



# barkaas®

INDO-ARABIC RESTAURANTS



The history of Arab food goes back to the ancient civilizations of the Middle East. The Sumerians, Babylonians, Phoenicians or Canaanites, Hittites, Arameans, Assyrians, Egyptians, and Nabateans all contributed to the formation of the Arab kitchen

### **Golden Fried Mushroom**

A golden fried mushrooms dipped in light and crispy seasoned batter.

### **Butter & Garlic Mushroom**

Mushrooms sautéed in rich butter and aromatic garlic enhances and the earthy flavor of the mushrooms, creating a delicious and satisfying dish.

### **Paneer Shashlik**

Tender Paneer Cubes Sautéed with Indian spices tossed with Sauces.

### **Falafel With Hummus**

Popular Levantine & Egyptian dish made with chickpeas, herbs etc and served with classic Hummus.

### **Chilli Paneer**

## **NON-VEG STARTERS**

### **Egg 65**

Boiled eggs marinated with flour & spices and deep fried.

### **Chicken Nuggets**

Crispy battered chicken meat deep fried & served with Barkaas special Mayonnaise.

### **Drums Of Heaven**

Chicken Lollipops tossed in Sweet and Spicy Sauce

### **Chicken Wings (Grill/Fried)**

Spicy chicken wings seasoned to perfection and deep fried till crisp or grilled.

### **Crispy Wings**

Tender whole wings marinated and breaded with seasonings and deep fried until crisp and served with mayo.

### **BBQ Wings**

The wings are typically seasoned with a mix of spices, then grilled while maintaining juicy and tender meat inside and the BBQ sauce is generously brushed onto the wings creating a perfect Balance, Sweetness and heat.

### **Loose Prawns**

Shrimps battered and deep fried with hints of cashew, Onion & Garlic herb

### **Prawn Butterfly**

Prawns deep fried with butter and garlic flavour.

### **Arabian Special Fish**

(Barkaas Special): All time customer favourite fish breaded in seasonings & deep fried until crisp.

### **Fish Fingers**

Tender boneless fish fingers battered and breaded with seasonings and deep fried until crisp.



Mandi is cooked in a special kind of oven which is usually a pit dug up in the ground and covered with clay all around its sides.



### ● Crispy Prawns

Fresh Sea Prawns battered & breaded with Indian seasonings and fried until crisp served with mayo.

## CHARCOAL GRILLED

### ● Al BBQ

Tender chicken grilled to perfection with special Barkaas Arabic flavours & served with White Mayo dip.

### ● Al Fahm

Tender chicken grilled to perfection with less special Barkaas Arabic flavours & served with White Mayo dip

### ● Lebanese Grill

(Barkaas Special) Boneless chicken grilled to perfection with hints of Garlic & Lemon flavour.

### ● Turkish Grill

(Barkaas Special) Boneless chicken grilled to perfection in Turkish style.

### ● Shish Tawook

Boneless chicken skewered pieces grilled to perfection in Lebanese style.

### ● Chicken Steak

Boneless chicken grilled on a charcoal to perfection with hints of Red chili & other secret spices.

### ● Lamb Chops

Succulent Lamb chops with secret bright flavours roasted perfect and served with sauce.

### ● BBQ Mutton Grill

Baby lamb Mutton pieces cooked to perfection and marinated with Indian spices and Masala and Smoky Grilled.

### ● Grilled Fish (Boneless)

Whole Fish Marinated with inhouse Secret Spices and grilled in Tandoor. (Seasonal or on availability)

### ● Grilled Fish (Whole)

### ● Irani Chicken (Whole)



In ancient days the tradition of having Mandi  
and uniting over the Big Plate

# TANDOORJ

## ● Paneer Tikka

Succulent Cottage cheese lightly spiced with onions peppers & tomatoes grilled in Tandoor.

## ● Stuffed Mushroom Tikka

Tender Button whole Mushrooms Marinated and stuffed with Indian herbs cooked to perfection in clay oven

## ● Mushroom Kali Mirch Kebab

Fresh Button Mushrooms marinated with hints of black pepper and grilled in Tandoor.

## ● Sofiana Paneer Tikka

Succulent cottage cheese with Anise flavour lightly spiced with onions peppers & tomatoes grilled in Tandoor.

## ● Stuffed Paneer Tikka

(Barkaa Special) Cottage cheese stuffed inside Paneer cubes marinated with spiced and grilled in tandoor

## ● Paneer Makhmali

Crisp shallow fried paneer cubes served with mayo.

## ● Chicken Tikka

Boneless chicken marinated in spices, yoghurt and ginger garlic grilled in Tandoor.

## ● Chicken Kasturi Methi

Boneless tender chicken marinated with spices, yoghurt and hints of Kasturi Methi & cashew.

## ● Chicken Lasooni Tikka

Boneless chicken marinated in spices, yoghurt and predominantly garlic cooked in Tandoor oven.

## ● Haryali Tikka

Chicken, tenderly marinated with a mix of fresh coriander, mint, yoghurt, and spices, cooked on skewers in a charcoal oven, bursting with aromatic herbs, showcasing a vibrant green hue.

## ● Chicken Malai Tikka

Boneless chicken marinated with hints of cheese, lime, yoghurt & spices grilled in Tandoor.

## ● Chicken Tangdi Kebab

Chicken drum sticks marinated with hints of ginger garlic and Indian spices grilled in Tandoor.

## ● Chicken Banjara Kebab

Tender boneless chicken marinated with hints of ginger, garlic, and Indian spices, grilled in Tandoor



Big Daddy Mandi



Murg Musallam Mandi



Mutton Shoulder Mandi

### ● **Chicken Jafrani Kebab**

chicken marinated with hints of ginger garlic & Indian spices,  
grilled in Tandoor.

### ● **Fish Tikka**

Boneless fish marinated in spices and grilled to perfection in clay Tandoor

### ● **Prawns Tikka**

Fresh Prawns marinated in spices and grilled in clay Tandoor.

### ● **Mutton Seekh Kebab**

Minced Lamb mixed with hints of ginger garlic and other spices and  
grilled in Tandoor.

### ● **Mutton Bara Kebab**

Lamb chops marinated in herbs and spices, grilled in a Tandoor

### ● **Tandoori Chicken**

Tender Chicken marinated with a special blend of herbs & spices,  
grilled in a Tandoor.

### ● **Chicken Afghani Kebab**

(Barkaa Special) Tender Chicken marinated with a special blend  
of Afghani herbs and spices grilled in a Tandoor.

### ● **Persian Chicken Tikka**

### ● **Chicken Multani Kebab**

Boneless chicken pieces are marinated with a flavorful blend of spices,  
Yoghurt, and gram flour. The marinated chicken is then skewered and grilled  
or toasted until it is tender and juicy texture.

### ● **Mutton Chapli Kebab**

## INDIAN GRAVIES

### ● **Anda Khagina (Egg Bhurjee)**

Scrambled eggs with sautéed chopped onions and hints of coriander  
leaves.

### ● **Kandari Veg**

Mixed Vegetable dumplings cooked in a tangy tomato gravy  
with fresh cream.

### ● **Dora Bajura Gravy (Baby corn)**

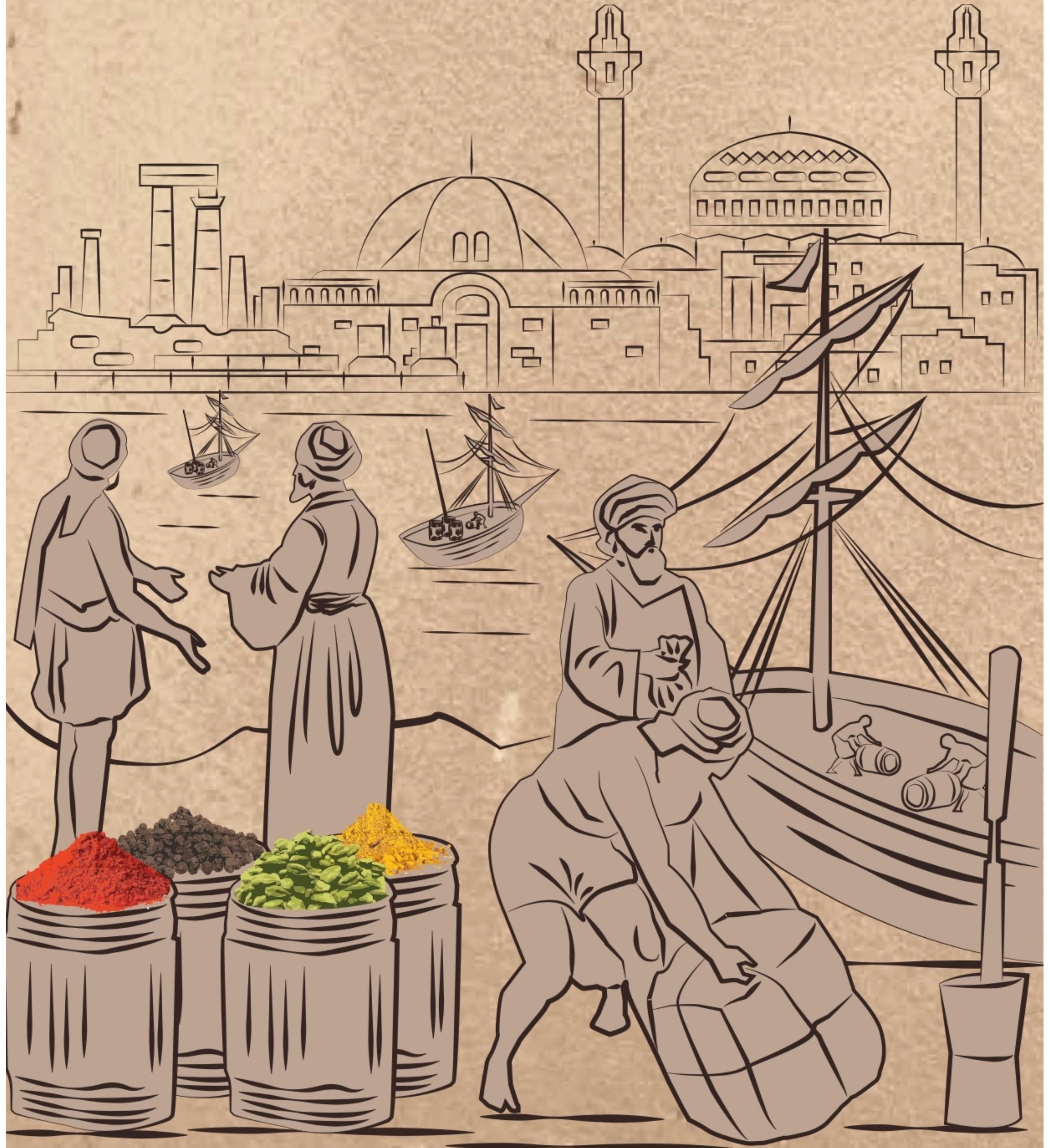
Baby corn pieces cooked in Onion Gravy & butter, can be prepared  
spicy as well.

### ● **Fatar Basal Do Pyaza (Mushroom)**

Mushroom pieces cooked in Onion Gravy & butter, can be prepared  
spicy as well

### ● **Kaju Tomato**

Roasted Cashew nuts cooked in tomato, onion, and spices based  
rich and creamy sauce



In the early centuries, the Arab Traders reached Southern India & they were introduced to the Rich Flavours & Aromas of the Indian spices leading them to incorporate of these spices in their trade

### **Kadhai Paneer**

Indian cottage cheese and bell peppers cooked in spicy Indian Masala.

### **Palak Paneer**

Indian cottage cheese and bell peppers cooked with Palak Gravy.

### **Paneer Butter Masala**

Indian cottage cheese & bell peppers cooked in spicy Indian Masala and hints of Tomato gravy and loads of Butter.

### **Methi Chaman**

Creamy Methi Chaman made with fresh methi leaves & freshly ground masala

### **Paneer Lababdar**

Indian cottage cheese and bell pepper cooked in cashew & Onion based Gravy.

### **Dal Makhani**

Rich creamy lentil dish made out of Black lentils and kidney beans slow simmered with indian spices and thick gravy.

### **Dal Tadka**

Indian Lentils slow cooked and tempered with Oil, ghee, curry leaves and red chilli.

### **Dal Fry**

### **Egg Curry**

Boiled eggs cooked to perfection with Tangy tomato and onion gravy base.

### **Butter Chicken**

Roasted chicken pieces cooked to perfection in Tangy tomato gravy and loads of butter and cream.

### **Chicken Adaraki**

Tender chicken cooked with hints of Garlic herb in Onion Gravy.

### **Chicken Ashiana (Barkaaas Special)**

Roasted Chicken drumsticks cooked with chop onions, tomato gravy & cream, can be customised

### **Chicken Lababdar**

Tender boneless chicken and bell pepper cooked with Onion Gravy base and loads of butter and fresh cream

### **Kadhai Chicken**

Tender chicken cooked to perfection with Indian spices and Herbs

### **Chicken Masala**

Tender chicken cooked in brown curry base with Indian Masalas and herbs in Hyderabadi style

### **Murgh Bemisal**

Tender chicken and mushroom chunks cooked in Tangy tomato gravy, garnished with egg on top



The Lure of Indian spices proved irresistible to the Arabs. That marked the inception of a Sumptuous Indo-Arab Culinary Legacy.

- Mutton Keema Biryani
- Fish Tikka Biryani
- Prawns Biryani
- Prawns Tikka Biryani

## EXTRAS

- Fried Onion
- Mayonnaise
- Nuts
- Mandi/Kabsa Rice
- Chicken
- Mutton
- Hummus

## DESSERTS

- Gulab Jamun
- Kaddu Ki Kheer
- Kunafa
- Qubani Ka Meetha
- Shahi Tukda
- Apricot Delight



When the Arabs established their kingdoms in India, they brought these refined delicacies to India along with their cultures & traditions

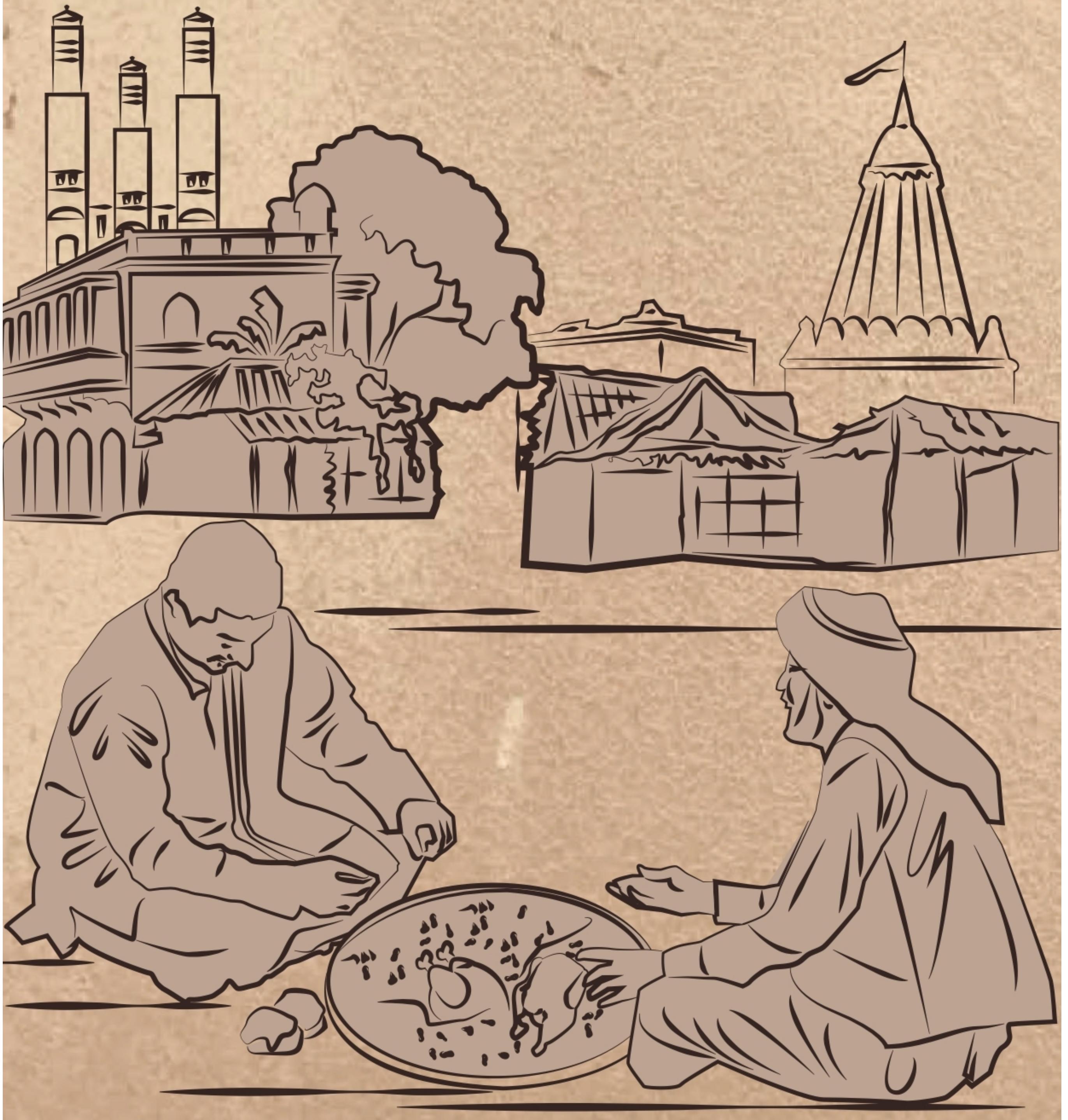


At Barkaas,

We take pride in letting you know that YOU are our top most priority. We always strive to provide the highest quality food and give you the best taste possible. All of our ingredients are natural, our masalas are made in-house and we maintain highest standards of safety & hygiene in our kitchens.

Hope you had a wonderful experience with us! Please come back soon and Relish on our Delicious Dishes to your heart's content. We thank you for choosing us and we can't wait to see you back again.

- Team Barkaas



The Rich Flavours of those finest delicacies quickly got popularised in India & the recipes started to spread across the country



**For any Complaints/Franchise Enquiries,  
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