

BAAR BAAR BRUNCH

CORN & SPINACH ROTI SAMOSA Sweet corn, spring spinach, mint & cilantro chutney	14
POPCORN & AVOCADO JHAL MOODI Puffed rice tamarind, mint chutney, green chilli	16
CAULIFLOWER KOLIWADA Crispy fried cauliflower, theccha masala, tomato pacchadi	16
BOMBAY MASALA OMELETTE FRITTATA Four eggs omelette, potato, onion, tomato & chili, buttered pao	20
PANEER TIKKA KHATI ROLL Spinach naan, bell pepper, mint & cilantro chutney masala fries, house ketchup	20
CHICKEN TIKKA KHATI ROLL Spinach naan, bell pepper, garlic yogurt, masala fries, house ketchup	22
ONION & PARSLEY CHUR CHUR NAAN (2 PCS) Crushed crispy whole wheat naan, chickpea curry, mixed vegetable pickle	22
SET DOSA - Lightly fermented rice & lentil pancake (Serve with tomato pachdi, coconut & peanut chutney)	
Paneer Ghee Roast	22
Chicken Ghee Roast	24
LAMB KEEMA HYDERABADI Fried egg, green peas, buttered pao bread	22
ANDHRA STYLE FISH FRY Flounder fillet, andhra spice, tomato pacchadi & lemon	24
PANEER PASANDA Stuffed paneer, red pepper makhani, fenugreek	24
SHRIMP KOTHU PARATHA Shredded malabar paratha, southern style spicy fried shrimps, chattinad gravy	25
BUTTER CHICKEN Red pepper makhani, fenugreek	26
BAAR BAAR BIRYANI Seasonal vegetable biryania avocado raita	24
Chicken sixty five biryani, crispy garlic raita	28
SIDES	
NAAN (2 per portion) Garlic / Plain/ Butter 6 Chilli Cheese Naan 8	
Peas Pulao 6 Masala Fries 6 Chickpea Curry 8	
DESSERT	
FILTER COFFEE CAKE ~ Chai chocolate sorbet, orange chutney	11
MANGO & RASMALAI TRIFLE ~ Saffron ice cream, pistachio chikki, mango jelly	13
House-Churned Ice Cream and Seasonal Sorbets (2 scoops)	9