

Small plates

Poppadum Basket <i>A crunchy assortment of thin, spiced poppadums served with chutneys and dips (V).</i>	4.5	Gol Gappe <i>Hollow, crispy puris filled with potato, chickpeas and spicy tamarind water, offering a refreshing fiery bite (V).</i>	7.5
Dahi Puri <i>Delicate puris filled with potato, cool yoghurt, spicy chutneys and a medley of fresh garnishes (V).</i>	7.5	Samosa <i>Golden, crispy samosas filled with flavourful spiced potatoes, peas and aromatic herbs (V).</i>	7.5
Keema Naan <i>Our twist on the traditional keema naan. Soft, fluffy naan slices, topped with seasoned minced lamb and pickled onion slices.</i>	8	Masala Fries <i>Crisp, golden fries coated in a medley of bold Indian spices for a zesty twist (V).</i>	7
Chicken Pakora <i>Boneless fried chicken coated in a batter of traditional spices, ginger and garlic.</i>	9.5	Chilli Paneer <i>Cottage cheese cubes, fried and tossed in garlic, chilli and soy sauce, with onions and peppers (V).</i>	9.5
Onion Bhajiya <i>Crispy, golden fritters made from lightly spiced onions, perfect for snacking (V).</i>	7.5	Palak Chaat <i>Crispy spinach leaves, coated in a spiced batter and topped with classic chaat ingredients including cool yoghurt, spicy chutneys and a medley of fresh garnish (V).</i>	8
Vegetarian Shami Kebab <i>Fried patties of mashed potato, spinach mixed vegetables and cheese. Coated with breadcrumbs and cornflour (V).</i>	7.5		

Start the tandoor

Tandoori Chicken <i>Juicy, marinated chicken grilled in the tandoor, bursting with smoky flavours and spices.</i>	HALF 12.5 / FULL 19.5	Paneer Tikka <i>Cubes of soft cottage cheese marinated in spiced yoghurt and grilled to a golden, smoky finish (V).</i>	9.5
Chicken Malai Tikka <i>Tender, boneless chicken marinated in cream, yoghurt and mild spices, chargrilled to a smoky finish.</i>	9.5	Tandoori Broccoli <i>Broccoli florets marinated in the chef's special marinade and cooked in a traditional tandoor (V).</i>	8.5
Salmon Tikka <i>Salmon fillets marinated with our homemade spices cooked in a traditional tandoor.</i>	15.5	Lamb Chops <i>Tender lamb chops, marinated in rich spices and grilled to smoky tandoor perfection.</i>	16
Tandoori Prawns <i>Succulent prawns marinated in spiced yoghurt, grilled to tender perfection.</i>	16.5	Lamb Seekh Kebab <i>Minced lamb infused with aromatic spices, skewered and cooked in the tandoor for a melt-in-the-mouth experience.</i>	9.5
Mixed grill platter - to share <i>Seekh Kebab, Chicken Malai Tikka, Tandoori Chicken, Salmon Tikka and Paneer Tikka, marinated with our homemade spices cooked in a traditional tandoor.</i>		28.5	

Bring on the mains

Butter Chicken <i>Often referred to as 'Chicken Tikka Masala' - a creamy, mildly spiced tomato-based gravy with tandoor cooked chicken, for a rich and indulgent flavour.</i>	16	Lamb Rogan Josh <i>Tender lamb cooked in a wok with bold aromatic spices, with a hint of ginger and garlic.</i>	16.5
Chicken Karahi <i>Boneless chicken, cooked in a tomato, ginger and garlic based masala curry with fresh green chillies.</i>	15	Keema <i>Minced lamb cooked with onions, tomatoes and a blend of aromatic herbs and spices.</i>	15.5
Claypot Chicken <i>Homestyle chicken curry, cooked on the bone with a blend of chef's special spices and served in a clay pot.</i>	15.5	Railway Lamb Shank <i>Tender lamb shank slow cooked in a robust, flavourful gravy, inspired by the flavours of Kolkata.</i>	18.5
Malabar Fish Curry <i>Talapia fish, cooked in a fragrant curry with curry leaves, a hint of spices and coconut milk.</i>	16	Goan Prawn Curry <i>King prawns cooked with Goan spices and coconut milk, to make a mildly spiced gravy.</i>	18.5
Paneer Butter Masala <i>Cottage cheese cooked in a blend of tomato and cashew nut sauce (V).</i>	12.5	Chhole Masala <i>Chickpeas cooked in rich, spiced tomato gravy for a hearty and flavourful dish (V).</i>	SIDE 8.5 / MAIN 11.5
Aaloo Gobi <i>Cauliflower florets with potatoes, cooked in a traditional masala (V).</i>	11	Aaloo Palak <i>Fresh spinach cooked with baby potato cubes in a creamy, mildly spiced masala (V).</i>	SIDE 8.5 / MAIN 11.5
Bhindi Masala <i>Stir-fried okra with a blend of spices, offering a savoury and slightly tangy finish (V).</i>	11.5	Yellow Daal Tadka <i>A comforting, spiced yellow lentil curry tempered with ghee and cumin for a rich, aromatic flavour (V).</i>	SIDE 8.5 / MAIN 11.5
Palak Paneer <i>Fresh spinach cooked with soft paneer in a creamy, mildly spiced masala (V).</i>	12.5	Daal Makhani <i>Creamy black lentils slow-cooked with butter, garlic, and spices for a velvety, indulgent taste (V).</i>	SIDE 8.5 / MAIN 11.5

Rice to the occasion

Biryani <i>Fragrant basmati rice slow-cooked with spices creates a perfect blend of flavour and texture.</i>		Plain Rice <i>Fluffy steamed basmati rice with perfectly separated grains (V).</i>	5								
<table><tr><td>VEG</td><td>CHICKEN</td><td>LAMB</td><td>PRAWN</td></tr><tr><td>12.5</td><td>14.5</td><td>15.5</td><td>17.5</td></tr></table>	VEG	CHICKEN	LAMB	PRAWN	12.5	14.5	15.5	17.5		Pilau Rice <i>Light, fluffy and fragrant saffron-infused basmati rice (V).</i>	5.5
VEG	CHICKEN	LAMB	PRAWN								
12.5	14.5	15.5	17.5								

Break bread

Plain/Butter Naan <i>Soft, pillowy flatbread served plain or brushed with butter (V).</i>	4	Lachha Parantha <i>A flaky, layered flatbread made with wholemeal flour and ghee for a rich taste (V).</i>	4.5
Tandoori Roti <i>Wholemeal flatbread, charred in the tandoor for a smoky, crisp texture (V).</i>	3.5	Peshawari Naan <i>Soft, sweet naan stuffed with a mix of dried fruits and nuts, offering a delightful contrast to spicy dishes (V).</i>	5.5
Garlic Naan <i>Fragrant, soft naan topped with minced garlic and herbs (V).</i>	4.5	Chilli Cheese Naan <i>Fragrant, soft naan stuffed with cheese and green chillies (V).</i>	5.5

Slide in the sides

Salad <i>An assortment of crisp veggies, chopped into a hearty salad (V).</i>	3.5	Plain Yoghurt <i>Pure, creamy indulgence that soothes and complements every flavourful bite (V).</i>	2.5
Raita <i>A refreshing Indian condiment made from yoghurt, spices, cucumber and pomegranate (V).</i>	3.5		

End on a sweet note

Gajar Halwa Spring Rolls <i>A classic sweet dish made with carrots, cardamom and milk. Stuffed in thin pastry, fried until golden brown and served with malai kulfi (V).</i>	6.5	Gulab Jamun <i>A classic Indian sweet made with milk solids, syrup, rose water and cardamom (V).</i>	4.5
Ras Malai <i>Soft, spongy milk dumplings soaked in sweet, fragrant saffron milk for a delicate and creamy dessert (V).</i>	5.5	Kulfi (Malai, Pistachio, or Mango) <i>Delicious Indian ice cream made by simmering milk and nuts to a thick consistency and freezing (V).</i>	4.5

Please let us know if you have any food allergies or dietary requirements.
Vegan options are available. (V) ----- Suitable for vegetarians. Dishes marked with (V) may contain eggs.
We make every effort to avoid cross-contamination but cannot guarantee that dishes and drinks are allergen-free. Please ask for allergen information.
A discretionary service charge of 12.5% will be added to your bill. This charge is optional.



Bahara
INDIAN KITCHEN & CULTURE

Immerse yourself in a culinary journey where every dish is lovingly prepared with the finest spices and timeless traditions, bringing you the authentic flavours of India. Settle into your seat and be swept away by a banquet of culinary favourites.



Chef's speciality dishes