

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.

Automatic 20% gratuity applies.



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

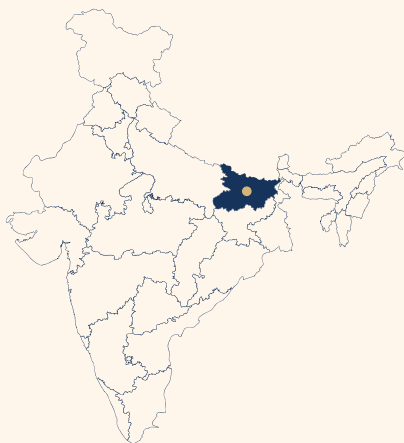
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Banana and lychee are central to Bihar's agriculture and cuisine. Hajipur's sweet bananas and Muzaffarpur's juicy lychees are local treasures—relished fresh, in desserts, or in cooling drinks that echo the state's love for simple, refreshing

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

\$22



Automatic 20% gratuity applies.



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

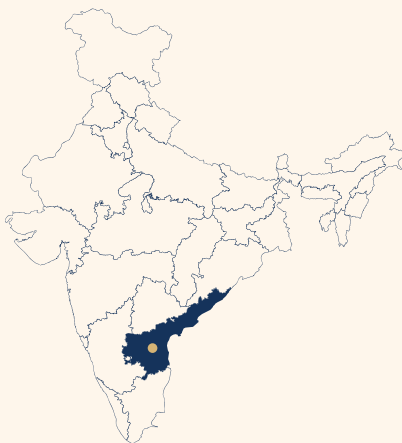
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Nannari and mango are summer staples in Andhra—blending earthy roots and juicy Banganapalli mangoes into a cooling drink that reflects Telugu culture and Ayurvedic wisdom.

*Nannari-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

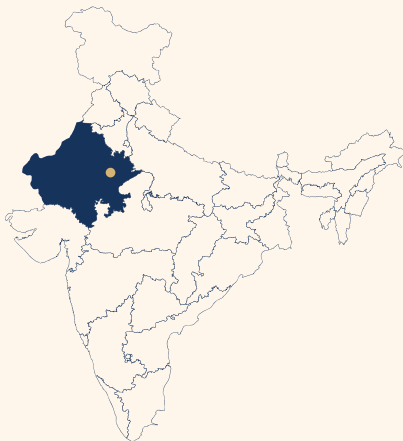
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Cardamom and ghee lie at the heart of Jaipur's cuisine—infusing chai, sweets, and savouries with rich aroma and tradition. Together, they evoke the royal indulgence of Rajasthan's culinary legacy.

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

\$23



Automatic 20% gratuity applies.

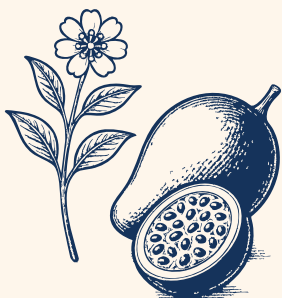


Channapatna toys, created in 18th-century Tipu Sultan's era, blend play with learning - enhancing creativity and motor skills. Honoured with a GI tag, they stand as icons of Indian craftsmanship.

**Automatic 20% gratuity applies.**

# CHANNAPATNA TOYS

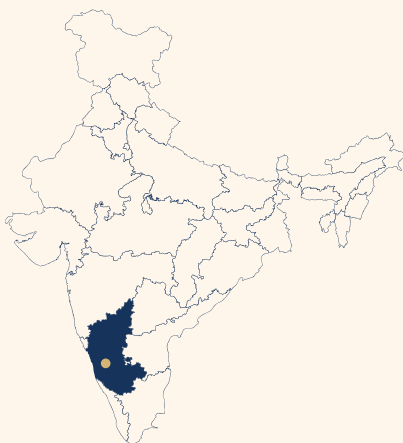
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Mysore jasmine, or “Mysore Mallige,” is prized for its rich fragrance and purity. With a GI tag and deep cultural roots, it graces rituals, weddings, and perfumery across South India.

*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.

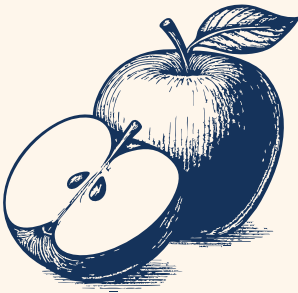


The Chamba Rumal, a handicraft from 17th-century Himachal, features double-sided silk embroidery on muslin - often illustrating epic tales. Once a royal gift, it symbolizes storytelling through exquisite craft.

**Automatic 20% gratuity applies.**

# CHAMBA RUMAL

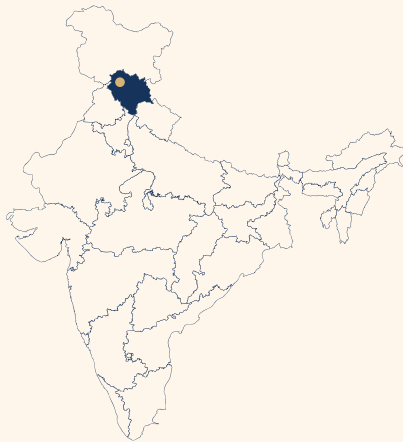
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From Shimla's apples to Lahaul-Spiti's sea buckthorn, Himachal's fruits reflect both abundance and resilience - blending flavor, health, and heritage across its diverse landscape.

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

\$23



**Automatic 20% gratuity applies.**



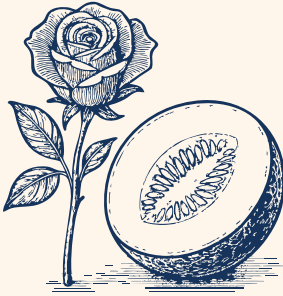
Rogan art from Kutch, Gujarat, uses castor oil-based paint to create vivid, freehand designs. Revived by Padma Shri Abdul Gafur Khatri, this 400-year-old craft now thrives in Nirona village.

**Automatic 20% gratuity applies.**



# ROGAN ART

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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.

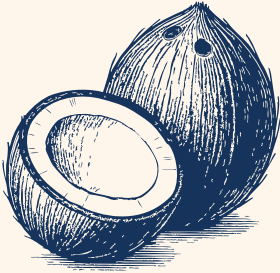


Toda embroidery from Tamil Nadu's Nilgiri Hills features red and black geometric patterns hand-stitched by Toda women. These reversible shawls carry deep cultural and ceremonial meaning.

**Automatic 20% gratuity applies.**

# TODA EMBROIDERY

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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.**

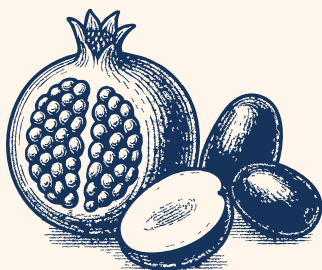


Lucknow is a city renowned for its rich artistic legacy. Its brass art, rooted in the 18th century, blends Mughal finesse with local craftsmanship. Known for fine engraving and embossing, it reflects the city's rich artistic heritage.

**Automatic 20% gratuity applies.**

# BRASS ART

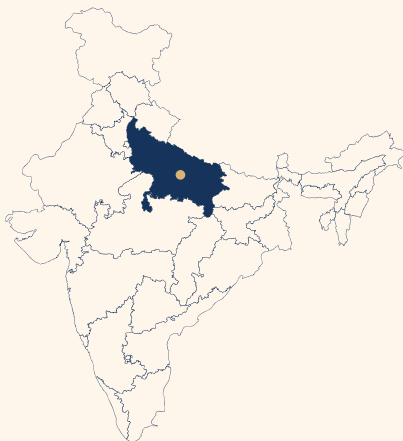
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Lucknow's 18th-century brass art reflects Mughal-inspired craftsmanship, with artisans mastering engraving and embossing to create detailed sculptures, utensils, and decor rooted in rich heritage.

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

\$23



Automatic 20% gratuity applies.

# MUSAAFER SIGNATURE

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## 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

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## HENDRICK'S *(SCOTLAND)*

\$22

Floral & Vegetal

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

## TANQUERAY RANGPUR OR IO *(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

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## 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

# CLASSIC COCKTAIL

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## 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 liqueur, Fresh lime juice

## SHOTS

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### PAAN

\$10

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

### PURPLE HAZE

\$12

Jaisalmer, Chambord, lemon, CBD

### LAST WORD

\$12

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

## BEER

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### KINGFISHER

\$11

### GODFATHER

\$12

### BEER (0.0)

\$10

Automatic 20% gratuity applies.

## NON-ALCOHOLIC DRINKS

### ZERO PROOF (0.0)

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#### 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)

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#### 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

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## 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

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### 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

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### 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 or Indian Single Malt, Cocoa Bitter,  
Sandalwood, Almond, Angostura Bitters

Automatic 20% gratuity applies.



*@saaqinyc*