



# Monthly episodes

Last year, with our Culinary Episodes, we whisked you away on an armchair adventure, exploring the ingredients and regional recipes that define India's culinary heritage. This year, we are celebrating the rich mosaic of cultures that form the bedrock of Indian cuisine.

Presenting a selection of time-honoured dishes and beverages from across Indian cultures, reimagined with the signature **bb** touch, further elevated with global ingredients and techniques.

Commence on a multifaceted armchair culinary journey across India with our monthly culinary and mixology episodes, spotlighting rich Indian cultures, brought to life on your table, by **bb**





## Culinary episode



### Laal Maas Kachori (G)(D)(N)

Rajasthan's cuisine is defined by its bold intensity and rich tapestry of spices, a reflection of the state's landscapes and storied history. At **ab**, we have reinterpreted these flavours with a global perspective.

Introducing **ab**'s Laal Maas Kachori -  
A reimagination of the classic Laal Maas, paired with mini kachoris, reminiscent of those served in the local shops of Rajasthan.

In this dish, the fiery Mathania chillies, integral to Laal Maas, meet a rich, slow-cooked mutton broth reduction, all encased in a delicate, crisp kachori shell. The slow-cooked mutton, infused with the deep umami and spice of the broth, brings unparalleled depth to the dish, while the smoky heat of Mathania chillies enhances its complexity. This is a true homage to Rajasthan's culinary heritage, reimagined with a progressive flair.

**AED 90\***

(G) Contains Gluten (D) Contains Dairy (N) Contains Nuts

\*All prices are in AED, exclusive of 7% authority fee & 5% VAT.

Please inform the server should you be allergic to any ingredient or have dietary restrictions.



## Mixology episode



### Mewat Martini

Rajasthan's drinks are as bold as its culture - an embodiment of the arid land's treasures and spirit. Inspired by the olive groves of Mewat, this month's Mixology Episode introduces the Mewat Martini, where we give the humble olive a global twist.

A masterful fusion of smoky Del Maguey Mezcal and Jose Cuervo Gold forms the bold foundation, while **db**'s signature finesse brings in zesty lime juice and passion fruit syrup for an intriguing pop of sweetness. The bittersweet notes of Campari and Martini Extra Dry create a balanced cocktail, while the tartness of the olive brine - drawn from Rajasthan's prized groves, ties it all together. Hard shaken, double strained, and served with modern finesse, the Mewat Martini transports you to the spirit of Rajasthan, one sip at a time.

**AED 80\***


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ALL DAY BAR & EATERY

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