



1 OXYMORONS

Lab by day, bar by night – this watering hole is the city's latest stomping ground for experimental cocktails

NEW AGE SPEAKEASY

WHAT

Grounded in the philosophy of finding harmony in contradictions, Oxymorons ushers in a new standard for cocktail culture in the city. Located inside the legendary Country Club and cleverly hidden behind a bookshelf like a new-age speakeasy, Oxy slides open to a modern-vintage setting immersed in retro charm. "Oxymorons is a study in meaningful dissonance, familiar yet new, polished yet raw, precise yet free-spirited. It's Hyderabad's answer to the global cocktail renaissance, blending hometown warmth with a world-class approach," explains founder Rehan Guha, a hospitality veteran with over 25 years of experience.

WHAT'S SO SPECIAL

Playfully referring to themselves as 'morons', the core Oxymorons team includes Rehan, Honey Jain Guha, Rohit Guha, Chef Shantanu Katakam, and Beverage Program Head Chapay Anand. In keeping with the ideology of embracing contradictions, the team's diverse skill sets combined, enable Oxy to hit the ground running each night.

WHAT TO SIP

Also defined as a cocktail lab, Oxymorons experiments with new crafts during the day. This leads the way to meticulously prepared concoctions, which are then served to discerning customers during the evenings. The menu includes Oxy's Contradictions (signature cocktails), a shoutout to forgotten classics, sober fare, and straight pours.

SIGNATURE COCKTAIL:
LOVING INSULT



Bopping to 80s and 90s music curated by Rohit, we kick off the evening by indulging in the contradictory signatures – Patrón tequila-infused Loving Insult and Only Option, rum-infused Random Order, vodka-based Passive Aggressive, and a forgotten classic in the old-school gin-based The Martinez. Each drink presents a playful balance of strong and subtle flavors.

QUICK BITES

Complementing the cocktails are the scrumptious small plates. Their curated spread ranges from easy nibbles like Soy Peanuts, crunchy Roasted Pepper with Feta Mousse, delicately soft wontons, the creamy Mini Mezze which includes hummus and muhammara with spicy olives and lavash, to a new interpretation of the lotus stem dish with the Lotus Stem Adobo, and the excellent Ricotta Bhurji.

For a sweet tooth fix, we try the G.O.A.T. (short for Greatest of All Time). Living up to its name, the lip-smacking dessert – almond milk-soaked mawa cake, fig compote, and cheese crema ends our evening on a sensory high note.

Night out for Two: Rs 4,000

Inside Country Club, Pillar No. C1405, Uma Nagar, Begumpet
Tel: 72077 65656, 80199 87878