

—OVER THE MOON BREW COMPANY—

Bon-Appetit



Our concept of good food!

What we have always excelled in doing is providing our customers with a splendid experience by creating an extensively delightful food spread that melts through their hearts and brings them an immense amount of joy!

Our visionary *Chef Mr. Saurabh*, has created what he'd like to call 'old world charm meets modern twist'. His approach to creating this fabulous menu has been his inspiration to stay true to Indian dishes by the iconic styles of cooking but add a modern sync of different cuisines making a unique food spread that will turn your hearts around!

'Everything you see at Over The Moon Brew Co. is there for a purpose' - *Ameet Mirpuri* (Interior Designer - Over the Moon & Over the Moon Brew Co.)

Ameet Mirpuri made this sprawling young and vibrant place to entertain the crowd with a one of a kind experience. Starting from the London style entrance, the iconic feel lights, the vintage look setup, to the old Morris and food truck, everything had its own purpose and completed each other to be something exceptional we now know to be 'Over the Moon Brew Company'.

The Truckers Stop

From Our Food Truck Over the Moon...

Classic tomato mozzarella with basil and balsamic	175
Mushrooms and caramelized onions	175
Bar-be-qued Frankfurters, homemade mustard and garlic cream	195
Grilled chicken thighs with or without cheddar	195
Pulled pork with red wine jus, caramel pineapple	205
Our own keema-kalezi	205

Oatmeal chilla with tangy mayo and house salad	195
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Choose your fillings...

<i>Sliced and grilled mushrooms</i>	20
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<i>Shredded cottage cheese</i>	25
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<i>Mozzarella</i>	30
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Pita cones stuffed with crunchy lettuce, tomatoes, cucumber, onions, olives topped with sour cream	
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Choose your fillings...

<i>Chunky creamy chicken</i>	225
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<i>Grilled Prawns</i>	245
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Served with Tomato salsa, sour cream and pineapple salsa

<i>Grilled Cottage cheese batons</i>	205
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<i>Falafel</i>	195
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Our sliders are served with house fries/pizza sticks, homemade mustard and spicy mayo

Kothu Parotta...

With double egg and gravy	175
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Mutton kheema	195
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Chicken	195
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Served with House Salad, Gravy and Appalam Rolls

Rolls...

Mix beans, Crunchy veggies and basil pesto	175
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Kerala mutton, caramelized onions, spicy mint mayo	220
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Mughlai Chicken, Indian pickled vegetables, spicy chilli garlic mayo	195
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Tandoori Frankfurters, red onion rings, Romaine lettuce with mustard mayo	195
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All rolls are served with masala fries and tomato sauce

**taxes as applicable*

Tawa Anda...

Boiled masala anda	135
Desi amlette	155
Tawa anda with cheddar cheese	155
Anda kheema	135
Rassa omelette	155

Add slices of...

Masala chicken sausages	55
Crispy bacon	55
Grilled pork ham	55

Every egg prepared is served with Mini Focaccia

Harissa vada pao with mint and coconut chutney	155
Classical dabeli with mint and saunth chutney	155
Thepla Mexican wrap with sour cream and fresh tomato salsa	155

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*And good food brings you to some
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Restaurant Menu

While You order, Munchers...

Maggi bhajiya with classic hari chutney, sliced onion and fried chillies	180
Bhel Jar, our version of Calcutta style “Jhal Muri”	180
Loaded nachos with salsa	220
Dahi pakodi tarts	180

Mini Bites...

Vietnamese veg roll with chilli Sambal Oelek sauce	245
Marrow and mushroom shashlik with peanut butter	245
Burmese parcel with sweet chilli sauce	245
Tandoori malai broccoli	345
Three cheese mushroom	295
Madras curry powder flavoured fish	345
Chilli cheese burst chicken poppers with lemon-sweet chilli	295
Gosht goli kebab with mint chutney	345
Shitake, oyster and button mushrooms chilli fry	255
Crispy lotus stem & water chestnut	255
Salmon mousse platter	445
Muttabbak goes well with all-time favourite Cabernet	295
Peri-peri prawns with wasabi mayo	445
Beer batter fried fish with fries and spicy mayo	395
Pomfret with dry chilli black bean	445
Multani paneer with crunchy mushroom chips	295
Bharwan paneer tikka with spicy mint chutney	295
Lehsuni lamb boti	345
Bhuna pyaz ki tangdi with green apple chutney	325
Bar-be-que momos	225/275
<i>(please ask your server for veg or non-veg options)</i>	
Classical gilafi seekh	345
Irani murgh tikka with mint and anar chutney	325
Basil murgh tikka with mint chutney	325

Drunken lobsters	1675
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**taxes as applicable*

Burgers, sandwiches and more...

245

Handpounded buffalo and bacon, English cheddar, caramelized onion with house BBQ in a classic sesame seed bun

Handpounded baby lamb, lettuce, red onions, sliced gherkins and American cheddar with mint mayo on a sourdough bun

Double decker, chilli chicken and pistachio clubbed with chicken mortadella, fried egg with honey mustard mayo on ciabatta bun

Sambal grilled fish, caper cream, jalapeno, black olives and mix greens

Spiced pulled pork with grilled pineapple, lettuce, honey BBQ sauce

Cottage cheese your way, grilled or crumb fried, lettuce, tomatoes, load of cheddar, jalapeno slices, olives and chilli garlic mayo on a sesame bun

Soya and mix greens, crunchy peppers, cheddar and creamy cheese dip on sourdough bun

All burgers are served with fries, grilled broccoli and mushrooms

Classic BLT on rye and walnut bread

225

Classic tomato and cheese

180

Doube-decker

chicken salami with fried eggs and cheese

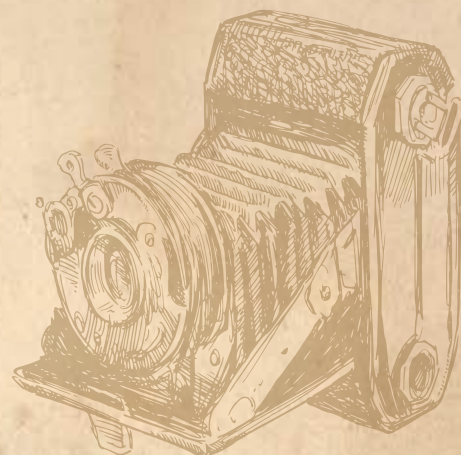
225

All sandwiches are served with house salad, fries and dip



**taxes as applicable*

Hyderabad of 60's



Tray of...

Patti samosa, aloo patties, khari and Osmania biscuit
Add Irani Chai for two

195
75

Tray of...

Lukmi, anda pakora & chicken pakora
Add Irani chai for two
Add two pints of house beer

245
75
345

Bowl of 65...

Chicken
Fish
Prawn

325
345
445

Anytime Meals...

Cucumber gazpacho veg cold soup
Water melon shooter cold soup
All-time favourite Porcini cappuccino with white truffle scent
Classic minestrone - root vegetables, chicken or mix seafood
Our own marag
Classic Caesar salad with sliced avocado or pulled chicken
Mix green and Fruits with goat cheese and sunflower cress
Shredded mix lettuce, white wine seeped watermelon & feta skewers, balsamic treacle
Whole wheat spaghetti with mutton kofta curry
Penne with prawns and caper cream, Reggiano shavings, baby tomatoes
Penne with creamy tomato sauce – veg/non-veg
Fettuccini with shredded chicken, broccoli and mushrooms with basil pesto cream

195
195
225
225
225
225
225
225
325
365
325
345

Risotto, your way...

Veg with broccoli | Green peas | Asparagus | Saffron | Mushrooms
Non-veg with either Chicken | Baby Prawns | Mix Seafood | Meatball

325
350

Chef's Pride...



“Sushi Selection”

with Dragon roll, Uramaki, Futomaki, Nigri and selection of Sashimi served with light soy, Wasabi and pickled Ginger

445

“Bouquet of Fries”

with homemade ranch potatoes, fries, jalapeno cheese poppers, pizza sticks, onion rings served with spicy mayo & mint mayo

455

“Veggie Delight “

With malai broccoli, marrow and mushroom shashlik, multani paneer tikka, Maggi bhajiya

555

“Lebanese Platter”

with Hummus, Labneh, Tabbouleh, Babagonoush, Sumac-marinated olives, pickled veggies served with pita, crispy falafel

455

“Chick on Platter”

with crumb fried chicken thighs, Thai tender chicken supreme satay, basil murgh tikka, smoked dry chilly chicken

555

“Ocean on a Platter”

with Peri-peri prawns, beer battered fish, crispy calamari, ajwain fish tikka

655

Pizzas

Bell pepper, onions, paneer tikka garlic & cheese

375

Mexican pizza

375

American corn, jalapeno tri colour capsicum, onions & cheese

Old fashion

375

Cherry tomato & cheese

Veggie Lovers

375

With tomato, green peppers, olives, onions, zucchini & asparagus, loaded with cheese

California Chicken Pizza

375

Julian chicken with jalapeno and cheese

Pepperoni Pizza

375

Pork pepperoni with jalapeno & pimentos

Lamb Pepperoni Pizza

375

Lamb pepperoni with grilled onion, dash of green chilli topped with mozzarella

Ham and Bacon Pizza

475

Toasted ham, bacon & bell pepper with crushed chilly cheese pizza

**taxes as applicable*

Let's Go Videshi...

Mongolian Hot-pot (serves two)

Please select your stock-

Fragrant clear

Spicy Sambal Oelek

Tom Yum

Khao Suey

Vegetarian comprising of sliced shitake mushrooms, Enoki mushrooms, Pok Choy, Chinese cabbage, sliced baby carrots, Spring onions along with glass noodles, rice noodles and noodles 499

Seafood comprising of baby shrimps, calamari rings, sliced basa, sliced salmon, Pok Choy, sliced fresh button mushrooms, spring onions along with glass noodles and egg noodles 699

Mix meat comprising of sliced chicken, sliced basa, marinated sliced lamb, calamari rings oyster mushrooms, baby carrots, Pok Choy, spring onions along with glass noodles and egg noodles 599

Moroccan lamb tagine (serves two) served with buttered Couscous and greens 445

Tenderloin Steak Served with red wine jus, pepper crusted crushed potatoes, black mushrooms and red onion marmalade 545

Rare | Medium | Full

Pan seared seabass with fennel sauce with garlic and sundried mash, white wine tossed mushrooms 645

Red wine and rosemary seaped New Zealand lamb chops with mix bean ragout and fondant potatoes 1225

Cock in the basket; crumb fried chicken with loads of fries 325

Grilled Chicken rollatini with mushroom and wine reduction, wilted spinach and crumbled ricotta 325

Nasi Goreng with fried egg, chicken satay and peanut sauce 395

Chilli Basil fried rice veg / non-veg 325/395

Vietnamese rice bowl veg / non-veg 325/395

Pad thai noodles chicken with egg 395

Dimsum - steamed or pan fried 225/275

Chicken Sui Mai

Prawn Jiaozi

Mix seafood Har Gow

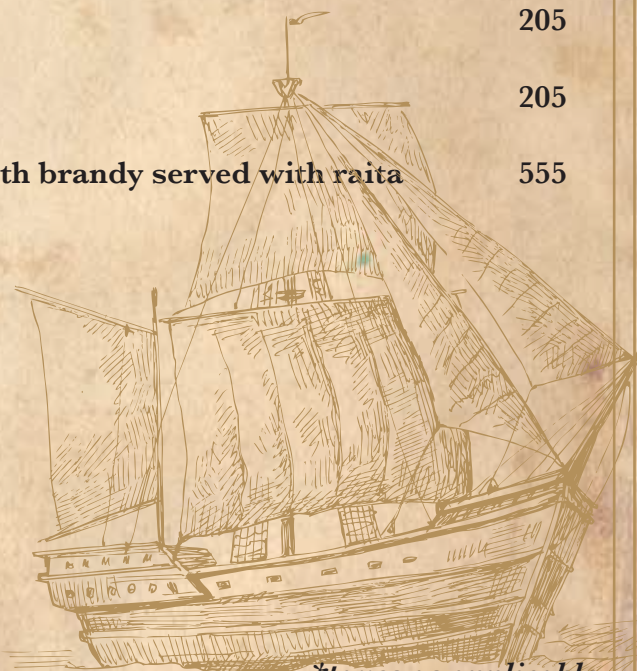
Cha Sin Bao filled with BBQ pork

Dim sums are served with light soy, spicy Sichuan sauce

**taxes as applicable*

Never say No for.....

Butter chicken with butter naan, laccha onions, raita and papad	325
Awadhi nalli gosht with laccha paratha, onions, raita and papad	425
Bhuna gosht with garlic naan, onions, raita and papad	425
Bengali machher jhol with steamed rice, onions and pickle	375
Kosho mangsho with lucchi	355
Chur-chur naan with hari mirch ki paneer bhurjee	305
Satawari rutaabh with baida paratha and pineapple raita	325
Murgh methi masala with pudina paratha and raita	325
Punjabi rajma with steamed rice, masaley wali bhindi, raita and papad	275
Chole-chawal with masaley wale aloo, raita and papad	275
Kadhi pakodi with rice, onions and achar	255
Stuffed Paratha	205
<i>Aloo Paneer Gobi served with curd, makhan and achar</i>	
Kulcha	205
<i>Aloo Paneer Onion served with Dal Makhani and achar</i>	
Aminabadi aloo with poori and raita	205
Chana dal poori with aloo rassa and chutney	205
OTM's special stuffed murgh Dum Biryani flambeed with brandy served with raita (Serves two)	555



**taxes as applicable*



Dessert

Baileys shahi tukda	295
Salted caramel tart	295
Homemade Biscuit Cake with Baileys	305
Deconstructed chocolate bar	295
Shan-e-Aam	295

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