



HOUSE OF COMMONS
A Gastropub

ABOUT US

House of Commons is British inspired Gastro pub, located in the heart of the city. Having borrowed its title from the United Kingdom's Parliamentary House, the space eludes an old world charm of the British colonial architecture.

A casual establishment with an equal emphasis on quality eating and drinking, House of Commons has shaped the menu to maintain a balance between a typical gastropub food and the best of Indian and International Cuisine to suit the palette of our discerning customers. The food is meaty, comforting and hearty in its true sense and has been expertly paired with your choice of beer, whiskey or cocktails.

The space has been traditionally styled with a country pub vibe featuring an open bar space, exposed beams, the brick house treatment on the walls which makes it casual and young and at the same time preserving a degree of authenticity. The leather furniture, wood paneling and traditional art elements on the walls subtly convey the leisurely ambience of a typical gastro pub. In short, the space is comfortable and with a strong emphasis on casual dining, and a hip and happening atmosphere.



Address: M 29 Second Floor, Outer Circle, Opposite Shanker Market, Connaught Place,
New Delhi 01
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HOUSE OF COMMONS

HOC SIGNATURES

**The China Casserole:
Green Crackers!** 245

*Crispy Spinach and
Red chili flavored with
castor sugar.*

**Red Wine Poached
Pear Salad** 295

*Overnight Braised Pears
in Cabernet Shiraz , served
with salt roasted walnuts
and wild rucola
A classic British salad*

The Ultimate 'BDK' 295

*Bhatti Da Kukkad , From
Punjab to London , the
famous tandoor roasted
chicken served in a tagine
with infinity flavours
from Amritsar!*

**British Raj Mac
'N' Cheese** 325

*Classic macaroni flavoured
with oregano and served
with a garlic toasbe*

Classic Fish N Chips 425

*The most loved fish and
chips, served with
tartare dip and fries*

The battle of juicy Lucy 475

*Double loaded mutton
burger served with
sunny side up and fries*



Caramel Custard 425
*A Classic British
Custard flavoured
with vanilla*

Chicken Chettinad 525

*A classic dish from
Tamil Nadu served
with Malabari Parantha*

Goan Prawn Curry 525

*A classic dish from goa
served with steamed rice*

Sangria Pork 575

*Sangria Braised pork
belly served with
cinnamon yoghurt
and hasselback potatoes*

Tiramisu 425

*An authentic Italian
dessert flavoured with Kahlua*

Brownie Cheesecake 425

*The two most loved
desserts in one platter*

A universal experience

Food is our common ground, a universal experience. Eating is not merely a material pleasure. Eating well gives a spectacular joy to life and contributes immensely to goodwill and happy companionship. It is of great importance to the morale. We have emphasized our importance on quality eating & drinking. Giving a quirky twist to the food ingredients, we assure you of our level of authenticity. The taste of the signature items are well-thought & fit correctly into your mood. It's time to enjoy the originality and feel the royalty.



SALAD DAYS



SOM TOM

Thai preparation of raw papaya combined with bird eye chili, tamarind and palm sugar.

225

CAESAR SALAD , CHOICE OF

- Grilled Prawns 345
- Chicken Tikka 325
- Grilled Vegetable 295

GREEK SALAD

Summer salad made with tomatoes , cucumber, onion and peppers. Seasoned with oregano and topped with feta cheese.

245

MIXED GARDEN GREENS WITH CRUMB FRIED BRIE

- Choice Of
- Honey Mustard Vinaigrette
 - Balsamic Vinaigrette

245

INSALATA CAPRESE

Italian Tomato, Boccconcini And Rucola.

295

PALM HEART, ASPARAGUS AND CALIFORNIAN GRAPES

295



SOUPS

Spinach Tofu Shittake Mushroom Soup 225

Celery And Glass Noodle Soup With Burnt Ginger 225

Manchow 225

Thukpa! 225

Hot And Sour , Choice Of 245

Chicken 245

Vegetable 225

Prawns 295

Spring Minestrone 245

With Olive Tapenade Crustini

Cappucino Mushroom 245

A soup prepared with a combination of exotic mushroom with a hint of lemon and thyme

Chicken, Shitake Mushroom 295

And Corriander Eggdrop Soup

Seafood Beancurd/Tofu Soup 325

Freshly made

Every dish at HOC is freshly prepared. Soup is a primarily liquid food, generally served warm (but may be cool or cold), that is made by combining ingredients such as meat and vegetables with stock, juice, water or another liquid. soup is one of the primary ingredients for your good living. Therefore, serve yourself with a beautiful bowl of soup.



QUICKIES

Falafel With Hummus	228
Olita And Hummus	228
Maska Pav, Paneer Bhaji	245
Water Chestnut And Crisp Mushrooms In Spicy Sauce	245
Cheese Loaded Nachos	245
Maska Pav, Anda Bhaji	295
Palak Patta Chaat	295
Beijing Chicken	328
HOC Club Sandwich	375
Vegetarian	475
Meat	475



**Crafted with
a twist...**

By quickies, we define the elegance of a meal. Before you start up with a full meal, small portion of a food is always required to stimulate your appetite. Light snacks here & there does add an extra fun to your fancy eating affair.



WORLD CUISINE



Appetizers - Vegetarian

Chips And Dips	225
Cheese And Vegetable Spring Rolls	225
C4 With Muhammara Fried Patty With Four Different Kinds Of Cheese	245
Cheesy Baked Bean Tacos With Salsa	325
Mezze Platter Vegetarian	595

Appetizers - Non Vegetarian

Fincracker Chicken Wings	295
Chicken Satay	295
Fried Calamari With Garlic Aioli	325
Hand Pulled Mutton Tacos	325
Mezze Platter Non Vegetarian	595

Main course - Vegetarian

Homemade Mushroom Tortellini	425
Thai Curry Choice Of • Red • Green	425
Served With Steamed Rice	



Main course - Non Vegetarian

Krapow	425
Chicken Thai Curry	425
Grilled Pesto Marinated Chicken Breast With Mint Jus	425
Harissa Grilled Chicken	425
Lamb Lasagna	425
Grilled Snapper With Lemon Hollandaise	525



Global ride of gastronomy

We have been quite particular for this section. During the process of selection, we have come out with the best exotic dishes from each type of cuisine. Savour the assortment of world's best cuisines. We take you to the most extensive ride of the diversified gastronomy. You are surely going to enjoy the ride.

CHINESE

Appetizers - Vegetarian

Okra In Sweet Chili Sauce	245
Stir Fried Lotus Stem In Honey Chili Sauce	245
Honey Chilly Potatoes	245
Chilly Paneer Crispy Cups	275



Appetizers - Non Vegetarian

Chicken Spring Rolls	275
Chicken Satay	295
Chicken Coriander Black Bean	325
Salt & Pepper Squid	325
Lamb Crispy	375
Spare Ribs Pork With Hoisin Sauce	395



Main course - Non-Vegetarian

Chicken In Black Beans	425
Chicken Chilly Oyster	425
Pork Sweet And Sour	425
Pork Sichuan	425
Lamb In Black Pepper Sauce	425
Stir Fried Lamb In Chilly Oyster Sauce Served With Fried Rice	425

Main course - Vegetarian

Stir Fried Chinese Greens	345
Tofu, Bokchoy And Black Fungus In Hot Garlic Sauce	345
String Beans In Black Beans Chili Sauce	345
Spinach Tofu Soy	345
Chilly Paneer With Gravy	345

Rice And Asian Side

STEAMED RICE 195
Choice of veg / chicken / prawns

FRIED RICE	
• Veg	295
• Chicken	325
• Prawns	365

WOK FRIED NOODLES	
• Veg	295
• Chicken	325
• Prawns	365

PAN FRIED NOODLES, GARLIC SOY SAUCE	
• Veg	295
• Chicken	325
• Prawns	365

**CHICKEN AND PRAWN XO
FRIED RICE** 325

**PORK AND PRAWN YANGCHOW
FRIED RICE** 325



INDIAN

Appetizers - Vegetarian

Dahi Ke Kebab	£25
Tandoori Soya Chaap	225
Hara Bhara Kebab	225
Paneer Tikka	245



Main course - Vegetarian

HIMACHALI CHANNA PANNER KA MADRA <i>Served With Choice Of Bread</i>	395
BIRBALI KOFTA <i>Served With Choice Of Bread</i>	395
SOYA BUTTER MASALA <i>Served With Choice Of Bread</i>	395
DAL MAKHNI <i>Served With Choice Of Bread</i>	395
DAL TADKA <i>Served With Choice Of Bread</i>	395
PANEER BUTTER MASALA <i>Served With Choice Of Bread</i>	395
FRESH METHI MALAI MATTER <i>Served With Choice Of Bread</i>	395
MIXED VEGETABLES <i>Served With Choice Of Bread</i>	395

Appetizers - Non-Vegetarian

Zaffrani Malai Tikka	375
Chicken Tikka	375
Masli Ke Sooley	375
Mutton Gilaafi Kebab	375
Mutton Seekh Kebab	375
Kachely Kaeme Ke Kebab <i>With Zaffrani Parantha</i>	375
Sarsun Fish Tikka	395



Homeland & its Richness

Indian cuisine encompasses a wide variety of regional cuisines native to India. Given the range of diversity in soil type, climate, culture, ethnic group and occupations, these cuisines vary significantly from each other and use locally available spices, herbs, vegetables and fruits. Indian food is also heavily influenced by religious and cultural choices and traditions. There has also been Central Asian influence on North Indian cuisine from the years of Mughal rule. Indian cuisine has been and is still evolving, as a result of the nation's cultural interactions with other societies.

THE WARMTH OF LONDON



BIRYANI

- VEG.
- CHICKEN
- MUTTON

375
395
425



Main Course - Non-Vegetarian

MEEN POLICHATU <i>Served With Malabari Parantha</i>	525
LAAL MAAS <i>Served With Choice Of Bread</i>	425
CLASSIC BUTTER CHICKEN <i>Served With Choice Of Bread</i>	425
MUTTON PEPPER FRY <i>Served With Malabari Parantha</i>	425

HARI MIRCH AUR MUTTON KA KEEMA 445

TANDOORI NAAN 695
Served With Burnani Naan And Dal Makhani

CHOICE OF INDIAN BREADS 75
Nan, Butter Nan, Laccha Parantha, Robi, Pudina Parantha, Kulcha



WRAPS, BURGERS AND SANDWICHES

CHICKEN TZASIKI WRAP	325
KATHI ROLL	
• Chicken	325
• Mutton	375
• Paneer	225
SOYA CHAAP AND ALOO TIKKI BURGER	325
BOTI KEBAB HUMMUS WRAP <i>With pickled veg</i>	375
CHICKEN BURGER <i>Served with tempura onion rings!</i>	425



Serving rice with royalty

Biryani originated in Persia and might have taken couple of different routes to arrive in India. Biryani is derived from the Farsi word 'Biryan' meaning 'Fried before Cooking'. Based on the name, and cooking style (Dum), one can conclude that the dish originated in Persia and/or Arabia. It could have come from Persia via Afghanistan to North India. These moves gave rise to Hyderabad Biryani and Arcot Biryani. The Biryani spread to Mysore by Tipu Sultan of Carnatic. Needless to say it was a royal dish for Nawabs and Nizams. They hired vegetarians Hindus as bookkeepers leading to the development of Tahir Biryani.

WOOD FIRED PIZZA

Vegetarian

MARGHERITA 425

With Cherry Tomato, Basil

FUNGI WITH TRUFFLE OIL 425

Button Mushrooms, Sitake, Porcini

VERDURE 425

Grilled Vegetables With Artichoke And Fresh Mushroom



Perfect Italian tour...

Pasta is a healthy carbohydrate-containing food and is a key ingredient in traditional eating patterns around the world like the Mediterranean Diet, Asian, Latin American and vegetarian. There is a consistent and mounting body of nutrition science for the healthfulness of pasta and the pasta meal, a delicious way to eat vegetables, legumes and other healthy foods often under-consumed.



PANEER TIKKA AND CARAMELISED ONIONS 425

DELL ALPE 425
4 Cheese Pizza

PESTO CORN SPINACH 425



Meats

LAMB SEEKHI AND MINT 475
With Jalapenos And Olives

BASEL CHICKEN AND SMOKED GARLIC 475
Cherry Tomatoes And Jalapenos

CHICKEN TIKKA AND ONIONS 475

SALAME 475
Chicken Salami, Bocconcini And Cherry Tomatoes

PEPPERONI WITH BLACK OLIVES AND BASILICA 475

TROPICALS 475
Chicken And Pineapple



PASTA

Penne/Spaghetti/Fusilli

SAUCE
LAMB BOLOGNESE
POMODORO
AGLIO - OGLIO PEPPERONCINO
PESTO PASTILICO
CREMA DI FUNGHI

- Veg
- Chicken
- Seafood

275
295
325



RISOTTO

- MUSHROOM AND TRUFFLE OIL 325
- PRAWNS WITH VODKA AND SAFFRON 325
- CHICKEN AND PARSLEY 325



DESSERTS

- Creme Brulee
Trio Of Flavours 425
- Basil And Lime Zest Cheese Cake
With Berries And Balsamic Reduction 425
- Chocolate Fondant
With Vanilla Ice Cream 425
- Salame
Chicken Salami, Bococons
And Cherry Tomatoes 475
- Bahofee Pie Tart 425
- Pheas 425



THE WARMTH
OF LONDON

Best part of the treat

Save room for desserts. Dessert is probably the most important stage of the meal, since it will be the last thing your guests remember before they pass out all over the table. Therefore, take your pleasure seriously.





HOUSE OF COMMONS

SIGNATURE COCKTAILS

DECONSTRUCTED SEX ON THE BEACH 275

A Fruity Cocktail With A Dickey Name Is Served In A Modernist Way
Vodka, Orange Ice, Peach Caster And Cranberry

SMOKED APPLE MOJITO 275

A Smoky Twist To The Cuban Classic With Some Spice And Fruity Tones
Smoked Rum, Apple, Mint, Lime And Cinnamon

DRUNKEN TEA MASTER 275

Two Classy Beverages Come Together To Make A Great Master
Vodka, Tea, Spice, Honey And Sour Mix

SILLY BROWN COW 275

Unconventional Blend Of Favourite Ingredients
Rum, Chocolate Ice Cream And Oats



HOC MACDONALD WINDSOR 275

Our Twist To The Royal Cocktail Named After Windsor Castle And Modern Hotel In A Townhouse Dating From The 1700's
Vodka, Peach, Strawberry, Raspberry, Blue Curacao And Orange Ice

TWISTED GIN TONIC 345

HOC's Twist To The Classic Cocktail Introduced By The British East India Company In India
Gin, Mint, Passion Fruit And Tonic

HOC PIMMS CUP 345

A Secret Legacy From The City Of London Gets Twisted In House Of Commons
Gin, Pimper, Basil, Shiso Wine, Squid And Fruity

BURNT MANHATTAN 395

A Smoky And Daring Version An American Classic
Smoked Bourbon, Tonic And Absolut

CLASSIC COCKTAILS

MARTINI 275

COSMOPOLITAN 275

SANGRIA 395

OLD FASHIONED 395

MANHATTAN 395

L.I.T 395

Everybody gets continuously connected to everybody else, that's the speciality about Classic Cocktails. If you want an interesting party sometime, combine classic cocktails with food for everyone.

