abhi baaki hai Dost.

(PITCHERS, THE BEGINNING.)

LIIT	Rs. 1600
SANGRIAS (RED & WHITE)	Rs. 1600
MOJITOS	Rs. 1600

Shoot Out @ INFORMAL

KAMIKAZE	Rs. 240
Get ready to get knocked out – vodka with triple sec & lime	
ROOT DIVIDER	Rs. 345
Tequila, sambuca with a pinch of tobacco	

- B- 52 Rs. 345
Layered baileys, kahlúa & cointreau best to have it on fire
- BLOW JOB Rs. 345
Café patron, jägermeister with a drop of angostura bitter
- JAGER BOMB Rs. 450
A shot of jägermeister into a glass of red bull
- FLAMING TOWER Rs. 1190
Baileys, café patron, triple sec, dark rum on a fire, tallest of all

Classic Cocktails

- MOJITO Rs. 290
So very, very drinkable that you should make a jug... one is not enough
- COSMOPOLITAN Rs. 290
A classic concoction of vodka, cointreau & cranberry juice
- CAIPIROSKA Rs. 290
Whole concoction of sweet and sour with vodka over ice
- CAIPIRINHA Rs. 290
Cachaça based... all time favourite!
- BLOODY MARY Rs. 290
Russian for vodka with tomato juice, tabasco, worcestershire, fresh lime salt and crushed black pepper

- Ice Tea** Rs. 375
(Long island, coney island, rhode island)
tallest of all and the most selling drink in world

Informal Signature Cocktail

- WHAT AN IDEA** Rs. 350
Vodka shakes with red berry, thyme, grenadine & lime juice
- SWITCHED ON FIRE** Rs. 790
Wheat beer builds up with dark rum, sprite top up with ginger ale
- CURVACEOUS** Rs. 390
Gin muddled with cucumber chunks, cilantro leaves, with a hint of simple syrup and lime juice
- HOUSE HUNTER** Rs. 390
Dark rum muddled with lime wedges, thyme, mint top up with soda
- CANDY GARDEN** Rs. 390
Vodka shaken with peach liqueur, pineapple juice, bitter lime juice layered of red wine
- CHUSKEEEE @ INFORMAL** Rs. 350
(Ask the server for the different spirits and flavours)
- DIGGING BOURBON** Rs. 350
Roasted coriander sheet with a flavour of maple and ginger shake with bourbon whiskey
- THE HOMESICK CLIP** Rs. 800
Tell us your country's drink and we will prepare it for you

Margaritas and Daiquiris Rs. 325
Choose between classic lime and exotic fruit flavor

Martinis Rs. 325
James Bond's fancy- could be either shaken or stirred!

Champagne

- Dom Perignon Brut Rs. 24990
- Moet & Chandon Rose Rs. 11000
- Moet & Chandon Brut Rs. 10000
- Prosecco Rs. 4000

Red Wine

Anakena Merlot (Chile)	Rs. 2500
Sangre de toro (Spain)	Rs. 2700
San Medin cab sou (Chile)	Rs. 2500
Jacob's Creek Shiraz (Australia)	Rs. 2500 by glass Rs. 450
Ruffino Chianti	Rs. 4500

White Wine

Anakena Sauvignon Blanc (Chile)	Rs. 2500
Vina esmeralda (Spain)	Rs. 2500
Pinot grigio (Italy)	Rs. 2500
Jacob's Creek chardonnay (Australia)	Rs. 2100 by glass Rs. 450
Cloudy Bay	Rs. 9000

Rose Wine

Anakena Rose (Chile)	Rs. 2600
Mateus Rose	Rs. 4500

Mocktails

CURVATURE Orange chunks, lime chunks, peach and passion fruit topped with apple juice	Rs. 250
MORNING DEW Strawberry puree, vanilla ice cream, basil leaves served frozen	Rs. 250
BLACK CURRANT PIMPS Yellow bell pepper, kafir lime, black currant, lime juice served on the rocks	Rs. 250
VIRGIN BY CHOICE (Mojito, Caipiroska, Marys)	Rs. 250

Soft Beverages

Red bull	Rs. 225
Aerated Drinks by Can	Rs. 110
Mineral Water	Rs. 110
Ginger ale/ Tonic	Rs. 120
Juice	Rs. 160
Herbal Teas/ Coffee	Rs. 120

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Tapas / Appetizers

Smoked chicken lollipop charcoal grilled with roasted onion sauce (nv)	Rs. 299
Charcoal broiled chicken wings with BBQ sauce (nv)	Rs. 299
Spanish paella seafood (nv)	Rs. 350
Classic chili chicken marinated with exotic herbs (nv)	Rs. 310
Lamb balls prepared with homemade sauce served in bread pockets (nv)	Rs. 350
Spanish style prawns only with mustard honey sauce /fried (nv)	Rs. 350
Ham croquetas specialty of Madrid (nv)	Rs. 299
Moroccan (hummus, baba ganoush and cock) with homemade pita bread (v)	Rs. 310
Dahi Ke Sholay (deep fried yoghurt dumplings) (v)	Rs. 295
Mediterranean bruschetta (v)	Rs. 295
Madrid vegetarian specialty croquetas with funghi porcini mushroom (v)	Rs. 299
French fries with mayonnaise and ketchup (v)	Rs. 195
Grilled garlic bread (v)	Rs. 190
Grilled garlic bread with 3 cheeses (v)	Rs. 290

Salads and Soups

Charcoal grilled chicken salad with exotic dressing (nv) (chicken, apple, lettuce, arugula, raisins, parmesan cheese, cherry tomato in exotic dressing)	Rs. 390
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Spanish mixed tuna salad (nv) (lettuce, tomato, onion, arugula, cucumber, carrot, egg, tuna, pepper green, olives, corn)	Rs. 390
Traditional Greek salad (v) (tomato, feta cheese, cucumber, onion, crisp lettuce, black olives tossed in extra virgin olive oil)	Rs. 390
Spanish mixed salad with vegetables from garden (v) (lettuce, tomato, onion, arugula, cucumber, carrot, white green pepper, olives, and corn)	Rs. 390
Mediterranean grilled seafood soup flavored with fresh herbs served with homemade parmesan breadstick (nv)	Rs. 399
Charcoal smoked carrots, leeks, peppers and roasted garlic with fresh herbs and gorgonzola cheese (v)	Rs. 290
Informal Charcoal Grill (main course)	
'A l'ast' chicken, Barcelona style, prepared on charcoal grill, served with vegetables and pureed potatoes (nv)	Rs. 499
Belgian pork ribs marinated in asian herbs and spices served with vegetables and baby potatoes (nv)	Rs. 690
Chicken scallops quoted with our chef's special tea leaves and spikes marinade, grilled to perfection, served with garden fresh vegetables and baby potatoes (nv)	Rs. 450
Leg of lamb roasted in charcoal broiler served with bordelaise sauce, potatoes puree and vegetables (nv)	Rs. 550
Charcoal grilled basa fish casserole in whisky orange sauce, served with beetroot chips (nv)	Rs. 410
Grilled prawns bruschetta with homemade pesto served with mushroom scrambled egg (nv)	Rs. 490

Barcelona version of homemade chicken lasagna with Spanish white wine reduction (nv)	Rs. 450
Spaghetti aglio-olio with bacon and char roasted garlic (nv)	Rs. 450
Penne arrabiata with chicken and extra-virgin olive oil (nv)	Rs. 450
Sailor risotto prepared gently with grilled seafood and parmesan cheese (nv)	Rs. 450

Vegetarian from our Charcoal Grill

Char grilled paneer with mustard honey sauce and roasted garlic spicy spaghetti (v)	Rs. 430
Casserole of gratinated broccoli and cauliflower in white sauce (v)	Rs. 430
Parrillada of char grilled vegetables with onion dip (v)	Rs. 410
Zucchini, braised in charcoal grill with couscous and exotic herbs, served on flat bread (v)	Rs. 410
Spiral pasta primavera, white sauce and parmesan cheese (v)	Rs. 430
Risotto funghi porcini with homemade beetroot chips (v)	Rs. 450
Homemade vegetable lasagna with fresh mozzarella (v)	Rs. 410
Spaghetti aglio-olio with exotic mushrooms (v)	Rs. 430
Grandmother classic penne arrabiata (v)	Rs. 399

12" Pizzas

Char grilled lamb pizza, our house specialty (nv)	Rs. 550
Italian prosciutto with exotic Italian herbs pizza (nv)	Rs. 590
Bacon, cheese and spice roasted onion pizza (nv)	Rs. 550

Roasted BBQ chicken pizza (nv)	Rs. 550
Italian pepperoni pizza (nv)	Rs. 550
Exotic vegetarian pizza with olive oil (v)	Rs. 530
Classic margherita pizza (v)	Rs. 490
Funghi porcini with fresh garden broccoli pizza (v)	Rs. 550

Burger and Shawarma

Exotic vegetarian shawarma with paneer in Arabic herbs served with hummus and Spanish paprika (v)	Rs. 430
Moroccan chicken shawarma with funghi porcini served with hummus and Spanish paprika (nv)	Rs. 430
Char grilled chicken roaster burger topped with fried egg and served with a portion of fries (nv)	Rs. 450
Mimosa vegetarian burger topped with hummus and roasted exotic mushroom, served with potatoes (v)	Rs. 440

From our Tandoor

Non vegetarian shahi platter (nv)	Rs. 890
Bhatti ka murgh (nv)	Rs. 440
Mutton seekh malmali (nv)	Rs. 390
Tilwala murgh tikka (nv)	Rs. 370
Murgh angara (nv)	Rs. 370
Basil garlic paneer tikka (v)	Rs. 340
Chate tandoori aloo (V)	Rs. 310
Veg exotica platter (v)	Rs. 590
Peshawari khumb (v)	Rs. 360

Lodha parantha / garlic noon Rs. 150

Roti Rs. 110

Curries

Mutton Rogan josh (nv) Rs. 550

Butter chicken (nv) Rs. 490

Murgh nowabi (nv) Rs. 490

Paneer tomato hara dhania (v) Rs. 390

Patiala shahi handi (v) Rs. 390

Dal makhani (V) Rs. 390

