

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*

ACHARI SCALLOPS *Yellow Pepper Pachadi, Charred Corn, Fennel*

|| LARGE PLATES || *Choose one*

FAVA, CORN & VEGETABLE KOFTA *Banarasi Dum Ki Gravy, Lotus Root Crisp*

BUTTERNUT SQUASH & SEASONAL VEGETABLE CURRY *Fennel & Chili Oil*

PANEER PINWHEEL *Pistachio, Red Pepper Makhani, Fenugreek*

TANDOORI MUSHROOM *Polenta Upma, Crispy Garlic, Parmesan*

TRADITIONAL BUTTER CHICKEN *Red Pepper Makhani, Fenugreek*

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 Saag |

|| DESSERT || *Choose one*

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

RAGI & CHOCO BROWNIE *Chai Chocolate Ganache, Vanilla Bean Ice Cream*

HOUSE CHURNED ICE CREAM / SORBET *Toasted Coconut, Chocolate, Saffron Pistachio, Mango & Chili, or Date Jaggerdy*

