

SIDECAR

One and a half measure of Cognac,
Half a measure of orange liqueur,
Half a measure of fresh lemon juice,
shaken and served straight up.

Beautiful, timeless, subtle, yet remarkable,
the Sidecar is a classic cocktail and the muse of
our bar.



A sublime interpretation of a bartender's bar, run
by the team behind the multi award-winning
Cocktails & Dreams Speakeasy, it is a
neighbourhood bar that welcomes all.

A true testament to the passionate spirit of co-
owners Yangdup Lama and Minakshi Singh, Sidecar
was established in 2018 and is currently ranked
#26 on the list of the World's 50 Best Bars 2022,
#18 on the list of Asia's 50 Best Bars 2023 and #1
on the list of India's 30 Best Bars.





SIDECAR

BAR MENU

HAPPY HOURS (1+1)

Monday - Friday, 1 PM - 7 PM

PICANTE

White Rum, Sweet Lime Shrub, Spice Rim

FLORA SPRITZER

Gin/ Vodka, Basil, Elderflower, Lime, Soda

BLOODIEST MARY

Gin / Vodka, Tomato juice, Worcestershire Sauce, Tabasco, Sea salt, Pepper

SOUTHSIDE

Gin, Lime Juice, Mint

SCOTCH SOUR

Scotch Whisky, Lime Juice, Palm Candy Syrup, Vegan Foam

SCOTCH SUNDOWNER

Scotch Whisky, Aperol, Grapefruit Juice

ENCHANTE

Gin / Vodka, Lime Juice, Peach, Palo Santo, Soda, Vegan Foam

SCOTCH OLD FASHIONED

Scotch Whisky, Simple Syrup, Angostura Bitters

SPIRITS

JW Red Label

Ketel One

Tanqueray





TIMELESS 'TAILS

All time hits of Sidecar

BAR CLASSICS

Ask for any classic cocktail, original or twisted.

THE POTTER'S TOUCH

Clay pot aged coconut fat washed Scotch Whisky, Mango syrup, Cardamom bitters

LARKIN G&T

Gin, Roasted pineapple and honey shrub, Mace tincture, Lime juice, Tonic water

ZING THING

Gin, Aromatic bitters, Pink grapefruit, Hibiscus cordial, Tonic water

NUTTY SODA

Gin, Peach & Nutmeg Syrup, Fake Egg White, Soda water

JALISCO SPICED MARGARITA

Tequila, Coriander & Jalapeno Saccharum, Lime juice

BREAKFAST MARGARITA

Tequila, Blueberry Marmalade, Lime, Kaffir lime liqueur

THE BEST OF DEAR DELHI

CONNAUGHT

Blended Malt Whisky, Karachi Biscuit, Crimson Beet & Blueberry Puree, Sidecar Coffee Liqueur, Espresso

DILLI - 6

Vodka, Roohafza, Fresh Watermelon, Ginger, Lime, Coconut Milk Wash, Rose Chocolate

SADAR BAZAAR

Cognac Blend, Lemon Juice, Sandalwood, Laccha Supari, Orange Blossom Water



FOOD MENU

SALADS

VIETNAMESE SALAD ROLL



VEG/CHICKEN/PRAWN



Rice paper stuffed with choice of protein and seasonal veggies



NEW FARM FRESH FRUIT SALAD



Seasonal mixed leaf salad with seasonal fruits in a light honey mustard dressing

CHICKEN AND ORANGE



Seared chicken and burnt orange salad with greens and crispy chicken skin

SMALL PLATES: VEG

BATTERED ONION RINGS

Beer-battered onion rings served with garlic aioli

LOTUS ROOT



Crispy lotus root served with sesame and sweet chili sauce



CRISPY POTATO SKINS



Crispy potato skins filled with creamy hummus



GREEN PEA & WASABI PATTY

Served with pita and garlic aioli

SPRING ROLL

Corn & cheese filling served with sweet chili sauce

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Trio of freshly fried zucchini, okra and potato chips, served with dips

FRIES

Classic salted

Peri Peri

Cheese

CHIP & DIP

LOADED NACHOS

Served with sour cream and salsa



MUSHROOM BULGOGI

Stir fry mushroom with peppers and Korean chili paste



FRIED PANKO CORN CURD

With pomelo, tamarind toffee glaze and sweet chili sauce

EDAMAME

Classic salted

Chili-garlic



SMALL PLATES: NON-VEG

SPRING ROLL

Spring rolls with sweet chilli sauce

CRISPY FRIED CHICKEN

Served with a lemon jaggery dipping sauce and tender shoots



SPICY CHICKEN WINGS

Crispy chicken wings served with sriracha mayo



VEGETARIAN



NON-VEGETARIAN



VEGAN



SPICY



GLUTEN FREE

LOADED NACHOS CHICKEN/PORK

Served with sour cream and salsa



PIGS IN A BLANKET

~a la Speaks~

Pork sausages wrapped in bacon,
served with honey mustard mayo



FIVE SPICE CHICKEN

Deep-fried, succulent pieces of
chicken tossed in Chinese five-spice
sauce, served with crispy spinach



BULGOGI STIR FRY CHICKEN/LAMB

Stir fried meat with peppers and
Korean chili paste



CAJUN POPCORN PRAWN

Panko crusted cajun spiced prawns
served with pickle mayo

SHARING PLATES: VEG

NEW

SLIDERS

Tapioca sliders with a cilantro and
jalapeno hung curd dip

NEW

FLATBREAD

- Classic margarita
- Summer squash with burrata & basil

ASSORTED CHEESE PLATTER

An assortment of cheese accompanied
by nuts, crackers, pineapple compote,
beetroot compote, and red apple

SHARING PLATES: NON-VEG

SLIDERS

Pulled pork in barbeque sauce
Greek chicken gyro slider with
tzatziki

NEW

FLATBREAD

Mixed meat with salami, pulled lamb,
and chicken



VEGETARIAN



NON-VEGETARIAN



VEGAN



SPICY



GLUTEN FREE

GRILLS: VEG

NEW

CORN RIBS

With gunpowder, micro greens, olive oil, and parmesan cheese



NEW

ROASTED PUMPKIN

Marinated in garlic-lemon yogurt, sumac, smoked paprika, parmesan cheese and topped with pine nuts



GRILLED VEGGIES

Chargrilled seasonal veggies finished with a fresh citrusy vinaigrette



GRILLS: NON-VEG

NEW

CHICKEN SOUVLAKI

Chicken Souvlaki served with tzatziki, pita & pickled veggies

JERK CHICKEN

Sliced chicken thighs marinated in Jamaican Jerk seasoning, grilled and served with pickled vegetables



LEMONGRASS FISH

Grilled fish with skin basted in a lemongrass chili sauce



MEDITERRANEAN LAMB

Double-cooked kebabs marinated in zaatar mix served with pesto and pita

PORK BELLY SKEWERS

Belgian pork yakitori



BASIL PERI-PERI PRAWNS

Jumbo prawns grilled, basted with peri-peri sauce, and glazed with basil butter



THE DELI

All our sandwiches are served in freshly baked ciabatta, and you can choose between a house salad or fries on the side

GRILLED CHICKEN PESTO

Grilled chicken, smoked mozzarella, sundried tomatoes, micro arugula

LAMB BOLOGNESE

Sliced lamb, caramelised onions, paprika mayo, horseradish, pickled bell peppers

VEGGIE OVERLOAD

Goat's cheese, zucchini, carrot, beetroot, camembert, iceberg, mushrooms, caramelised onions

STICKY PORK

Inhouse spiced pork, English cucumber, sriracha mayo, micro arugula

THREE CHEESE

Scamorza, parmesan, mozzarella, charred tomatoes, basil, aubergine, red bell peppers



VEGETARIAN



NON-VEGETARIAN



VEGAN



SPICY



GLUTEN FREE

BOWLS

BARTENDER'S FRIED RICE VEG/CHICKEN/SHRIMP/PORK

Our take on the classic fried rice with a choice of mix-ins and chilli served with in-house kimchi and shrimp chips. A favourite amongst us bartending folk!



SPAGHETTI BOWLS

Choice of sauce:

- Arrabiata
- Alfredo
- Aglio E Olio
- Pesto



THAI BASIL BOWL VEG/CHICKEN

Diced chicken with fresh basil, kaffir lime leaves, and fresh red chilli, served with steamed rice



STIR FRIED NOODLE BOWL VEG/CHICKEN/LAMB

Wok tossed noodles served with a curry made with veggies, soy, oyster sauce, and choice of protein



**Additions are available as follows:*

VEG

CHICKEN

BACON/SEAFOOD



VEGETARIAN



NON-VEGETARIAN



VEGAN



SPICY



GLUTEN FREE

MAINS

MUSHROOM RAGU WITH PARMESAN MASH

A rich and savory trio of mushrooms served over parmesan mashed potatoes

BUFFALO SHORT RIBS

Slow and low buffalo ribs cooked in a house special aniseed soy sauce.

NEW

DOUBLE DECKER LAMB BURGER

Succulent lamb patties in house-made buns, layered with bacon, fresh lettuce and rocket leaves, tomatoes and siracha mayo

CHICKEN BREAST

Chicken breast in a Thai green curry glaze served with garlic chili potato mash, and grilled vegetables.

LEBANESE CHICKEN

Shawarma-style chicken served with hummus, pita, and pickled vegetables

NEW

GARLIC PRAWNS

Stir-fried in a lemon and garlic base, served with ciabatta on the side

NEW

GRILLED COD WITH CHIMICHURRI SAUCE

Served with coleslaw and a seasonal fruit salsa

NEW

BOURBON GLAZED PORK RIBS

Belgian baby back ribs, marinated for 48 hours, cooked low and slow, served with fries and coleslaw.



DESSERT

CHOCOLATE BROWNIE WITH ICE CREAM

NEW

BOOZY HOT CHOCOLATE FUDGE

TIRAMISU

SIDES

COLESLAW MASH

SOURDOUGH BREAD HUMMUS & PITA SIDE SALAD



VEGETARIAN



NON-VEGETARIAN



VEGAN



SPICY



GLUTEN FREE