



TAKE OUT MENU

BAAR BAAR SET DINNER

Paneer Makhani Dinner (Veg) 30

Avocado & Green Chickpea Bhel, Paneer Makhani, Chickpea Curry,
Garlic/Plain Naan, Saffron Rice, Suji Halwa Cake

Butter Chicken Dinner 32

Avocado & Green Chickpea Bhel, Butter Chicken, Chickpea Curry,
Garlic/Plain Naan, Saffron Rice, Suji Halwa Cake

Prawn Curry Dinner 34

Avocado & Green Chickpea Bhel, Malabar Prawn Curry, Chickpea Curry,
Garlic/Plain Naan, Saffron Rice, Suji Halwa Cake

HOMEMADE CHUTNEYS - \$3

| Chilli and Peanut | Tomato Pachadi | Cilantro & Mint | Mango & Tomatillo |
Fermented Chilli (Super-Hot) | Ginger (Alam) Chutney | Mango Kasundi |

DESSERT

Suji Halwa Cake Pistachio, Saffron Syrup 10

Coconut Barfi & Coconut Bar Orange Chutney 10

House Churned Ice Cream, & Sorbet (16 oz) 14

Saffron & Pistachio Ice Cream

Mango & Chilli Sorbet

KULCHAS | BREAD

Chilli Cheese Kulcha 8

Piquillo Pepper & Onion Kulcha Peppers & Manchego Cheese (V) **12**

Chicken Tikka & Three Cheese 14

Green Peas Kulcha Goat Cheese & Winter Truffle (V) **18**

SMALL PLATES

PANI PURI 15

Tamarind, Avocado, Spiced Passion Fruit Water (For two)

SWEET POTATO CHAT 15

Sweet & Sour Yogurt, Cilantro & Mint Chutney, Boondi

RAJMA GALAUTI KEBAB 15

Mint & Cilantro Chutney, Pickled Onion, Sheermal

CAULIOFLOWER 65 16

Chili & Peanut Chutney, Lemon Sour Cream, Curry Leaf, Podi Masala

AVOCADO & GREEN CHICKPEA BHEL 16

Golden Beetroot, Tamarind, Puffed Black Rice

PANEER CHILLI 16

Crispy Kataifi, Ginger Chutney, Lemon Achar

TANDOOR SMOKED PORK BELLY 15

Kohlrabi Achar, Pickled Radish

BAKED CHICKEN MALAI TIKKA 16

Amul Cheese Fondue, Walnut Crumble

CHICKEN TAWA KEBAB 18

Pickled Onion, Lemon Sour Cream, Watercress Chutney

LAMB KEEMA HYDERABADI 18

Green Peas, Potato Salli, Pao Bread

GOAN PRAWN BALCHAO 21

Young Garlic Chutney, Pao Bread

LARGE PLATES

JACKFRUIT & POTATO KOFTA 24

Spinach Gravy, Sour Cream, Semolina Papad

BUTTERNUT SQUASH & WINTER VEGETABLE CURRY 24

Sunchoke Crisp

BAKED PANEER PASINDA 26

Pistachio, Red Pepper Makhani, Fenugreek

SEASONAL VEGETABLE BIRYANI 28

Caramelised Onion, Cashew, Mint, Avocado Raita

TANDOORI MUSHROOM 28

Polenta Upma, Crispy Garlic, Parmesan

TRADITIONAL BUTTER CHICKEN 26

Red Pepper Makhani, Fenugreek

GANGURA CHICKEN CURRY 28

Chicken Cooked with Roselle Leaf & Andhra Spice Blend

MALABAR PRAWN CURRY 32

Sun choke, Green Chilli & Fennel Oil

GOAT DO-PYAZA 34

House Spice Blend, Roasted Shallots

BEEF SHORT RIB CURRY 34

Roasted Baby Turnip and Carrot

SEA BASS (BRONZINI) POLLICHATHU 36

Fish Cooked in banana Leaf with South Indian Spices

SIDES & CONDIMENTS

Saffron Rice	5	Cumin Fingerling Potato	10
Naan (Garlic /Plain /Chilli Cheese)	6	Chickpea Curry	10
Multigrain Roti	6	Black Dairy Dal	12
Avocado & Garlic Raita	6	Brussels Sprout Foogath	10