

barkas®

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

ŞHORBAS

■ Veg Shorba

A creamy, slow-simmered soup made with fresh tomatoes, hints of carrot, celery, onion, garlic and other special spices and herbs in traditional Arabian style.

149/-

● Chicken Shorba

Chunks of chicken simmered in water with various other ingredients consisting of a clear chicken broth, offered with pieces of chicken in traditional Arabian style

199/-

● Mutton Shorba (Barkaas Special)

Mutton Paya Soup is a stew made from the legs of 'lamb' which are also called as lamb trotters & this is a very healthy soup flavoured with authentic Arabian spices.

249/-

■ Manchow Shorba Veg

Dark, simmered soup made with various vegetables and scallions, thickened with corn flour, and flavored with hints of Indian spices and herbs, soy sauce, and bell peppers, garnished with crispy noodle toppings.

159/-

● Manchow Shorba Chicken

Dark, simmered soup made with various vegetables, chicken, and scallions, thickened with corn flour, and flavored with hints of Indian spices and herbs, soy sauce, and bell peppers, garnished with crispy noodle toppings.

169/-

● Manchow Shorba Prawns

Dark, simmered soup made with various vegetables, prawns, and scallions, thickened with corn flour, and flavored with hints of Indian spices and herbs, soy sauce, and bell peppers, garnished with crispy noodle toppings.

179/-

VEG STARTERS

■ French Fries

Allumette –cut deep fried potatoes served with Barkaas special Mayo dip.

225/-

■ Veg Nuggets

Crispy outside and soft inside comprising of different flavours of many vegetables & nuts. Served with Special Mayo.

249/-

■ Crispy Corn

Golden Fried Corn Kernels tossed with Herbs and Spices.

299/-

■ Baby Corn 65

Tender Baby corn crisp fried with hints of Onion and Garlic herb.

299/-

■ Paneer 65

Tender Paneer Cubes fried with hints of Onion and Garlic herb.

349/-

■ Paneer Black Bean

A fusion dish combining Indian paneer and black beans sauce seasoned with a blend of spices that complements both cuisines with delicious mix of texture and taste.

349/-

■ Paneer Amritsari

Cubes of paneer are generously coated in a spiced batter, seasoned with a blend of aromatic spices and deep-fried until golden-brown and served with mint chutney.

349 /-

■ Mushroom 65

Tender Button Mushrooms crisp fried with hints of Onion and Garlic herb.

349/-



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.

- Golden Fried Mushroom** 349/-
A golden fried mushrooms dipped in light and crispy seasoned batter.
- Butter & Garlic Mushroom** 349/-
Mushrooms sautéed in rich butter and aromatic garlic enhances and the earthy flavor of the mushrooms, creating a delicious and satisfying dish.
- Paneer Shashlik** 349/-
Tender Paneer Cubes Sautéed with Indian spices tossed with Sauces.
- Falafel With Hummus** 349/-
Popular Levantine & Egyptian dish made with chickpeas, herbs etc and served with classic Hummus.
- Chilli Paneer** 349/-

NON-VEG STARTERS

- Egg 65** 299/-
Boiled eggs marinated with flour & spices and deep fried.
- Chicken Nuggets** 349/-
Crispy battered chicken meat deep fried & served with Barkaas special Mayo.
- Drums Of Heaven** 399/-
Chicken Lollipops tossed in Sweet and Spicy Sauce
- Chicken Wings (Grill/Fried)** 399/-
Spicy chicken wings seasoned to perfection and deep fried till crisp or grilled.
- Crispy Wings** 399/-
Tender whole wings marinated and breaded with seasonings and deep fried until crisp and served with mayo.
- BBQ Wings** 399/-
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** 449/-
Shrimps battered and deep fried with hints of cashew, Onion & Garlic herb.
- Prawn Butterfly** 449/-
Prawns deep fried with butter and garlic flavour.
- Arabian Special Fish** 399/-
(Barkaas Special): All time customer favourite fish breaded in seasonings & deep fried until crisp.
- Fish Fingers** 449/-
Tender boneless fish fingers battered and breaded with seasonings and deep fried until crisp.



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

<input checked="" type="checkbox"/> Crispy Prawns	449/-
Fresh Sea Prawns battered & breaded with Indian seasonings and fried until crisp served with mayo.	
 CHARCOAL GRILLED	
<input checked="" type="checkbox"/> Al BBQ	399/-
Tender chicken grilled to perfection with special Barkaas Arabic flavours & served with White Mayo dip.	
<input checked="" type="checkbox"/> Al Fahm	399/-
Tender chicken grilled to perfection with less special Barkaas Arabic flavours & served with White Mayo dip	
<input checked="" type="checkbox"/> Lebanese Grill	399/-
(Barkaas Special) Boneless chicken grilled to perfection with hints of Garlic & Lemon flavour.	
<input checked="" type="checkbox"/> Turkish Grill	399/-
(Barkaas Special) Boneless chicken grilled to perfection in Turkish style.	
<input checked="" type="checkbox"/> Shish Tawook	399/-
Boneless chicken skewered pieces grilled to perfection in Lebanese style.	
<input checked="" type="checkbox"/> Chicken Steak	399/-
Boneless chicken grilled on a charcoal to perfection with hints of Red chili & other secret spices.	
<input checked="" type="checkbox"/> Lamb Chops	449/-
Succulent Lamb chops with secret bright flavours roasted perfect and served with sauce.	
<input checked="" type="checkbox"/> BBQ Mutton Grill	549/-
Baby lamb Mutton pieces cooked to perfection and marinated with Indian spices and Masala and Smoky Grilled.	
<input checked="" type="checkbox"/> Grilled Fish (Boneless)	499/-
Whole Fish Marinated with inhouse Secret Spices and grilled in Tandoor. (Seasonal or on availability)	
<input checked="" type="checkbox"/> Grilled Fish (Whole)	499/-
<input checked="" type="checkbox"/> Irani Chicken (Whole)	750/-



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

TANDOORJ

● Paneer Tikka	349/-
Succulent Cottage cheese lightly spiced with onions peppers & tomatoes grilled in Tandoor.	
● Stuffed Mushroom Tikka	399/-
Tender Button whole Mushrooms Marinated and stuffed with Indian herbs cooked to perfection in clay oven	
● Mushroom Kali Mirch Kebab	349/-
Fresh Button Mushrooms marinated with hints of black pepper and grilled in Tandoor.	
● Sofiana Paneer Tikka	399/-
Succulent cottage cheese with Anise flavour lightly spiced with onions peppers & tomatoes grilled in Tandoor.	
● Stuffed Paneer Tikka	349/-
(Barkas Special) Cottage cheese stuffed inside Paneer cubes marinated with spiced and grilled in tandoor	
● Paneer Makhmali	349/-
Crisp shallow fried paneer cubes served with mayo.	
● Chicken Tikka	399/-
Boneless chicken marinated in spices, yoghurt and ginger garlic grilled in Tandoor.	
● Chicken Kasturi Methi	419/-
Boneless tender chicken marinated with spices, yoghurt and hints of Kasturi Methi & cashew.	
● Chicken Lasooni Tikka	419/-
Boneless chicken marinated in spices, yoghurt and predominantly garlic cooked in Tandoor oven.	
● Haryali Tikka	399/-
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	399/-
Boneless chicken marinated with hints of cheese, lime, yoghurt & spices grilled in Tandoor.	
● Chicken Tangdi Kebab	399/-
Chicken drum sticks marinated with hints of ginger garlic and Indian spices, grilled in Tandoor.	
● Chicken Banjara Kebab	399/-
Tender boneless chicken marinated with hints of ginger, garlic, and Indian spices, grilled in Tandoor	



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

● Chicken Jafrani Kebab	399/-
chicken marinated with hints of ginger garlic & Indian spices, grilled in Tandoor.	
● Fish Tikka	449/-
Boneless fish marinated in spices and grilled to perfection in clay Tandoor	
● Prawns Tikka	449/-
Fresh Prawns marinated in spices and grilled in clay Tandoor.	
● Mutton Seekh Kebab	449/-
Minced Lamb mixed with hints of ginger garlic and other spices and grilled in Tandoor.	
● Mutton Bara Kebab	449/-
Lamb chops marinated in herbs and spices, grilled in a Tandoor	
● Tandoori Chicken	399/- 629/-
Tender Chicken marinated with a special blend of herbs & spices, grilled in a Tandoor.	
● Chicken Afghani Kebab	349/- 659/-
(Barkas Special) Tender Chicken marinated with a special blend of Afghani herbs and spices grilled in a Tandoor.	
● Persian Chicken Tikka	399/-
● Chicken Multani Kebab	399/-
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	499/-

INDIAN GRAVIES

● Anda Khagina (Egg Bhurjee)	249/-
Scrambled eggs with sautéed chopped onions and hints of coriander leaves.	
● Kandari Veg	349/-
Mixed Vegetable dumplings cooked in a tangy tomato gravy with fresh cream.	
● Dora Bajura Gravy (Baby corn)	349/-
Baby corn pieces cooked in Onion Gravy & butter, can be prepared spicy as well.	
● Fatar Basal Do Pyaza (Mushroom)	349/-
Mushroom pieces cooked in Onion Gravy & butter, can be prepared spicy as well	
● Kaju Tomato	349/-
Roasted Cashew nuts cooked in tomato, onion, and spices based rich and creamy sauce	



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

<input checked="" type="checkbox"/> Kadhai Paneer	349/-
Indian cottage cheese and bell peppers cooked in spicy Indian Masala.	
<input checked="" type="checkbox"/> Palak Paneer	349/-
Indian cottage cheese and bell peppers cooked with Palak Gravy.	
<input checked="" type="checkbox"/> Paneer Butter Masala	349/-
Indian cottage cheese & bell peppers cooked in spicy Indian Masala and hints of Tomato gravy and loads of Butter.	
<input checked="" type="checkbox"/> Methi Chaman	349/-
Creamy Methi Chaman made with fresh methi leaves & freshly ground masala	
<input checked="" type="checkbox"/> Paneer Lababdar	379/-
Indian cottage cheese and bell pepper cooked in cashew & Onion based Gravy.	
<input checked="" type="checkbox"/> Dal Makhani	349/-
Rich creamy lentil dish made out of Black lentils and kidney beans slow simmered with indian spices and thick gravy.	
<input checked="" type="checkbox"/> Dal Tadka	339/-
Indian Lentils slow cooked and tempered with Oil, ghee, curry leaves and red chilli.	
<input checked="" type="checkbox"/> Dal Fry	249/-
<input checked="" type="checkbox"/> Egg Curry	319/-
Boiled eggs cooked to perfection with Tangy tomato and onion gravy base.	
<input checked="" type="checkbox"/> Butter Chicken	349/-
Roasted chicken pieces cooked to perfection in Tangy tomato gravy and loads of butter and cream.	
<input checked="" type="checkbox"/> Chicken Adaraki	349/-
Tender chicken cooked with hints of Garlic herb in Onion Gravy.	
<input checked="" type="checkbox"/> Chicken Ashiana (Barkaa Special)	349/-
Roasted Chicken drumsticks cooked with chop onions, tomato gravy & cream, can be customised	
<input checked="" type="checkbox"/> Chicken Lababdar	399/-
Tender boneless chicken and bell pepper cooked with Onion Gravy base and loads of butter and fresh cream	
<input checked="" type="checkbox"/> Kadhai Chicken	399/-
Tender chicken cooked to perfection with Indian spices and Herbs	
<input checked="" type="checkbox"/> Chicken Masala	399/-
Tender chicken cooked in brown curry base with Indian Masalas and herbs in Hyderabadi style	
<input checked="" type="checkbox"/> Murgh Bemisal	399/-
Tender chicken and mushroom chunks cooked in Tangy tomato gravy, garnished with egg on top	



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

● Chicken Tikka Masala	449/-
Tender boneless chicken breast roasted and cooked in tangy tomato & curd base	
● Rara Chicken	399/-
Chicken cooked in thick curry base & yogurt flavoured with hints of Cardamom & red chilli.	
● Rara Mutton	449/-
Chicken cooked in a thick curry base and yoghurt flavored with hints of cardamom and red chili	
● Palak Gosh (Pakistani Mutton)	449/-
Originated from Pakistan and East India, tender mutton cooked with thick palak gravy and other spices	
● Balti Mutton	499/-
Tender mutton cooked with chopped onions, tangy tomato gravy, and other herbs	
● Tawa Mutton Masala	499/-
Mutton marinated with a mixture of spices and then seared on the tawa. It also includes onions, tomatoes, and green chillies to add a depth of taste Rumali Roti	
● Mutton Seekh Masala	499/-
Mutton minced and seasoned with a mix of spices and fresh herbs, shaped onto skewers, and cooked in a tandoor oven. Later, it is cooked with Indian spices, roasted, and simmered in a tangy tomato base	
● Barkaa's Special Fish Masala	459/-
● Fish Tikka Masala	449/-
Boneless fish cubes roasted and cooked in tangy tomato and curd base.	
● Prawn Tikka Masala	449/-
Tender Prawns marinated in Indian spices roasted and cooked in Tangy Tomato base.	

INDIAN BREADS

● Roti	35/-
Flat Bread baked in Tandoor Oven.	
● Butter Roti	39/-
Flat Bread baked in Tandoor oven topped with Butter.	
● Plain Naan	59/-
Soft and delicious Flat Bread originated from Iran, baked in Tandoor Oven.	
● Romali Roti	59/-
Thin Flat Bread originated from Hyderabad, word rumal means hand kerchief.	
● Butter Naan	69/-
Topped with Butter, baked in Tandoor Oven.	



At Barkaas, we give it a touch of our own secret ingredients & turn all these Authentic Dishes into Mouth-watering Delicacies.

<input checked="" type="checkbox"/> Garlic Naan	79/-
Aromatic garlic herb added.	
<input checked="" type="checkbox"/> Missi Roti	49/-
Gram & white flour mixed with garlic, onion baked in Tandoor.	
<input checked="" type="checkbox"/> Lachha Paratha	69/-
Flat bread baked in Tandoor made out of wheat flour.	
<input checked="" type="checkbox"/> Stuffed Kulcha	129/-
Soft and fluffy leavened Indian bread stuffed with seasoned vegetables and cottage cheese.	
<input checked="" type="checkbox"/> Pita Bread	69/-
Fluffy flat mediterranean bread cooked in Tandoor Oven with wheat flour	
<input checked="" type="checkbox"/> Chicken Kheema Naan (Barkaas Special)	199/-
Soft and fluffy leavened Indian bread stuffed with chicken kheema.	
<input checked="" type="checkbox"/> Mutton Kheema Naan (Barkaas Special)	249/-
Soft and fluffy leavened Indian bread stuffed with Tender Mutton Kheema.	

PLATTERS

<input checked="" type="checkbox"/> Mix Veg Platter	1499/-
<input checked="" type="checkbox"/> Veg Tandoori Platter	1099/-
<input checked="" type="checkbox"/> Chicken Wings Platter	1299/-
<input checked="" type="checkbox"/> Veg Platter	1199/-
<input checked="" type="checkbox"/> Chicken Tandoori Platter	1499/-
<input checked="" type="checkbox"/> Chicken Platter	1799/-
<input checked="" type="checkbox"/> Sea Food Platter	1999/-
<input checked="" type="checkbox"/> Mutton Platter	1899/-
<input checked="" type="checkbox"/> Arabian Musakkal Platter	2499/-
<input checked="" type="checkbox"/> BBQ Mix Platter	2799/-

MANDJ'S

The traditional dish originated from Yemen, made with basmati rice blended with mild and secret Arabian spices served with different varieties of vegetables & meat topped with fried onions, gravies, and salad. We customize Mandi to an extent to cater to the majority of local taste buds.

	Single	Half	Full
<input checked="" type="checkbox"/> Mix Veg Mandi	349/-	649/-	1299/-
<input checked="" type="checkbox"/> Special Veg Mandi	299/-	599/-	1199/-
(Falafel/Paneer/Mushroom/Babycorn)			
<input checked="" type="checkbox"/> Chicken BBQ Mandi	369/-	659/-	1299/-
Tender chicken grilled to perfection with special Barkaas Arabic flavours & served with raita and aromatic flavoured rice			

Taxes as applicable and service charge is optional



Big Daddy Mandi



Murg Musallam Mandi



Mutton Shoulder Mandi

<input checked="" type="checkbox"/> Chicken Fahm Mandi	369/-	659/-	1299/-
Tender chicken grilled to perfection with special Barkaas Arabic flavors, served with raita & aromatic flavored rice			
<input checked="" type="checkbox"/> Chicken Wings Mandi	379/-	699/-	1399/-
Spicy chicken wings seasoned to perfection and deep fried till grilled & served with raita and aromatic flavoured rice.			
<input checked="" type="checkbox"/> Chicken Steak Mandi	399/-	749/-	1449/-
Boneless chicken grilled on a charcoal to perfection with hints of Red chilli and other secret spices, served with aromatic flavoured rice.			
<input checked="" type="checkbox"/> Mutton Fry Mandi	449/-	849/-	1699/-
Tender Mutton deep fried and served hot.			
<input checked="" type="checkbox"/> Chicken Juicy Mandi	379/-	699/-	1399/-
Tender chicken cooked to perfection with Barkaas secret spices.			
<input checked="" type="checkbox"/> Arabian Fish mandi		749/-	1499/-
All time customer favourite fish breaded in seasonings & deep fried until crisp & served with raita and aromatic flavoured rice			
<input checked="" type="checkbox"/> Mutton Juicy Mandi	429/-	799/-	1599/-
Tender Mutton cooked to perfection with Barkaas secret spices and served hot.			
<input checked="" type="checkbox"/> Prawn Mandi	429/-	799/-	1599/-
Sea prawns tossed with chopped onions and hints of Indian masala's cooked to perfection			
<input checked="" type="checkbox"/> Arabian Mix Mandi		1499/-	2199/-
Gigantic Barkaas Thali served with Aromatic rice & varieties of Meat including Fish, Mutton and Chicken			
<input checked="" type="checkbox"/> Mutton Hand Piece Mandi			2499/-
<input checked="" type="checkbox"/> Full Leg Mandi			2499/-
Tender Lamb leg Marinated and cooked to perfection with secret barkaas spices and served with Aromatic Mandi Rice.			

BARKAAS EXCLUSIVE MANDI'S

<input checked="" type="checkbox"/> Mix Veg Kholapuri Mandi	649/-	1299/-
<input checked="" type="checkbox"/> Paneer Tikka Masala Mandi	749/-	1499/-
<input checked="" type="checkbox"/> Murg Musallam Mandi	799/-	1549/-
<input checked="" type="checkbox"/> Patyala Mandi	799/-	1749/-
<input checked="" type="checkbox"/> Afghani Mandi	749/-	1449/-
<input checked="" type="checkbox"/> Chicken Majboos Mandi	699/-	1349/-
<input checked="" type="checkbox"/> Mutton Madfoon Mandi	899/-	1749/-
<input checked="" type="checkbox"/> Classic Mutton Mandi	849/-	1499/-
<input checked="" type="checkbox"/> Mutton Kheema Mandi	899/-	1749/-

● Chicken Haneeth Mandi	799/-	1549/-
● Irani Chicken Mandi	749/-	1499/-
● Mix Matka Mandi		2999/-
● Mutton Raan Mandi		2499/-
● Dumpak Mutton Mandi		2499/-
● Big Daddy		3799/-
● Dum Pukht Chicken Mandi	899/-	1749/-
● Dum Pukht Raan Mandi		2999-

KABSA

Traditional Dish originated from Saudi Arabia ,made with rice blended with secret spices and tastes spicy.

● Chicken Kabsa (BBQ/Fahm)	399/-	749/-	1449/-
● Chicken Wings Kabsa	399/-	749/-	1499/-
● Chicken Steak Kabsa	399/-	749/-	1499/-
● Mutton Kabsa (juicy/fry)		849/-	1649/-
● Arabian Fish Kabsa		799/-	1549/-
● Arabian Mixed Kabsa		1499/-	2999/-
● Mutton Hand Piece Kabsa			2499/-

BIRYANI'S

● Veg Biryani	249/-
● Mix Veg Biryani	279/-
● Mushroom Biryani	279/-
● Paneer Biryani	299/-
● Egg Biryani	279/-
● Chicken Dum Biryani	349/-
● Chicken Fry Piece Biryani	349/-
● Chicken Lollypop Biryani	379/-
● Chicken Tikka Biryani	399/-
● Mutton Biryani	449/-
● Mutton Fry Piece Biryani	449/-

■ Mutton Keema Biryani	499/-
■ Fish Tikka Biryani	449/-
■ Prawns Biryani	449/-
■ Prawns Tikka Biryani	499/-

EXTRAS

● Fried Onion	79/-
● Mayonnaise	49/-
● Nuts	99/-
● Mandi/Kabsa Rice	249/-
● Chicken	199/-
● Mutton	299/-
● Hummus	199/-

DESSERTS

● Gulab Jamun	249/-
● Kaddu Ki Kheer	249/-
● Kunafa	349/-
● Qubani Ka Meetha	249/-
● Shahi Tukda	199/-
● Apricot Delight	249/-



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



**For any Complaints/Franchise Enquiries,
Please Reach Us On Info@Barkaaas.com
🕒 91 84949 45678, 91 83096 44799**

