

# BAAR BAAR TASTING MENU

**\$52 PER PERSON**

**DINNER ONLY**

**NOT AVAILABLE FRIDAY/SATURDAY**

**Canapé:** *Dahi Puri Tamarind, Avocado, Yogurt Mousse, Raspberry Chaat Masala*

## **|| SMALL PLATES ||** *Choose one*

**SWEET POTATO CHAAT** *Kale Tempura, Sweet & Sour Yogurt, Broken Raspberry*

**CAULIFLOWER 65** *Chili & Peanut Chutney, Curd-Rice Mousse, Curry Leaf, Podi Masala*

**AVOCADO & GREEN CHICKPEA BHEL** *Green Mango, Tamarind, Puffed Black Rice*

**TANDOOR SMOKED PORK BELLY** *Kohlrabi Achar, Pickled Radish*

**CHICKEN GHEE ROAST** *Lemon Sour Cream, Peanut Chutney, Crispy Kataifi*

**KOLKATA JACKFRUIT CUTLET** *Kasundi Mayo, Mint & Cilantro Chutney*

**LAMB KEEMA HYDERABADI** *Green Peas, Potato Mousse, Buttered Pao*

**GOAN PRAWN BALCHAO** *Young Garlic Chutney, Buttered Pao*

## **|| LARGE PLATES ||** *Choose one*

**FAVA, CORN & RICOTTA KOFTA** *Banarasi Dum Ki Gravy, Sour Cream*

**SEASONAL VEGETABLE CURRY** *Coconut, Crispy Garlic, Coriander Oil*

**PANEER PINWHEEL** *Pistachio, Red Pepper Makhani, Fenugreek*

**TANDOORI MUSHROOM** *Polenta Upma, Crispy Garlic, Parmesan*

**TRADITIONAL BUTTER CHICKEN** *Red Pepper Makhani, Fenugreek*

**GANGURA CHICKEN** *Chicken Thighs, Spice Blend, Sour Leaf*

**BEEF SHORT RIB CURRY** *Roasted Baby Turnip and Carrot*

**SEA BASS (BRONZINI) PATURI** *Fish Cooked in Banana Leaf, Bengal Mustard Cream*

## **|| SIDES & CONDIMENTS ||** *Choose one*

| **Saffron Rice** | **Black Dairy Dal** | **Naan (Garlic / Plain)** | **Chickpea Curry** |

| **Multigrain Roti** | **Avocado & Garlic Raita** | **Spinach & Mustard Sag** |

## **|| DESSERT ||** *Choose one*

**CARROT HALWA CAKE** *Phirni Mousse, Saffron Pistachio Ice Cream*

**CHOCOLATE RUM BALL** *Coconut Barfi, Toasted Coconut Sorbet*

**HOUSE CHURNED ICE CREAM / SORBET**

