

BAAR BAAR CLASSIC

DINNER MENU

|| BREAD | KULCHA ||

ASSORTED PAPAD & CRISP with homemade Chutneys (Mango & Tomatillo Chundo, Chili & Peanut, Mint & Cilantro)	15
CHICKEN & JALAPENO KULCHA with Parmesam & Shishito Pepper	18
GREEN PEA & GOAT CHEESE KULCHA Winter truffle	18

|| HOMEMADE CHUTNEYS ||

2 Each/ 3 For 5

Smoked Tomato & Peanut Chutney Cilantro & Mint Chutney Fermented Chilli (Super-Hot) Tomatillo and Green Mango Chundo

|| SMALL PLATES ||

DAHI PURI (6pcs) Potato, Cilantro, Yogurt Mousse, Raspberry Chat Masala	14
AVOCADO & GREEN CHICKPEA CHAT Tamarind, Puffed Black Rice, Green Mango, Radish	18
CAULIFLOWER KOLIWADA Carrot Pachadi, Curry Leaf, Peanut Thecha Masala	18
PANEER CHILLI Crispy Kataifi, Paneer, Bombay Schezwan Sauce	21

PORK RIBS Puli Munchi BBQ, Pickled Kohlrabi, Spring onion	18
TUNA BHEL TOASTADA Avocado, Pickled Chilli, Radish, Togarashi	20
CHICKEN 65 Chili Peanut Chutney, Curd - Rice Mousse	21
LAMB KEEMA HYDERABADI Green Peas, Potato Mousse, Pao Bread	24

|| LARGE PLATES ||

VEGETABLE & RICOTTA KOFTA Banarsi dum ki gravy, lotus crisp	26
ALOO MATTAR - Variety of Potatoes, Green Peas, Raisins, Cashews	26
MALAI PANEER PINWHEEL Red Makhani, Red Pepper Chutney	28

BAAR BAAR BUTTER CHICKEN Red Pepper Makhani, Fenugreek Kasundi	36
MALABAR SHRIMP CURRY Cocunut, Tamarind, Fennel	38
SEA BASS PATURI Poppy Seeds, Bengal mustard cream	42
LAMB SHANK BIRYANI Shank cooked with Basmati Rice, Saffron, Attar, Raita	42
KERELA BEEF SHORT RIB CURRY Carrot, Madras Curry	44

|| SIDES | CONDIMENTS ||

Avocado & Pomegranate Raita	6	Green Salad & Pickle	8
Saffron Rice	6	Chili Cheese Naan	12
Makhan Naan	8	Bread Basket (Missi roti, Laccha	16
Tandoori Roti	8	Paratha, Naan)	

20% Gratuity Will Be Added To Parties Of 6 Or More

All tables have a 90-minute seating limit

TIMELESS INDIAN

DINNER MENU

GOLGAPPE (6 Pcs) Spicy Potato, Tamarind & Mint Water	14
PUNJABI SAMOSA (2 Pcs) Potato and Chickpeas Masala, Tadka Chutney	14
DAHI BHALLA Sweet yogurt, Tamarind & Mint chutney, Boondi, Cilantro	16
ALOO TIKKI CHAAT Chickpea curry, Three chutneys, Baar Baar Spice	20
 KEBABS 	
<i>(Serve with Mint & Cilantro chutney, Laccha Onion and Pickled Vegetables)</i>	
HARA BHARA KEBAB Pan Seared Spinach, Peas & Potato Patty	20
TANDOORI KUMBH Chestnut Mushroom, Zesty Spices, Lemon	20
PANEER TIKKA Red Onion, Bell Peppers, Tandoori Spices	22
MURGH TIKKA <i>Chicken</i> Thigh, Kebab Masala, Yogurt, Fenugreek	18
LAMB SEEKH KEBAB Minced Lamb, Brown Onion, Mint, Cashew	24
TANDOORI JHINGA (2 Pcs) Jumbo Shrimp, Mustard, Yoghurt, Turmeric	28
VEG KEBAB PLATTER	55
<i>Paneer Tikka, Hara Bhara Kebab, Tandoori Mushroom, Dahi Ki Kebab</i>	
Non-Veg Kebab Platter	60
<i>Murgh Tikka, Lamb Seekh, Lamb Chops, Tandoori Prawns</i>	
 PUNJABI CURRIES 	
PUNJABI CHOLE Spicy Chickpea Curry	20
DAL MAKHANI Black Lentil Cooked with Tomato, Cream, Fenugreek and Spices	20
KADHI PAKORA Onion Fritters Cooked in a Yogurt Based Curry	22
SAAG Mustard Leaf and Spinach Cooked with Spices and Garlic	
<i>(Served with Makki di Roti/Jaggery/White Butter</i>	25
PIND DA CHOOZA Homestyle Chicken Curry (Onion, Tomatoes and Yoghurt)	32
PIND Da KHARGOSH Rabbit Leg Cooked with Whole Spices, Onion & Tomato	34
PARAM SINGH DA MEAT Goat meat cooked with mustard and House Spice Blend	42

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