

FOOD

*Taste of India,
Served with* इश्क़

GUPCHUP \$15

yellow peas ragda, mint and tamarind flavor water, semolina crisps

KADAK RUMALI \$15

clarified butter, grated cheese, chili sour cream, cilantro

JALEBI CHAAT \$19

chickpeas, beetroot, radish, sweet and sour yogurt, mint, tamarind, silver leaf

ANDHRA CHILI GOBI \$17

cauliflower, curry leaves, green chili, hibiscus labneh, fried garlic

DUDHIYA KABAB \$19

stuffed homemade paneer, carom seeds, saffron, caramelized figs

SOYA MALAI CHAAP \$19

malai jhol, amul cheese, nutmeg, fenugreek tuile

VENISON VARUVAL \$27

shallots, curry leaves coriander, malabar parotta

NIZAMI LAMB CHOPS \$31

kashmiri chili, mace, yogurt hummus, pistachios

SHARABI CHICKEN TIKKA \$23

overnight marinated chicken thighs, onion, mint chutney, old monk flambe

BANGLA KODI \$21

potato wrapped chicken fritters, radish, cilantro

LAHSOONI OYSTER \$25

chili garlic butter, amul cheese, sooji rusk crumbs, baked oyster

KASUNDI JHEENGA \$23

yellow mustard cream, panch phoran, baby red radish, fenugreek

PATWADI RASA \$25

gram flour cakes, nagpuri tharri, cilantro

NADRU YAKNI \$25

lotus root, yakhni gravy, dry mint, fenugreek

HIMACHALI GUCCHI \$29

morel mushroom, spicy onion & tomato gravy, clarified butter

PANEER LAUNG LATTA \$27

nuts stuffed paneer lasagna, cloves, lababdar gravy

ISHQ DAL-E KHAAS \$25

black lentils, clarified butter, fenugreek leaves, grated black truffle

DUM KA GHOST \$33

slow cooked bone-in baby goat, dum ka gravy, fried onion

LAMB NAGRISI KOFTA \$31

minced lamb scotch egg, lal korma gravy, ginger

POUSSIN MUSALLAM \$31

cornish hen, musallam gravy, fried cashews, gold leaf

DELHI KI BUTTER CHICKEN \$29

shredded chicken thighs, tomato makhani, butter, fenugreek leaves

LOBSTER MALAIKARI \$33

mustard, onion & coconut gravy, cashew nut, ginger

NALLI GHOST BIRYANI \$37

cashews, fried onion, mint, bhurani raita

PRE ORDER: slow cooked

SIKHANDARI RAAN \$179

baby goat leg, rumali roti, dal makhani, mint chutney, laccha pyaaz

SAFFRON RICE \$5

NAAN

-Plain \$6

-Butter \$6

-Garlic \$7

-Sesame \$7

-Chili Cheese \$8

RUMALI ROTI \$8

PAROTTA \$8

BHURANI RAITA \$4

SALAD \$3

onion, chili, lemon

KAALA JAMUN TART \$17

chocolate caviar, gold leaf dust

JUNNU PAVLOVA \$15

colostrum milk, strawberry compote, badam puri cookie

HOUSE CHURNED ICECREAMS \$9

ask your server for flavors

SMALL PLATES

ENTREES

SIDES

DESSERTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Kindly inform our team regarding any food allergies or dietary restrictions

*20% service charge will be added to parties of six or more people.

A love letter from our bar

Hey there! At Ishq Bar, every sip is like a mini vacation, a tribute to the vibrancy of India's diverse cities. Our cocktails are inspired by the iconic streets, & unique characteristics that make each place memorable. The drinks take you on a flavorful journey across India, showcasing the spirit, history, food and charm of cities like Rajasthan, Mumbai, Hyderabad, Goa, Kashmir-one cocktail at a time! Buckle up, it's going to be a delicious buzz!

Dine with Ishq
Wine with Ishq
Share with Ishq