

BAAR BAAR TASTING MENU
\$59 PER PERSON
DINNER ONLY
NOT AVAILABLE ON SATURDAYS

WINE PAIRING AVAILABLE FOR \$35 PER PERSON
"THREE CHOICES OF WINE"

Canapé: Dahi Puri *Potato, Cilantro, Yogurt Mousse, Raspberry Chat Masala*

|| SMALL PLATES || *Choose one*

POTATO TIKKI CHAT *White Pea Ragda, Sweet & Sour Yogurt, Kale Tempura*
AVOCADO BHEL *Green Chickpea & edamame Hummus, Radish, Puffed Black Rice*
CAULIFLOWER KOLIWADA *Carrot Pachadi, Curry Leaf, Peanut Thecha Masala*
HARISSA PANEER TIKKA *Pistachio Dukkah, Mint & Cilantro Chutney*

TUNA PAPDI CHAT *Avocado, Pickled Chili, Radish, Togarashi*
PORK RIBS *Sweet Mango BBQ, Pickled Kohlrabi, Spring Onion*
LAMB KEEMA HYDERABADI *Green Peas, Potato Mousse, Pao/Bread*
CHICKEN MALAI TIKKA *Amul Cheese Fondue, Walnut & Crispy Garlic*
CHICKEN GHEE ROAST, *Curry Leaf, Crispy Kataifi, Peanut Chutney, Sour Cream*

|| LARGE PLATES || *Choose one*

SPICED LENTIL & SWEET CORN CAKE, *Spinach Saag, Sour Cream, Asparaugus*
MUSHROOM PEPPER FRY, *Millet Pongal, Permasan, Curry Leaf Oil*
MALAI PANEER PINWHEEL, *Red Pepper Makhani, RedPepperr Chutney*

BAAR BAAR BUTTER CHICKEN *Red Pepper Makhani, Fenugreek*
STRIPED BASS TAWA FRY, *Moilee, Green Mango, Fennel*
GANGURA CHICKEN CURRY *Sirka Onion, Mint & Hempseeds*

|| SIDES & CONDIMENTS || *Choose one*

| **Saffron Rice** | **Black Dairy Dal** | **Naan (Garlic / Plain)** |
| **Chickpea Curry** || **Multigrain Roti** | **Avocado & Pomegranate Raita** |

|| DESSERT || *Choose one*

COCONUT PAYASAM TRES LECHES *Honeycomb, Toasted Coconut Meringue*
FILTER COFFEE CAKE *Spiced Chocolate Mousse, Vanilla Ice- Cream, Caramalised Millet*
HOUSE CHURNED ICE CREAM / SORBET *Vanilla, Saffron Pistachio, Mango & Chili*

20% Gratuity Will Be Added To Parties Of 6 Or More
****All tables have a 90-minute seating limit****