



BAAR BAAR RESTAURANT WEEK MENU

\$45 PER PERSON

NOT AVAILABLE ON SATURDAYS

WINE PAIRING AVAILABLE FOR \$36 PER PERSON

"THREE CHOICES OF WINE"

Starter - Mysore Rasam

|| SMALL PLATES || *Choose one*

DAHI BHALLA Sweet yogurt, tamarind & mint chutney, Boondi, cilantro

AVOCADO & GREEN CHICKPEA CHAT Puffed Black Rice, Green Mango, Radish (VEGAN)

CAULIFLOWER KOLIWADA, Carrot Pachadi, Curry Leaf, Peanut Thecha Masala (VEGAN)

PANEER CHILLI Crispy Kataifi, Bombay Schezwan Chutney

PORK RIBS Puli Munchi BBQ, Pickled Kohlrabi, Spring Onion

TUNA BHEL TOASTADA Avocado, Pickled Chili, Radish, Togarashi

MURGH TIKKA Chicken Thigh, Kebab Masala, Yogurt, Fenugreek

LAMB KEEMA HYDERABADI Green Peas, Potato Mousse, Pao Bread

|| LARGE PLATES || *Choose one*

VEGETABLE and RICOTTA KOFTA Banarasi Dum Ki Gravy, Lotus Crisp (V)

MALAI PANEER PINWHEEL Red Pepper Makhani, Red Pepper Chutney (V)

TANDOORI BUTTERNUT SQUASH Millet Kichidi, Asparagus, Khichiya Papad (VEGAN)

BAAR BAAR BUTTER CHICKEN Red Pepper Makhani, Fenugreek

MALABAR SHRIMP CURRY Coconut, Tamarind, Fennel

PARAM SINGH DA MEAT Goat meat cooked with mustard and House Spice Blend

BEEF SHORT RIB CURRY Roasted Vegetable, Madras Spice

|| SIDES & CONDIMENTS || *Choose one*

| Saffron Rice | Dal Makhani | Makhani Naan | Avocado Raita |

|| DESSERT || *Choose one*

HOME MADE GULAB JAMUN Laccha Rabdi, Almond & Pistachio

CARROT HALWA GHEWAR Malai Mousse, Saffron & Pistachio Ice Cream

The entire party must opt for either the à la carte menu or the Restaurant Week menu; we do not allow a mix of both.

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

All tables have a 90-minute seating limit