

WELCOME TO AN ELEVATED WAY OF LIFE

At Terminus, the charm of old British Colonial Pub inspires everything we do. Iconic pub culture and sporting passion to its timeless sense of community.

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The Terminus designed with a relaxed space where live sports, crafted beverages, signature eats, great music and effortless hospitality come together. With an Al fresco terrace option as well, savoring the beautiful Bangalore weather, its a place whether you're here for the thrill of the game or the comfort of good company, every visit is made to feel lively, warm and memorable.

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THE TERMINUS BEVERAGE MENU

WINE BY BOTTLE

ITALY

SPARKLING WINE

Zonin, Prosecco	9000
Martini, Prosecco	8500

WHITE WINE

Gavi Di Gavi, Marchesi Di Barolo	25000
Massolino, Chardonnay Langhe	15000
Ricossa, Gavi, DOCG	11000
Zenato, Soave	10500
Zonin, Pinot Grigio	9000
Delle Venezie Danzante, Pinot Grigio	7500

RED WINE

Tignanello, Antinori, Toscana	53000
Gaja, Sito Moresco, Langhe	30000
Massolino, Barolo	25000
Dante Rivetti, Bric' Micca, Barbaresco	23000
Peppoli, Chianti Classico	20000
Marchesi Di Barolo, Barbera D' Alba	14000
Masi, Bonacosta Valpolicella Classico	12000
Zenato, Bardolino DOC	10500
Zonin, Montepulciano D' Abruzzo	9000
Zonin, Merlot	8000
Riunite, Lambrusco, Emiliat	5500

FRANCE

CHAMPAGNE

Moët & Chandon, Dom Perignon	65000
Moët & Chandon, Brut Imperial	21000
G H Mumm, Brut	19000

WHITE WINE

Albert Bichot, Domaine Long-Depaquit, Chablis	22000
Louis Jadot, Pouilly Fuisse	22000
Louis Jadot, Chardonnay, Bourgogne	16000
Frey Sohler, Riesling, Alsace	13500
Rivage, White, Vin de L'Union Européenne	10000
Bouchard Aine & Fills Bourgogne, Chardonnay, Burgundy	9000
Early Dark, Sauvignon Blanc	8000
Early Dark, Chardonnay, IGP	8000
Trebelle, White Blend, Bordeaux	8000
Le Grand Noir, Chardonnay	6000

RED WINE

Chateau Palmer, Alter Ego Margaux	68000
Chateau Talbot, Saint - Julien	57000
Chateau La Croix de gay, Pomerol	55000
Chateau Batailley, Pauillac	46000
Lions De Batailley, Pauillac	32000
Chateau Du Retout, Haut Me'doc	20000
Chateau Begadan, Medoc	15000
Louis Jadot, Bourgogne, Pinot Noir	13000
Louis Vallon, Bordeaux, Blend	11000
Albert Bichot, Gamay, Beaujolais Villages	11000
Beau Rivage, Bordeaux, Red Wine	11000
Armoiries, CÔtes Du RhÔne	8500
Early Dark, Negrette - Syrah - Gamay	8000
Early Dark, Cabernet Merlot, IGP	8000
Baron Philippe de Rothschild, le Cadet Merlot	7500
Baron Philippe de Rothschild, le Cadet Cabernet Sauvignon	7500

AUSTRALIA

WHITE WINE

Yellow Tail, Moscato	8000
Penfolds, Koonunga Hill Chardonnay	7500

RED WINE

D' Arenberg, The High trellis Cabernet Sauvignon	11000
Yellow Tail, Shiraz	9500
Clovely Estate, Nebbiolo	9000
Penfolds, Koonunga Hill Shiraz Cabernet	7500
Wolf Blass, Bilyara Shiraz	7500

SOUTH AFRICA

WHITE WINE

Nederburg, Sauvignon, Western Cape	9000
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RED WINE

Nederburg, Shiraz, Western Cape	9000
Nederburg, Pinotage, Western Cape	9000

CHILE

WHITE WINE

Santa Rita,120 Reserva Especial, Sauvignon Blanc	7500
Monte Pacifico, Chardonnay	7000
Vina Tarapaca, Chardonnay	6750

RED WINE

Santa Rita,120 Reserva Especial, Cabernet Sauvignon	7500
Baron Philippe de Rothschild, Mas Andes, Cabernet Sauvignon	7000
Monte Pacifico, Merlot	7000
Cono Sur, Tocornal Merlot, San Antonio Valley	6500
Cono Sur, Pinot Noir, San Antonio Valley	6500

ARGENTINA

WHITE WINE

Bodega Norton, Chardonnay	7000
Trapiche, Pinot Grigio, Mendoza	6500

RED WINE

Bodega Norton, Merlot	6500
Trapiche, Malbec, Mendoza	6500

NEW ZEALAND

WHITE WINE

Framingham, Marlborough, Sauvignon Blanc	18000
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RED WINE

Loveblock, Pinot Noir	15000
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SPAIN

WHITE WINE

Torres, Vina Esmeralda	6500
Torres, Vinasol, Parellada	6500

RED WINE

Torres, Mas La Plana, Cabernet Sauvignon	25000
Torres, Sangre de Toro, Grenache	7000

SPARKLING WINE

Clovely Estate, NV Brut	9000
Fratelli, Gran Cuvee, Brut	5000

INDIA

WHITE WINE

Big Banyan, Limited Sauvignon Blanc	6500
Fratelli, Master Selection White	5000
Fratelli, Chardonnay	5000
Fratelli, Chenin Blanc	5000
Big Banyan, Chardonnay	5000
Big Banyan, Sauvignon Blanc	5000

RED WINE

Fratelli, Sette	8500
Sula Rasa, Syrah	7000
Big Banyan, Limited Shiraz, India	6500
Fratelli, Master Selection, Shiraz Cabernet	5000
Big Banyan, Shiraz, India	5000
Big Banyan, Merlot	5000
Fratelli, Cabernet Franc Shiraz	5000
Fratelli, Merlot	5000

ROSE WINE

Sula, Zinfandel Rose	4500
Big Banyan, Rosa Rossa Rosé	4500

DESSERT WINE

Sula, Late Harvest Chenin	4500
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WINE BY GLASS

SPARKLING WINE

Clovely N.V Brut, Australia	1600
Fratelli, Gran Cuvee Brut, India	1100

WHITE WINE

Early Dark, Sauvignon Blanc, France	1800
Early Dark, Chardonnay, France	1600
Le Grand Noir, Chardonnay, France	1550
Santa Rita, 120 Reserva Especial, Sauvignon Blanc, Chile	1550
Monte Pacifico, Chardonnay, Chile	1450
Torres, Vina Esmarelda, Spain	1400
Torres, Vinasol, Paredada, Spain	1400
Big Banyan, Limited Sauvignon Blanc, India	1400
Fratelli, Master Selection, Blend, India	1100
Fratelli, Chardonnay, India	1050
Fratelli, Chenin Blanc, India	1050
Big Banyan, Chardonnay, India	1050
Big Banyan, Sauvignon Blanc, India	1050

ROSE WINE

Sula, Zinfandel Rose, India	1000
Big Banyan, Rosa Rossa Rosé, India	1000

RED WINE

Early Dark, Negrette - Syrah - Gamay, France	1800
Early Dark, Cabernet Merlot, France	1700
Santa Rita, 120 Reserva Especial, Cabernet Sauvignon, Chile	1550
Sula Rasa, Syrah, India	1500
Torres, Sangre de Toro, Grenache, Spain	1450
Audelle, Cabernet Sauvignon, Bordeaux, France	1400
Big Banyan, Limited Shiraz, India	1400
Cono Sur Tocornal, Merlot, San Antonio Valley, Chile	1400
Cono Sur, Pinot Noir, San Antonio Valley, Chile	1400
Armoiries, Côtes Du Rhône, France	1300
Fratelli, Master Selection, Blend, India	1100
Fratelli, Cabernet Franc Shiraz, India	1050
Fratelli, Merlot, India	1050
Big Banyan, Shiraz, India	1050
Big Banyan, Merlot, India	1050

INDIAN DESSERT WINE

Sula, Late Harvest Chenin	1000
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APERITIF

Campari	795
Aperol	795
Martini Bianco	375
Martini Rosso	375
Martini Extra Dry	375
Martini Feiro	375

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Monkey 47	1525
Roku	1195
Haymans Old Tom	1195
The Botanist	1125
Tanqueray No. 10	1095
Hendrick's	1095
Malhar	695
Bombay Sapphire	595
Stranger & Sons Sherry Cask	595
Gordon's	545
Stranger & Sons	475

VODKA

Roberto Cavalli	1295
Belvedere	1295
Grey Goose	1095
Ciroc	995
Ketel One	595
Absolut Blue	525

RUM

Bacardi Gran Reserva Diez	1195
Diplomatico Reserve Exclusiva	1095
Bacardi Reserva Ocho	895
Bacardi Anejo Cuatro	795
Bacardi Carta Blanca	395
Bacardi Carta Oro	395
Captain Morgan	295
Old Monk	225

TEQUILA

Patrón El Alto	2045
Patrón Reposado	1745
Patrón Silver	1595
Don Julio Anejo	1395
Camino Real Gold	595
Camino Silver	575

AMERICAN WHISKEY

Woodford Reserve	1395
Jack Daniel's Gentleman Jack	1195
Jack Daniel's Tennessee/ Fire/ Honey	945
Jim Beam	595

IRISH WHISKEY

Sazerac Rye	1395
John Jameson	645

SINGLE MALT WHISKY

The Dalmore 18 YO	8495
Aberfeldy 21 YO	4695
The Macallan 18 YO	4695
The Macallan 15YO	4295
The Glenlivet 21 YO	3695
The Dalmore 15YO	2895
Glenfiddich 18 YO	2695
The Yamazaki Reserva	2595
The Glenlivet 18 YO	2295
Balvenie 14 YO	2195
Glenfiddich 15 YO	1945
Lagavulin Islay 16 YO	1795
The Macallan 12 YO	1745
The Glenlivet 15 YO	1645
The Dalmore 12 YO	1545
Rampur Non- Chilled Filtered Double Cask	1595
Talisker 10 YO	1345
Glenfiddich 12 YO	1345
Laphroaig 10 YO	1245
The Glenlivet 12 YO	1245
Godawan	1175
Aberfeldy 12 YO	1095
Indri	725
Amrut Fusion	695
Amrut Amalgam Peated	595

BLENDED WHISKY

Chivas Regal 25 YO	4495
JW Blue Label	2995
Royal Salute	2595
Hibiki Suntory	2145
Dewar's 21 YO	2100
Ballantine's 17 YO	1945
Chivas Regal 18 YO	1625
JW Double Black	1145
Suntory toki	1095
Monkey Shoulder	1095
Dewar's 12 YO	1095
J.W Blonde	1095
Dewar's 15 YO	1095
JW Black Label	1095
Chivas Regal 12 YO	995
Black Dog Triple Gold Reserve	645
J&B Rare	595
JW Red Label	595
Ballentine's finest	595
Dewar's white lable	495
Black & White	495
Teacher's Highland Cream	475
100 Pipers	475



COGNAC & BRANDY

Hennessey X.O	3695
Remy Martin X.O	3095
Martell X.O	3095
Paul John X.O	1895
Hennessey V.S.O.P	1745
Remy Martin V.S.O.P	1595
Hennessey V.S	1395
Martell V.S	1295
Martell V.S.O.P	1295
Fauconnier Napoleon V.S.O.P	395
Mansion House	245

LIQUEUR & DIGESTIVE

Choya	1245
Cointreau	945
Baileys	945
Molinari Sambuca Extra	845
Jagermeister	845
Triple sec	845
Kahlua	695
Crème de Casis	495
Desmondji Orange Liqueur	395

BEER FROM THE TAP

1500 ML	46th Dimension IPA	1749
	Mosanari Wit Beer	1549
	Kitsune Lager	1549
	Golden Fox - Hefeweizen	1549

500 ML	46th Dimension IPA	549
	Mosanari Wit Beer	499
	Kitsune Lager	499
	Golden Fox - Hefeweizen	499

330 ML	46th Dimension IPA	449
	Mosanari Wit Beer	349
	Kitsune Lager	349
	Golden Fox - Hefeweizen	349

BREEZER 275 ml

Orange, Cranberry	375
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COCKTAILS

SHOOTERS

Jager bomb	795
B-52	795
Kamikaze	795
Speed Ball	795

SPARKLING CONCOCTION

Royal Flute	995
Mimosa	895
Bellini	895
French 75	895

MIND BLOWING MARTINIS

Dirty Martini	595
Dry Martini	595
Espresso Martini	595
Peach & Pomegranate Martini	595
Pineapple & Ginger Martini	595
Campari Martini	595
Spicy Martini	595

ALL TIME FAVORITES

Tequila Sunrise	945
Old Fashion	945
Whiskey Sour	945
Margarita	945
Long Island Iced Tea	945
Mojito	695
Daiquiri	695
Cosmopolitan	595
Bloody Mary	595
Mai Tai	595
Caipiroska	595
Cuba Libre	595
Pina Colada	595

SOUTHERN INFUSIONS - THE TERMINUS SIGNATURE

Byadgi Bomma	995
Coffee Strong Aagida	995
One Ante Full High	995
Soft -AA- Strongu	995
Dakshin Sona	995
Swalpa Sour Boss	995
Karikku Kool	995
Ayyo Yelakki	995
Jaljeera Gin & Tonic	995

MOCKTAILS

Royal Mango Ember	295
Crystal Cucumber	295
Floral Lavender Fizz	295
Litchi Bliss	295
Blue Frappe	295
Cool Coolins	295
Blush Berry Twist	295
Juicy Julep	295
Sunrise	295
Flamingo	295

AERATED BEVERAGES

Red Bull	345
Ginger Ale	195
Tonic Water	195
Diet Coke	195
Coke	195
Sprite	195
Soda	150

MINERAL WATER

Veen - 660 ML	350
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SPARKLING WATER

Perrier - 750 ML	695
Perrier - 330 ML	375

FRESH JUICES/SMOOTHIE/ SHAKES/ LASSI

Juices

Orange	499
Watermelon / Pineapple Juice / Mix Fruit	399

Smoothie

Oats/ Banana/ Peanut Butter/ Dates & Cashew	499
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Shakes

Vanilla/ Chocolate/Strawberry/ Banana	399
Cold Coffee	399
Lassi Sweet/ Salted	399
Canned Juice	225





Allergen and Dietary Indicators



Vegetarian



Non Vegetarian
























































An average adult requires 2000 kcal per day, however calorie needs may vary. Nutritional kcal value is approximate. We request you to inform our staff of any dietary restrictions.

We do not levy any service charge.
All prices are in Indian rupees.
Government taxes as applicable.





















THE TERMINUS FOOD MENU













LYT BYTS

- | | |
|---|---------|
| <p>  Fajita Nachos     235 KCAL</p> <p>Crispy Tortilla Chips Topped with Sizzling Bell Peppers, Onions, Corn and Melted Cheddar
Crispy Tortilla Chips Topped with Sizzling Chicken, Bell Peppers, Onions, Corn and Melted Cheddar</p> | 450/475 |
| <p>  Potato Skins   280 KCAL</p> <p>Baked Potato, Olives or Bacon</p> | 475/525 |
| <p> The Good Old Fries    346 KCAL</p> <p>Peri Peri French Fries with Green Chilli Mayo, Cream Cheese Dip</p> | 450 |
| <p> Desi "Podi" Onion Rings   360 KCAL</p> <p>Crispy Onion Rings, Wholegrain Mustard Mayo</p> | 450 |
| <p> Chilli Cheese Toast    283 KCAL</p> <p>Sourdough Bread, Cheddar Melt, Chilli and Cilantro</p> | 500 |
| <p> Tawa Chatpata Anda    302 KCAL</p> <p>Pan Seared Hard Boiled Eggs, Caramelized Onions, Green Chilli</p> | 575 |
| <p> Chicken Cafreal    294 KCAL</p> <p>Boneless Morsels of Chicken Batter Fried, Mint Chutney</p> | 575 |
| <p> Fish "N" Chips       208 KCAL</p> <p>Crumb Fried Fillet of Fish, Amchoori Fries, Kasundi Mayo</p> | 650 |
| <p> Calamari Kurkure     189 KCAL</p> <p>Chilli Spiked Squid Rings, Panko Crust, Curry Leaf Aioli</p> | 675 |
| <p> Beer Batter Prawns     213 KCAL</p> <p>Crispy and Light with a Hint of Wasabi Dip</p> | 775 |
| <p> Gosht Shikampuri Kebab    288 KCAL</p> <p>Deep Fried Mutton Mince Patties Spiked with Traditional Indian Spices, Mint Chutney</p> | 775 |
| <p> Caramelized Tenderloin      237 KCAL</p> <p>Crispy Tenderloin Strips, Sweet Soy, Kandhari Chilli</p> | 825 |

























































PAOS AND BREADS

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| <p> Farmhouse Manakish     352 KCAL</p> <p>Herbed Grilled Veggies, Sundried Tomatoes, Cilantro Chilli Sauce, Buffalo Mozzarella</p> | 575 |
| <p> Chowpatty Vada Pao     201 KCAL</p> <p>Spicy Potato Dumplings, Mumbai "Pao", Lasooni Thecha, Fried Green Chilli</p> | 650 |
| <p> The Bombay Sandwich    293 KCAL</p> <p>Sliced Potatoes, Green Pimentos, Onion, Tomatoes, Fiery Mint Chutney</p> | 650 |
| <p> Falafel In Poi    326 KCAL</p> <p>Chickpea Falafel, Fluffy Goan Poi Bread, Relish, Dukkah Yoghurt Dip</p> | 650 |



- ▲ **The Terminus XXL**     302 KCAL 750
 Crispy Chilli Chicken, 6" Bun, Mild Cheddar, Bhoot Jolokia Dip
- ▲ **Pepperoni Flat Bread**     345 KCAL 700
 Pork Pepperoni, Sour Dough Bread, Stracciatella
- ▲ **Greek Lamb Gyro**   401 KCAL 750
 Bbq Lamb, Tzatziki, Pickled Relish, Mint Cream
- ▲ **Philadelphia Steak Sandwich**   366 KCAL 750
 Poppy Crusted Long Bread, Grilled Buff, Caramelized Onion, Philadelphia Cream Cheese

STIR-FRIES AND SMOKES

- **Kung Pao Potatoes**     191 KCAL 575
 Crispy Baby Potato, Roasted Peanut, Garlic Chilli Sauce
- **Chutneywale Tawa Paneer**   202 KCAL 625
 Cottage Cheese Steaks, Mathania Chilli, cooked on Griddle
- **Chilli Cilantro Cottage Cheese**    202 KCAL 625
 Smoked Crispy Fried Cottage Cheese, Tangy Chilli Sauce
- **Ghee Roast Mushrooms**    330 KCAL 625
 Wild and field Mushrooms, Ethnic Coastal Spice Mix, Curry Leaves
- **Dhungar Soya Chaap**     330 KCAL 625
 Chef Special Spice Mix Marinated Soya Chaap, Finished Over Live Coal
- **Dahi Chilgoze Ke Tawa Kebab**    220 KCAL 625
 Hung Curd and Pine Nut Patty, Flat Iron Baked
- ▲ **Bhatti Da Murgh**   300 KCAL 750
 Handground Local Spice Mix Marinated Chicken Morsels, Finished In Tandoor
- ▲ **Aunty Monica's Chilli Chicken**     158 KCAL 750
 A Terminus Specialty* Crispy Fried Chilli Chicken
- ▲ **Banjara Tangdi Kebab**   300 KCAL 775
 Chicken Drumstick Marinated Overnight with Spices and Finished In Tandoor
- ▲ **Goan Fish Rawa Fry**     181 KCAL 850
 Thin Bhetki Fillets, Byadgi Chilli Marinade, Semolina
- ▲ **Peeli Mirch Ka Mahi Tikka**     214 KCAL 850
 Seer Fish Marinated with Caraway and Yellow Chilli, Cooked Over Live Coals
- ▲ **Lemon Chilli Basil Prawn**      132 KCAL 875
 An Asian Specialty, Lemon Chilli Basil Sauce
- ▲ **Tawa Masala Pomfret**    117 KCAL 875
 Pomfret marinated with Indian and lemon juice
- ▲ **Gosht Seekh Kebab**   243 KCAL 875
 Finely Minced Lamb Boti, Authentic Spice Mix, Cooked In Clay Pot Oven
- ▲ **Conjee Crispy Lamb**      219 KCAL 875
 Crispy Fried Shredded Lamb, Tossed in Chilli Pepper Sauce
- ▲ **Caramelized Pork**    294KCAL 875
 Pork Belly, Chutney Green Apple, Five Spice Sauce
- ▲ **Nadan Erachi Fry**    416 KCAL 900
 Country Style, Buff, Black Peppers, Coconut



PIZZAS TIMINGS :- 1PM TO 11PM

SERVING SIZE - 10 INCH

- Pizza Margherita** (V) (GF) 268 KCAL 525
Freshly Crushed Tomatoes, Buffalo Mozzarella, Basil
- Farmhouse Pizza** (V) (GF) (S) 298 KCAL 550
Chargrilled Vegetables, Spicy Cilantro Sauce, Stracciatella
- Paneer Tikka Pizza** (V) (GF) (S) 344 KCAL 550
Chatpata Paneer, Bechamel, Green Chillies, Sundried Tomatoes
- BBQ Chicken Pizza** (V) (GF) 348 KCAL 675
Creamy Chargrilled Chicken, Zhoug Sauce, Jalapenos
- Pizza Dynamite** (V) (GF) 398 KCAL 875
Turkish Adana Lamb Kebab, Caramelized Onions, Secret Spices
- Pizza Marinara** (V) (GF) (S) (D) (F) 342 KCAL 875
Mixed Seafood, Caper Salt, Caper Berries

DESSERTS

- Baked Gulabjamun** (V) (GF) 557 KCAL 475
Gulabjamun Reimagined Baked with a Crunch
- Malai Kulfi** (V) (GF) 170 KCAL 475
Frozen Condensed Milk, Berry Compote
- Malai Ice Creams** (V) 190 KCAL 475
Rose Petal/ Filter Coffee/Fig and Honey
- Bitter Chocolate Pastry Slice** (V) (GF) (S) (D) 235 KCAL 475
72% Dark Chocolate Rich, Velvety
- Tres Leches** (V) (GF) (S) 229 KCAL 475
Three Milk Soaked Sponge, Caramel Popcorn



SOYA



SULPHITE



CRUSTACEAN



DAIRY



GLUTEN



SPICY



PORK



ALCOHOL



EGGS



NUTS



FISH

