

BAAR BAAR SUNDAY BRUNCH MENU

À la carte

Unlimited Brunch Beverages - \$29 per person, 90 Minutes - Mimosa/Bellini/Sangria

|| SMALL PLATES ||

PANI PURI (6 Pcs.) Passion fruit Water, Mint, Cilantro, Chili (VG)	12
AMRITSARI KULCHA Chickpea Curry, Parmesan, Cilantro (VG)	15
EDAMAME VADA PAO SLIDER (2 Pcs) Mint Chutney, Tamarind, Peanut Garlic Thecha (VG)	15
SWEET POTATO CHAAT Sweet Yogurt, Boondi, Assorted Chutneys (VG)	15
BOMBAY MASALA OMLETTE Cilantro, Tomato, Chilli, Pao	15
AVOCADO KEJRIWAL Toasted Sourdough, Chilli Chutney, Hass Avocado, Cilantro (VG)	15
TENDER JACFRUIT TACO Tomatillo Mango Salsa, Avocado, Sour Cream (VG)	15

|| LARGE PLATES ||

PANEER KATHI ROLL Red Onion, Peppers, Mint & Cilantro Chutney (VG)	22
MUSHROOM BURGER Chili Mayo, Caramelised Onion, Masala Fries, Pepper Jack (VG)	24
TANDOORI CAULIFLOWER Roasted Pepper & Chili Calabrese (V V)	24
PANEER LASAGNA Red Pepper Makhani, Garlic Crumb (VG)	26
VEGETABLE BIRYANI Caramelized Onion, Cilantro & Raita (VG)	28
BAAR BAAR CHICKEN SANDWICH Chilli Mayo, Pickel, Coleslaw	24
MALAI CHICKEN MAC & CHEESE Cheddar & Parmesan	24
SHRIMP GHEE ROAST Scallion Uttapam, Peanut Chutney	24
LAMB KEEMA Green Peas, Potato Salli, Pao	24
MUTTON NARGISI KOFTA Dum Ki Gravy, Potato Salli	24
CHICKEN TIKKA MASALA Red Pepper, Fenugreek	29

| SIDES | CONDIMENTS ||

Masala Fries	6	Butter Masala Corn	8
Saffron Rice	6	Chickpea Curry	12
Naan (Garlic, Plain) - 2 Pcs	8		
House Salad	8		

|| DESSERT ||

FILTRE COFFEE CAKE Spiced Chocolate Mousse, Vanilla Ice Cream, Caramelized Millet	13
COCONUT PAYASAM TRES LECHES Honeycomb, Toasted Coconut, Meringue	
GULAB JAMUN CHEESE CAKE Mixed Berries Chutney, Honey Comb	
HOUSE CHURNED ICE CREAM & SORBET (1 Large Scoop)	6
Flavors: Saffron-Pistachio, Vanilla Ice-cream, Mango-Chili, Kaju Katli	

|| BRUNCH BEVERAGES ||

MIMOSA , Flavors - Orange, Spicy Guava, Lychee, Blackcurrant	42	 NON-ALCOHOLIC BEVERAGES 	
BELLINI	42	1. MANGO LASSI Yogurt, Mango, Saffron	12
SANGRIA Red	42	2. GULABI Pink Guava, Chilli Black salt, Fresh Lime Juic	12
MARGARITA Lychee, Mango, Guava, Blackcurrant	17 48		

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

All tables have a 90-minute seating limit

BAAR BAAR SATURDAY BRUNCH SET MENU

Each Guests Must order SET MENU

Set Menu Valued \$39 includes One Large Plate & One Side

Unlimited Brunch Beverages - \$29 per person, 90 Minutes - Mimosa/Bellini/Sangria

|| LARGE PLATES || CHOOSE ONE

- TANDOORI CAULIFLOWER Roasted Pepper & Calabrese (V V)
- PANEER KATHI ROLL Red Onion, Peppers, Mint & Cilantro Chutney (VG)
- PANEER LASAGNA Red Pepper Makhani, Garlic Crumb (VG)
- MUSHROOM BURGER Portbello, Tandoori Mayo, Pepper Jack (VG)
- VEGETABLE BIRANI Caramelized Onion, Cilantro & Raita (VG)
- CHICKEN TIKKA MASALA Red Pepper, Fenugreek
- BAAR BAAR CHICKEN SANDWICH Chilli Mayo, Pickle, Coleslaw
- MALAI CHICKEN MAC & CHEESE Cheddar & Parmesan
- SHRIMP GHEE ROAST Scallion Uttapam, Peanut Chutney, Radish, Curry leaves
- LAMB KEEMA- Green Peas, Potato Mousse, Pao (Bread)
- MUTTON NARGISI KOFTA Dum Ki Gravy, Potato Salli

|| SIDES & CONDIMENTS || CHOOSE ONE

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|--------------------------------------|-----------------------|--------------------|
| Saffron Rice | Naan (Garlic / Plain) | Butter Masala Corn |
| Masala Fries, Spicy Mayo | Chickpea Curry | Chicken Sausage |
| House Salad, Mustard Oil Vinaigrette | | |

Any additional large plates are available at \$26 each and sides at \$8 each.

ADD-ONS

|| SMALL PLATES ||

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| PANI PURI (6 Pcs.) Passion fruit Water, Mint, Cilantro, Chili (VG) | 12 |
| AMRITSARI KULCHA Chickpea Curry, Parmesan, Cilantro (VG) | 15 |
| EDAMAME VADA PAO SLIDER (2 Pcs) Mint and Cilantro Chutney, Tamarind, Peanut Garlic Thecha (VG) | 15 |
| SWEET POTATO CHAAT Sweet Yogurt, Boondi, Assorted Chutneys (VG) | 15 |
| BOMBAY MASALA OMLETTE Cilantro, Tomato, Chilli, Pao (Bread) | 15 |
| AVOCADO KEJRIWAL Toasted Sourdough, Green Chilli Chutney, Hass Avocado, Cilantro (VG) | 15 |
| TENDER JACKFRUIT TACO Tomatillo Mango Salsa, Avocado, Sour Cream (VG) | 15 |

|| DESSERT ||

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| FILTRE COFFEE CAKE Spiced Chocolate Mousse, Vanilla Ice Cream, Caramelized Millet | |
| COCONUT PAYASAM TRES LECHES Honeycomb, Toasted Coconut | |
| GULAB JAMUN CHEESE CAKE Mixed Berry Chutney, Honey Comb | |
| HOUSE CHURNED ICE CREAM & SORBET (1 Large Scoop) | 6 |
| Flavors: Saffron-Pistachio, Vanilla Ice-cream, Mango-Chili, Kaju Katli | |

|| BRUNCH BEVERAGES ||

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|---|---------|
| MIMOSA, Flavors - Orange, Spicy Guava, Lychee, Blackcurrant | 42 |
| BELLINI | 42 |
| SANGRIA Red | 42 |
| MARGARITA Lychee, Mango, Guava, Blackcurrant | 17 48 |

|| NON-ALCOHOLIC BEVERAGES ||

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|---|----|
| 1. MANGO LASSI Yogurt, Mango, Saffron | 12 |
| 2. GULABI Pink Guava, Chilli Black salt, Fresh Lime Juice | 12 |

Saturdays only 21 years old and above are permitted .. *20% Gratuity Will Be Added To Parties Of 6 Or More*

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