

WELCOME



**BAAR
BAAR**

A taste of India, crafted to perfection! Our menu is a delightful journey through India's rich culinary traditions, hearty curries, and modern twists on classic dishes. Savor every bite, and let the vibrant spices and fresh ingredients bring you back again and again!

Let the **MAGIC....**

UNFOLD



ENTREE

APPETISERS

Pappadams and Dips \$ 15
Assorted pappadams with mint pesto, date & tamarind chutney, mango chutney

Fries with Garlic Aioli Dip \$ 14

Sweet Potato Fries with Garlic Aioli Dip \$ 15



Veggie Taco Chaat (3pcs) \$ 24
Crispy-fried tacos, potatoes, chickpeas, Lettuce, savory yoghurt, mint & tamarind chutney (GF)(Vegan)

Chicken Taco Chaat (3pcs) \$ 24
Crispy-fried wheat tacos, chicken, potatoes, chickpeas, lettuce, savory yoghurt, mint & tamarind chutney (GF)

Lamb Taco Chaat (2pcs) \$ 24
Homemade, crispy-fried wheat tacos, Lamb mince, potatoes, chickpeas, Lettuce, savory yoghurt, mint & tamarind chutney (GF)



Avo Dahi Puri (5pcs) \$ 22
Fried semolina balls, avocado, potato, mint chutney, tamarind chutney, yogurt and sprinkled with spices

Veg Samosa (3pcs) \$ 24
Triangular crispy pastry stuffed with Potato, Green peas and ground spices (GF)(DF)

Edamame Hearts (3pcs) \$ 24
Handmade patties with edamame, zucchini, potatoes, peas and carrot served with homemade mango chutney. (Vegan)(DF)

Chicken 65 \$ 26
Fried chicken strips marinated in aromatic spices (GF)(DF)

Chilli Chicken \$ 26
Crispy-fried chicken sauteed with onion, capsicum and green chili with semi-spice Asian sauce

Baar Baar Scallops (4pcs) \$ 28
Scallops with green pea pesto, homemade spice mix

Chili Garlic Prawns \$ 32
Crispy-fried king prawns sauteed with coriander and green chili paste

Coconut Prawns \$ 28
Crispy-fried prawns crumbed with coconut and spices served with sweet chili sauce

Amritsari Fish Pakora (pcs) \$ 26
Battered fried Barramundi strips with gram flour and Indian spices (GF)

Baar Baar Lamb Chops (3pcs) \$ 38
Lamb chops marinated with homemade curry paste and spice powder, cooked in tandoor (GF)(DF)

Shared Tandoori Skewers

**Served with
Mixed Pickles,
Mixed Bean Salad,
Two Chutneys and Lemon**

Veg Skewers **\$ 36**

Skewer each of tandoori soya chaap and mix veggies, slow grilled in tandoor and Skewer of Broccoli, mushroom and Potato marinated with hand-crushed tandoori spices. (GF) (DF)

Panner Skewers **\$ 36**

Skewer each of tandoori paneer tikka and malai paneer tikka, slow grilled in tandoor. Cottage cheese marinated with hand-crushed tandoori spices and thick yoghurt & malai paste. (GF)

Chicken Skewers **\$ 38**

Skewer each of chicken tikka kebab and chicken malai kebab slow grilled in tandoor. Chicken fillets marinated with hand-crushed spices, thick yoghurt & malai paste. (GF)

Seekh Kebab Skewers **\$ 45**

Two skewers of minces chicken and minces lamb skewers, marinated with kachori spices and slowly grilled in the tandoor. (GF)

Lamb Skewers **\$ 45**

Skewer each of lamb seekh kebab and Chettinadu lamb kebab slowly grilled in tandoor. Lamb mince marinated with ginger, green chillies, coriander, royal cumin and freshly-ground Indian spices and lamb chunk marinated with freshly-ground Indian spices, ginger and garlic. (GF)



BAAR BAAR'S TANDOORI CHICKEN

[FULL] \$45

Whole chicken marinated with dry spices with hung yoghurt and slowly grilled in tandoor. (GF)

BAAR
MILTON
BAAR

Biryani Baar

The aroma of cloves, the warmth of cinnamon, and the depth of cardamom infusing into the rice and meat as they slow-cook to perfection. The spices in Biryani not only enhance its flavour, but also create a symphony that dances on your taste buds. Each spice has a unique role, just like the instruments in an orchestra, coming together to create a masterpiece of taste.

Veg Biryani \$30

Paneer Biryani \$32

Chicken Biryani \$36

Lamb Biryani \$38



Mains *(Veg)*



Paneer Butter Masala \$ 28
Pan-seared cottage cheese cooked with the chef's signature tomato gravy. (GF)

Navratan Korma \$ 30
Garden vegetables cooked in a creamy sauce with almonds, raisins, cottage cheese and whole spices. (GF)

Malai Kofta \$ 32
Crispy, spiced, mixed veg and cottage cheese domes cooked in aromatic flavors with a creamy cashew sauce. Finished with fresh cream and slivered almonds. (GF)

Dal Tadka \$ 24
Yellow lentils cooked with butter, and homemade spices and finished with south Indian (GF) (Vegan available on request)

Palak Curry	Panner	\$ 30
	Chicken	\$ 30
	Lamb	\$ 32

Traditionally evolved Punjabi cuisine with fresh hand cut English spinach puree, with onion and tomato paste. (GF)



Mains (Non-Veg)

Baar Baar Butter Chicken \$ 32

Tandoori chicken fillets cooked in house-made creamy tomato sauce (GF)

Madras Chicken \$ 30

Chicken fillets cooked in onion and tomato sauce with our very special Madrassi spice mix (DF) (GF)

Lamb Rogan Josh \$ 32

Authentic Kashmiri lamb curry cooked in onion, tomato and aromatic spices (GF)

Vindaloo Chicken \$ 30

Lamb \$ 32

Beef \$ 34

Spicy curry from the exotic beaches of Goa with unique blend of chillis, aromatic spices, vinegar to give distinct flavour (GF)

Bombay Lamb \$ 32

Beef \$ 34

Diced-beef cooked in house-made roasted ground spices in aromatic red sauce (GF)

Kerala Moilee Curry

Salmon \$ 38

Barramundi \$ 32

Prawn \$ 38

Authentic Kerala curry cooked with coconut cream, green chillies and homemade Kerala spice mix (GF)

Goan Barramundi \$ 32

Prawn \$ 38

Roasted ground spices with coconut milk, tangy sauce and homemade Goan spice mix. (GF) (DF)



Kid's Meal

Tandoor Breads & Rice

Plain long grain basmati rice	\$ 8
Plain naan	\$ 5
Butter naan	\$ 6
Garlic naan	\$ 7
Chilli bullet naan	\$ 8
Cheese naan	\$ 8
Cheese garlic naan	\$ 10
Peshawari naan	\$ 12
Tandoori roti	\$ 6
Tandoori Butter roti	\$ 7



Nuggets and fries	\$13
Butter chicken with rice	\$15
Chicken taco with fries	\$14
Lamb taco with fries	\$15

Sides & salads

Chicken Tikka Salad	\$ 18
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Skewer each of tandoori soya chaap and mix veggies, slow grilled in tandoor and Skewer of Broccoli, mushroom and Potato marinated with hand-crushed tandoori spices. (GF) (DF)

Kachumber Salad with Feta Cheese	\$ 18
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Mixed veggie salad with feta cheese

Veggie Raita	\$ 7
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Yoghurt with chopped cucumber, onion and ground spices



D	Chocolate Thunder	\$ 20	
	Brownie crowned with rich vanilla ice cream, swirled with liquid chocolate and served on a sizzler		
	E	Mango Sheera	\$ 15
		Our very special dessert made with ripe sweet mangos blend with semolina, cardamon, raisins, and nuts	
S	Gulab Jamun with Ice Cream	\$ 15	
	Fried dough balls soaked in sticky sugar syrup, served with ice cream		
S	Rasmalai	\$ 15	
	This Bengali specialty is made with rasgulla (sweetened balls of paneer) soaked in sweetened, thickened milk that has been scented with cardamom and saffron.		
E	Mango Lassi	\$ 15	
	Popular lassi variety made with Indian yogurt, ripe sweet mangoes and cardamoms.		
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T			
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BAAR
MILTON
ВНН

Thank You