



BAAR BAAR BRUNCH MENU

(ALL PARTIES MUST ORDER AT LEAST 1 LARGE PLATE + SIDE PER PERSON)

|| SMALL PLATES ||

BOMBAY CHILLI CHEESE TOAST <i>Red Onion, Chili, Tomato, Cilantro</i>	10
CHILI CHEESE NAAN <i>Shishito Peppers - Add Prosciutto - \$3</i>	10
EGG KEJRIWAL <i>Cheesy Toast, Green Chili Chutney, Fried Egg, Cilantro</i>	10
BEETROOT SALAD <i>Goat Cheese Mousse, Tomato, Pickled Apricot, Masala Walnut</i>	10
PANI PURI (6 Pcs.) <i>Passion Fruit Water, Mint, Cilantro, Chili</i>	12
FRIED CHICKEN WINGS (5 Jumbo Pcs) <i>BBQ Glaze, Fermented Chili Mayo, House Pickle</i>	12
AVOCADO KEJRIWAL <i>Toasted Sourdough, Green Chili Chutney, Hass Avocado, Cilantro</i>	15

|| LARGE PLATES ||

[LARGE PLATE + SIDE] 39

PANEER TIKKA KATHI ROLL <i>Bell Pepper, Mint & Cilantro Chutney</i>
AMRITSARI KULCHA <i>Potato & Parmesan, Chickpea Curry</i>
BOMBAY MASALA OMELETTE <i>Tomato, Onion, Cilantro & Chili</i>
TENDER JACKFRUIT BURGER <i>Cheddar Cheese, Avocado, Chili Mayo</i>
TANDOORI CAULIFLOWER <i>Roasted Pepper & Chili Calabrese</i>
VEGETABLE BERRY PULAO <i>Cashew & Currant, Avocado Raita</i>
PANEER PINWHEEL <i>Red Pepper Makhani, Fenugreek</i>
MALAI CORN & SPINACH MAC & CHEESE <i>Cheddar & Parmesan Cheese, Truffle</i>
MALAI CHICKEN MAC & CHEESE <i>Malai Chicken Tikka, Cheddar & Parmesan Cheese</i>
GOAN STYLE ROAST CHICKEN <i>Hempseed Chutney, Pickled Onion</i>
SHRIMP KOLIWADA <i>Cheesy Grits, Tomato Chutney, Cilantro</i>
LAMB KEEMA HYDERABADI <i>Fried Egg, Green Peas, Salli Potato</i>
CHICKEN TIKKA MASALA <i>Mixed Peppers & Onion</i>

|| SIDES & CONDIMENTS ||

Saffron Rice	Naan (Garlic / Plain)	Masala Corn on the Cob
Masala Fries, With House Ketchup	Chickpea Curry	Chicken Chorizo Sausage
House Salad, Cumin Vinaigrette	Sweet Potato Roast	

Any additional large plate is \$24 each and any additional sides is \$6 each.

|| BRUNCH BEVERAGES ||

Brunch Pitcher <i>(Mimosa, Bellini, or Sangria)</i>	40
By the Glass	12
Margarita Pitcher	48
By the Glass	16

