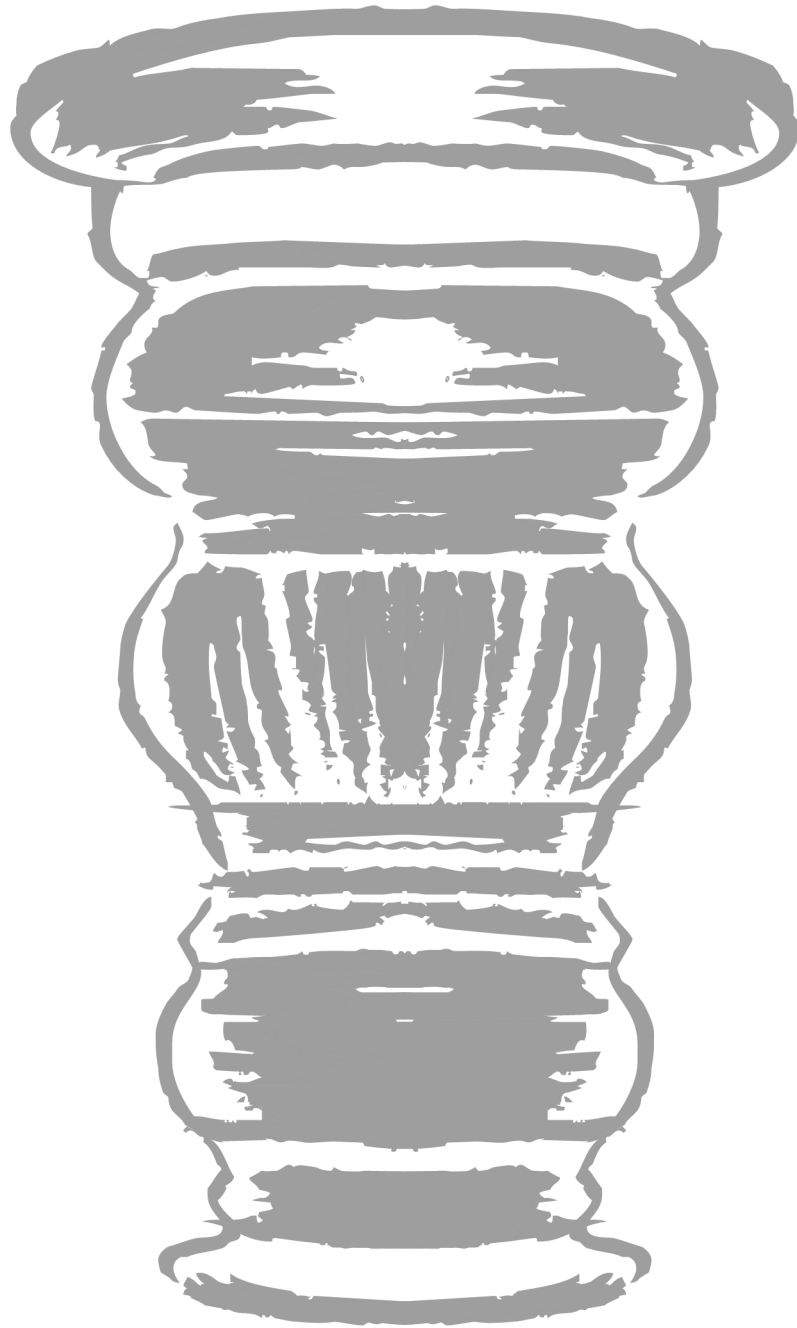


Baraabar



Baraabaru



Meaning ‘excellent’ in Dhivehi, Baraabaru celebrates vibrant

Indian flavours alongside fresh local seafood. Journey with us through the rich culinary heritage of India during three unique Baraabaru experiences designed to complement our a la carte menu

Culinary Master Class Pre booking necessary

The history of a country’s cuisine is the history of its people, and exploring authentic dishes reveals great insight into traditional heritage. Learn to create simple delicious dishes during this interactive cooking demo with our culinary masters

Baraabaru Thali \$145 / Vegetarian \$120

Thali’ is named after the round platter which it is served; It’s a great opportunity to sample various dishes - presented on the same plate- that offer the perfect balance of India’s six customary flavors: sweet, salty, bitter, sour, astringent and spicy.

Beverage Recommendations:

Mumbai Martini

18

Bombay gin, star anis vodka, mango puree and sour mix

Golden Ginger Margarita

18

Gold tequila, Grand Marnier, sour mix, ginger syrup and a fresh ginger slice

Non Alcoholic:

Lassi, Indian yoghurt aperitif

12

Mango Lassi

12

APPETIZER

<p>Chole Samosa 🌿🥫</p> <p><i>Golden Fried Turnovers stuffed with Potato, topped with lightly curried chickpea</i></p> <p>Mysore Scallop 🌿</p> <p><i>Baked Scallop, Mini Rice and Lentil Pancake, Mysore Chutney, Coconut Sambal</i></p>	<p>22</p> <p>34</p>	<p>Lobster & Avocado Chat 🌿🥫🌿</p> <p><i>Tandoor Cooked Lobster, Avocado, Potato, Cherry Tomato, Onion, Cucumber, Mint Chutney, Chili Water, Masala Khakra</i></p> <p>Sion Style Jhinga Koliwada 🥫🌿🌿</p> <p><i>Crispy Fried Carom Seed Flavored Indian Ocean Prawns, Coconut Chutney, Chili Dip</i></p>	<p>38</p> <p>33</p>
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SOUP

<p>Dal aur Lauki ka Shorba 🌿</p> <p><i>Broth of Lentil and Winter Melon, flavored with Cumin and Coriander, served with Mini Amritsari Kulcha</i></p>	<p>21</p>	<p>Samundari Ratan 🌿🌿</p> <p><i>Coconut Milk Enriched Soup of Prawns, Calamari, Clams, Scallops and Tomatoes, flavored with Curry Leaves and Fenugreek Seeds, served with Chapatti Tortilla</i></p>	<p>34</p>
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FROM THE TANDOOR

<p>Lucknowi Seekh Kabab 🥫</p> <p><i>Mince Lamb Skewered Kebabs, flavored with Indian Spices and Grilled in Tandoor</i></p> <p>Murgh Malai Tikka 🥫</p> <p><i>Boneless Chicken Morsels Marinated in Cream and Yoghurt, flavored with Cardamom and Mace</i></p> <p>Ajwaini Fish Tikka 🥫🌿</p> <p><i>Maldivian Reef Fish Marinated with Yoghurt and Carom Seeds, Barbecued in Tandoor</i></p>	<p>35</p> <p>32</p> <p>33</p>	<p>Tandoori Murgh 🥫</p> <p><i>Half Spring Chicken Marinated with Mace, Chilies, Cumin and Yoghurt</i></p> <p>Tandoori Phool 🥫</p> <p><i>Tandoor Baked Broccoli, served with Cauliflower Cream and Kashmiri Potato</i></p> <p>Vegan Seekh Kebab</p> <p><i>Skewered Kebab of mix Vegetable, Soya Textured Protein, Chickpeas Flour</i></p>	<p>36</p> <p>29</p> <p>29</p>
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Dairy 🥛, Gluten 🌿, Nuts 🥜, Egg 🥚, Seafood 🌿

Prices are quoted in US dollars and subject to 10% service charge and applicable taxes.

MAIN COURSE

Tandoori Lobster 🍷🍷🍷	120	Epigram of Indian Lamb 🍷🍷🍷🍷	72
<i>Tandoori Marinated Indian Ocean Whole Lobster served with Saffron Rice, Dal Makhani</i>		<i>Three different parts of Lamb cooked in three different ways, Lamb Tenderloin Shami Kebab, Smoked Lamb Chop, Pulled Lamb Leg and Caramelized Onion Bon Bon, Spinach Puree, Goat Cheese Crumble</i>	
Malvani Crab Masala 🍷	67	Sizzling Patrani Machhi 🍷	58
<i>Crispy Soft Shell Crab cooked in Coconut, Garlic and Chili Gravy of Malvani Region</i>		<i>Coriander and Mint marinated Green Job Fillet, wrapped in Banana Leaf served on Live Charcoal, with Mille-feuille of Subzi Kadhai</i>	
Chettinad Pie 🍷🍷	68	Zucchini Kofta 🍷🍷	43
<i>Choice of Lamb, Chicken or Beef Chettinad Preparation, Saffron Potato Mash, served with Malabari Paratha</i>		<i>Dumplings of Zucchini in Tomato and Cashew Nut Sauce, Tempered Sweet Potato served with Garlic Naan or Basmati Rice</i>	

BIRYANI

Typical Indian Delicacy prepared with Layers of Basmati Rice with your Selection of Meat, Fish, Seafood Legend for Prawn or Vegetables and Spices Mace, Cardamom, Mint, Coriander and Cumin

Vegetable 🍷🍷🍷	45	Lamb 🍷🍷🍷	58	Shrimp 🍷🍷🍷🍷	68	Chicken 🍷🍷🍷	57
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INDIAN BREADS

"Barabaru " Cheese Naan 🍷🍷	13	Missi Roti 🍷🍷	8
<i>Naan Stuffed with Processed Cheese</i>		<i>Flat Lentil Bread with Ghee</i>	
Tandoori Roti 🍷	8	Roomali Roti 🍷🍷	10
<i>Soft Whole Wheat Bread</i>		<i>Handkerchief Thin Bread</i>	
Plain or Garlic Naan 🍷🍷	8		

Dairy 🍷, *Gluten* 🍷, *Nuts* 🍷, *Egg* 🍷, *Seafood* 🍷

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CLASSIC MAINS

Nalli Nihari 🍷 🥜	70	Butter Chicken 🍷 🥜	54
<i>Slow cooked lamb shanks in bone marrow Gravy</i>		<i>Tandoori Grilled Chicken simmered in Creamy Tomato and Cashew Nut Gravy</i>	
Chicken Tikka Masala 🍷 🥜	60	Rogan Josh 🍷 🥜	62
<i>Boneless Chicken Tikka cooked in Onion, Tomato and Cashew Nut Gravy</i>		<i>Lamb Curry with Intense Spices, Traditionally flavored with Ratanjot Flowers and Kashmiri Chilli</i>	
Erha Curry 🌊	67	Paneer Kadhai 🍷 🥜	43
<i>Shrimps in Mild Coconut Gravy, flavored with Mustard and Curry Leaves</i>		<i>Cottage Cheese, Capsicum and Onion, Cooked in Onion Masala</i>	
Dal Makhani 🍷	32		
<i>Black Lentils Stew Tempered with Garlic and Finished with Cream</i>			

SIDE DISH

Palak Paneer 🍷	18	Bhindi Do Pyaza	16
<i>Pureed Spinach with Fresh Cottage Cheese Cubes</i>		<i>Okra Stir fried with Onions and Tomato</i>	
Sweet corn Masala	16	Bharwa Baingan 🥜	16
<i>Young Corn Kernels tossed in Spicy Tomato Onion Gravy</i>		<i>Baby Eggplant Stuffed with Sesame Paste and Bengali Spice mix, tempered with Gingelly Seeds</i>	
Cucumber Raita 🍷	9	Dal Tadka 🍷	14
<i>Yoghurt mixed with Roasted Cumin and Cucumber</i>		<i>Home-style Lentil preparation tempered with Spices and Tomatoes</i>	
		Aloo Jeera	14
		<i>Potatoes tempered with Cumin Seeds</i>	

Dairy 🍷, Gluten 🌾, Nuts 🥜, Egg 🍳, Seafood 🌊

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DESSERTS

Rasmalai Chocolate Terrine with Til Chikki 🌿🥛🥚 21

Terrine of Cheese Dumpling encrusted in Dark Chocolate Mousse, Saffron Custard, Sesame Seeds Nougat, Saffron Sponge

Bombay Khaja 🌿🥛🥚 18

Puff Pastry stuffed with Date Halwa, served with Pistachio Anglaise and Pistachio Ice Cream

Gajar Halwa 🌿🥛 18

Carrot Pudding, Anise Custard, Carrot and Orange Blanket, Orange Sorbet, Gluten Free Crumble

Light Mango Kulfi 🌿🥛🥚 18

Mango Kulfi, Coconut Micro Sponge, Coconut Tuiles, Ginger and Mango Salsa

CLASSIC DESSERTS

Rasmalai 🌿🥛🥚 15

Cheese Dumplings soaked in Saffron Flavored Sweet Milk

Gulab Jamun 🌿🥛🥚 15

Gulab Jamun with Vanilla Ice Cream

Almond Kulfi 🥛🥚 15

Almond Flavored Indian Style Frozen Ice Cream

Home-made Ice Cream per scoop 🥛🥚 7

Saffron, Cardomom, Tutti Frutti

Home-made Sorbet per scoop 7

Mango, Strawberry, Raspberry, Passion fruit, Coconut

Dairy 🥛, Gluten 🌿, Nuts 🥜, Egg 🥚

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BARRAABRU THALI MENU

AMUSE BOUCHE

Paani Poori 🌿

Sweet and Sour Sphere with Chickpea, Spicy Minted Water

STARTER

Palak Patta Chaat 🥗

Crispy Spinach Topped with Tamarind Chutney and Vermicelli

Malabar Jhinga 🦞

King Prawn Infused in South Indian Curried Spice

Dahi Ke Kebab 🍢

Fried Yoghurt with Roasted Cumin, Cardamom and Fresh Coriander

SECOND COURSE

Tandoori Baked Malai Lobster 🦞🥗🌿

Indian Ocean Lobster "Thermidor" with Amul Cheese, Cardamom and Clove

MAIN COURSE THALI

Chicken Khurchan 🍗🥗

Charred Grilled Chicken Thigh with Bell Pepper, Tomato and Fenugreek

Saag Gosht 🍖

Braised Lamb with Fresh Spinach and Spices

Adrakhi Dal 🍲

Yellow Lentil Tempered with Ginger and Cumin

Beetroot Poriyal 🥕

Sautéed Beetroot with Curry Leaves and Freshly Grated Coconut

Kaju Mutter Pulao 🍛

Exotic Long Grain Basmati Rice Cooked with Saffron, Cashews and Peas

Mint and Pomegranate Raita 🥗

Classic Yogurt Dip with Mint and Pomegranate

DESSERT

"Baba" Charka Phool Chantilly, Elaichi dust 🍰🌿

\$120 Per Person

Dairy 🥛, Gluten 🌿, Nuts 🥜, Egg 🍳, Seafood 🦞

Prices are quoted in US dollars and subject to 10% service charge and applicable taxes.



BARRAABRU VEGETARIAN THALI MENU

AMUSE BOUCHE

Paani Poori 🌿

Sweet and Sour Sphere with Chickpea, Spicy Minted Water

STARTER

Palak Patta Chaat 🥗

Crispy Spinach Topped with Tamarind Chutney and Vermicelli

Subz Gilafi Seekh 🥗

Mix vegetable skewered kebab, Mint salsa

Dahi Ke Kebab 🥗

Fried Yoghurt with Roasted Cumin, Cardamom and Fresh Coriander

SECOND COURSE

Tandoori Gucchi Aur Soya Chaap 🥗

Morel mushroom & plant base with cheese and cardamom

MAIN COURSE THALI

Methi Malai Kofta 🥗🥚

Cottage cheese & fenugreek dumpling simmered in a rich cashew and tomato gravy

Corn Palak Masala 🥗

Sweet Corn cooked with baby spinach & green chili

Adrakhi Dal 🥗

Yellow Lentil Tempered with Ginger and Cumin

Beetroot Poriyal 🥗

Sautéed Beetroot with Curry Leaves and Freshly Grated Coconut

Kaju Mutter Pulao 🥗🥚

Exotic Long Grain Basmati Rice Cooked with Saffron, Cashews and Peas

Mint and Pomegranate Raita 🥗

Classic Yogurt Dip with Mint and Pomegranate

DESSERT

“Baba”Charka Phool Chantilly, Elaichi dust 🥗🌿

\$120 Per Person

Dairy 🥛, Gluten 🌿, Nuts 🥜, Egg 🥚

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