



BAAR BAAR RESTAURANT WEEK MENU

\$45 PER PERSON

DINNER ONLY

NOT AVAILABLE ON SATURDAY

Canapé

|| SMALL PLATES || *Choose one*

AVOCADO & GREEN CHICKPEA BHEL *Golden Beetroot, Tamarind, Puffed Black Rice*

CAULIFLOWER 65 *Carrot Pachadi, Chili Peanut Chutney, Podi Masala*

SWEET POTATO CHAT *Feta Mousse, Tamarind, Mint, Potato Shalli*

PORK BELLY *Aam Papad BBQ, Kohlrabi Chutney*

CHICKEN GHEE ROAST *Onion Uttapam, Lemon Sour Cream, Peanut Chutney, Crispy Kataifi*

BOMBAY STYLE LAMB KEEMA *Green Pea, Potato Salli, Buttered PAO*

TIGER SHRIMP *Goan Balchao Masala, Young Garlic Chutney*

|| LARGE PLATES || *Choose one*

PANEER PINWHEEL *Lababder Gravy, Red Pepper Chutney, Fenugreek*

TANDOORI MUSHROOM *Peanut & Jalapeno Salan*

FAVA KOFTA *Banarasi Dum Ki Gravy, Fig, Ricotta*

BAAR BAAR BUTTER CHICKEN *Red Pepper Makhani, Fenugreek*

LAMB PEPPER FRY *Curry Leaf, Coconut, Podi*

SEA BASS TAWA FRY *Kasundi Cream, Fennel*

|| SIDES & CONDIMENTS || *Choose one*

| Saffron Rice | Black Dairy Dal | Naan (Garlic / Plain) | Chickpea Curry |

| Cucumber, Onion and Tomato Salad | Avocado Raita |

|| DESSERT || *Choose one*

COCONUT PAYASAM PANNA COTTA *Rhubarb & Rose Compote Sesame Chikki*

CARROT HALWA CAKE *Phirni Mousse, Saffron & Pistachio Ice Cream*

MANGO & CHILI SORBET

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

****All tables have a 90-minute seating limit****