

**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\*\***