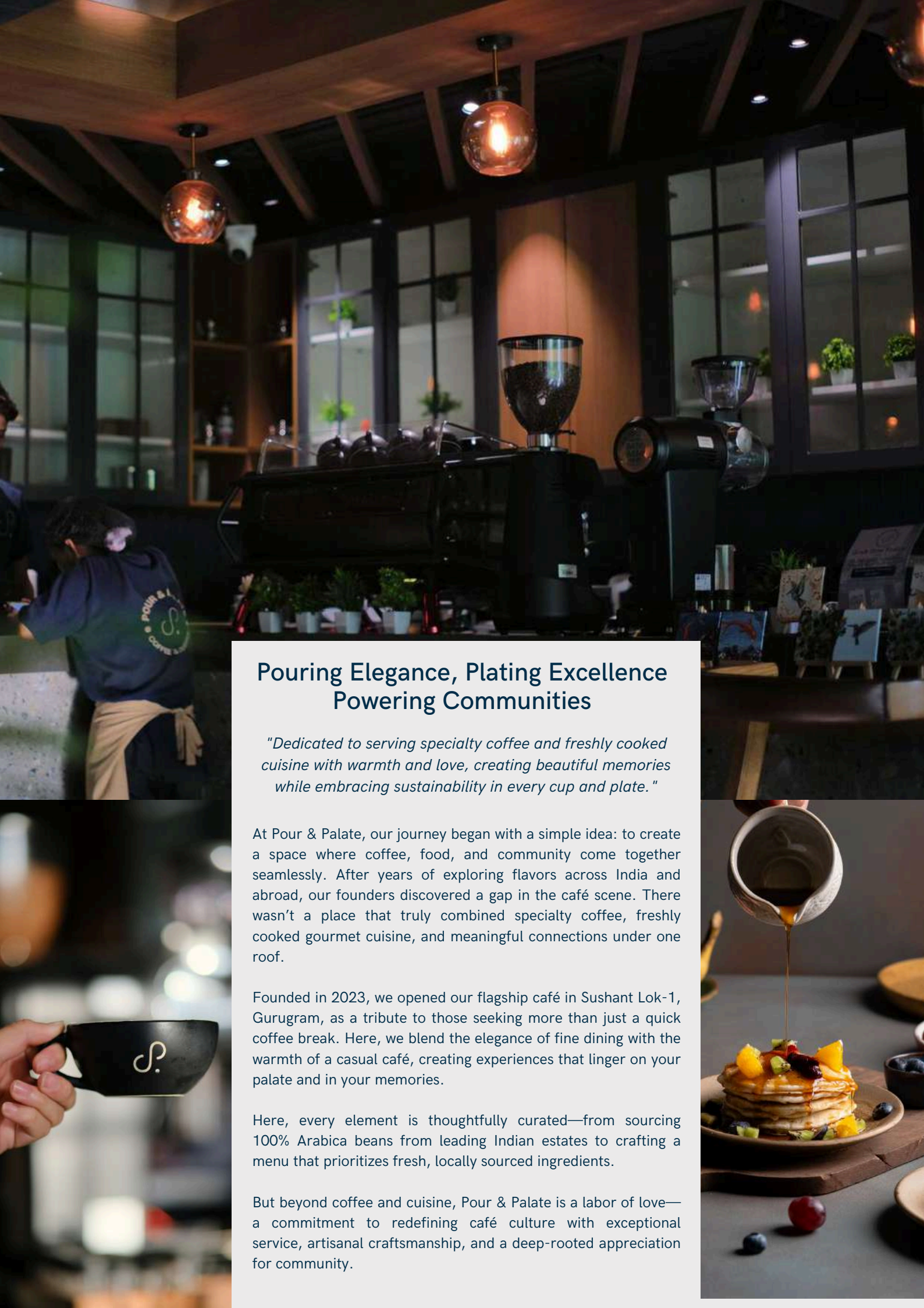




Pouring Elegance, Plating Excellence



Pouring Elegance, Plating Excellence Powering Communities

"Dedicated to serving specialty coffee and freshly cooked cuisine with warmth and love, creating beautiful memories while embracing sustainability in every cup and plate."

At Pour & Palate, our journey began with a simple idea: to create a space where coffee, food, and community come together seamlessly. After years of exploring flavors across India and abroad, our founders discovered a gap in the café scene. There wasn't a place that truly combined specialty coffee, freshly cooked gourmet cuisine, and meaningful connections under one roof.

Founded in 2023, we opened our flagship café in Sushant Lok-1, Gurugram, as a tribute to those seeking more than just a quick coffee break. Here, we blend the elegance of fine dining with the warmth of a casual café, creating experiences that linger on your palate and in your memories.

Here, every element is thoughtfully curated—from sourcing 100% Arabica beans from leading Indian estates to crafting a menu that prioritizes fresh, locally sourced ingredients.

But beyond coffee and cuisine, Pour & Palate is a labor of love—a commitment to redefining café culture with exceptional service, artisanal craftsmanship, and a deep-rooted appreciation for community.

Crafted with Precision. Brewed with Passion.

100%
Arabica | Natural

85
Score

Coffee is an art, a science, and an experience—and we take it seriously.
At Pour & Palate, every cup tells a story, from the carefully sourced
beans to the expertly brewed finish.



Sourced from the Best

We meticulously source 100% Arabica beans from renowned estates like Baarbara & Ratnagiri, and other premier coffee-growing regions of India, ensuring complex flavors, natural processes, and exceptional quality in every sip.



Naturally Crafted Flavours

Our in-house syrups* are made with carefully selected ingredients, ensuring a more organic and wholesome sweetness in every cup. No artificial additives—just pure, rich flavors that enhance your coffee experience.



Tailored for You

Whether you crave a bold espresso, a velvety pour-over, or an adventurous experimental brew, our menu offers signature blends, handpicked single-origin selections, and unique flavor profiles curated just for you.



COFFEE MENU



SIGNATURES

Crème Cappuccino 240

A perfectly balanced cup of bold coffee and silky smooth crème

Spanish Latte 270

A rich, creamy latte with a hint of sweetness from condensed milk

HOT COFFEE

Espresso 180

Concentrated shot of coffee extracted using the espresso machine

Cortado 190

Balanced espresso cut with warm milk for a smooth finish

Machiato 200

Bold espresso topped with a touch of velvety milk foam

Americano 200

A bold and smooth black coffee made with our custom blend espresso and water

Flat White 210

Velvety microfoam over espresso, offering a rich yet smooth taste

Cappuccino 220

Perfect espresso-milk-foam balance, bold yet airy with a frothy top

Cafe Latte 250

Creamy steamed milk blended with rich espresso, smooth and mellow

COLD COFFEE



Classic Cold Coffee 270

Smooth, creamy, and perfectly chilled coffee delight

Iced Chocolate 320

Complex mix of rich Belgian chocolate, milk and ice

Mocha Frappe 320

Rich espresso blended with chocolate and ice

Iced Americano 215

Espresso mixed with water and ice

Iced Latte 260

Espresso mixed with cold milk and ice

Iced Mocha 330

Smooth combination of espresso, Belgian chocolate and milk

SIGNATURES

Vietnamese 260

Experience the rich and bold flavors of Vietnam with strong manually brewed coffee and condensed milk

Spanish Iced Latte 280

Bold espresso, sweetened milk, and ice for a smooth indulgence

ADD ONS

Soy Milk 60

Oat Milk 65

Almond Milk 70

Vanilla Gelato 100

Scoop





COFFEE MENU



AFFOGATOS

Classic Affogato 280

Classic Affogato made with vanilla gelato and espresso

Affogato Luxe 290

Classic Affogato, reimagined with indulgent twists. Choose your flavour: Baileys/Matcha/Coconut

Choco Cookie Crumb ★ 340

Delicate combination of espresso, chocolate gelato, cookie bits and cake crumbs

COLD BREWS

Classic Brew 210

Low acidity coffee made by brewing coffee in cold water for 16-18 hours for a smooth and decadent brew

Cold Drip Brew 280

Smooth and delicate brew made using the gravity drip filter over a period of 18 hours

Gingy Cran ★ 310

Refreshing drink made of cold brew along with cranberry, ginger cordial and a dash of tonic

Nitro Brew 340

Chilled cold brew infused with nitro



MANUAL EXCELLENCE

Aeropress 240

Aeropress made your way for a deliciously rich and aromatic coffee brew

V60 Pourover 240

Meticulously crafted pour-over method delivering rich, aromatic coffee (Hot/Cold)



French Press 240

Bold big body cup of coffee made using the French Press with metal mesh

Paragon Pourover ★ 280

Pourover made with extract chilling technology to lock in the favor compounds for a richer smoother brew

★ Barista Specials

*Images are for representation purpose only.
Government taxes as applicable.

Please inform your server if you have any food allergies & dietary requirements.



COFFEE MENU



COCOA

Hot Chocolate	290
A rich mix of Belgian chocolate and textured milk, with marshmallow on side	
Café Medici ★	280
A rich espresso base meets velvety milk, infused with cocoa's deep allure and a hint of cinnamon	
Mocha	270
Silky blend of espresso, rich Belgian chocolate and textured milk	

FLAVOURMAX COFFEE

COLD

Lavender Latte ★	340
Wonderful milk drink with in house lavender syrup, milk and espresso	
Caramel Latte	340
Decadent beverage made up of espresso, milk and rich flavors of caramel	
Hazelnut Latte	340
Cozy blend of smooth espresso, milk, infused with the rich, nutty flavors of hazelnut	



Espresso Tonic	295
Experience the bold fusion of rich espresso and sparkle tonic water	
Citrus Boom Coffee Tonic ★	365
Refreshing coffee tonic made of espresso, tonic water and Homemade Orange Cordial	
Electric Red Coffee Tonic	385
Refreshing coffee tonic made up of espresso, tonic water and raspberry coulis	

HOT



Ivory Mocha	280
A smooth fusion of rich espresso, creamy milk, and decadent white chocolate	
Golden Indulgence ★	290
Espresso meets luscious caramel and creamy white chocolate, blended with velvety milk	
Sea Salt Mocha	295
Rich espresso and velvety chocolate, balanced with a hint of sea salt for a sweet, savory twist	
Caramel Bliss	315
Creamy coffee meets a luxurious swirl of caramel, creating a smooth and velvety experience	
Hazelnut Harmony ★	315
Beautifully balanced fusion of aromatic coffee and toasted hazelnut	

ADD ONS

Caramel Syrup	50
Hazelnut Syrup	50
Lavender Syrup	50



BEVERAGE MENU



SPRITZIES

Masala Lemonade 175

Refreshing soda meets zesty lemon and tangy masala for a burst of flavors

Very Orangy Mojito 280

Bubbles and sparkling lemonade mixed in with mint and Homemade Orange Cordial

Pomegranate Ginger Spritz ★ 320

Refreshing drink made Homemade Grenadine, ginger, lemon, bubbles and mint

Apple Elderflower & Mint Sparkle ★ 380

Effervescent drink made up of apple juice, elderflower tonic and mint syrup

SMOOTHIES AND SHAKES

Date & Nut Smoothie 425

A smoothie made up of luscious cashews, dates, bananas and warming spices

PB&B Mocha Smoothie 465

Nutrient packed smoothie with peanut butter, banana, espresso, honey, cocoa and chia seeds

Mixed Berry Smoothie ★ 495

An all time favourite made of mixed berries, Greek yoghurt, honey and bananas

Divine Brownie Shake ★ 320

A rich, creamy blend of chocolate, milk, and fudgy brownie chunks for the ultimate indulgence

COLD PRESSED JUICES

ABC 225

Apple, beetroot and carrot

Purple Antioxidant 225

Ginger, red cabbage, apple and lime

Beetroot Bites ★ 245

Carrot, beetroot, green apple, lime and ginger

Immunity Booster ★ 260

Carrot, orange, lemon and ginger



TEAS AND TISANES

Darjeeling Black 240

First flush Darjeeling black tea

Kashmiri Kahwa 240

Authentic Kashmiri Kahwa comprising green tea, saffron, nuts and spices

Detox Green Tea 240

Green tea full of rich antioxidants

Lady Grey Tea 240

A more aromatic version of the Earl Grey tea with lavender buds



MUSIC



ART



CULTURE

We're the stage, the canvas, and the mic stand.

At Pour & Palate, we're more than coffee & cuisine — we're a canvas for creativity, a platform for voices, and a space where stories unfold. Step in, connect, and be part of something meaningful.

Pour & Palate is a vibrant hub where music, art and culture come to life. We champion creativity, celebrate diversity and create an inclusive space where everyone can feel at home.

Building Community, Enriching Culture



Events & Workshops



Support for Budding Artists



A Space for Dialogue

Got a talent, a voice, or an idea? Let's give it a stage.
Connect with us and explore upcoming events & opportunities.

Pour & Palate

Coffee & Cuisine

Pouring Elegance, Plating Excellence

Thank you for dining with us at Pour & Palate! Your experience matters to us, and we hope you enjoyed the flavours, ambiance, and hospitality that define our cafe.

We're committed to continually delighting you with innovative dishes, exceptional coffee, and a warm atmosphere.

Your feedback is invaluable to us, so please share your thoughts and suggestions. We look forward to welcoming you back soon for another delightful culinary journey.

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Explore Events



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Terms & Conditions:

1. No Outside Food & Beverages: To maintain food safety and hygiene, we kindly request that no outside food or drinks be brought into the café. Our menu offers a variety of delicious options to suit different preferences.
2. Pet-Friendly Space: We love welcoming your furry friends! While we don't offer a pet menu, we are happy to provide water bowls upon request. To ensure a comfortable experience for all guests, we ask that pets remain well-behaved and on a leash. Please do not place your pets on the furniture or use crockery to feed them.
3. Respect for Property: Any damage caused to our furniture, décor, or property due to negligence or misconduct will be chargeable at the discretion of the management. We appreciate your cooperation in keeping Pour & Palate a comfortable space for everyone.
4. Respect for Shared Spaces: To maintain a pleasant atmosphere, we encourage mindful conversations and request that noise levels be kept comfortable for all guests.
5. Seating & Service Policy: Seating is subject to availability, and table service is provided at all times. Please be mindful of other guests during peak hours and limit extended stays to allow everyone a chance to enjoy their experience.
6. Special Dietary Requests & Allergies: Please inform our staff of any allergies or dietary restrictions before placing your order. While we take utmost care, cross-contamination may occur as all ingredients are handled in a common kitchen.
7. Payments & Refunds: We accept various payment methods, including digital wallets and credit/debit cards. Once an order is placed, cancellations or refunds may not be possible.
8. Enjoy & Let Others Enjoy: We strive to create a warm, welcoming space for everyone. We request that guests treat our staff and fellow patrons with kindness and respect.
9. Pour & Palate reserves the right to modify these terms, refuse service, or take necessary action in any situation that disrupts the café's operations, ambiance, or guest experience. All decisions made by the management will be final and binding.

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Contact: 91 8527888903
Website: www.pourandpalate.com

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Gurugram, Haryana 122002