



THE BAAR BAAR A-LA-CARTE MENU

SHARING PLATES

HOME-MADE CRISP WITH AVOCADO PACHADI \$15

Dosa Crisp, Rice Cracker, Purple Sweet Potato

CHUTNEY SET \$7

*Smoked Tomato Pachadi
Tomatillo and Green Mango Chundo
Cilantro & Mint with Hemp Seeds*

Fermented Chili (Super-Hot) \$3

AMRITSARI PANEER KULCHA *Mint & Cilantro Chutney* \$14

TANDOORI CHICKEN KULCHA *Mint & Cilantro Chutney* \$16

FRESH OYSTERS * (6 No.) \$24

Guava & Chili Granita, Pickled Cucumber & Shallots

SMALL PLATES

DAHI PURI *Tamarind, Mango, Yogurt Mousse, Raspberry Chat Masala* \$14

CORN RIBS KOLIWADA *Chili Aioli, Curry Leaf Emulsion, Manchego Cheese* \$15

BRIE PAKODA *Beetroot Murrabba, Apricot Chutney, Masala Walnuts* \$16

CAULIFLOWER 65 *Gram flour Crust, Carrot Pachadi, Peanut Thecha* \$16

SWEET POTATO CHAT *Tamarind Chutney, Sweet and sour Yoghurt, Kale* \$17

AVOCADO BHEL *Edamame & Green Chickpea Hummus, Radish, Puffed Black Rice* \$17

TUNA BHEL TOSTADA* *Blue Corn, Avocado, Watermelon Radish* \$19

KERALA FRIED CHICKEN *Chili Aioli, Baby Radish, Curry Leaf* \$19

CHICKEN MALAI TIKKA *Amul Cheese Fondue, Walnut Khurchan, Crispy Garlic* \$21

LAMB KEEMA HYDERABADI *Potato Mousse, Green Peas, Masala Pao* \$22

KASHMIRI DUCK (BIRRIA) TACO *Cilantro, Red Onion, Cheddar* \$22

GUNPOWDER SCALLOPS (3 NOS.) *Cauliflower Salan, Fennel Chutney* \$22

LAMB CHOP BURRAH KEBAB *Hemp Seeds Chutney, Lachcha Salad, Fresh Mint* \$28

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LARGE PLATES

SQUASH & VEGETABLE KOFTA *Cashew Korma Sauce, Lotus Root Crisp* \$30

MUSHROOM PEPPER FRY *Tandoori Stuffed Artichoke, Madras Curry* \$30

JACKFRUIT DUM BIRYANI *Caramelised Onion, Mint, Raita* \$32

PANEER PINWHEEL *Makhani, Red Pepper Chutney, Pistachio* \$32

SELECTION OF INDIAN CURRIES \$32

Kashmiri Aloo Matar, Kadhi Pakoda, Makai Palak

BAAR BAAR BUTTER CHICKEN *Red Pepper Makhani, Fenugreek* \$32

CHICKEN CHETTINAD *Stone Flower, Black Pepper, Coconut* \$32

BEEF SHORT RIBS *Madras Curry, Marrow Kurchan, Baby Vegetables* \$36

SHRIMP MALVANI CURRY *Roasted Peanut & Kokum Sauce, Fresh Fennel* \$36

WHOLE SEABASS *Pollichathu (cooked in banana leaf), Shallots* \$42

LAMB SHANK ROAST *Nihari Gravy, Fresh Ginger, Mint, Cilantro, Rose* \$45

SIDES

SAFFRON RICE \$6

POMEGRANATE RAITA \$6

NAAN (Garlic/ Plain) \$6

TANDOORI BUTTER ROTI \$6

CHEESE & JALAPENO NAAN \$12

TRADITIONAL BLACK DAIRY DAL \$15

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform us about any allergies or dietary restrictions.

* Service fee of 20% of pre-tax check will be added to group of 6 or more.

* A 4% service charge will be added to each guest check to ensure competitive industry compensation as well as medical benefits, for all our valued full time team members. In support of this initiative, the entirety of the charge is retained by the company. If you would like this charge removed, please let our staff know.

