

BARAZA BITES

Misal in Buttered
Brioche Bread &
Goat Cheese Fondue
220

Baked Masala
Peanuts
180

Crispy Tortilla with
Vegetable Korma &
Spiced Onion
220

Rava Paniyaram with
Kerala Chutney, Ghee
& Curry Leaf Tadka
225

Vegetable
Shanghai Dumpling
220

American Corn
Tempura with Thai Chili
& Sriracha Mayo
225

Paneer Burji
Samosa with
Mint Chutney
240

Champagne Saute
Wild Mushroom on
Khari Toast
240

Thai basil
Paneer/Mushroom
Chilli
260

Masala
Paneer Poppers
260

New York Style
Fries, Dukkah Spice,
Cheese Fondue &
Spring Onion
260

Quinoa Fritters
with Hummus &
Frozen Cheese
360

Loaded Nachos with
Mushy Peas, Refried
Beans, Tomato Salsa
& Cheddar Queso
320

Eggs Kejriwal
*(Egg on Toast with Chilli,
Cheese & Mushrooms)*
240

Chicken
Cocktail Samosa
260

Chicken
Gyoza
260

Kolhapuri Chicken
Tacos, Raita &
Laccha Onion
270

Turkish Tandoori
Chicken Wings
290

Awadhi Chicken Slider
with Curry Leaf &
Green Chili Mayo
290

Thai Basil
Chicken
290

Stir Fried Kung
Pao Chili Chicken,
Cashewnut &
Spring Onions
290

Rawa Crusted
Bombil with Raw
Mango Chutney
290

Chicken Tikka
Baida Roti with
Green Chutney
310

Pop Corn
Chicken with
Mustard Mayo
310

Lamb Kheema
on Khari Toast
310

Rogan Josh
Baida Roti
310

Classic Fish
& Chips with
Tartar Sauce
320

Salli Boti
360

Beer
Battered
Calamari
390

Malwani Prawns
served with Hot Bun
395

Stir Fried Pepper Lamb
in a Crispy Basket
440

BARAZA PLATTERS

Chowpatty Platter

(Samosa, Dahi Bhalla Chaat, Masala Peanuts & Tandoor Baby Potato Skins)

820

Modernist Chaat Platter

490

Baraza Veg Platter

(Paneer Kurkure, Tandoori Aloo, Paneer Tikka, Rava Paniyaram & Mushroom Khari Toast)

999

Baraza Non-Veg Platter

(Baraza Chicken Tikka, Mashtam Chicken, Saffron Chicken, Ajwaini Fish Tikka & Chicken Cocktail Samosa)

1299

SALADS

Add chicken tikka - 100 | Add saffron prawns - 145

Caesar Salad with Lettuce, Parmesan Shaving & Brioche Croutons

290

Baraza Salad with Garden Fresh Greens, Cherry Tomato, Veggies, Spiced Walnut & Feta Cheese tossed in Balsamic Dressing

290

Grilled Veggies, Quinoa Salad with Micro Greens & Mustard Vinaigrette

340

STUFFED NAAN

Roasted Potato, Thecha & Mozzarella Cheese

260

Palak Paneer with Tomato & Garlic Chutney

260

Masala Mushroom, Water Chestnut & Garlic

260

Goa Sausage, Water Chestnuts with Peppers, Onions & Cheddar

365

Chicken Khurchan

280

Slow Cooked "Raan", Garlic & Coriander

345

FLAT BREADS

Classic Margarita with Bocconcini, Tomato Sauce & Mozzarella Cheese

295

Garden Fresh Bell Pepper, Zucchini, Olives & Cheese

295

Bombay Masala Flat Bread Minced Chicken, Bell Pepper & Cheese Slices

365

Chicken Tikka Flat Bread Sauteed Onions, Bhavnagiri Chili, Cheese & Minted Yogurt

365

We levy a 7.5% service charge. Govt taxes applicable

FROM THE TANDOOR

Achhari Tandoori Aloo,
Pickled Carrot &
Beetroot Spaghetti
with Chutney Foam

245

Sigadi Kebab
Crusted with
Roasted Peanuts

245

Cheese Chili
Toast Kebab

260

Paneer Kurkure
Kebab, Mint &
Chili Chutney

260

The "Baraza"
Chicken Tikka with
Spicy Queso

310

Coal Smoked Chicken
Tikka, Roasted
Channa & Curry Leaf
Chutney

295

Mashtam Chicken
Tikka, Green Spices
with Laccha Onions

295

Tandoori
Prawns

395

Saffron Prawns
with Lavash &
Tamarind Foam

425

Ajwaini
Fish Tikka

425

Gilafi Sheekh
with Bell
Pepper & Pickle

440

Lamb Seekh Kebab
Smoked Scarmoza,
Mint & Chili Chutney

450

Whole Baby Tandoori Chicken with 3 Types
of Chutneys & Mini Garlic Naan

550

FROM THE WOK

Burmese Khow
Suey Bowl

410

Indonesian Style
Noodles, Sambal
Sauce & Crunchy
Peanuts

290

Fire Cracker
Rice

340

Indonesian Style
Noodles, Sambal Sauce
& Crunchy Peanuts

(Chicken/Prawns)

360/440

Goan Chorizo
Fried Rice

410

Burmese Khow
Suey Bowl

(Chicken)

460

Nasi Goreng Prawns, Fried
Egg & Chicken Satay

460

Fire Cracker Rice

(Egg/Chicken/Prawns)

350/380/440

We levy a 7.5% service charge. Govt taxes applicable

DESI MAINS

Palak Paneer cooked in
Fresh Spinach Gravy &
Tempered with Garlic

290

Vegetable
Jalfrezi

290

Aloo Banarasi stuffed
with Veggies cooked in
Rich Sauce flavoured with
Cashewnut & Saffron

325

Paneer Lababdar with Bell
Pepper & Tomato Gravy

340

Mangalorean Ghee Roast
with Buttered Ladi Pav

(Chicken / Prawns)

340/440

Afghani Murgh

*(Afghani Chicken
Tikka in Rich Onion &
Cashew Nut Gravy)*

340

Pan Fried Chicken
Khurchan with Spices &
Mustard Seeds

360

Baraza Butter
Chicken

360

Kheema Pav Skillet
with Cheese Fondue

410

Chettinad Mutton
Chukka, Boiled Egg
& Malabari Paratha

410

Goan Curry

(Fish / Prawns)

390/440

BIRYANI POTS

Dal Khichdi

325

Vegetable Biryani

340

Paneer Tikka
Masala Biryani

360

Masala Egg
Biryani

360

Butter Chicken
Biryani

410

Prawns
Biryani

460

Lucknowi
Raan Biryani

480

ANGREZI MAINS

Pink Mac & Cheese
Skillet with
Parmesan Crumbs

320

Mushroom Risotto,
Porcini Dust,
Parmesan Shaving &
Garlic Bread

320

Penne with Garden
Fresh Veggies, Olives
& Pomodoro Sauce

320

Confit Garlic Chili Spaghetti,
Brioche Croutons & French
Beans

360

Roasted Pumpkin & Ricotta
Ravioli with Sundried
Tomato Tapenade

370

Grilled BBQ Chicken Mashed
Potato, Sauteed Veggies &
Homemade BBQ Sauce

380

Spicy Lamb
Kheema Lasagna

490

Banana Leaf Wrapped
Rawas in a Curried Tomato
Sauce with Saffron Risotto

540

SIDES

Buttered Masala
Ladi Pav

30

Roti

40

Malabari
Paratha

50

Naan

50

Rumali
Roti

50

Dal
Tadka

200

Steamed Rice

150

French
Fries

180

DESSERT

Boozy Brownie

(with Homemade Vanilla Ice Cream)

225

Nutella Crème Brûlée with Pistachio & Almond Biscotti

225

Flourless Chocolate Cake with Basil Pine Nut Ice Cream & Salted Caramel

245

Classic Banoffee Pie with Bailey's Cream

225

Blueberry Cheese Cake with Fresh Fruit Compote

245

Hazelnut Mousse with Homemade Vanilla Ice Cream & Honeycomb Crumble

245