



At **Charcoal Indian Kitchen + Bar**, food is more than a meal — it is a memory served on a plate. From the fragrant spices of India to the smoky embrace of charcoal fire, every dish carries the essence of tradition, family, and culture. Rooted in authenticity and reimagined for today, our kitchen brings together the comfort of home cooked flavours with the energy of modern dining. In every aroma, every flame, and every bite, you'll find a piece of India waiting to be shared.

Salads

House Salad  \$9.99

A refreshing medley of crisp greens and seasonal vegetables, lightly tossed in a zesty dressing.
Add chicken tikka/paneer tikka - \$4.99

Raw Mango Salad   \$11.99

Refreshing mango julienne, offering a bold combination of tangy, spicy, and slightly sweet flavors. *Add chicken tikka/paneer tikka - \$4.99*

Quinoa Salad  \$11.99

Nutritious quinoa combined with fresh vegetables, offering a wholesome and satisfying bite.
Add chicken tikka/paneer tikka - \$4.99

Delhi '6' Street Food

Golgappa \$7.99

Crispy shells served with a tangy blend of spiced tamarind water and spicy fillings, delivering a burst of flavors.

Dahi Puri  \$8.99

Delicate puris topped with creamy yogurt, tamarind chutney, and a sprinkle of spices for a delightful taste.

Samosa Chaat \$9.99

Crispy crumbled samosas topped with chana masala, tangy chutneys, creating a harmonious blend of texture and flavor.

Aloo Tikki Chaat \$8.99

Golden-brown potato patties served with yogurt, tamarind chutney, and a sprinkle of spices, offering a comforting taste.

Bhalla Papdi Chaat \$9.99

Soft lentil dumplings and crisp papdis topped with yogurt and chutneys, garnished with spices for a delightful experience.



Bar Snacks

Masala Fries\$7.99

Crispy fries tossed with house made chaat masala, offering a flavorful twist on a classic favorite.

Masala Peanut🌶️\$7.99

Crunchy peanuts coated with a spicy seasoning, perfect for snacking.

Loaded Fries\$10.99

Golden fries topped with melted cheese and a sprinkle of spices, combining comfort with flavor.

From the Wok

Honey Chilli Potatoes\$12.99

Crispy potato tossed in a house made sweet, spicy, and tangy sauce garnished with sesame seeds and spring onions for a sticky, flavorful starter.

Steamed Momos (Veg / Chicken)\$12.99

Soft dumplings steamed and served with house made spicy sauce.

Chilli Momos (Veg / Chicken)\$13.99

Fried dumplings tossed with onions & bell peppers in a tangy, fiery house made sauce, a perfect street food snack.

Kurkure Momos (Veg / Chicken)\$12.99

Crumbed crispy fried dumplings served with house made spicy sauce.

Kurkure Veg Spring Roll\$13.99

Crumbed crispy fried rolls stuffed with vegetable filling.

Hakka Noodles\$13.99

Stir-fried noodles tossed with vegetables and Indo-Chinese spices. *Add chicken - \$1.50*



Schezwan Noodles

\$13.99

Spicy noodles tossed with house made fiery schezwan sauce with bold Indo-Chinese flavours.
Add chicken - \$1.50

Hakka Fried Rice

\$13.99

A spicy, savory Indo-Chinese dish of cooked rice stir-fried in a wok with vegetables.
Add chicken - \$1.50

Schezwan Fried Rice

\$13.99

A spicy Indo-Chinese dish of cooked rice stir-fried in a wok with house made fiery schezwan sauce & vegetables. *Add chicken - \$1.50*

Chilli Chicken

\$14.99

Crispy fried chicken tossed in a bold and spicy Indo-Chinese sauce with bell peppers and onions, a street-style favorite. *Dry - Add \$1.50*

Chilli Paneer

\$14.99

Crispy paneer tossed in a spicy Indo-Chinese sauce with bell peppers and onions.
Dry - Add \$1.50

Veg Manchurian

\$13.99

Tender vegetable balls deep fried to perfection & tossed in a glossy, aromatic sauce bursting with Indo-chinese flavours. *Dry - Add \$1*

Gobhi Manchurian

\$13.99

Battered cauliflower florets tossed in a spicy Indo-Chinese chili-garlic sauce.
Dry - Add \$1



Charcoal Charred Appetizers

Stuffed Paneer Tikka    \$16.99

Cottage cheese stuffed with a flavorful mix, marinated and char grilled to perfection.

Achari Paneer Tikka  \$15.99

Cottage cheese marinated in a tangy pickle inspired blend, char grilled in a clay oven.

Jalapeno Malai Paneer Tikka    \$15.99

Cottage cheese marinated in a creamy house blend seasoned with jalapenos, grilled to perfection.

Tandoori Soy Chaap \$14.99

Soy chaap marinated in tandoori spices, grilled to a smoky finish.

Malai Soy Chaap  \$15.99

Soya chaap marinated in a creamy house blend, grilled to perfection.

Tandoori Momos (Tikka / Achari) \$14.99

Veg dumplings infused with flavors and grilled to a smoky finish in your choice of marination:

Afghani Momos Veg  \$15.99

Veg momos marinated in rich Afghani spices.

Mushroom Tikka  \$14.99

Fresh mushrooms marinated in hung curd and traditional tandoori spices, grilled to perfection.

Charcoal Veg Platter  \$24.99

Achari Paneer Tikka, Mushroom Tikka, Malai Soy Chaap, Tandoori Soy Chaap

Chicken Tikka   \$15.99

Tender boneless chicken marinated in a spiced yogurt, grilled to smoky perfection.

Adraki Chicken Tikka   \$15.99

Tender chicken marinated in a zesty ginger-spiced blend, grilled to perfection for a smoky, flavorful bite.

Chicken Seekh Kebab   \$15.99

Ground chicken marinated with spices, skewered & char grilled.



Gluten free  Signature  Contains nuts  Non veg 

Malai Chicken Tikka

\$15.99

Tender boneless chicken marinated with creamy house blend seasoned and grilled to a succulent finish.

Charcoal Tandoori Chicken

\$17.99

Char grilled bone-in chicken marinated in yogurt and spices, an all-time favourite.

Afghani Murgh (Bone-In)

\$18.99

Tender chicken bathed in a velvety marinade of yogurt and cream, infused with green chilies, mint, and ginger, then grilled for a subtle smoky finish.

Chicken Tandoori Momos (Tikka / Achari)

\$15.99

Juicy chicken filled dumplings chargrilled with bold tandoori spices.

Afghani Chicken Momos

\$15.99

Chicken dumplings marinated in a creamy house blend, grilled to perfection.

Amritsari Fish Pakoda with Fries

\$15.99

Traditional Indian spiced crispy fish & chips.

Ajwaini Fish Tikka

\$15.99

Succulent fish marinated in yogurt & spices, grilled to perfection in our clay oven.

Lamb Seekh Kebab

\$16.99

Ground lamb blended with spices, skewered & grilled to a tender perfection.

Mutton Pepper Fry (Bone-In)

\$17.99

Tender bone-in goat meat slow-roasted with bold black pepper, fresh curry leaves, and aromatic spices.

Charcoal Non-Veg Platter

\$29.99

Chicken tikka, Malai chicken tikka, lamb seekh kebab & fish tikka.



Mains – Vegetarian

Dal -e- Charcoal

Black lentils slow cooked overnight for a rich & creamy flavour.

\$15.99

Dal Tadka

Home style yellow lentils tempered with Indian spices.

\$14.99

Channa Masala

Chickpea curry tempered with Indian spices, embodying traditional flavors.

\$14.99

Malai Kofta

Soft vegetable dumplings simmered in a creamy cashew-tomato sauce.

\$16.99

Kadhai Paneer

Soft cottage cheese cooked with house made kadhai spice blend, bell peppers & onion-tomato based spicy gravy.

\$15.99

Paneer Tikka Masala

Smoked cottage cheese simmered in a rich and creamy onion-tomato gravy.

\$15.99

Kesari Paneer

Paneer cooked in a Mughlai style saffron and khoya gravy for a mildly sweet finish.

\$15.99

Palak Paneer

Cottage cheese simmered in a smooth, mildly spiced spinach gravy.

\$15.99

Shahi Paneer

Paneer cooked in a royal cashew-cream gravy with delicate spices.

\$15.99

Aloo Gobi Adraki

Potatoes and cauliflower cooked with ginger and traditional Indian spices.

\$14.99

Tawa Soya Chaap Masala

Soya chaap cooked on a flat tawa in a spicy onion-tomato gravy.

\$15.99



Tandoori Butter Masala
Veg Momos

Grilled vegetable dumplings finished in a rich butter masala sauce.

\$15.99

Kadhai Mix Veg

Seasonal vegetables cooked with bell peppers in a spicy kadhai gravy.

\$15.99

Bhindi-Do-Pyaza

Stir-fried okra cooked with onions, tomatoes, and Indian spices.

\$14.99

Khumb Mutter Hara Pyaz

Earthy mushrooms and sweet peas sautéed with hara pyaz in a fragrant spice blend

\$15.99



Mains – Non Vegetarian

Butter Chicken  \$16.99
Grilled boneless chicken simmered in a rich, creamy tomato gravy.

Delhi Butter Chicken   \$18.99
Bone-in tandoori chicken finished in a bold, creamy tomato sauce with authentic Delhi flavors.

Chicken Tikka Masala  \$16.99
Grilled chicken tikka cooked in a robust, spiced tomato gravy.

Tandoori Butter Masala Chicken Momos \$15.99
Smoky chicken dumplings served in a creamy butter masala sauce.

Chicken Curry  \$15.99
Traditional home-style chicken curry cooked with onions, tomatoes, and spices.

Kadhai Chicken  \$15.99
Chicken cooked with bell peppers and onions in a spicy kadhai masala.

Saag Chicken  \$15.99
Chicken simmered in a smooth, mildly spiced spinach gravy.

Saag Goat  \$16.99
Bone-in goat meat cooked in a smooth spinach gravy.

Lamb Curry  \$17.99
Tender lamb cooked in a fragrant blend of Indian spices.

Cooker Wala Meat   \$17.99
Tender bone-in goat meat curry, slow cooked with traditional spices.



Lamb Shank Masala

Slow-braised lamb shank cooked in a rich, spiced gravy until tender.

\$21.99

Fish Tikka Masala

Tandoori-grilled fish simmered in a rich tikka masala sauce.

\$17.99

Breads

Tandoori Roti

(Plain / Butter)

Whole wheat flatbread baked in a clay oven.

\$3.49

Lachha Paratha

(Butter / Pudina / Ajwain)

Layered whole wheat bread baked in a tandoor.

\$4.49

Plain Naan

Soft leavened bread baked in a clay oven.

\$3.49

Butter Naan

Classic naan brushed with butter.

\$3.49

Garlic Naan

Garlic infused naan baked and buttered.

\$3.99

Chatpata Garlic Naan

Garlic naan with a tangy, spicy twist.

\$4.49

Cheese Naan

Naan stuffed with melted cheese.

\$5.99

Masala Chur Chur Naan

Crispy crushed layered naan tossed with aromatic spices.

\$5.99

Amritsari Kulcha

Tandoor-baked flatbread stuffed with spiced potatoes.

\$8.99

Assorted Bread Basket

Butter roti, butter naan, chatpata garlic naan lachcha paratha

\$20.99



Rice

Vegetable Biryani  \$14.99

Layered fragrant medley of basmati rice, potatoes, and exotic vegetables, cooked to perfection with aromatic spices.

Chicken Biryani   \$15.99

Layered basmati rice and tender chicken, infused with saffron and spices.

Lamb Biryani   \$17.99

Tender lamb pieces layered with basmati rice, saffron, and aromatic spices, providing a flavorful experience.

Goat Biryani   \$17.99

Slow-cooked goat meat layered with basmati rice, saffron and spices, Indian delicacy.

Lamb Shank Biryani    \$22.99

Fragrant basmati rice layered with succulent lamb shank, saffron, and spices, offering a hearty meal.

Steamed Basmati Rice  \$5.99

Fluffy, aromatic Basmati Rice, steamed to perfection.

Jeera Rice  \$6.99

Basmati rice tempered with cumin seeds.

Jeera Mutter Pulao  \$7.99

Basmati rice cooked with cumin and green peas.

Saffron Rice  \$7.99

Fragrant basmati rice infused with saffron.



Sides

Plain Yogurt

\$4.00

Cucumber Raita

Cooling yogurt mixed with fresh cucumber and mild spices.

\$5.00

Lachha Pyaaz

Fresh red onion salad with green chillies and lemon.

\$4.00

Achar *(Pickle)*

\$1.00

Mango Chutney

Sweet and tangy mango relish.

\$1.00

Kid's Favourites (upto 11 years)

(Make it a combo with a drink & dessert - Add \$4)



Fries

\$6.99

Cheese Naan

\$5.99

Hakka Noodles

\$9.99

Malai Paneer Tikka

\$9.99

Malai Chicken Tikka 

\$9.99

Butter Paneer Rice Bowl

\$10.99

Butter Chicken Rice Bowl 

\$10.99

Vanilla Ice Cream With Chocolate Sauce

\$4.99



Vegan Menu

House Salad

A refreshing medley of crisp greens and seasonal vegetables, lightly tossed in a zesty dressing.

\$9.99

Raw Mango Salad

Refreshing mango julienne, offering a bold combination of tangy, spicy, and slightly sweet flavors.

\$11.99

Quinoa Salad

Nutritious quinoa combined with fresh vegetables, offering a wholesome and satisfying bite.

\$11.99

Golgappa

Crispy shells served with a tangy blend of spiced tamarind water and spicy fillings, delivering a burst of flavors.

\$7.99

Masala Peanut

Crunchy peanuts coated with a spicy seasoning, perfect for snacking.

\$7.99

Honey Chilli Potatoes

Crispy potato tossed in a house made sweet, spicy, and tangy sauce garnished with sesame seeds and spring onions for a sticky, flavorful starter.

\$13.99

Steamed Momos (Veg)

Soft dumplings steamed and served with house made spicy sauce.

\$12.99

Chilli Momos (Veg)

Fried dumplings tossed with onions & bell peppers in a tangy, fiery house made sauce, a perfect street food snack.

\$13.99

Kurkure Momos (Veg)

Crumbed crispy fried dumplings served with house made spicy sauce.

\$12.99

Kurkure Veg Spring Roll

Crumbed crispy fried rolls stuffed with vegetable filling.

\$13.99

Hakka Noodles

Stir-fried noodles tossed with vegetables and Indo-Chinese spices.

\$13.99

Gluten free  Signature  Contains nuts 



Schezwan Noodles

\$13.99

Spicy noodles tossed with house made fiery schezwan sauce with bold Indo-Chinese flavours.

Hakka Fried Rice

\$13.99

A spicy, savory Indo-Chinese dish of cooked rice stir-fried in a wok with vegetables.

Add chicken - \$1.50

Schezwan Fried Rice

\$13.99

A spicy Indo-Chinese dish of cooked rice stir-fried in a wok with house made fiery schezwan sauce & vegetables.

Veg Manchurian

\$13.99

Tender vegetable balls deep fried to perfection & tossed in a glossy, aromatic sauce bursting with Indo-chinese flavours. *Dry - Add \$1*

Gobhi Manchurian

\$13.99

Battered cauliflower florets tossed in a spicy Indo-Chinese chili-garlic sauce.

Dry - Add \$1

Dal Tadka

\$14.99

Home style yellow lentils tempered with Indian

Chana Masala

\$14.99

Chickpea curry tempered with Indian spices, embodying traditional flavors.

Kadhai Mix Veg

\$15.99

Seasonal vegetables cooked with bell peppers in a spicy kadhai gravy.

Bhindi-Do-Pyaza

\$14.99

Stir-fried okra cooked with onions, tomatoes, and Indian spices.

Tawa Soya Chaap Masala

\$15.99

Tandoori Butter Masala Veg Momos

Grilled vegetable dumplings finished in a rich

Aloo Gobi Andraki

\$14.99

Potatoes and cauliflower cooked with ginger and traditional Indian spices.

Lachha paratha

\$4.49

(vegan butter / pudina / ajwain)

Layered whole wheat bread baked in a tandoor.

Gluten free  Signature  Contains nuts 



Tandoori Roti

(Plain / Vegan Butter)

Whole wheat flatbread baked in a clay oven.

\$3.49

Vegetarian Biryani

Layered fragrant medley of basmati rice, potatoes, and exotic vegetables, cooked to perfection with aromatic spices.

\$14.99

Jeera Mutter Pulao

Basmati rice cooked with cumin and green peas.

\$7.99

Jeera Rice

Basmati rice tempered with cumin seeds.

\$6.99

Steamed Basmati Rice

Fluffy, aromatic Basmati Rice, steamed to perfection.

\$5.99

Masala Fries

\$6.99

A close-up photograph of a bowl of Jeera Mutter Pulao. The dish consists of long-grained basmati rice, green peas, and cumin seeds. It is garnished with fresh green herbs and fried onions. The bowl is placed on a dark, textured surface.

Gluten free

Signature

Contains nuts



CHARCOAL

INDIAN KITCHEN + BAR

Please inform your server of any allergies or dietary restrictions.

While we take precautions, dishes may contain or come into contact with nuts, dairy, gluten, soy and other allergens.

Auto-gratuity of 15% is applied for groups of 6 or more

