



SAAQI



ART OF INDIA

Saaqi is a modern Indian bar that fuses cultural heritage with New York sophistication. The name, meaning *“one who serves wine,”* captures the essence of hospitality, history, and poetic charm.

Saaqi offers an immersive journey into India's vibrant flavors and stories. *Crafted cocktails using local ingredients with global flair that feature Indian culture, history, and traditions.* The drinks are complemented by Chef Mayank Istawal's tapas-style dishes, which reinterpret Indian cuisine in bold, modern ways.

The ambiance shifts throughout the night, evolving from relaxed elegance to high-energy buzz, with music and lighting creating a dynamic experience. Rooted in the Indian ethos of *“Atithi Devo Bhava,”* Saaqi offers heartfelt, attentive service. It's not just a bar—it's where India's soul meets Manhattan's spirit.



India is home to a diverse array of local and lesser-known artforms, each deeply embedded in regional traditions and cultures. While many remain underappreciated, they hold immense cultural and historical significance.

*Through this cocktail menu, we celebrate
some of these artistic expressions.*

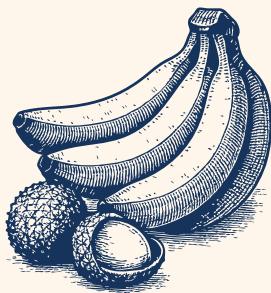
Automatic 20% gratuity applies.



Sikki is a dried golden grass used by artisans in Bihar to create intricate sculptures, baskets, and decorative items. This craft involves weaving dried grass into colourful designs. Sikki grass craft originated 3000 years ago during the Maurya empire.

Automatic 20% gratuity applies.

SIKKI



Banana and lychee are central to Bihar's agriculture and cuisine. Hajipur's sweet bananas and Muzaffarpur's juicy lychees are local treasures—relished fresh, in desserts, or in cooling drinks that echo the state's love for simple, refreshing

Brugal 1888, Rum, Yuzu Ponzu, Lychee, Banana and Allspice

\$22



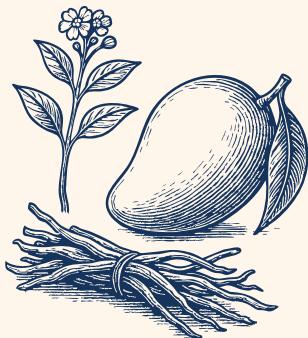
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Dharmavaram silk from Andhra Pradesh is renowned for its rich textures, contrast borders, and golden zari. Woven from mulberry silk on handlooms, these sarees showcase mythological motifs and elegance - an enduring symbol of Andhra's textile heritage.

Automatic 20% gratuity applies.

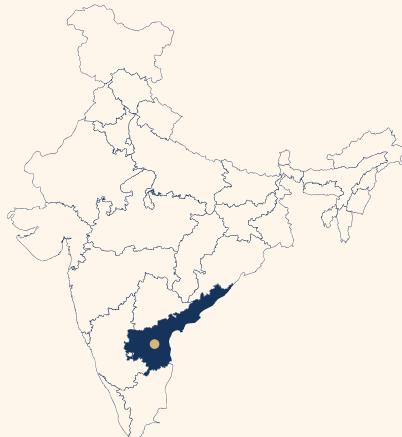
GOLD ZARI



Nannari and mango are summer staples in Andhra—blending earthy roots and juicy Banganapalli mangoes into a cooling drink that reflects Telugu culture and Ayurvedic wisdom.

Nanari-infused Mezcal Union, Mango Liqueur, Fever Tree Ginger Ale

\$23



Automatic 20% gratuity applies.



Rooted in Persian and Mughal traditions, Jaipur's blue pottery blends royal motifs with Rajasthani skill. Made from quartz, not clay, its cobalt and turquoise hues reflect timeless elegance and heritage.

Automatic 20% gratuity applies.

BLUE POTTERY



Cardamom and ghee lie at the heart of Jaipur's cuisine—infusing chai, sweets, and savouries with rich aroma and tradition. Together, they evoke the royal indulgence of Rajasthan's culinary legacy.

Michter's Bourbon Whisky (Fat washed with Cardamom-infused Ghee), Amaro, Amaretto and Absinthe

\$23



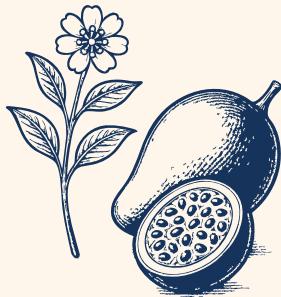
Automatic 20% gratuity applies.



Channapatna toys, created in 18th-century Tipu Sultan's era, blend play with learning - enhancing creativity and motor skills. Honoured with a GI tag, they stand as icons of Indian craftsmanship.

Automatic 20% gratuity applies.

CHANNAPATNA TOYS



Mysore jasmine, or “Mysore Mallige,” is prized for its rich fragrance and purity. With a GI tag and deep cultural roots, it graces rituals, weddings, and perfumery across South India.

Mijenta Blanco Tequila, Muyu Jasmine Verde Liqueur and fresh lime. Served with Chinola passionfruit liqueur edible ring and hibiscus infused Mijenta Blanco Tequila

\$22



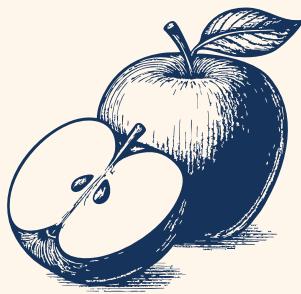
Automatic 20% gratuity applies.



The Chamba Rumal, a handicraft from 17th-century Himachal, features double-sided silk embroidery on muslin - often illustrating epic tales. Once a royal gift, it symbolizes storytelling through exquisite craft.

Automatic 20% gratuity applies.

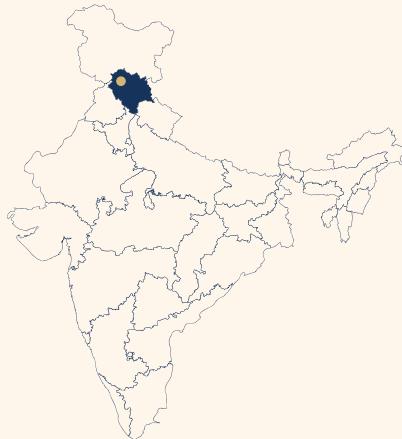
CHAMBA RUMAL



From Shimla's apples to Lahaul-Spiti's sea buckthorn, Himachal's fruits reflect both abundance and resilience - blending flavor, health, and heritage across its diverse landscape.

Upstate Apple Vodka, Sea Buckthorn, Chinola Passion Fruit Liqueur, Rockey's Botanical Liquor, Verjus and Absent

\$23



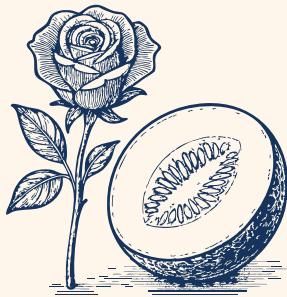
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Rogan art from Kutch, Gujarat, uses castor oil-based paint to create vivid, freehand designs. Revived by Padma Shri Abdul Gafur Khatri, this 400-year-old craft now thrives in Nirona village.

Automatic 20% gratuity applies.

ROGAN ART



In Kutch's arid soil, sugar baby and Arka Manik watermelons flourish—offering sweet relief in summer. Their growth reflects the region's resilience and ability to thrive against the odds.

*White Rum, Melon, Watermelon, Rose -
Mixed and clarified with Milk, Fire Tincture*

\$22



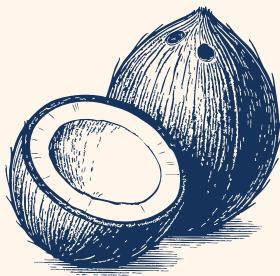
Automatic 20% gratuity applies.



Toda embroidery from Tamil Nadu's Nilgiri Hills
features red and black geometric patterns
hand-stitched by Toda women. These reversible
shawls carry deep cultural and ceremonial meaning.

Automatic 20% gratuity applies.

TODA EMBROIDERY



Curry leaves and coconut are staples of Tamil cuisine—infusing dishes like sambar and rasam with aroma and richness, and reflecting South India's deep-rooted culinary traditions.

Coconut Curry Rum, Jaisalmer Indian Craft Gin, Curry Cordial, Egg White, and Curry Oil

\$23



Automatic 20% gratuity applies.

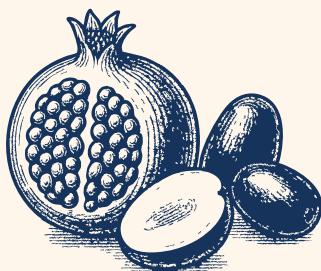


Lucknow is a city renowned for its rich artistic legacy. Its brass art, rooted in the 18th century, blends Mughal finesse with local craftsmanship.

Known for fine engraving and embossing, it reflects the city's rich artistic heritage.

Automatic 20% gratuity applies.

BRASS ART



Lucknow's 18th-century brass art reflects Mughal-inspired craftsmanship, with artisans mastering engraving and embossing to create detailed sculptures, utensils, and decor rooted in rich heritage.

Mijenta Tequila Reposado, Indian Jamun Gin, and Topo Chico Jamun Liqueur Cordial

\$23



Automatic 20% gratuity applies.

MUSAAFER SIGNATURE

THE TRUFFLE MASTER Winner of Truffle Master 2025 \$25

Mijenta Blanco Fat washed with Truffle Oil, Lapsang Souchong tea cordial, Amontillado sherry, Imitation Tonka mist

ZIRO \$23

Tanqueray Rangpur in house fermented kiwi wine, Spring flower

SHAMMI'S OLD FASHIONED \$25

Bulleit Bourbon, sandalwood infused water, chocolate bitters, angostura bitters

ZAFFRAN \$22

Tanqueray Rangpur, Italicus, saffron, cardamom, pistachio, lemon, lavender

BOMBAY VELVET \$22

Hendrics Gin, Lillet Blanc, Kewra flower water, lime, basil

PAAN NEGRONI \$22

Jaisalmer Indian craft gin, Altamura Vodka and Campari infused with Paan, Sherry, Cocchi Torino

KOHINOOR \$24/32/37/350

Rampur sangam/ Asava//Vintage/Reserve, house fig Infused Sherry, Cocchi De Torino, honey. House Blend of Cardamom Bitters and Silver dipped Sherry Fig.

Automatic 20% gratuity applies.

THE ULTIMATE GIN & TONIC

HENDRICK'S (*SCOTLAND*)

\$22

Floral & Vegetal

Cucumber Slice, Lime Juice, Rose Cordial, Peychaud's
Bitters & Fever-Tree Cucumber Tonic

TANQUERAY RANGPUR OR 10 (*ENGLAND*)

\$22/24

Citrusy & Zesty

Slice of Orange & Lime, Fresh Lemon juice,
Lemon Bitters & Fever Tree Indian Tonic

JAISALMER INDIAN CRAFT GIN (*TEXAS*)

\$22

Fruity & Flowral

Pineapple, Lemon bitters, Basil, Orange,
Fever Tree Indian Tonic

Automatic 20% gratuity applies.

CLASSIC COCKTAIL

PORNSTAR MARTINI

\$22

Sweet, Tangy | Served in a coupe

Ketel One vodka infused with vanilla, Chinola
passion fruit liqueur, lime, champagne chaser

MARGARITA

\$22/24/30/39

Citrusy, Refreshing | Served on an ice block

Astral Blanco/ Don Julio Blanco/ Don Julio Repo/ 1942

OLD FASHIONED

\$22

Bitter, Bold | Served on an ice block

Woodford Reserve, Angostura bitters,
orange bitters, sugar

ESPRESSO MARTINI

\$22

Bitter, Sweet | Served in a coupe

Ketel One Vodka, Mr Black coffee liqueur, espresso

Automatic 20% gratuity applies.

CLASSIC COCKTAIL

NAKED & FAMOUS

\$22

Bitter, Sweet & Tangy | Served in a coupe

Los Siete Mezcal, Yellow Chartreuse, Aperol, Fresh lime juice

PISCO SOUR

\$22

SOUR | Served on a ice block

La Caravedo Mosto verde pisco, Fresh
Lime juice, egg white, Cocktail bitters

LAST WORD

\$22

Bitter, Sweet & Tangy | Served in a coupe

Jaisalmer Gin, Green Chartreuse, Luxardo
Maraschino liqueure, Fresh lime juice

Automatic 20% gratuity applies.

SHOTS

PAAN

\$10

Jaisalmer Gin, Altamura Vodka and Campari
sous vide with Paan, Cocchi Torino

PURPLE HAZE

\$12

Jaisalmer, Chambord, lemon, CBD

LASTWORD

\$12

Jaisalmer Gin, Green Chartreuse, Luxardo
Maraschino liqueur, Fresh lime juice

BEER

KINGFISHER

\$11

GODFATHER

\$12

BEER (0.0)

\$10

Automatic 20% gratuity applies.

NON-ALCOHOLIC DRINKS

ZERO PROOF (0.0)

N/A GIN & TONIC

\$20

Seedlip Gin, Lime slice, Rosemary,
Fever Tree Indian tonic

ARISE

\$20

Adoptogens, Citrus and herbal botanicals
to stimulate & elevate. Kiwi, Fever Tree
Cucumber Tonic, Begonia Leaf & flower

POMELA

\$20

Almave, Fresh Lime juice and Grapefruit soda

MOCKTAILS (SWEET, EASY & FRUITY)

ASHWAGANDHA

\$18

Passion Fruit, Pineapple, Ashwagandha oil,
fresh lime juice and Basil

CHATPATA MANGO COOLER

\$16

Mango puree, lime wedges, fresh mint,
tajin, sparkling water

Automatic 20% gratuity applies.

BAR TAPAS

GALAWAT POTATO COOKIE

\$16

Vegetarian / Vegan / Contains Gluten

Vegetable Galawat, Fennel, Cumin, Ginger

MUSHROOM JHOL MOMO

\$22

Vegetarian / Contains Nuts / Contains Sesame Seeds / Contains Gluten

Field Mushroom, Tomato, Timbur, Margold Oil,
Golden Shallots

VEGETARIAN DIP PLATTER

\$20

Contains Nuts / Contains Gluten

Pindi Chana Hummus, Mint-Curry Leaf And
Cucumber Raita Labneh: Spiced Crispy Naan

KHOLIWADA SHRIMP

\$26

Dairy Free / Gluten Free

Lentil Batter, Habanero Emulsion,
Fresh Radish Pickle

CHICKEN 65 POPCORN

\$20

Dairy Free / Gluten Free

Curry Leaf, Ginger, Garlic, Curry Leaf Aioli

Automatic 20% gratuity applies.

BAR TAPAS

MEEN MOUSSELINE

\$26

Contains Gluten & Dairy

Red Fish, Cream Cheese, Fenugreek, Smoke Chili;
Maska Brioche

BOTI ROTI

\$26

Contains Gluten & Dairy

Pulled Beef, Red Onion, Mint Chutney,
Tamarind; Flaky Paratha

COLD MINI PIZZA

\$26

Contains Sesame Seeds / Dairy Free / Contains Gluten

Choice of Tuna or Bellpepper
Khakara, Truffle Paste, Harimirch Emulsion

DESSERTS

SAAQI

\$29

Gajak Malai, Sesame Khari, Chia, Mulled
Wine, Pomegranate Rhubarb Compote

BLACK & GOLD

\$28

Kohinoor Dark Rum, Golden Date Cake, Dhunar
Ice Cream, Seabuckthorn Compote, Acai Feather

SHAMMI'S OLD FASHIONED BON BON

(An Edible Cocktail)

\$35

Godawan o1 Indian Single Malt, Cocoa Bitter,
Sandalwood, Almond, Angostura Bitters

Automatic 20% gratuity applies.



@saaqinyyc