THE LIBRARY BAR

THE LEELA PALACE BENGALURU

MENU

AUJASYA BY THE LEELA

COCKTAILS

F&M MARTINI
Calorie per serving: 249 Kcal

Fennel and Mint Martini has some health benefits such as regulating blood pressure, purifies blood, helps in improving eyesight, water retention and suppress appetite.

GOLDEN TONIC
Calorie per serving: 191 Kcal

Turmeric — and especially its most active compound, curcumin — have many scientifically proven health benefits, such as the potential to improve heart health and help prevent Alzheimer's and cancer. It's a potent anti inflammatory and antioxidant. It may also help improve symptoms of depression and arthritis.

BASIL SMASH
Calorie per serving: 188 Kcal

The eugenol in basil can block calcium channels, which may help to lower blood pressure. The essential oils in the herb can help to lower your cholesterol and triglycerides. Basil also contains magnesium, which can help to improve blood flow by allowing muscles and blood vessels to relax.

SULEMANI HIGHBALL
Calorie per serving: 269 Kcal

This drink is a combination of ginger and other spices, which helps relax and soothe digestion

PALACE MARY
Calorie per serving: 144 Kcal

Kollar districts in Karnataka is famous for tomatoes. Handpicked tomatoes brought in-house charred with coconut coals and made a beautiful version of bloody mary.

NON-ALCOHOLIC COCKTAILS

BETEL MELON
Calorie per serving: 35 Kcal

Betel nuts from Leela gardens and watermelon from Chamrajnagar blended into a wonderful concoction. Betel nuts increases energy levels and improves digestion.

PASSION BLOSSOM
Calorie per serving: 89 Kcal

Passion fruit is rich in antioxidant and fiber, pomegranate provides vitamin C, boosting digestive health, and reducing insulin resistance, beautifully mixed with lemon juice to become a refreshing and healthy drink.

VEGETARIAN NON-VEGETARIAN

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AUJASYA BY THE LEELA

MOCKTAILS

LYCHIBERRY
Calorie per serving: 198 Kcal
Litchi, cranberry, strawberry

TROPICAL FRUIT PUNCH
Calorie per serving: 248 Kcal
Orange, pineapple, mango, strawberry

GUAVA MINT
Calorie per serving: 61 Kcal
Guava, mint, lemonade

FRUIT ICED TEA
Calorie per serving: 153 Kcal
Strawberry/peach/lemon

VIRGIN MOJITO
Calorie per serving: 97 Kcal
Mint, lemon, syrup, soda

FRESH LIME SODA/WATER
Calorie per serving: 145 Kcal
lemon, simple syrup, soda, water

CLASSIC COCKTAILS

BOULEVARDIER
Calorie per serving: 198 Kcal
Campari, Whisky, Vermouth

ROB ROY
Calorie per serving: 198 Kcal
Whisky, Vermouth, Bitters

NEGRONI
Calorie per serving: 196 Kcal
Campari, Gin, Vermouth

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AUJASYA BY THE LEELA

CLASSIC COCKTAILS · CONTINUED

FRENCH 75
Calorie per serving: 187 Kcal
Gin, lemon, sugar, sparkling wine

EL PRESIDENTE
Calorie per serving: 198 Kcal
Rum, Orange Liqueur, Vermouth, Grenadine

GIBSONS
Calorie per serving: 143 Kcal
Gin, Vermouth, Cocktail Onion

PALOMA
Calorie per serving: 227 Kcal
Tequila, Grapefruit, Bubbles

MARGARITA
Calorie per serving: 173 Kcal
Tequila, Triple Sec, Lime

ESPRESSO MARTINI
Calorie per serving: 182 Kcal
Vodka, Kahlua, Espresso shot

MOSCOW MULE
Calorie per serving: 322 Kcal
Vodka, Lime Juice, Ginger Beer

VESPER MARTINI
Calorie per serving: 152 Kcal
Gin, Vodka, Lillet Blanc

DAIQUIRI
Calorie per serving: 187 Kcal
Rum, Sugar, Lime

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AUJASYA BY THE LEELA

Aujasya by the Leela is a holistic wellness program - a healthy lifestyle reflected in physical, mental, social, and spiritual wellbeing. Aujasya is not just a word; it is a way of life. Conceived and executed in collaboration with Dr. Ankita Jalori, one of India's pre-eminent nutrition and wellness consultants, the menu has been curated to achieve the impossible balance between your health needs and your gastronomic expectations. Our Chefs have worked behind the scenes on our signature recipes to increase the nutritional values and enhance the functional components but retaining the authentic essence and experience of each dish.

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SMALL PLATES

SMALL PLATES

NIPPATTU CHAAT
Serving size: 120 g | Calorie Per Serving: 364 Kcal

Chaat is Indian's very own "plate of joy", we explore the soul of chaat through the local favorites. Nippattu puri | Avocado Chutney

TTA · An antipasto from Italy consisting of grilled bread rubbed with garlic olive oil & salt. We use our house baked sourdough bread enriched with omega

WILD MUSHROOM AND PARMESAN
Serving size: 120 g | Calorie Per Serving: 418 Kcal

CHERRY TOMATO, PESTO AND BURRATA
Serving size: 120 g | Calorie Per Serving: 611 Kcal

SMOKED SCOTTISH SALMON, CAPER-BERRY AND MASCARPONE
Serving size: 120 g | Calorie Per Serving: 495 Kcal

CORN-FED CHICKEN, CORNICHON AND CHEDDAR CHEESE MELT
Serving size: 120 g | Calorie Per Serving: 333 Kcal

I · A popular Sicilian comfort food made with golden fried fragrant rice spheres resembling small oranges with a delicate filling. We serve our arancini with

ASPARAGUS AND BRIE CHEESE
Serving size: 120 g | Calorie Per Serving: 585 Kcal

Aioli | Microgreens

SMOKED DUCK AND AGED PECORINO CHEESE
Serving size: 120 g | Calorie Per Serving: 693 Kcal

Valencia Orange Gel | Microgreens

TRUFFLE FRIES
Serving size: 120 g | Calorie Per Serving: 806 Kcal

French Fries | Truffled Aioli | Parmesan Cheese

STEAMED EDAMAME
Serving size: 120 g | Calorie Per Serving: 204 Kcal

Edamame Beans | Sea Salt Crystals

MUKABILAT
Serving size: 200 g |Calorie Per Serving: 723 Kcal

Hummus | Marinated Olives | Pomegranate seeds | Pita Crisps

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SMALL PLATES

MALABAR POPPERS · Golden fried snacks enriched with flavours of Kerala.

TOFU POPPERS | CURRY LEAF & BULLET CHILI
Serving size: 120 g | Calorie Per Serving: 685 Kcal
Crumble | Gunpowder Mayo

SHRIMP POPPERS | CURRY LEAF & BULLET CHILI
Serving size: 120 g | Calorie Per Serving: 723 Kcal
Crumble | Gunpowder Mayo

CLUB - WRAP · Your Favourite Club Sandwich is now also available as a wrap.

VEG CLUB WRAP
Serving size: 200 g |Calorie Per Serving: 518 Kcal

NON VEG CLUB WRAP
Serving size: 200 g |Calorie Per Serving: 418 Kcal

KEBAB · Golden fried snacks enriched with flavours of Kerala.

MULTANI PANEER
Serving size: 150 g | Calorie Per Serving: 176 Kcal

MALAI BROCCOLI
Serving size: 150 g | Calorie Per Serving: 253 Kcal

SUBZ AKHROT KI TIKKI
Serving size: 150 g | Calorie Per Serving: 419 Kcal

MASALA MAHI
Serving size: 150 g | Calorie Per Serving: 229 Kcal

KASTOORI MURGH
Serving size: 150 g | Calorie Per Serving: 520 Kcal

LAGAN KI SHAMMI
Serving size: 150 g | Calorie Per Serving: 444 Kcal

FARMERS BOWL · Seasonal fresh produce offered in the form of a healthy salad.

HYDROPONIC LETTUCE | AVOCADO | PEAR | WALNUT | SMOKED YOGHURT DRESSING
Serving size: 150 g | Calorie Per Serving: 337 Kcal

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SMALL PLATES

SMALL PLATES · CONTINUED

▲ ORGANIC QUINOA | ROAST CHICKEN | CHICKPEA | ALMOND | POMEGRANATE VINAIGRETTE

Serving size: 150 g | Calorie Per Serving: 359 Kcal

All our Bar-Snacks are designed as a small plate, perfect for small cravings

▪ VEGETARIAN ▲ NON-VEGETARIAN

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FOOD MENU

SMALL PLATES

Tomato, burrata Crostini (V)	650
Papad crusted Paneer (V) Crispy Poppadaum crusted cottage cheese served with spiced tomato and ginger chutney	700
Aloo mutter samosa (V) With tamarind chutney	700
Vietnamese rice paper roll (V) Asian vegetables, scallion, peanut, chili dipping sauce	700
Podi Idly (V) Steamed Mini Rice Cake Tossed with Homemade Chutney Powder and Curry Leaves	700
Shrimp poppers Crisp shrimp tossed with curry leaves and homemade spices	1050
Murgh tikka Trio of Chicken marinated with yogurt and cooked in clay oven	950
Chicken and cheese croquettes Cheese sauce and barbecued tomato salsa	950
Seekh Kebab Clay oven roasted minced lamb skewers with mint chutney	1000

LARGE PLATES

Mezze Platter (V)	1650

Classic Burger

Curried Vegetable and Potato Patty (V)	850
Crispy fried chicken with hot chilli sauce	950

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FOOD MENU

Kathi Roll

Spiced Cottage Cheese (V)	850
Chicken and Bell Pepper	950
Vegetarian Kebab Platter (V) (Dhungar paneer tikka, Hara bhara kebab, Podi Idli, Malai broccoli)	2250
Non Vegetarian Kebab Platter (Seekh Kebab, tulsi mahi tikka, Andhra chilli chicken, tandoori Jheenga)	2600

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COCKTAIL LIST

THE LEELA FAVOURITE

Royale 1500
Sparkling wine with wonderfully bright cognac.

Moscow mule 1200
Vodka, honey, lime juice and ginger beer. This ridiculously refreshing number is served in a traditional copper mug.

Teaminto 1200
Spicy cocktail with aperol and tequila, mixed with jalapeno, mint and lime juice for the perfect balance.

Tiramisu 1200
Coffee cocktail with whisky layered with whipped cream and cocoa powder on top.

Winter Pie 1200
Our signature drink. A fierce mix Blended Whisky, apple juice, rosewater, cinnamon rim and brown sugar. Served under a cloud of wood smoke.

LE CIRQUE SIGNATURE

French 75 1200
Sparkling wine with gin, lime juice & simple syrup The drink dates to World War I, and an early form was created in 1915 at the New York Bar in Paris—later Harry's New York Bar—by barman Harry MacElhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.

Negroni 1500
Gin, campari and vermouth The most widely reported version of this drink's origin is that it was invented at Caffe Casoni in Florence, Italy in 1919. Legend tells that Count Camillo Negroni asked his friend, bartender Forsco Scarselli, to strengthen his favourite cocktail – the Americano – by replacing the soda water with gin

Manhattan 1200
Whisky, vermouth and angostura bitter The drink originated at the Manhattan Club in New York City in the mid-1870s, where it was invented by Dr. Iain Marshall for a banquet hosted by Jennie Jerome (Lady Randolph Churchill, mother of Winston) in honor of presidential candidate Samuel J. Tilden. The success of the banquet made the drink fashionable, later prompting several people to request the drink by referring to the name of the club where it originated— "the Manhattan cocktail".

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COCKTAIL LIST

LE CIRQUE SIGNATURE · CONTINUED

Margarita 1200
Tequila, orange liqueur and lime juice There are dozens of stories – many self-reported, and many claiming the Margarita was named after the drink's recipient. Carlos "Danny" Herrera supposedly created the cocktail in 1938 (or 1947, or 1948, depending who you ask) for a guest who was allergic to most spirits, but not Tequila. His restaurant was Rancho la Gloria and was halfway between Tijuana and Rosarita, Mexico.

Gimlet 1200
Gin, simple syrup and lime juice Before the gimlet became popular in 1953 it is believed that it was served to the sailors in the British Royal Navy as a means of fighting scurvy. Rose's Lime Juice was created in 1867 as a way to preserve lime juice without alcohol and it was used by the Navy. By mixing the juice with Navy strength gin (114 proof!) the gimlet was born. By the mid- 20th century the gimlet was a popular cocktail with naval officers and in British society.

Cosmopolitan 1200
Vodka, cranberry juice, orange liquer and lime juice Bartender Neal Murray says he created the cosmopolitan in 1975 at the Cork & Cleaver steak house in Minneapolis. According to Murray, he added a splash of cranberry juice to a Kamikaze and the first taster declared, "How cosmopolitan." This event supposedly led to the naming of the new beverage.

Pina Colada 1200
Rum, pineapple juice, coconut cream The Caribe Hilton Hotel claims Ramón "Monchito" Marrero created the Piña Colada in 1954 while a bartender at the hotel. Barrachina, a restaurant in Puerto Rico, says that "a traditional Spanish bartender Don Ramon Portas Mingot in 1963 created what became the world's famous drink: The Piña Colada."

Bloody Mary 1200
Vodka, tomato juice, lime juice, Tabasco sauce, Worcestershire sauce, salt and pepper The French bartender Fernand Petiot claimed to have invented the Bloody Mary in 1921, well before any of the later claims, according to his granddaughter. He was working at the New York Bar in Paris at the time, which later became Harry's New York Bar, a frequent Paris hangout for Ernest Hemingway and other American migrants.

White Russian 1200
Vodka, coffee liqueur, cream The traditional cocktail known as a Black Russian, which first appeared in 1949, becomes a White Russian with the addition of cream. Neither drink is Russian in origin, but both are so named due to vodka being the primary ingredient.

Sazerac 1600
Bourbon whisky, sugar, absinthe, bitter The story goes that back in 1838, Creole apothecary Antoine Peychaud invented the Sazerac in his shop at 437 Royal Street. They say he first served it to his fellow Masons after hours in an egg cup –a coquetier—a word that some insist morphed into "cocktail." The name of the drink comes from Peychaud's favorite French brandy, Sazerac-de-Forge et fils.

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COCKTAIL LIST

JAMAVAR

South Indian Negroni 1200
A twisted negroni, with South Indian single malt whisky with campari, vermouth and brown sugar.

Pumpkin Petals 1200
Fresh pumpkin with tequila, orange liquer and lime juice

Mai-Tai Twist 1200
A twisted cocktail with white and dark rum, tepache and hazelnut syrup.

Kama-Summer Paradise 1200
Chilled spicy summer cocktail with tequila, lime chunks, green chili and cinnamon.

Turmerika 1200
Infused gin with turmeric, orange liqueur, lime juice and tonic water "Turmeric is an exceptional ingredient to be infused in a cocktail. The complex flavour of turmeric can boost the taste of any drink."

Benares 1200
A perfect Indian cocktail with vodka, gulkand, cardamom, lime juice and betel leaves.

CITRUS

Beirut Milano Torino 1200
Infused gin with sumac and cumin, campari, vermouth and tonic water. Aromatic and citrusy, Beirut Milano Torino is not afraid to mix the depth of gin with the intensity of Middle Eastern herbs.

Knickerbocker 1200
White rum, raspberry syrup, orange liqueur and lime juice. The famous cocktail since 1934 when William Powell and Myrna Loy drank Knickerbockers in The Thin Man

Pomegranate & Ginger Smash 1200
A refreshing drink with vodka, pomegranate juice, fresh ginger and honey

Jammy's 1200
A refreshing drink with vodka, mix fruit jam, cherry compote and lime juice

Autumn Smash 1200
An autumn affair of vodka, green chilli, apple and litchi juice with the hint of honey.

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COCKTAIL LIST

CITRUS · CONTINUED

Penicillin 1200
An herbal blend of whisky, lime juice and honey-ginger syrup with candied ginger.

ZEN

Red Dragon 1200
Rose syrup, vodka, orange liquer, lime juice and top up with soda water

Caipirinha 1200
Brazilian all-time favourite cocktail with cachacha, lemon chunks and sugar.

Sly Thai 1200
A Thai summer favourite, mixed with vodka and litchi juice.

The Green Lantern 1200
Lantern lit green by its beautiful ingredients, blended and shaken with green pea, lime juice, syrup, gin and egg white.

MARTINIS & VODKATINIS

CHOICE OF SPIRIT:

Hendricks	1600
Tanqueray No 10	1500
Tanqueray	1200
Bombay Sapphire	1200
Beefeater	1200
Gordons	1200
Roberto Cavalli	1600
Beluga Noble	1600
Ciroc	1500

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COCKTAIL LIST

MARTINIS & VODKATINIS · CONTINUED

Belvedere	1500
Grey Goose	1500
Absolut Blue	1200
Ketel One	1200
Tito's	1200

The all-star team at The Leela Bar are devoted to celebrating tasteful drinking we have worked tirelessly behind the scenes to compose a list of cocktails inspired by the global cuisines served in our restaurant

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CIGAR MENU

CIGARS

Debonaire Belicoso (6” * 54)	4900
Cohiba Robustos (4.88”)	4700
Ashton Cabinet No.6 (5” * 52)	4000
Decade Cameron Toro (5” * 50)	3200
Indian Motorcycle Habano Robusto (5” x 50)	3100
Sungrown (6” * 50)	2600
Partagas Series D No.6 (3.54”)	1800
Montecristo No.4 (5.04”)	1600
Montecristo No.5 (4.02”)	1500

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