



divine

celebrating the emergence of Indian wines



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**Celebrating the emergence of Indian wines**

Open from 11.00 am to 11.00 pm

## Degustation Menu

### Blending wine and flavours

#### 3 Indian wines | vegetarian tapas 1100.

75 ml. per glass

White - **Viognier Art Collection**, Grover

**Guru vadas**, classic, beetroot, spinach with its chutney's

White - **Chenin blanc**, Fratelli

**Meze of zucchini & aubergine** with labne & hummus  
chickpeas flour batter fried zucchini & aubergine

Rosé - **Zinfandel Rosa Rosé**, Chateaux de Banyan

**Ravioli 'demi-lune'** cottage cheese,  
aubergine & herbs filling, tomato basil sauce

#### 3 Indian wines | non vegetarian tapas 1300.

75 ml. per glass

White - **Sauvignon Blanc**, Grover

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

Rosé - **Zinfandel Rosa Rosé**, Chateaux de Banyan

**Ravioli 'demi-lune'** cottage cheese,  
aubergine & herbs filling, tomato basil sauce

Red - **Cabernet Shiraz**, Sula

**Wraps of lamb Rogan Josh** curry



## The new horizon of tapas

### Gourmet cuisine in miniature

#### Looking east

**Meze of zucchini & aubergine** with labne & hummus chickpeas flour batter fried zucchini & aubergine **250.**

**Guru vadas**, classic, beetroot, spinach with its chutney's **250.**

**Grilled squid** seasoned in rock salt & green pepper with chili jam & scallions **320.**

**Fresh prawns in crispy noodles** with chimichurri and fresh herbs dip **360.**

#### Looking west

**Porcini & mushrooms risotto** **350.**

**Ravioli 'demi-lune'** cottage cheese, aubergine & herbs filling, tomato basil sauce **300.**

**Malabar baby burger**, gourmet burger from prime beef filet, green pepper & chili-tomato sauce, masala tapioca fries **400.**

**Crab cakes** with mango salsa **350.**

#### Looking together

**Fritto misto**, crispy fried assortment of seafood with tartar sauce **350.**

**Wraps of lamb Rogan Josh curry** **300.**

**A dozen of prawns from the grill** with lade-lemono, the Mediterranean dip of lime juice & virgin olive oil **350.**

**Assorted cheese**, traditionally handcrafted in Pondicherry Blue cheese, Cheddar, Borsalino & garlic cheese, served with dry fruit bread & grapes **650.**

#### Looking sweet

**Nougat of almonds & caramel** **380.**

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

**Daily home made ice cream** **250.**

**Passionfruit cheese cake** with coulis **350.**

## Selected Indian wines

We offer a selection of 12 wines by the glass

### Sparkling

**Sula Brut**, méthode Champenoise  
Sula, Nashik Valley, Maharashtra **3500.**

**Sula Seco rosé**, méthode classique  
fruity sparkler, slightly sweet  
Sula, Nashik Valley, Maharashtra **3500.**

**Zampa Soirée Brut, Chenin Blanc**,  
floral, fresh lemon with dry finish in classic brut style  
Grover, Nandi Hills, Karnataka **3500.**

### White

#### Viognier Art Collection

intense aromas of peach, apricot & tropical fruits  
Grover, Nandi Hills, Karnataka **1800.** | 150 ml. glass **400.**

#### Chenin Blanc

delicate, lightly aromatic with hint of apple, lemon & peach  
Grover, Nandi Hills, Karnataka **1800.** | 150 ml. glass **400.**

#### Fratelli Chenin Blanc

fresh fruits and floral notes with smooth acidity and palatability  
Fratelli, Solapur, Maharashtra **1800.** | 150 ml. glass **400.**

#### Grover Sauvignon Blanc

crisp acidity, compliments best with seafood  
Grover, Nandi Hills, Karnataka **1900.** | 150 ml. glass **450.**

#### Sauvignon Blanc

herbaceous, crisp and dry, with hints of green pepper  
Sula, Nashik Valley, Maharashtra **1800.** | 150 ml. glass **400.**

### **Sauvignon Blanc**

fresh aromas of citrus & lime, dry emphasis with smooth finish  
Chateaux de Banyan, Nashik Valley, Maharashtra **1800.**

### **Fratelli Chardonnay**

aromas of tart apple, sugar melon and lemon chiffon.  
The French oak adds buttery notes.  
Fratelli, Solapur, Maharashtra **2600.** | 150 ml. glass **550.**

### **Sula Riesling**

fruity & aromatic with hints of green apples, grape fruit, peach & honey,  
best enjoyed well chilled. Sula, Nashik Valley, Maharashtra **3300.**

### **Vijay Amritraj Reserve Collection White-viognier**

Quintessence of peach, honey and dry apricot aromas with floral notes  
and hints of vanilla. Long persistence finish with fruity notes.  
Grover, Nandi Hills, Karnataka **3500.**

### **Rosé**

#### **Zinfandel Rosa Rosé**

Lightly bodied, smooth with the right acidity  
and an intense bouquet of berries & cherry. Chateaux de Banyan,  
Nashik Valley, Maharashtra **1800.** | 150 ml. glass **400.**

#### **Sula Blush Zinfandel**

a versatile & fruity rosé for hot summer days,  
abounding with aromas of honeysuckle & fresh strawberries.  
Sula, Nashik Valley, Maharashtra **1800.**

### **Red**

#### **Cabernet Sauvignon Big Banyan**

deep red ruby, intense spicy notes of eucalyptus and sweet fruit.  
Chateaux de Banyan, Nashik Valley **2100.** | 150 ml. glass **450.**

#### **La Reserve, Cabernet Sauvignon & Shiraz**

deep ruby red wine with bouquet of ripe fruits & a hint of spices, aged in  
French oak, Grover, Nandi Hills, Karnataka **3200.** | 150 ml. glass **750.**

### **Reserva Shiraz Dindori**

Grown at the hills of Dindori estate and aged for one year in new oak, it is fragrant & smooth, with lush berry flavours & silky tannin. Pair with grilled seafood & meat  
Sula, Nashik Valley, Maharashtra **3500.**

### **Fratelli Sangiovese**

reminiscent aromas of strawberry and blueberry.  
Fresh acidity, rare elegant tannins combined with the vanilla and violet notes. Fratelli, Solapur, Maharashtra **2800.** | 150 ml. glass **600.**

### **Merlot**

intense red ruby color & notes of red cherry, strawberries and a hint of liquorice, it's filled with mellow tannins.  
Grover, Nandi Hills, altitude 980m. Karnataka **2400.**

### **Cabernet Shiraz**

a taste of delicate spice aromas  
Grover, Nandi Hills, Karnataka **1900.** | 150 ml. glass **450.**

### **Cabernet Shiraz**

a smooth, medium body red wine,  
cherry & plum fruit with aroma of black pepper  
Sula, Nashik Valley, Maharashtra **1900.** | 150 ml. glass **450.**

### **Cabernet Franc Shiraz**

a luscious, medium body red wine,  
vanilla & leather with aroma of black pepper.  
Fratelli, Solapur, Maharashtra **2200.**

### **Vijay Amritraj Reserve Collection**

#### **Red-cab Sauvignon/Viognier/Shiraz**

Fragrant perfumed and elegant with lingering dark fruits, spice, pepper, blackberry jam and violets.  
Matured 12 months in French oak barrels.  
Grover, Nandi Hills, altitude 980m. Karnataka **3500.**



## **Sampling of Indian wines**

**Chenin Blanc** Grover

**Zinfandel Rosa Rosé** Chateaux de Banyan

**Cabernet Shiraz** Sula

3 glasses of wine, 50 ml. each **450**

## **Chilled beer**

**Kingfisher Gold Premium**

the all Indian classic, 650 ml. **300.** small bottle, 330 ml. **200.**

**Kingfisher Blue Premium**

a fresh, clean & crispy premium beer

made from the finest malted barley & hops, 650 ml. **350.**

**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. **350.**

**Carlsberg**

by appointment to the Royal Danish Court,

the favourite from Copenhagen now brewed in India, 650ml. **400.**

**Heineken**

born in Amsterdam in 1873,

enjoyed in more than 190 countries,

making it the world's number one premium beer, 650ml. **425.**

**Budweiser**

the great American lager beer, 650 ml. **425.**

## Non alcoholic drinks

### Softies, Bottled or canned

Ginger punch, our in-house specialty | Lime & mint twister 150.  
Ice tea with lime & cinnamon | Fresh lime soda | All lassies 150.  
Himalayan, natural mineral water, 1 litre 150.  
Packaged drinking water 75. | Soda 750 ml. 120.  
Pepsi | Mirinda | 7up | Indian tonic water 120. | Pepsi Zero 130.

### Hot Drinks

Nandavan estates, Arabica beans, Kodaikanal, alt. 1650m.  
Filter coffee | French press coffee 140.  
Espresso | Espresso macchiato 110.  
Cappuccino | Café latte | Café Shakerato 140.  
Hot chocolate 140.  
Fresh mint tea 110.  
Herbal teas, ask for the selection box 110.  
Green tea | Masala tea 140.  
Leaf tea Orange Pekoe, Mailoor Estate, Nilgiri 140.  
Leaf tea BOP, Mailoor Estate, Konoor, Nilgiri 140.

### Natural juices, freshly squeezed 250.

Bloody carrot - carrot, beetroot, celery & lime juice  
Cochin cooler - cucumber & watermelon  
Pineapple ginger lifter - pineapple juice, ginger syrup,  
honey & mint leaves

### Fruit smoothies, freshly blended 275.

Malabar dream - banana, pineapple, papaya & guava juice  
Simply tropical - mango, banana & orange juice  
Water melon punch - water melon, orange, lemon juice & mint

### All natural anti-oxidants 250.

Tomato & carrot with a hint of lime  
Pomegranate & watermelon  
Beetroot, orange & ginger



# divine

wine lounge  
tapa bar  
art space

All beverages subject to availability, Taxes as applicable



# the wine lounge at The Malabar House

2017 OCTOBER