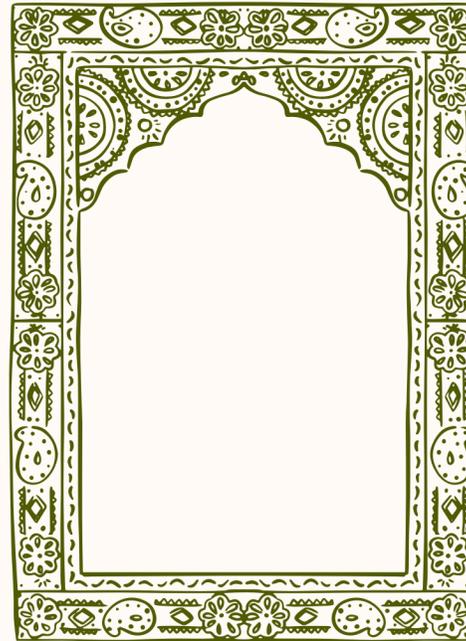


Signature Cocktails

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| India in a Glass |

India doesn't just eat regionally, it drinks regionally. This collection is our love letter to the country, cocktails inspired by landscapes, flavors, and memories from Kashmir to Kanyakumari.



Long before cocktails arrived in India, the country already had its own ways of drinking. In the forests, tribes fermented flowers like mahua into earthy brews.

Along the coasts, toddy was drawn fresh from palm trees at sunrise. In the Northeast, rice beers marked every celebration, while in royal courts, saffron milk and spiced sherbets blurred the line between drink and dessert.

India has always raised a glass, only, the glass was rarely the same.

This book is our love letter to India. To its valleys that smell of saffron and pine, to its coasts heavy with salt and tamarind, to its forests where mahua flowers fall after the rain. Every region offers a flavor, every ingredient carries a memory, and every glass is a chance to taste the land it comes from.

*So here's to the soil, the seasons, and the hands that grow what we pour.
Here's to India: vast, restless, indulgent, and to raising a glass in its honor.*



LOLAB लोलाब

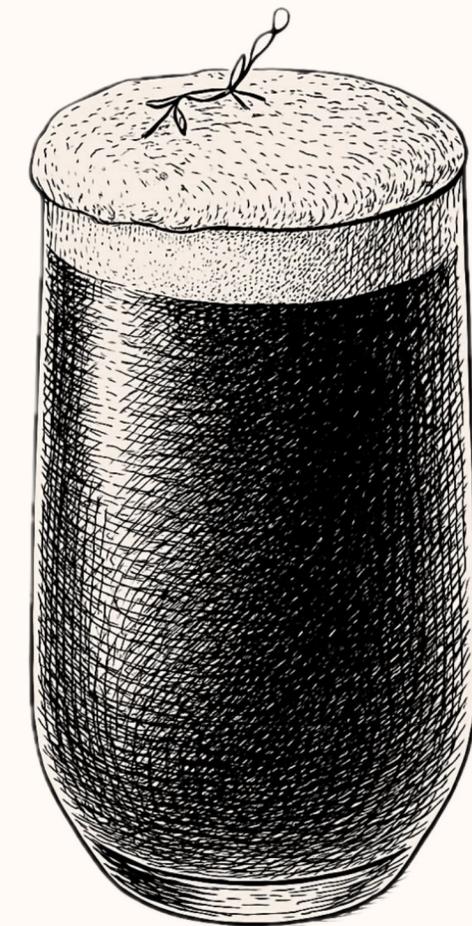
750+

Big Bull, Kahwa, Kulfi

[Kashmir]

Lolab is a lush, lesser-known valley in Kashmir serene, untouched, and steeped in folklore. The name evokes snow-capped mystique, floral meadows, and timeless indulgence, making it the perfect vessel for a cocktail that bridges royal Indian richness with Kashmiri soul.

Kahwa is not just tea, it's Kashmir's ritual of warmth. Kahwa is said to trace its roots to Silk Route traders, who carried tea, spices, and saffron through the mountains. What began as a merchant's brew became Kashmir's cultural signature, passed down like folklore in a cup.



Prices are in INR , exclusive of taxes

MAJULI মাজুলী

850+

Scotch, Tea, Lemongrass

[Assam]

Majuli is the world's largest river island, nestled in the Brahmaputra River in Assam, known for its tranquility, monastic culture, and ethereal landscapes. The name carries a sense of fluid grace, natural beauty, and quiet strength, perfectly reflecting a drink that's refreshing, earthy, and contemplative.

Assam grows the world's strongest black tea, thanks to the Brahmaputra's fertile plains and heavy monsoon rains. First brewed by the Singpho tribes and later scaled into plantations in the 1830s, it gave India its global claim in the tea trade.



Prices are in INR , exclusive of taxes

MANA माना

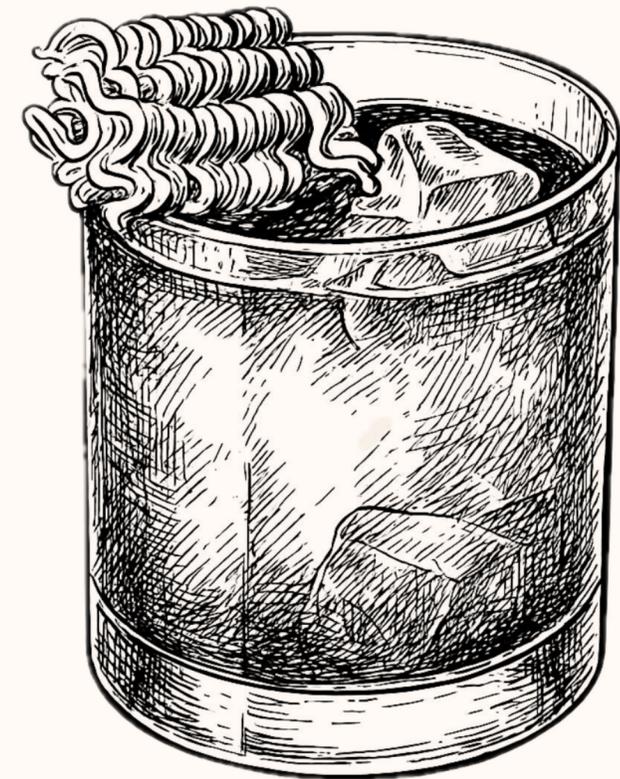
850+

Tequila, Maggi [®], Jalapeño

[Uttarakhand]

Mana is the last village before the Indo-Tibet border, located in Uttarakhand. Known as the "Last Indian Village", it stands at the edge of civilization, rugged, fearless, and full of character. The name "Mana" also hints at "essence" or "spirit", tying perfectly to a cocktail that breaks norms and plays with comfort, spice, and rebellion.

Maggi isn't just instant noodles in India, it's a mountain ritual. At roadside dhabas on the way to places like Mana or Manali, steaming bowls of 'pahado wali Maggi' are served with views of snow peaks and pine forests. The brand first arrived in India in the early 1980s, but it was in the hills that it found its second home.



Prices are in INR , exclusive of taxes

SPITI स्पीति

800+

Scotch, Apple, Acids

[Himachal Pradesh]

Spiti, the cold desert valley of Himachal Pradesh, perched high in the Himalayas, known for its austere beauty, stark silence, and spiritual stillness. The name means “The Middle Land,” as it lies between India and Tibet, a space of balance, echoing this cocktail’s harmony of earthiness, fruit, and brightness.

Apples are the pride of Himachal Pradesh, where cool mountain air and icy rivers create the perfect orchard climate. British planters first introduced them here in the late 19th century, but it was Samuel Stokes, an American who settled in Kotgarh, who turned Himachal into India’s apple basket in the 1920s. Today, the fruit has become as much a symbol of the hills.



Prices are in INR , exclusive of taxes

KERAVA കേരള

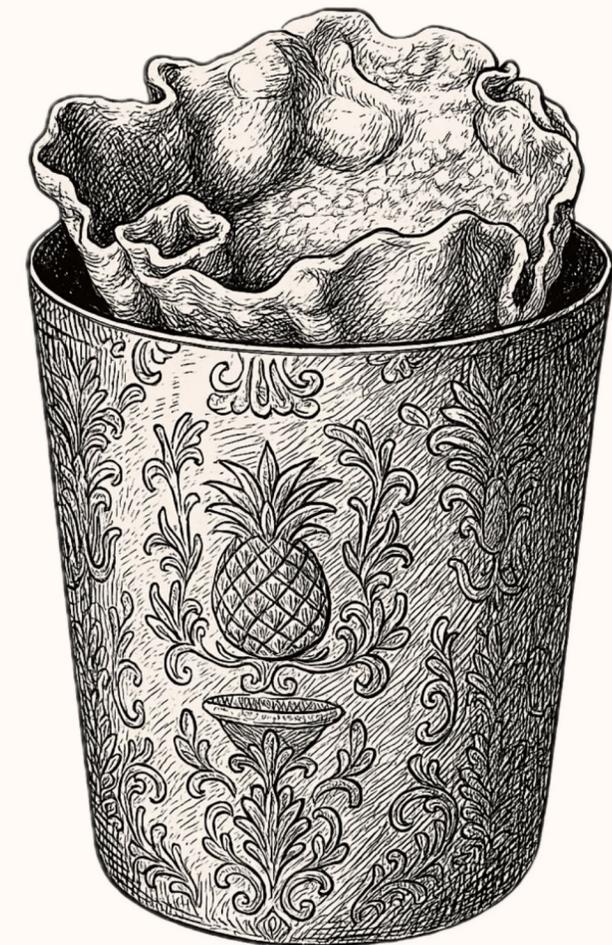
850+

Tequila, Coconut, Spices

[Kerala]

Kerava is a poetic take on Kerala, drawing from its lush backwaters, monsoon-soaked greenery, and spice-laden history. The name blends “Kera” (meaning coconut in Malayalam) with a softer, lyrical ending, evoking the essence of the tropics in a refined, modern form.

The coconut palm. It's more than an ingredient here; it's the backbone of life. Every part of the tree is used: the fruit for food and oil, the husk for rope, the leaves for thatch, even the trunk for timber. In the backwaters, palms line the shore like guardians, their silhouettes etched into the state's identity. To speak of Kerala without coconut is to miss its soul.



Prices are in INR , exclusive of taxes

VINDARA विंदारा

800+

Vodka, Sesame, Lemon Pickle

[Uttar Pradesh]

Vindara is a fictionalised evolution of "Vindhya", the ancient mountain range of central India, dry, rugged, and storied, blended with the softness of the word "tara" (meaning star in several Indian languages), creating a name that feels both grounded and celestial. It is a cocktail of contrast and grit sharp citrus cutting through earthy warmth, minimal yet explosive, sun-dried yet luminous.

Sesame, or til, is one of the world's oldest oilseeds and India is among its first homes. Archaeological finds from the Indus Valley show sesame being pressed into oil as early as 2000 BCE. In the Gangetic plains of Uttar Pradesh, it became both food and ritual: til laddoos for harvest festivals, oil lamps lit with sesame oil, and seeds offered in prayers to ancestors.



Prices are in INR , exclusive of taxes

COROMEL கொரோமேல்

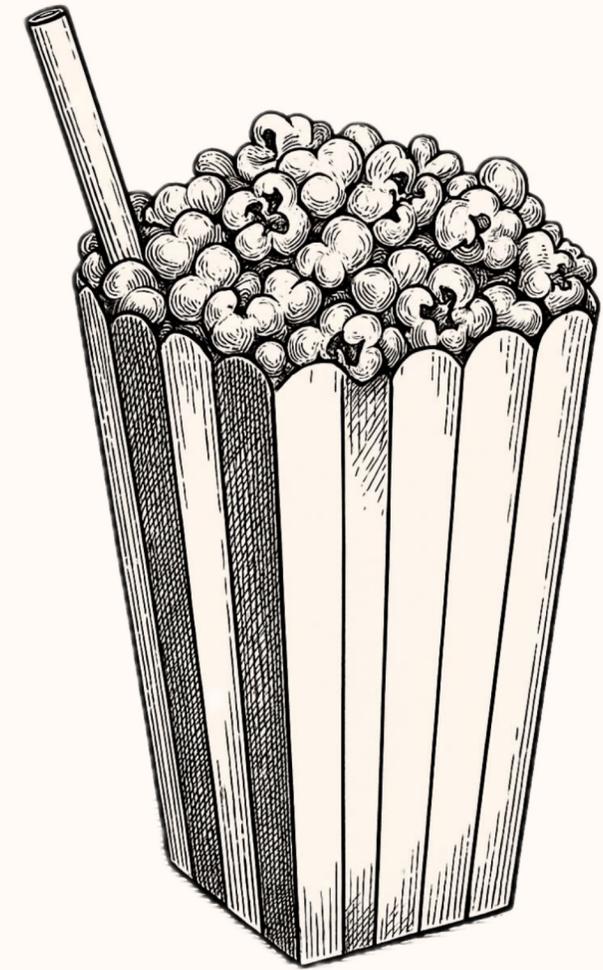
750+

Vodka, Tamarind, Butter Popcorn

[Tamil Nadu]

Coromel is a poetic blend of “Coromandel” (India’s southeastern coastal region) and “caramel”, hinting at sweetness, indulgence, and coastal charm. The name feels sunny and nostalgic, evoking salt air, street snacks, cinema halls, and seaside strolls; all in one sip. It’s tangy, smooth, and sensorial, like a sunset on the Coromandel coast with salt on your lips and cinema in your soul.

Tamarind, or puli in Tamil, has been a souring agent in South India for over a thousand years. Believed to be native to Africa, it traveled east with traders and took root in the Deccan’s hot, dry soils; thriving so well that it became part of the land’s identity.



Prices are in INR , exclusive of taxes

COORGIL ಕೂರ್ಗಿಲ್

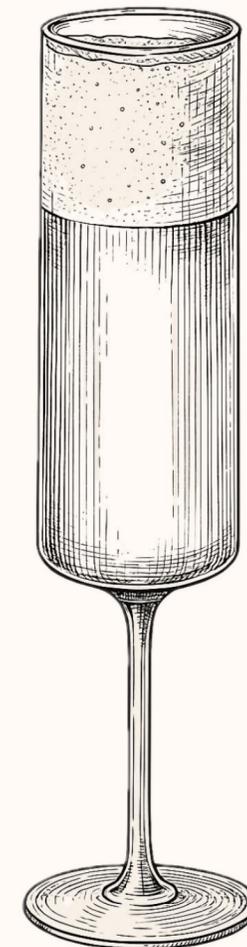
900+

Gin, Campari, Vanilla

[Karnataka]

Coorgil is a poetic reimagining of Coorg (Kodagu), the misty, forested hill region of Karnataka, fused with a soft, feminine touch in “-il,” evoking rain-soaked jungles, gentle rebellion, and quiet seduction. Coorgil is a cocktail of contrast and character; bittersweet and botanical, delicate yet defiant, like the land it’s inspired by.

Vanilla is a foreign guest that found a quiet home in Karnataka’s coffee country. Native to Mexico, it was brought to India by colonial traders in the 19th century, but only began to take root in Coorg and Kerala in the late 20th century when growers discovered its vines thrived alongside coffee and pepper.



Prices are in INR , exclusive of taxes

SIMBOR सिंबोर

850+

Gin, Betel Leaf, Coffee

[Gujarat]

Simbor is a forgotten coastal fort near Diu, abandoned and surrounded by estuarial waters. It carries a sense of mystery, history, and quiet resilience. These ingredients reimagine Simbor as a flavour journey; rich, herbaceous, and layered with bittersweet notes.

Betel leaf, or paan, has been in India for over 2,000 years; a mix of ritual, refreshment, & indulgence. In Gujarat, it became both a street-side staple and a ceremonial offering: folded with areca nut, clove, or gulkand, passed after meals, and shared at weddings as a gesture of hospitality. In coastal Gujarat, it was even traded across ports, tying local taste to global spice routes.



Prices are in INR , exclusive of taxes

MADHARA मधारा

650+

Mahua, Green Chilli, Jamun

[Madhya Pradesh]

Madhara is a poetic, imagined name rooted in the word “Madhu” (Sanskrit for honey/spirit) and “Dhaara”(stream or flow). It also echoes Mahua, the forest flower from which traditional tribal spirit is distilled. The name conjures the image of a wild stream running through Central India’s forests, fragrant with fallen blossoms, sharp berries, and woodsmoke. The cocktail is wild, floral, spicy, and darkly juicy.

Mahua is the forest spirit of Central India. For centuries, tribal communities in Madhya Pradesh, Chhattisgarh, and Odisha have gathered its pale yellow flowers, fermenting them into a sweet, earthy liquor. More than a drink, mahua has always been ritual: offered to deities, shared in festivals, and sipped in circles around the fire.



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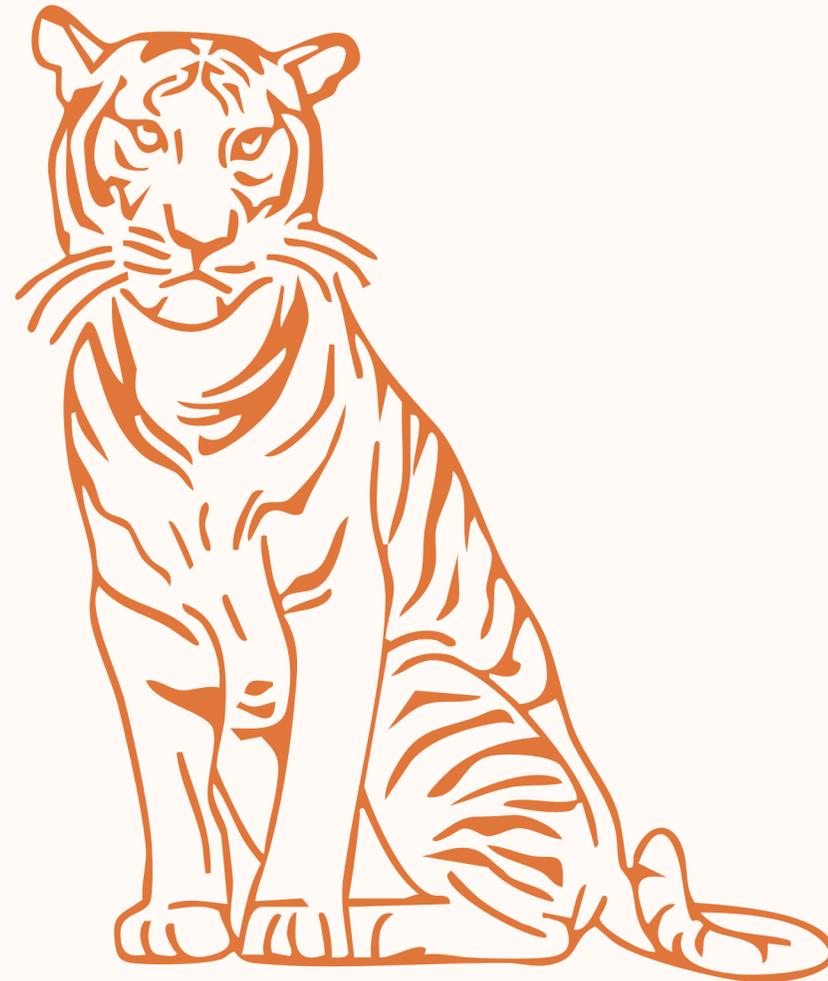
**Uh Oh! Looks like you have almost reached the end of
this cocktail journey.**

This collection is our way of saying that India has always been drinkable; in its valleys, its forests, its kitchens, and its coastlines. We only needed to listen, to taste, and to remember. Every cocktail here is stitched from the soil, the season, and the stories that make us who we are.

So here's to the land that grows everything we drink. To the hands that pluck tea leaves at dawn in Assam, tap toddy palms in Kerala, gather mahua flowers at night in Madhya Pradesh. To the farmers, the foragers, the forgotten keepers of flavor who rarely get named, but whose work lives in every sip. To saffron blooming in Kahwa, to Maggi steaming at 10,000 feet, to coconuts swaying over backwaters and to mahua fermenting under the forest canopy.

**And here's to you. For slowing down long enough to notice what's
in the glass, for carrying these flavors forward with your curiosity.**





Credits | Menu Design & Copywriting: Noshly Studios

Masala Code

४^H~H+ZPH

Designed By: @noshlystudios