



TAKE OUT MENU

STARTERS

Potato Chaat, Tamarind, Mint - 15

Avocado & Green Chickpea Bhel - 16

Cauliflower Koliwada, Peanut Chutney - 16

Chicken Tawa Kebab, Mint & Cilantro Chutney - 16

Kerala Fried Chicken, Curry leaf, Podi Masala - 16

Lamb Keema Hyderabadi, Green Peas - 19

KULCHAS

Sweet Potato & Chili Kulcha - 14

Chicken Tikka & Cheddar Kulcha - 14

(Comes with Mint and Cilantro chutney, Chickpea curry)

ENTRÉE

- Vegetable Pulao, Raita - 18
- Rawa Fried Jackfruit Kofta, Awadhi Gravy - 24
- Paneer Pinwheel - 26
- Traditional Butter Chicken, Fenugreek - 26
- Lamb Shank Nihari, Fresh Ginger, Rose - 32
- Beef Short Rib Curry - 34
- Whole Sea Bass - 36

SIDES

- Saffron Rice - 5
- Naan - Garlic/ Plain (2 Pcs) - 6
- Whole Wheat Roti (2 Pcs) - 6
- Chili Cheese Naan (1 Pc) - 6
- Chickpea Curry - 10
- Black Dairy Dal - 10
- Cilantro Chutney - 2
- Chili Peanut Chutney - 2
- Mango Chutney - 2
- Extra Makhani Gravy
- Sliced Onion & Chili

DESSERT

- Saffron Seviyan (Vermicelli) Kheer - 12

BAAR BAAR SPECIAL MEAL (DINNER)

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

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