

BAAR BAAR DINNER

SMALL PLATES – VEGETARIAN

ASSORTED PAPAD & CRISP with Chutneys	11
DAHI PURI, Tamarind, Avocado, Yogurt Mousse, Broken Raspberry	12
POTATO TIKKI, Kale Tempura, Sweet & Sour Yogurt Mousse, Cilantro Chutney	13
PANEER BHURI CUTLET, Chilli & cheese, garlic mayo	14
CAULIFLOWER KOLIWADA, Rice Hollandaise, Tomato Pachadi, Peanut Thecha	15
AVOCADO & GREEN CHICKPEA BHEL, Green Mango, Crispy Bitten Rice	16

SMALL PLATES – NON VEGETARIAN

CHICKEN 65, Curry leaf and Cubanelle Peppers, Podi Masala, Lemon Sour Cream	14
TANDOORI CHICKEN TIKKA, Mint and Cilantro Chutney, Onion Salad	16
ANDHRA GRILLED FISH, Curry Leaf, Lemon Aioli	16
LAMB KEEMA HYDERABADI, Potato Mousse, Green Peas, Buttered Pao	18
CHILI GARLIC PRAWN, Peanut Techa Masala, Taftan Bread	19

KULCHA | BREAD

PIQUILLO PEPPER and ONION KULCHA with Shishito Peppers and Manchego Cheese (V)	12
CHICKEN TIKKA KULCHA with Parmesan Cheese	13
TANDOORI SWEET POTATO KULCHA with Chilli Garlic Butter	13

HOME-MADE CHUTNEYS

2 Each / 3 For 5

Avocado Achar & Yogurt | Chilli and Peanut | Tomato Pachadi | Cilantro & Mint / Tamarind Chutney

LARGE PLATES

PANEER PASANDA, Lababder Gravy	24
BROCCOLI & SUMMER PEAS KOFTA, Spinach & Mustard leaf Cream	24
VEGETABLE BIRYANI, Cashew & Currant, Avocado Raita	24
SEASONAL VEGETABLE CURRY, Madras Spice (VEGAN)	22
MASALA CHICKPEA CURRY, Fresh Ginger, Cilantro (VEGAN)	16
DAL TADAKA (Three types of Lentil) Ghee, Crispy Garlic	14
TRADITIONAL BUTTER CHICKEN, Red Pepper Makhanl	26
ANDHRA SPICED CHICKEN BIRANYI, Avocado Raita	28
PRAWN ALLEPPEY CURRY, Coconut Milk and Green Mango Curry from Kerala	28
LAMB DO PYAZA, Fresh Ginger, Onion, Cilantro & Chilli Oil	29
BEEF SHORT RIB CURRY, Roasted Baby Turnip and Carrot	34

SIDES AND CONDIMENTS

ZEERA RICE 5 | AVOCADO & GARLIC RAITA 6 | NAAN (Garlic, Cheese, Plain) 6