

Baraabaru

DINNER

TASTING MENU

FIRST BITES

CHETTINAD PRAWN TOAST (CT, G, D, E) – MINCED PRAWN, CURRY LEAF
SINDHI ALOO TUK (G) – FINGERLING POTATOES, PINEAPPLE CHUTNEY
PANDHRA RASA (D, N) – MAHARASHTRIAN MUSHROOM SOUP

BAKED GOODS

THECHA PAU (PN, G, D, E) – PULL-APART FLAKY BREAD, CHILLI GARLIC, DILL
BUTTER

MINI DELIGHTS

Select one

GHEE-ROASTED CHICKEN WINGS (D, N) – RED CHILLI MASALA, FENNEL,
COCONUT
BUTTER GARLIC SCALLOPS (D, SF) – CAULIFLOWER CREAM, COCONUT, CURRY
LEAF, GARLIC CHUTNEY
BENGAL PRAWN FRITTERS (CT, G, M, E) – GREEN CHILLI, CURRY LEAVES,
MUSTARD DIP

REFRESHING BREAK

BUTTERMILK SORBET WITH CHILLI CHAAS MASALA (D)

ENTRÉES

Select one

CHICKEN MALAI KOFTA (D, G, N, E) – CHICKEN MEATBALLS, TRUFFLE MUSHROOM KORMA, MINI CHEESE KULCHA
PRAWN SUKKA (D, CT, M) – MANGALORE-STYLE PRAWN MASALA, RUMALI ROTI
BEEF YAKHNI BIRYANI (D, N, G) – LONG-GRAIN BASMATI RICE, BEEF BONE MARROW

SWEET ENDINGS

Select one

STICKY DATE PUDDING WITH JAGGERY ICE CREAM (D, G)
MANGO KULFI (D, G, N) – SAFFRON COULIS, PISTACHIO CHIKKI CRUMBLE
GHEWAR (D, G, N) – STRACCIATELLA MALAI, STRAWBERRY SORBET, BALSAMIC

CHEF HARI NAYAK'S À LA CARTE MENU

ENTRÉES

MALVANI FISH (F, M) – CATCH OF THE DAY, MANGO COCONUT CURRY
QUINOA KALE KOFTA (G, SM, D, N, M, PN) – BEETROOT KORMA, TOASTED SESAME
BHARWAN MIRCHI (D, N) – ROASTED AND STUFFED CAPSICUM, RED CAPSICUM MAKHNI
CHICKEN MALAI KOFTA (D, N, G, E) – SLOW-COOKED CHICKEN, BLACK PEPPER, YOGHURT
PRAWN SUKKA (D, CT, M) – MANGALORE-STYLE PRAWNS, COCONUT, NEER DOSA

APPETIZERS

BHATTI KUMBH (D) – GRILLED WILD MUSHROOMS, ROASTED GARLIC YOGHURT
ASPARAGUS & EDAMAME TIKKI (D, G) – PICKLED MANGO SAUCE, SWEET YOGHURT
BENGALI PRAWN FRITTERS (CT, M, E, D) – GREEN CHILLI, CURRY LEAVES,

MUSTARD DIP

BUTTER GARLIC SCALLOPS (SF, D) – CAULIFLOWER CREAM, COCONUT, CURRY LEAVES, GARLIC CHUTNEY

GHEE-ROASTED CHICKEN WINGS (D, N) – RED CHILI MASALA, FENNEL, COCONUT

BAKED GOODS (G)

ROTI

NAAN – PLAIN, BUTTER, GARLIC OR CHEESE

SWEET DELIGHTS

STICKY DATE PUDDING WITH JAGGERY ICE CREAM (D, G)

MANGO KULFI (D, G, N) – SAFFRON COULIS, PISTACHIO CHIKKI CRUMBLE

GHEWAR (D, G, N) – STRACCIATELLA MALAI, STRAWBERRY SORBET, BALSAMIC

CHEF KISHAN SINGH'S À LA CARTE MENU

ENTRÉES

VEGAN SOY CHAAP MASALA (G, N, S, V) – PLANT-BASED SOY CHAAP, CASHEW AND ONION GRAVY

SUBZ DIWANI HANDI (D, N, VG)– ROYAL SEASONAL VEGETABLE, CASHEW AND CREAM GRAVY

CHICKEN TIKKA MASALA (D, M, N) – CHARGRILLED CHICKEN, ONION AND TOMATO MASALA

WAGYU BEEF CHETTINAD (D, M) – GROUND SPICES, ROASTED COCONUT

BARAABARU SIGNATURE RAAN (D, M, N) – SLOW-COOKED BABY LAMB LEG, BONE MARROW GRAVY

GRILLED LOBSTER MUSALLAM (CT, D, M, N) – RUMALI ROTI, MUSALLAM SAUCE

APPETIZERS

CHOLE SAMOSA (D, G, VG) – FRIED TURNOVERS STUFFED WITH POTATO, TAMARIND AND YOGHURT SAUCE

MURGH CHANDANI TIKKA (D) – CREAM AND YOGHURT-MARINATED CHICKEN THIGH, CARDAMOM

MALABAR FISH TIKKA (D, F, M, N) – REEF FISH, COCONUT AND SPICE
MARINADE, MINT CHUTNEY
LASOONI JHINGA (CT, D, M) – CHARRED GARLIC AND YOGHURT-MARINATED
PRAWNS, BUTTER GLAZE, MINT CHUTNEY
BHATTI KE CHAAP (D, G, M) – CARAMELIZED ONION AND SPICE-INFUSED LAMB
CHOP, SAFFRON GARLIC DIP

BIRYANI

Layers of Basmati Rice, Mace, Cardamom, Mint, Coriander, Saffron, Raita

SEASONAL VEGETABLE (D, G, N, VG)
CHICKEN (D, G, N)
LAMB (D, G, N)
PRAWN (CT, D, G, N)

SIDES

CUCUMBER MINT RAITA (D, VG) – YOGHURT WITH CUCUMBER, CUMIN AND
FRESH MINT
SAFFRON PULAO (D, G, N) – SAFFRON-FLAVOURED BASMATI RICE
CHATPATA ALOO (D, G, VG) – BABY POTATOES WITH CUMIN SEEDS AND
MANGO POWDER
YELLOW DAL TADKA (D, VG) – YELLOW LENTILS TEMPERED WITH CUMIN AND
GARLIC
BHINDI JAIPURI (G, V) – FRIED LADYFINGER WITH TANGY SPICES
BARABAARU BLACK DAL (D, VG) – BLACK LENTILS WITH TOMATO, CREAM AND
FENUGREEK
SAAG PANEER (D, VG) – COTTAGE CHEESE WITH SPINACH AND MUSTARD

SWEET DELIGHTS

GULAB JAMUN WITH VANILLA ICE CREAM (D, G, N)
RASMALAI (D, G) – POACHED CHEESE DUMPLING
GELATO (D, E, G, N) – DULCEY, NUTELLA SWIRL, VANILLA, CHOCOLATE,
STRAWBERRY, PISTACHIO, COOKIE DOUGH
SORBET – PASSION FRUIT, STRAWBERRY, RASPBERRY, MANGO CHILLI, LEMON

**(G) GLUTEN, (D) DAIRY, (CT) CRUSTACEANS,
(E) EGGS, (N) NUTS, (PN) PEANUTS, (SF)
SHELLFISH/MOLLUSKS, (M) MUSTARD, (F) FISH,**

(SM) SESAME, (V) VEGAN, (VG) VEGETARIAN,

Please advise your server of any dietary restrictions.