

Barakä

Kitchen

Turkish | Arabic | Mughlai

Table Menu



❧ Papad / Raita ❧

FRIED/ROASTED	39
MASALA PAPAD	49
PLAIN CURD	89
PINEAPPLE/BOONDI RAITA	129
CUCUMBER RAITA	99

❧ Veg-Soup / Shorba ❧

TAMATAR KA SHORBA **179**

The delicious Mughlai soup with a dominance of tomatoes, almonds & fresh coriander.

NIMBU DHANIYA KA SHORBA **179**

Give your taste buds a tangy tingle, this yummy brew is a lemon splash in coriander gravy infused with herbs & spices.

SHAHI PALAK SHORBA **179**

Healthy spinach greenery paste flavoured with garlic & chilli infused with powdered cumin seeds.

TRADITIONAL LENTIL SOUP **179**

The dominance of lentils cooked with fresh tomatoes, carrots, and celery infused with garlic, herbs & spices.

❧ Non-Veg Soup / Shorba ❧

TRADITIONAL TURKISH SOUP **229**

Lamb cubes immersed in delicious soup gravy spiced with freshly pounded black peppers.

MURGH YAKHANI SHORBA **199**

A traditional Kashmir-style soup cooked with chicken, saffron and yoghurt and very mildly spiced with whole spices.

PAYA SHORBA **249**

Lamb totters immersed in delicious soup gravy spiced with freshly pounded black peppers.

AABEY HAYAT SHORBA **CHICKEN/LAMB** **199-249**

Light vegetable and coconut water soup flavored with turmeric and celery.

White Pepper Chicken/ Lamb Soup

TABAK MAAZ SHORBA **(LAMB)** **279**

Dish made of lamb ribs cooked in milk and spices.

5% GST applicable

Mezze [Veg Appetizers]

GREEN SALAD

99

Lettuce start eating our greens

RUSSIAN SALAD

199

It is an easy, healthy, wholesome salad made with peas, carrots, potatoes, capsicum, french beans and mayonnaise.

MUTABBAL

149

A rich, creamy dip made with roasted eggplant, Yogurt, garlic, tahini (sesame paste), lemon, and a pinch of salt! Just the perfect texture, ah!

BABA GHANOUSH

149

A creamy, savoury, smoky eggplant dip with tahini, garlic and citrus. Definitely an immersive d-i-p!

TABBOULEH

149

A very attractive and oh-so-FRESH salad. Trust us, it isn't just herbs and parsley! Give it a shot!

FATTOUSH

199

A simple middle eastern bread salad combined with mixed greens, other vegetables and a zesty lime dressing

OLIVE SALAD

279

Olives mixed with parsley and bell pepper. Quite satisfying and wonderfully light!

HUMMUS

219

A delicious thick spread made from chickpeas, tahini (sesame seeds), lemon, and spices

HUMMUS WITH PANEER

279

A thick paste made from ground chickpeas, sesame seeds, olive oil, lemon & garlic topped with paneer.

FALAFEL

249

A mixture of chickpeas (or fava beans), fresh herbs, and spices that are formed into a small patty or balls. Vegan and very flavourful!

MEZZE PLATTER

279

A heavenly mixture of hummus, mutabba, tabbouleh, baba ganoush (Just the right combination of flavours and textures)

Mezze

& [Non-Veg Appetizers] &

HUMMUS WITH CHICKEN

279

A thick paste made from ground chickpeas sesame seeds, olive oil, lemon & garlic topped with chicken.

HUMMUS WITH LAMB

379

A thick paste made from ground chickpeas sesame seeds, olive oil, lemon & garlic topped with lamb.

& Fatayer [Veg] &

LABNEH FATAYER

199

Creamy yoghurt mixed with special middle eastern spices served in baked Turkish pie. (A quintessential choice!)

PANEER FATAYER

279

A Turkish pie that is baked to oblivion and stuffed with paneer.

ZA'ATAR FATAYER

259

(A blend of truckish herbs, sesame seeds and olive oil. Aromatic and nutritious!)

LABNEH & ZA'ATAR FATAYER

259

A sour, creamy and buttery labneh appetizer drizzled with olive oil and sprinkled with za'atar

CHEESE & ZA'ATAR FATAYER

279

A flavourful Arabic flatbread recipe made with the yummy goodness of both za'atar and cheese.

CHEESE FATAYER

259

A well-baked pie stuffed with the goodness of cheese.

& fatayer [Non-Veg] &

CHICKEN FATAYER

279

Baked with delicious chicken filling & hot aromatic spices.

CHICKEN & CHEESE FATAYER

299

Baked with delicious chicken filling, feta cheese & hot aromatic spices with lots of cheese.

LAMB FATAYER

349

Minced lamb spiced with mild spices in an open pastry.

LAMB & CHEESE FATAYER

379

Add some cheese to the already interesting lamb pie (there's no such thing as too much cheese!)

LAHMACUN

359

Thin piece of dough topped with minced meat.

LABNEH CHEESE FATAYER (CHICKEN/LAMB)

349-429

& Veg Starter &

ATISHI ALOO

249

Delicately flavoured baby potatoes fused with red yellow chilli powders, royal cumin & mustard oil slow-cooked in the tandoor laced in white butter.

BABY CORN AMRITSARI

249

Deep-fried baby corn marinated in corn flour, red chilli and Indian spices.

PANEER SHASHLIK

399

A north Indian recipe made from cottage cheese, marinated in mustard paste, balsamic vinegar and mixed herbs.

PANEER AJWANI TIKKA

399

Cottage cheese cubes marinated in a paste of homemade yoghurt, cashew-nut paste, freshcream and rare spices barbecued in a clay oven.

PANEER AFGHANI TIKKA

399

Cottage cheese marinated in a spicy and tasty mixture of curd and then tossed over a pan.

MAKAI MALAI SEEKH

399

This delicate seekh is crafted from American corn, and cottage cheese and inundated with fresh mint and coriander, scented with zest.

VEG SEEKH**349**

Delicious starter made using mixed vegetables like carrot, beans, cabbage, peas, capsicum, potatoes and spices, Roasted in charcoal for an exotic flavour

BABY CORN TANDOORI**299**

delicious and flavor some crispy Tandoori baby corn recipe with the baby corns coated with a mixture comprising of hung curd, red chilies

MUSHROOM TANDOORI**299**

Tandoori Mushroom has tender, succulent mushrooms that are marinated and later baked or grilled.

HARYALI KEBAB**299**

These veg kebabs are soft from the inside and have a crunchy crust

HARA BHARA KEBAB**349**

This healthy delicious appetizer cum snack made with spinach, potatoes, Peas, Spices and Herbs

& Non-Veg Starters [Arabian / Turkish] &

MARMARA ISTANBUL TIKKA**379**

Chicken tikka marinated in mild yoghurt & Turkish spices, roasted in charcoal for an exotic flavour.

DAJAJ FILFIL TIKKA**379**

Boneless chicken pieces marinated in our signature style infused with freshly pounded black pepper, adorned with white butter & grilled.

TAWOOK ANTALIA TIKKA**449**

Succulent cubes of chicken marinated in cream, cheese, yoghurt & authentic Turkish spices

CHICKEN TURKI TIKKA**399**

Boneless chicken pieces marinated in red sauce & cooked in an earth oven.

CHICKEN ANKARA TIKKA**399**

Chicken breast pieces marinated in royal style curd, cream, cashew nut, white pepper, ginger garlic paste, and royal cumin, coated with gram flour grilled in a clay oven.

CHICKEN PESHAWARI TIKKA**399**

Boneless chicken tikka laced in cream & white butter seasoned with royal cumin powder, marinated in a mixture of yoghurt & ginger paste, skewered & charcoal grilled in the tandoor.

5% GST applicable

CHICKEN SULTANI TIKKA

399

Chicken tikka marinated in a mild yoghurt & spicy Turkish brew roasted in charcoal for an exotic flavour.

CHICKEN PAHADI TIKKA

399

This mouth-watering Pahadi chicken tikka as the name suggests is influenced by the ingredients primarily grown in the mountain. Served serve with a coriander and mint chutney.

DAJAJ SEEKH

499

Chicken Mince Kebab traditionally made of minced chicken mounted on a skewer and grilled over charcoal

LABANESE CHICKEN FRY(FULL CHICKEN)

599

Deep fried full chicken marinated in Lebanese sauces and spices

MURGH GHEE ROAST

599

Murgh ghee roast is fiery red in color and has a tangy and spicy flavor with ghee and roasted spices.

BARAKA FRIED CHICKEN [4PCS] [8PCS]

HALF-399 / FULL-749

The perfect fried chicken is crispy on the outside, with a flavorful crust that contrasts and complements the tender chicken it contains

MAKRANA TANGDI [3PCS] [6PCS]

HALF-399 / FULL-749

Marinated with garlic, ginger, gram masala, turmeric and chili gives chicken drumsticks a dose of sub-continental spice

MURGH TANGDI BARRA [3PCS] [6PCS]

HALF-399 / FULL-749

Chicken Drumsticks marinated in yogurt & spices and cooked in golden brown cashew nut paste and baked to perfection

MURGH TANGDI ANKARA [3PCS] [6PCS]

HALF-399 / FULL-749

A Chef's special tangdi marinated with cheese cream & infused with freshly pounded black pepper, grilled in the tandoor with roasted cashew nut paste.

CHICKEN SHISH TAWOOK

549

A traditional Turkish cuisine made of marinated boneless chicken shish kebabs.

CHICKEN ISTANBUL KOFTA

349

Chicken mince marinated in ground spices and grilled in a stone oven.

CHICKEN ZAITOONI TIKKA

449

Chicken chunks marinated with hung curd, olive oil, tahini sauce, white pepper, ginger garlic paste, cooked in tandoori skewers.

MURGH MOROCCAN KEBAB

699

Chicken cubes marinated in Moroccan-style spice blend with pepper & zucchini..

5% GST applicable

LAHM SHISH KOFTA

599

A must-try authentic kofta kebab recipe: ground meat mixed with fresh parsley, onion, garlic and middle eastern spices.

ADANA SEEKH

599

Spicy mince kebab.

Traditionally made of minced lamb mounted on a skewer and grilled over charcoal.

HASANPASA KOFTA

599

Meatballs with stuffed potatoes and cheese.

LAHM QUE KEBABI (BONELESS)

699

Lamb slices Fried in red & yellow capsicum and ghee

LEBANESE LAMB CHOP

599

Fried Lamb chop marinated in Lebanese sauces and spices

TURKISH GRILL KEBAB

599

Small cubes of meat threaded on a skewer and grilled.

TURKISH LAMB CHOP

699

Tender meat/lamb chops marinated in spices.

LAMB IRANI BOTI KEBAB

599

Marinated mutton cubes with ground spices, red chilli paste and ginger garlic paste on a charcoal grill.

CHICKEN METER KEBAB

1100

One-meter long hand-minced chicken kebab.

ADANA METER KEBAB

1499

One-meter long hand-minced meat kebab.

ADANA METER WITH RICE

1599

BARAKA KITCHEN MURGH TANDOORI

HALF – 299 / FULL – 599

Tandoori kitchen's gift to Mumbai (spring chicken marinated with tandoori spices, peppers, vinegar, royal cumin, charcoal grill in the tandoori adorned with white pepper).

ISTANBUL DAJAJ FAHAM

HALF – 349 / FULL – 649

Full grilled chicken marinated in Turkish spices.

TURKISH TANDOORI

HALF – 349 / FULL – 649

With bone chicken marinated in red sauce & cooked in an earth oven

CHICKEN TANDOORI ANKARA

HALF – 349 / FULL – 649

With bone chicken marinated with cream cheese in Lebanese sauce & cooked in an earth oven

5% GST applicable

MURGH BARRA KABAB

Perfectly cooked pieces of chicken kabab smeared with a generous heap of the finest golden yellow butter. A perennial crowd favourite.

HALF – 349 / FULL – 649

BARAKA KITCHEN MURGH TANDOORI KHAZANA

Family platter – Chef's Special

HALF – 799 / FULL – 1499

BARAKA KITCHEN MIX TANDOORI KHAZANA

The Chef's assortment of his finest ingredients in a platter gosht/chicken/fish

HALF – 1199 / FULL – 2299

& Non-Veg Starters [Indian] &

MURGH CHAPLI KEBAB

Flat kebabs made with ingredients like tomato, onion, mint, coriander and freshly ground spices. Extremely juicy and tasty!

379

MURGH JALANDHARI KEBAB

Cubes of chicken marinated in Jalandhar style.

399

MURGH MALAI TIKKA

Chicken chunks marinated in preparation with processed cheese, fresh milk malai, green chilli, white pepper, and ginger garlic paste cooked in tandoori skewers.

399

MURGH DAHI LASOONI KEBAB

An interesting combination of boneless chicken, and garlic flavour mixed with egg and marinated with Indian herbs & tandoori spices. An ultimate treat of tempting flavours!

399

MURGH TANGDI KULFI KEBAB[4PCS]

A Chef's special chicken drumstick marinated with cheese, and cream infused with freshly pounded black pepper, and charcoal grilled in the tandoor with roasted cashew nut paste.

599

MUTTON CHAPLI KEBAB

Shallow fry Lamb ground meat studded with authentic ground spices, royal cumin, ginger garlic paste, and green coriander.

499

MUTTON BARRA CHAAP [4PCS]

Lamb chops marinated in yoghurt & cooked in golden brown fried cashew nut paste, laced with cream & special spices. Finished in a clay oven.

599

MUTTON NALLI BARRA LAZEEZ KEBAB [3PCS]

Delicious cooked Nalli pieces marinated in yoghurt & our special tandoori masala paste cooked in a clay oven

849

BARAKA KITCHEN MUTTON TANDOORI KHAZANA

Family platter – Chef's Special

2499

BARAKA KITCHEN SEAFOOD TANDOORI KHAZANA

Family platter – Chef's Special

1999

5% GST applicable

Non-Veg main course

[Arabian/Turkish]

MURGH MOROCCAN SIZZLER

499

White & red chicken masala cooked with white sauce & fresh Indian herbs served on a plate.

MUTTON MOROCCAN SIZZLER

679

White and red mutton masala cooked with white sauce & fresh Indian herbs served on a sizzler plate.

LAHM QUE KEBABI WITH MUTABBAL (BONELESS)

799

Garlic Yoghurt and Eggplant paste topped with Lamb slices sautéed lamb Fried in red & yellow capsicum and ghee

GUVEC

CHICKEN – 450 / MUTTON – 599

Meat cooked in earthen pots with vegetables

ALI NAZIK

CHICKEN – 450 / MUTTON – 599

Eggplant paste and garlic yoghurt topped with mince.
Smoked and spiced eggplant, grilled and then pureed, topped with cubes of sautéed lamb, previously seasoned and marinated.

Rice [Arabian / Turkish]

DAJAJ MANDI RICE

HALF – 499 / FULL – 899

A Turkish recipe with spicy chicken cooked with rice

DAJAJ KABSA RICE

HALF – 499 / FULL – 899

Chicken pieces cooked in extremely delicious flavours of saffron, Cardamom, cinnamon, white pepper, garlic, onion, tomatoes, royal cumin & cloves served with sauce.

LAHM MANDI RICE

HALF – 799 / FULL – 1499

A Turkish recipe with spicy Lahm cooked with rice

LAHM KABSA RICE

HALF – 799 / FULL – 1499

Lamb pieces cooked in extremely delicious flavours of saffron, cardamom, cinnamon, white pepper, garlic, onion, tomatoes, royal cumin & cloves served with sauce.

RAAN SLICE WITH MANDI RICE

Lamb slices cooked in red & yellow capsicum, served with yellow lemon-flavoured rice.

HALF – 899 / FULL – 1699

RAAN SLICE WITH KAPSA RICE

Lamb slices cooked in red and yellow capsicum, served with red Kapsa rice of tomato spices.

HALF – 899 / FULL – 1699

RAAN MANDI RICE

A flavourful rice dish from Middle East. Leg of lamb cooked in red and yellow capsicum, served with yellow lemon-flavoured rice

1599

RAAN KAPSA RICE

Leg of lamb cooked in extremely delicious flavours of saffron cardamom, cinnamon, white pepper, garlic onion, tomatoes, royal cumin & cloves served with sauce.

1599

LAHM TURKISH RICE

Mutton with bone flavoured with saffron & royal cumin added dry pomegranate berries, cooked in yakhni style – Sure to impress!

HALF – 899 / FULL – 1699

OUZI POT CHICKEN

Chicken cooked in a clay pot with rice, vegetables, spices nuts slowly baked in a stone oven.

HALF – 799 / FULL – 1499

OUZI POT LAHM

Lamb cooked in a clay pot with rice, vegetables, spices, and nuts slowly baked in a stone oven.

HALF – 899 / FULL – 1599

DAJAJ SOYA TURKISH RICE

A Turkish Recipe with spices and soya sauces chicken cooked with Rice

HALF – 499 / FULL – 899

LAHM SOYA TURKISH RICE

A Turkish Recipe with spices and soya sauces Lamb cooked with Rice

HALF – 899 / FULL – 1599

CHICKEN KAPSA CHILLI RICE

Chicken delicately pressured with onion, carrots, garlic, red chillies, cloves, parsley & Arabic spices, rice cooked with cardamom pods, cinnamon sticks & rich tomatoes served with sauce.

HALF – 599 / FULL – 1099

MUTTON KAPSA CHILLI RICE

Lamb pieces traditionally pressured with onion, carrots, garlic, red chillies, clove, parsley & Arabic spices, rice cooked with cardamom pods, cinnamon sticks & rich tomatoes served with sauce.

HALF – 899 / FULL – 1599

Non-Veg Murgh

Main Course [Indian]

MURGH KADAI PESHWARI

399

Stir-fried boneless chicken cubes cooked in a Kadai with whole spices in our Kadai gravy & dry fenugreek leaves.

MURGH TIKKA MASALA

399

A rich tomato, cashew nut & onion masala gravy prepared in desi ghee.

MURGH LAHORI

399

Exotic flavour gravy prepared using Lahori spices, cassia powder & cloves with stir-fried boneless chicken pieces, laced with yellow butter & cream.

MURGH AFGHANI

399

Tender pieces of chicken cooked in a white creamy sauce which taste delicious with naan

MURGH KORMA

399

This dish has tender and succulent chicken simmered in super flavourful gravy and amazingly delicious

MURGH TAWA KHURCHAN

399

Boneless shreds of a tandoori chicken stir-fried in pure desi ghee with pepper and pan-fried tomatoes, cashew nut gravy & yellow butter.

TAWA MURGH AMRITSARI

399

Roasted tandoori chicken pieces are cooked in spicy gravy and garam masala powder.

MURGH LASSONI HANDI

399

This gravy has a dominance of onion, curd, green-hack cardamon and pure desi ghee prepared with garlic & cashew nut paste.

MURGH MASKAWALA

499

Shredded pieces of barbeque chicken cooked with rich tomato and butter gravy.

MURGH KALIMIRCH

449

Boneless pieces of chicken cooked with cashew gravy and spiced with black pepper

MURGH LABABADR

449

This gravy is a rich tomato onion based chicken gravy with cheese and cashew paste

MURGH KADAI

399

Delicious, spicy & flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices

MURGH PATIALA

549

Patiala Chicken is a Punjabi recipe with a Yoghurt & Spice Marinated Chicken in a Cashew and Creamy Curry Base

MURGH MATKA

449

Our Chef's Special is an excellent dish prepared with cashew nuts infused with cloves, cumin and cassia powder, given pure desi ghee tadka.

MURGH NIZAMI

449

This gravy has a dominance of onion, curd, green-black cardamom and pure desi ghee preparation, cashew nut paste tomato and onion gravy.

MURGH HANDI

HALF – 449 / FULL – 799

It's a very traditional rich stew with lots of spicy and velvety rich masala gravy

MURGH MUSALLAM

HALF – 549 / FULL – 999

Tandoori chicken cooked in a clay oven, pan-fried on a hot plate & immersed in our rich Makhani gravy, and garnished with boiled egg, cream & white butter. Traditional and mouth-watering!)

MURGH MAHARAJA

HALF – 499 / FULL – 899

Chef's Special preparation.

Non Veg Mutton Main Course [Indian]

NALLI NIHARI

Chef's Special preparation.

599

MUTTON CHAAP TAWA

Delicately cooked lamb chops marinated in yoghurt & our special tandoori masala.

559

BHUNA GOSHT

Lamb pieces cooked in aromatic gravy, a hot favourite among tandoori kitchen fans with added coconut powder & laced in yellow butter.

559

MUTTON HANDI

It's a very traditional rich stew with lots of spicy and velvety rich masala gravy

499

MUTTON KORMA

This dish has tender & succulent mutton simmered in amazingly delicious and super flavorful gravy.

559

MUTTON ROGAN JOSH

It consists of pieces of lamb or mutton braised with a gravy flavored with garlic, ginger and aromatic.

559

MUTTON KADAI

Delicious, spicy & flavorful dish made with mutton, onions, tomatoes, ginger, garlic & fresh ground spices

499

MUTTON LABABDAR

This gravy is rich tomato onion based Mutton gravy with cheese and cashew paste

559

MUTTON RARA

Essentially a keema-based mutton curry, most delicious and mouth-watering mutton dishes

559

MUTTON MUSALLAM

Tandoori mutton in clay oven pan fried on hot plate rich makhni gravy cream and white butter and garnished with cream and white Butter

HALF - 849 / FULL - 1499

& Veg Main-Course &

ISTANBUL RICE PILAV

249

Veg spinach-flavoured rice with soya.

PANEER KADAI ISTANBULI

399

Mouth-melting cubes of fresh cottage cheese laced with cream cooked & prepared with rich tomato, butter, onion & ground spices gravy, garnished with yellow butter.

PANEER SOYA TURKISH RICE

HALF – 599 / FULL – 1099

OUZI POT PANEER

HALF – 799 / FULL – 1399

Paneer cooked in a clay pot with rice, vegetables, spices, and nuts slowly baked in a stone oven.

& Veg Main-Course [Indian] &

DAL FRY

199

Yellow lentils cooked in our traditional Awadhi style with pure desi ghee tadka.

DAL TADKEWALI

229

Yellow lentils tempered with chilli, onion, garlic & spices.

CHANA PESHAWARI

299

Chickpeas cooked in aromatic thick gravy with Indian spices & herbs.

METHI MATAR MALAI

299

An exotic combination for veggie lovers of green peas & fenugreek prepared in malai gravy garnished with black & white salt.

TAWA SUBZ BANJARA

299

A delicacy prepared with fresh vegetables in a hot pan with a splash of golden fried onion paste.

PANEER TAWA KHURCHAN

399

Pieces of tandoor paneer stir-fried in pure desi ghee with peppers and pan-fried tomatoes, cashew nut gravy & yellow butter.

PANEER KADAI PESHAWARI

399

Mouth-melting cubes of fresh cottage cheese laced with cream cooked & prepared with rich tomato, butter, onion & ground spices gravy, garnished with yellow butter.

LASOONI PALAK

299

A healthy recipe for our vegetable creamy spinach pure with the dominance of garlic mixed in crushed paneer laced with cream.
(A healthy, flavourful favourite!)

PANEER MAKHANI

399

Fresh paneer cubes cooked in rich tomato butter gravy spiced with cumin powder, and cinnamon garnished with yellow butter laced with cream.

SUBZ KORMA

299

Mixed vegetables in a red tomato-based gravy.

DUM ALOO KASHMIRI

299

Potatoes stuffed with cottage cheese, processed cheese, green chilli, and white pepper coated with sesame seeds.

MALAI KOFTA

359

Delicately prepared kofta from paneer & pure desi ghee in a splash of a special gravy with garnishing from honey.

MUGHLAI KOFTA

359

Mouth-watering vegetarian kofta prepared from fresh vegetables laced in cream, crushed malai paneer with butter simmered in aromatic Mughlai butter gravy.

PANEER MATAR SHABNAMI

399

Fresh green peas, and cubes of cottage cheese cooked with rich tomato & onion gravy laced with yellow butter and cream.

DAL BHUKARA

399

A slow-cooked black lentil simmered in a tomato-based sauce until it's velvety smooth.

PANEER TIKKA MASALA

399

Mouth-melting cubes of fresh paneer laced with cream cooked and prepared with rich tomato butter & onion masala gravy garnished with yellow butter.

& Seafood Starters &

HARIYALI MACHI 499

Boneless fish marinated in mint, spinach with garlic cooked in an earth oven.

SMOKED FISH 499

Boneless fish marinated in black pepper, cumin, and garlic smoked with a flavour of clove.

AMRITSARI FISH 499

Deep-fried fish marinated in Amritsari spices.

FISH KOLIWADA 499

Fishermen's style.

GARLIC FISH 549

Chunks of fish cooked in garlic sauce with bell pepper.

BUTTER GARLIC FISH 599

Chunks of Fish cooked in butter and garlic sauce with bell pepper

FISH MALAI SIZZLER (CHEF SPECIAL) 599

If you're a fish lover, then the fish malai sizzler is must try for you, fish chunks marinated in preparation with processed cheese, fresh milk malai, green chilli, white pepper, and ginger garlic paste cooked on a fry-pan.

PRAWNS ZAITOONI TIKKA 599

An Arabic speciality, fresh prawns prepared in olive oil, and Arabic spices sprinkled with onion, cooked on a slow fire in an earth oven. An Arabic speciality!

TANDOORI PRAWNS 549

Afghani-style prawns marinated in cumin, cream, chopped green chillies, and ginger cooked in an earth oven.

BLACK PEPPER PRAWNS TIKKA 599

Prawns marinated in our signature style infused with freshly pounded black pepper, mixed in coconut milk finished in an earth oven.

PRAWNS KOLIWADA 549

Fishermen's style.

BUTTER GARLIC PRAWNS (MEDIUM PRAWNS) 599

Deep fried prawns cooked in butter garlic sauce.

FISH FINGER 499

Very delicious, crisp from the outside and juicy from inside these fish fingers are literally a lipsmacking deep-fried

TANDOORI POMPRET

[APS]

Whole pomfret is marinated with yogurt and an assortment of masalas.
Cooked in a tandoor till golden and crisp

FISH ZAITOONI TIKKA

549

Chunks marinated with hand cured olive oil tahini sauce white pepper
ginger garlic paste coked in tandoori

GHEE ROAST FISH / PRAWNS

599

Fish / Prawns ghee roast is fiery red in color and has a tangy and spicy flavor
with ghee and roasted spices

LEBANESE FRIED FISH / PRAWNS

599

Deep fried battered Fish / shrimp Marinated in Lebanese sauce and spices.

KING FISH TAWA FRY [3SLICES]

649

Chef's Special preparation.

& Seafood Main Course &

FISH CURRY

449

It's a very traditional rich stew with lots of spicy and velvety rich masala gravy

FISH KADAI

499

Delicious, spicy & flavorful dish made with Fish onions, tomatoes, ginger,
garlic & fresh ground spices

HYDERABADI MACHLI

449

Fish fillets sauteed in onion gravy cooked in Hyderabad style.

PRAWNS MALAI CURRY

499

Prawns cooked in fresh coconut milk.

PRAWNS DUM NISHA

499

Prawns cooked in onion & tomato-based gravy & perfectly
blended with spices.

PRAWNS KADAI

499

Fresh prawns cooked in mild spices with a mix of onion tomato &
capsicum gravy topped with coriander leaves.

KING FISH CURRY

559

Spicy, tangy, and sour and is bursting with flavor

❧ Biryani / Pulao ❧

TAWA VEG PULAO	249
SUBZ DUM BIRYANI	279
TAWA CHICKEN PULAO	299
MURGH DUM BIRYANI	279
MUTTON BIRYANI	359

❧ Nawabi Cuisine ❧

RAAN MASALA

Made with a whole roasted leg of lamb marinated in a delicious blend of aromatic spices, tomato & onion gravy.

HALF – 899 / FULL – 1699

RAAN BIRYANI

Saffron-flavoured basmati rice blended with a cooked leg of lamb, flavoured with cardamom, coriander & royal cumin powder, bay leaves & cinnamon brewed with spices garnished with fried onion.

HALF – 899 / FULL – 1699

RAAN SIKANDARI

Marinated and slow-roasted leg of spring lamb cooked in a deliciously spicy masala, curd, ginger garlic paste and red chilly has that touch of royalty.

HALF – 899 / FULL – 1699

RAAN SAFFRON BIRYANI

Saffron basmati rice blended with a cooked leg lamb, flavoured with Indian garam masala, curd, tomatoes, almond gravy, onion red-yellow capsicum, garnished in fried onion.

HALF – 899 / FULL – 1699

RAAN CHILLI FRIED RICE

Lamb pieces fried, cooked with delectable blended spicy flavours, red chilli, pepper powder, onion, garlic flakes & assorted vegetables.

HALF – 899 / FULL – 1699

RAAN KABSA CHILLI RICE

Leg of lamb traditionally pressured with onion, carrots, garlic, red chillies, cloves, parsley & Arabic spices, rice cooked with cardamom pods, cinnamon sticks & rich tomatoes served with sauce.

HALF – 899 / FULL – 1699

CHEF'S SPECIAL RAAN

Marinated and slow-roasted leg of spring lamb which is soft and juicy and cooked in a deliciously spicy masala, curd, ginger garlic paste and red chilly has that touch of royalt

HALF – 999 / FULL – 1799

5% GST applicable

Baraka Kitchen Special family Platters

BARAKA MIX SPECIAL PLATTER

4 PER-3499

4 Pcs Mutton Chaap Barra, 4 Pcs Murg Tangdi Kulfi, 4 Pcs Haryali Maccchi
4 Pcs Murg Peshawari Tikka, 6 Pcs Prawns Butter Garlic, 1 Mutton Rogan Josh
2 Types Of Rice (Mandi / Kabsa), Family Naan

CHICKEN METER KEBAB PLATTER

2199

Meter chicken kebab, 3 types of Chicken starters

ADANA METER KEBAB MIX PLATTER

2999

Meter Adana kebab, 1 Mutton starter, 1 Chicken starter, 1 Fish starter

BARAKA MIX SHAAHI PLATTER

4 PER-3999 / 6 PER-5999 / 8 PER-7999

Mutton chaap barra, Murgh Tangdi kulfi, Peshawari Tikka,
Smoked Fish, Butter Garlic prawns, Lamb main course gravy,
2 Types of Rice (Mandi/Kapsa), Family Naan, Mezze Appetizers And Dessert

BARAKA CHICKEN FAMILY PLATTER

4 PER-2999 / 6 PER-3999 / 8 PER-5599

5 Chicken starters, 1 Chicken main course gravy, 2 Types of Rice
(Mandi/Kapsa), Family Naan And Dessert

BARAKA MIX FAMILY PLATTER

4 PER 3599 / 6 PER-4999 / 8 PER-6999

2 Mutton starters , 2 Chicken starters, 1 Seafood starter,
1 Lamb main course gravy, 2 Types of Rice (Mandi/Kapsa), Mezze
Appetizers, Family Naan And Dessert

BARAKA SEAFOOD PLATTER

4 PER-3599 / 6 PER-4999 / 8 PER-6999

Butter Garlic Prawns, Tandoori Prawns, King Fish Tawa Fry
,(2 PCS/ 3 PCS/ 4PCS) Fish Finger, SmokedFish, Fish Curry,
Family Naan, Jeera Rice / Steam rice

BARAKA ARABIC MIX PLATTER

(6 PERSONS) 5599

Chicken & cheese fatayar (big size), Turkish Lamb Chap, Chicken shish tawook
Fish zaituni tikka, Raan slice with Arabic rice (half), Chicken Arabic gravy
Mezze with 3 khaboos, Family Naan, Arabic dessert

Rice

STEAM RICE	139
JEERA RICE	179
GREEN PEAS PULAO	199
CURD RICE	199
BIRYANI RICE	199
MANDI RICE	199
KABSA RICE	199
GHEE RICE	249
DAL KHICHIDI	299

Breads

ROTI / BUTTER ROTI	29/39
NAAN / BUTTER NAAN	49/59
PARATHA / BUTTER PARATHA	45/55
KULCHA / BUTTER KULCHA	45/55
ROOMALI / BUTTER ROOMALI	49/59
GARLIC NAAN / BUTTER GARLIC NAAN	59/69
TURKISH PITA	49
STUFFED NAAN	89
STUFFED PARATHA	89
STUFFED KULCHA	89
WARQI PARATHA	89
CHEESE NAAN	149
FAMILY NAAN	229
ZA'ATAR NAAN	149
CHEESE ZA'ATAR NAAN	199
KABULI NAAN	219
ROTI KI TOKRI	299

Desserts [Indian]

CARAMEL PUDDING

99

MALAI PHIRNI

129

A traditional delicacy which is a perfect blend of almonds cooked with ground rice, sugar and milk.

SHAHI TUKDA

149

An exotic dessert made from a jumbo slice of bread soaked in saffron sweet syrup with thick rabdi garnished with pistachios & almonds.

QUBANI KA MEETHA

199

Served with fresh cream.

SIZZLING BROWNIE ICE CREAM

199

(served on a sizzling plate)

Desserts [Arabian/Turkish]

KUNAFI

249

Kataifi noodles with cheese fried & dipped in sugar syrup.

BAKLAWA

249

Pastry layered with pudding dipped in sugar syrup. Mouth-watering and an absolute favourite!

KAZENDEBI

399

Our special delicate ottoman pudding stuffed with mava-based dough with a rich mixture of nuts and mava, and deep fried until golden brown.

Thirst Quenchers

MINERAL WATER	20
TURKISH TEA	89
SOFT DRINK	50
FRESH LIME SODA/WATER	109
BUTTER MILK	99
LASSI	129

Milk Shake

CHOCOLATE	179
STRAWBERRY	179
VANILLA	179
MANGO	179
SPECIAL FRUIT PUNCH	199

Ice cream

MANGO	115
VANILLA	95
STRAWBERRY	95
CHOCOLATE	95
BUTTER SCOTCH	95