



TAKE OUT MENU

STARTERS

- Avocado & Green Chickpea Bhel – 13
- Cauliflower Koliwada, Peanut Chutney – 13
- Potato Chaat, Tamarind, Mint – 13
- Paneer Bhurjee, Pepper, Onion, Cilantro – 15

- Chicken 65, Sour Cream, Podi Masala – 14
- Chicken Malai Drumstick (4 pieces) – 15
- Lamb Keema Hyderabad, Green Peas – 16

KULCHAS

- Sweet Potato & Chili Kulcha – 14
- Chicken Tikka & Cheddar Kulcha – 14
- (Comes with Mint and Cilantro chutney, Chickpea curry)

CHAAT PARTY PACK - 20 EACH

Pani Puri

- 12 Pcs of Puri, Stuffing, Pani, Baar Baar Special Masala, Tamarind chutney, Mint Chutney, Sev

Papdi Chaat

- 15 Pcs of Homemade Papdi, Stuffing, Dahi/Yogurt, Baar Baar Special Masala, Tamarind chutney, Mint Chutney, Sev

Dahi Puri

- 12 Pcs of Puri, Stuffing, Dahi/Yogurt, Baar Baar Special Masala, Tamarind chutney, Mint Chutney, Sev

ENTRÉE

- Vegetable Pulao, Raita – 18
- Paneer Pinwheel Makhani – 20
- Jackfruit Kofta, Spinach Gravy – 20
- Butter Chicken, Fenugreek – 22
- Beef Short Rib Curry – 24
- Lamb Shank, Varuval Curry – 24
- Shrimp Alleppey Curry – 24

SIDES

- Basmati Rice – 5
- Naan – Garlic/ Plain (2 Pcs) – 5
- Whole Wheat Roti (2 Pcs) – 5
- Chili Cheese Naan (1 Pc) – 5
- Chickpea Curry – 8
- Yellow Dal Tadka – 9
- Cilantro Chutney – 3
- Chili Peanut Chutney – 3
- Mango Chutney - 3
- Extra Makhani Gravy
- Sliced Onion & Chili

DESSERT

- Saffron Seviyan (Vermicelli) Kheer – 7

**BAAR BAAR SPECIAL MEAL
(LUNCH)**

Paneer Tikka Kathi Roll – 12

Chicken Malai Tikka Kathi Roll – 14

Sweet Potato Kulcha – 14
Chickpea Curry, Mint & Cilantro Chutney

Chicken Tikka & Cheddar Kulcha – 14
Chickpea Curry, Mint & Cilantro Chutney

Lamb Sheek Kathi Roll – 15
Mint & Cilantro Chutney, Garlic Yogurt

Vegan Meal – 19
Green Chickpea Chaat,
Vegetable Madras Curry, Basmati Rice

Palak Paneer Meal – 19
Green Chickpea Chaat, Palak Paneer,
Naan (Plain/Butter) – 1pc, Basmati Rice

Butter Chicken Meal – 20
Green Chickpea Chaat, Butter Chicken,
Naan (Butter/ Plain) – 1pc, Basmati Rice

Lamb Keema Meal – 20
Green Chickpea Chaat, Lamb Keema,
Naan (Butter/Plain) – 1pc, Basmati Rice

**BAAR BAAR SPECIAL MEAL
(DINNER)**

Vegan Meal – 28

Green Chickpea Chaat, Cauliflower Koliwada,
Vegetable Madras Curry,
Basmati Rice, Whole Wheat Roti

Paneer Makhani Meal – 28

Green Chickpea Chaat, Paneer Makhani,
Naan (Plain/Butter) – 1pc, Basmati Rice, Vermicelli Kheer

Butter Chicken Meal – 30

Green Chickpea Chaat, Butter Chicken,
Naan (Butter/ Plain) – 1pc, Basmati Rice, Vermicelli Kheer

Prawn Curry Meal – 30

Green Chickpea Chaat, Prawn Alleppey Curry,
Naan (Butter/ Plain) – 1pc, Basmati Rice, Vermicelli Kheer

Andhra Chicken Biryani – 30

Andhra Style Chicken Biryani, Raita, Onion & Cucumber Salad,
Vermicelli Kheer

Lamb Shank Meal – 32

Green Chickpea Chaat, Lamb Shank,
Naan (Butter/Plain) – 1pc, Basmati Rice, Vermicelli Kheer

COCKTAILS 10 each

Hyderbad Collins

Beefeater Gin infused with raw turmeric,
Cape Gooseberry shrub, Green Chartreuse

Amrud - Merry

Belvedere Vodka, pink guava and chilli rasam,
baar baar spice mix, celery bitter

Ghee - Old Fashioned

Bulleit Bourbon, Salted Jaggery Syrup, Angostura Bitters

BEER 6 each

Henieken

Lion Stout

Dupout

KingFisher

Sierra Nevada

WINE BY THE BOTTLE

Chandon Miniatures - Sparkling - 10

Vinum Cellars Petite Sirah - Red Wine - 25

Dr. Konstantin Frank, Riesling - White Wine - 25

Chateau Auguste - Rosé - 25

Gloria Ferrer, 10th Anniversary - Sparkling - 30

Nadia Cabernet - Red Wine - 30

Maison Chanzy, Burgundy, Pinot Noir - Red Wine - 30

J Vineyards, Pinot Gris - White Wine - 30

Albariño Trico, Rias Baixas - White Wine - 30

Veuve Clicquot, NV - Sparkling - 60