



Delhi Social

BAR - RESTAURANT - GARDEN



SIGNATURE COCKTAILS

Our cocktails are thoughtfully crafted with care, using in-house infused spirits, syrups, and tinctures. We adopt a near zero-waste approach, utilizing every part of ingredients for enhanced flavor and texture. Seasonal menus highlight fresh, bold ideas and balanced craftsmanship, ensuring every addition serves a purpose.

Pink Ilaaychee

Cardamom Vodka | Triple Sec | Cranberry | Lime

A fragrant twist on a cosmopolitan. Cardamom-infused vodka, cranberry and lime for a balanced sip — floral, tart, and subtly spiced with a vibrant pink hue.

Rose & Lychee ‘Sodaa’

Kwai Feh Lychee | Gordon’s Pink Gin | Lime | Rose Water | Soda

A light, elegant highball that celebrates floral harmony. Lychee liqueur and pink gin blend beautifully with rose water and lime, topped with soda for a soft sparkle.

★ Delhi Gin Raja

Tanqueray Gin | Amaro Montenegro | Lime | Mint

A bright, herbaceous serve fit for a Raja. gin meets the citrusy bitterness of Amaro, balanced with lime juice and sugar syrup. Shaken with mint leaves for a burst of freshness, it’s a refined fusion of Italian charm and Indian garden vibrancy.

Indian Rum Old Fashioned

Old Monk Infused Rum | Rye Whiskey | Gum Syrup | Angostura |

Cardamom | Orange Bitters

Infused Old Monk & rye whiskey form a rich, spiced base, balanced with brown sugar gum syrup and a trio of bitters for warmth and depth — bold, smooth, and unmistakably Indian.

Nashili Dhaniya (“Intoxicated Coriander”)

Coriander Seed Tequila | Midori | Apple | Agave | Lime

A original by our Head Bartender. Coriander seed–infused tequila balanced with agave and lime, lifted by Midori’s vibrant sweetness and crisp apple. A Mexican classic with Indian soul.

GIN BASED COCKTAILS

Negroni

Gin, Campari, sweet vermouth

BITTER - COMPLEX - SPIRIT FORWARD

Martini

Tanqueray Ten Gin, dry vermouth, lemon oil

CRISP - DRY - SPIRIT FORWARD

Corpse Reviver #2

Gin, Cointreau, Lillet blanc, lemon, Absinthe

ZESTY - HERBAL - REFRESHING

★ Passionfruit Gin Old Fashioned

Gin, passionfruit syrup, Paeychauds bitters

TROPICAL - BITTERSWEET - SMOOTH

WHISKEY BASED COCKTAILS

Old Fashioned

Bourbon whiskey, Angostura bitters

RICH - SMOOTH - SPIRIT FORWARD

Whiskey Sour

Bourbon whiskey & Rye whiskey, lemon, sugar

ZESTY - RICH - SMOOTH

Japanese Whiskey Highball

Toki Japanese whiskey, soda, lemon oil

REFRESHING - SOFT - ELEGANT

RUM BASED COCKTAILS

Mojito

White rum, sugar, lime, mint

FRESH - MINTY - ZESTY

Mai Tai

Light & Dark rum, lime, orgeat, orange liqueur

TRPOICAL - FRUITY - BOLD

TEQUILA/MEZCAL BASED COCKTAILS

Spicy Margarita

Tequila, lime, agave syrup, salt, habanero chili

SPICY - CITRUS - BOLD

★ Beach House

*Tequila, Mezcal, Aperol, Pineapple, Passionfruit,
lime, salt*

SMOKY - TROPICAL - ZESTY

All Cocktails £14 each unless stated

BAR TENDERS SPECIAL - *want a classic cocktail that's not on our menu? Ask your server and we should be able to make it for you from £14*

LOW ALCOHOL COCKTAILS

Made with spirits and liqueur all under 30% alc - £12

Bornean Spiderhunter

Cynar, Campari, pineapple, lime, passionfruit

TROPICAL - HERBAL - BITTER

Second Serve

Amaro Montenegro, Fino sherry, lime, soda

HERBAL - BRIGHT - SPRITZY

★ Naughty Kela

Disaronno, Aperol, banana liqueur, Aperol, lemon

FRUITY - ZESTY - PLAYFUL

NO ALCOHOL COCKTAILS

Made with 0.0% alc spirits and liqueur - £12

Seedlip Gimlet

Seedlip Spice 94, lime, sugar

CIRTUS - SPICED - REFRESHING

Palo'no'ma

Pentire, agave, grapefruit soda, salt

CIRTUS - CLEAN - REFRESHING

SHRUBS

A refreshing, tangy-sweet beverage crafted from fruit infused vinegar, blended with natural juices for a zesty, palate-awakening sip. £8

Pineapple & Ginger Shrub

Mixed Berries Shrub

MOCKTAILS

Inspired by traditional Indian drinks

Khatta Aam Blast £10

*Mango, jamun syrup,
tukmaria seeds, lemonade*

Kashmiri Soda £6.5

*Black pepper, dry ginger, black salt,
jeera, coriander*

Nimbu Pani/Soda £6.5

Fresh lime, black salt, jeera, sugar

Kala Khatta Soda £8

Jamun syrup, lime, soda, masala

Masala Thumbs Up £6

Mint, lime, black salt, jeera, Thumbs Up Cola

SOFTDRINKS

Coke £4

Coke Zero £3.85

Lemonade £3.95

Fizzy Orange £3.95

Coke £4.5

330ml glass bottle

Diet Coke £4

330ml glass bottle

Zero Coke £4

330ml glass bottle

Ginger Beer £4.25

Bundaberg 375ml

Fresh Lemonade £4

Still or Sparkling

JUICES

Orange/Apple/Cranberry/Mango/Pineapple £3

MIXERS & WATER

Fever-Tree

Indian tonic £2.75

Light tonic £2.75

Ginger ale £2.75
200ml

Still Water £4.5

Sparkling Water £4.5
750ml

LASSI

Mango Lassi (D) £5

Sweet Lassi (D) £4

Salted Lassi (D) £4

NON ALCOHOLIC (50ML)

Gordon's 0.0% Gin £4.5

Tanqueray 0.0% Gin £6

Capt' Morgan Spiced Gold 0.0% £4.5

Pentire - Seaward £8

Martini Vibrante 0.0% £5

Seedlip - Spice 94 £8

MIXERS

Dash Coke/Diet Coke/Zero Coke/Lemonade/Fizzy Orange - £2

Juice/Soda Dash - £1.75

Fever-tree - Indian Tonic/Light Tonic/Ginger Ale - £2.75

SPIRITS

All spirits are 50ml serves; please ask your server if you prefer 25ml.

WHISKEY

Indri Trini Three Wood (India)	£14
Paul John Brilliance (India)	£15
Glenmorangie (Scotland)	£11
Macallan 12Yr (Scotland)	£18
Nikka Single Barrel (Japan)	£14
Suntory, Toki (Japan)	£11
Teeling Single Malt (Ireland)	£12
Dewars Blended (Scotland)	£14
JW Black Label (Scotland)	£9
JW Gold Label (Scotland)	£15

BOURBON & AMERICAN WHISKEY

Makers Mark	£8
Woodford Reserve	£9
Jack Daniels	£7
Jack Daniels Honey	£7
Gentleman Jack	£9
Bulleit 95 Rye	£10
Rittenhouse Straight Rye (100 Proof)	£12

COGNAC

Hennesey VS	£10
Courvoisier VS	£7.5
Remy Martin VSOP	£12
Remy Martin 1738	£13

VODKA

Desi Daru	£10
Desi Daru - Mango	£10
Ciroc - Mixed Flavors	£8.5
Grey Goose	£10

GIN

Jaisalmer Indian Craft	£9.5
Greater Than Gin, Indian	£8.5
Roku Japanese Craft	£9
Hendricks	£8.5
Plymouth	£9
Tanqueray Ten	£10
Tanqueray - Sevilla	£9
Tanqueray - Blackcurrent	£9
Tanqueray - Rangpur Lime	£9
Gordon's - Pink	£7

TEQUILA & MEZCAL (25ML)

El Jimador Blanco	£4
El Jimador Reposado	£4
Patron Silver	£9
Fortaleza Blanco	£10
ArteNOM 1146 Anejo	£12
Don Juilo Anejo	£10
Del Maguey Vida Mezcal	£7
Monte Alban Reposado Mezcal	£5
Ojo de Tigre Mezcal	£5
Ojo de Dios Mezcal ODD Hibiscus	£10

RUM

Old Monk (India)	£8
Old Monk Coffee XO (India)	£9
Plantation Dark (Jamaica)	£8
Bumbu The Original (Barbados)	£8
Havana Club - Anejo Esp (Cuba)	£7
Havana Club - Original (Cuba)	£7
FourSquare - Spiced (Jamaica)	£9
Wray & Nephew White Overproof (Jamaica)	£10

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DRAUGHT BEERS

Cobra - Lager - India (4.3%)

pint £7 1/2 pint £3.5

Complex recipe of seven ingredients & then brewed in a way that gives it fewer bubbles to give it a smooth sophisticated taste

Madri - Lager - Spain (4.6%)

pint £7 1/2 pint £3.5

Crisp, refreshing Spanish lager with a smooth finish and light bitterness—perfect for easy, all-day drinking.

Pravha- Pilsner - Czech (4.0%)

pint £7 1/2 pint £3.5

Light, crisp pilsner with gentle bitterness and a clean, refreshing finish—easy to drink and perfectly balanced.

Alpacalypse - Session IPA - England (4.3%)

pint £7.5 1/2 pint £4

Juicy session IPA bursting with tropical hops, light body, and a crisp, refreshing finish—flavourful yet easy to drink.

Twickenham ales - Session IPA - England (4.7%)

pint £6.5 1/2 pint £3.5

American style pale ales. Amarillo, mosaic & chinook hops with tropical fruit flavors.

Guinness - Stout - Ireland (4.2%)

pint £7.5

Smooth and velvety, the iconic creamy head and rich, roasted flavors you love.

BOTTLED

Kingfisher ULTRA - Lager - 330ml - India (5.0%) £6.95

Kingfisher - Lager - 330ml - India (4.1%) £5.5

Peroni Gluten Free - 330ml - Italy (5.0%) £5.5

Corona - 330ml - Mexico (4.5%) £5.5

ALCOHOL FREE

Cobra ZERO - Lager - 330ml - India (0.0%) £4.75

Madri ZERO - Lager - 330ml - Spain (0.0%) £4.75

Rekorderlig Strawberry & Lime - 500ml - Sweden (0.0%) £5

CIDER

Rekorderlig Strawberry & lime - Fruit Cider - 500ml - Sweden (3.4%) £6.5

Rekorderlig Wild Berries - Fruit Cider - 500ml - Sweden (3.4%) £6.5