

Exclusive 5 Item Fixed Menu

Entrée

Popadom and Chutneys on arrival

Starter

Onion Bhaji ✓

The ever so popular spiced onion fritters onion bhaji.

Meat Somosa

Minced lamb with fresh green herbs wrapped in a triangular shaped crisp fried pastry somosa.

Vegetable Somosa ✓

Vegetables with fresh green herbs wrapped in a triangular shaped crisp fried pastry somosa.

Mains

Chicken Tikka Massala 🍃

Britain's most popular dish! Cooked in a rich creamy sauce containing pure ghee, ground almonds and fresh cream a perfect dish for beginners.

Mixed Vegetable Curry ✓ 🌶️

Strongly spiced and flavoured curry slightly hot.

Chicken Tikka Jalfrezi 🌶️ 🌶️

Cooked with specially prepared sauce and garnished with onions, green chilies, tomatoes and green peppers.

Lamb Madras 🌶️ 🌶️

Madras curries originate from southern India and are aromatic, robust and pungent in flavour hot.

Sides

Sag Alloo ✓

North Indian side dish made from potato and spinach that has a uniquely delicious taste.

Tarka Daal ✓

Lentils cooked with onions, garlic, tomatoes and fried spices (Tarka) poured over the top to create a stunning unique flavour.

Mushroom Bhaji ✓

Fantastic vegetable side dish combining traditional spices with mushrooms, tomatoes and onions.

Rice & Naan

Pulao Rice

Delicately cooked basmati rice given aromatic appeal with cinnamon cloves, cardamon, bay leaf and rosewater.

Plain Rice

Fluffy boiled rice

Plain Naan

Famous fluffy Indian bread freshly baked in a clay oven.

Peshwari Naan

Famous fluffy Indian bread stuffed with peshwari (sweet coconut, nuts, almonds and sultanas)

How to complete the form.

Simply put the number of dishes required for each course.

Remember total number of dishes for **each** course must total up to the number of **guests**

We cannot confirm your booking until this form is received along with a **£5 per head non refundable deposit**. This deposit will come off your bill for each guest that arrives.

Name

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Contact Number

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No of Guests

Date of Booking

Time of Booking

Notes or Requests

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THANK YOU for choosing us

Family owned and run since 2003!

www.**BARABAR**.co.uk

National Curry Chef Award Winner

