



BARREL N BASKET

HUNDREDS OF FLAVOURS UNDER ONE ROOF

Welcome to BARREL N BASKET, where modern Indian cuisine meets innovative techniques. Our restaurant is dedicated to bringing you the authentic flavors of India with a contemporary twist. We pride ourselves on using only the finest ingredients, including desi ghee and mustard oil, ensuring that every dish is free from frozen products and artificial colors. With decades of experience in the kitchen, we have witnessed how the use of frozen food and artificial additives can compromise the dining experience. At Barrel N Basket, we are committed to offering you the freshest and most flavorful dishes, meticulously crafted with dedication. Our menu features a range of delectable options, from traditional favorites to innovative creations that will tantalize your taste buds.



If you have any food allergies or dietary restrictions, please inform our staff, and we'll do our best to accommodate you.

VEG APPETIZER

1. OverLoaded Nachos

Premium nachos covered with chickpeas, roasted veggies cooked in spices, pickled onion, potato, tomato, sprinkle of paneer and spicy sauce and fresh green chutney, finished with fresh coriander.

11.95

2. Time Pass Masala

Imported peanut mix up with basket spices and veggie

8.95

3. Jalepeno Poppers

Coated fried potato with jalepeno poppers, with salad and dip

12.95

4. Stuff Mushroom

Filled with spices and garlic, paneer covered with cheese and fresh coriander

13.95

5. Masala fries

crispy fries tossed in house masala sauce finish with sprinkle of cheese

9.95

6. Honey Chilli Potatoes

fried chilli potatoes finger tossed in honey chilli sauce with sesame seed.

11.50

7. Honey chilli cauliflower

cauliflower fried and tossed in sauce with sprinkle of sesame and shallots.

12.95

VEG FROM TANDOOR

1. Sindhuri Paneer Tikka

Paneer tikka is a North Indian appetizer where chunks of paneer are marinated in spiced yogurt and grilled in a tandoor, a traditional clay oven. with a paste of chillies, garlics, tomatoes, grilled to perfection in clay oven.

14.95

2. Basil paneer tikka

Paneer cubes marinated with fresh basil, pine nuts, olive oil and spices served with fresh mint sauce.

15.95

3. Tandoori Phool

Cauliflower marinated with yogurt and spices skewered in tandoor.

14.95

4. Nawabi Mushroom

Button Mushroom stuffed with cheesy, corn, peas, cottage cheese and aromatic seasonings and fresh coriander

14.95

5. Chessy Broccoli

Marinate in Cream-malai dryfruit cardamom sauce roasted in clay oven

14.95

NON VEG APPETIZER

1. BASKET SPECIAL NACHOS

succulent chicken with chick peas, tender vegies, pickled, marinated onion, fresh green chutney, loaded cheese and sprinkle of fresh coriander.

14.95

2. VILLAGE DE ARANCINI

BNB chef's signature croquettes made with a classic combination of chicken tikka and cheddar cheese and chefs secret aromatic spices and served them up with homemade butter sauce dip.

14.95

3. Chicken 65 Mumbai style

spicy deep fried chicken with house blend spices from basket kitchen with mustard seeds and cilantro

15.95

4. Cigar E Murg

Hand crafted cigar rolls packed with Lamb mince and chicken with house spices served with mint sauce.

16.95

5. Barrel mutton nawab

boneless goat marinated with fresh spices over 12 hours and served with onion pickle and chutney.

18.95

6. Lahori fish fry

Crispy Fried Fish, Lemon served with masala fries, Coriander, white raddish Mint Sauce.

16.95

7. Prawn fritters

Flying from japan to south asia this dish becomes popular among all countries now, using cornstarch spices fried served with dip

16.95

NON VEG FROM TANDOOR

- 1. Murgh Tikka** **16.95**
chicken thigh marinated with yogurt & spices ,cooked fresh on order and served with chutneys.
- 2. ACHARI CHICKEN TIKKA** **16.95**
Boneless chicken, pickle marinade, fennel seeds,with housnd served with mint sauce ,onion sirka and served with tzatziki sauce
- 3. PESTO CHICKEN TIKKA** **17.95**
housemade pesto sauce with fresh basil and pinenuts with spices served with tamrind and mint sauce.
- 4. BNB Signature Tikka** **19.95**
Cottage cheese, marinated with rich cream and secret chef special dry fruits and spices, baked in a clay oven, finished with parmesan cheese
- 5. Tandoori Chicken** **14.95/26.95**
Chicken whole marinated in our special sauce for 8 hour and slow cooked in tandoor served with mint sauce and tzatziki sauce
- 6. Nawaab kebab** **16.95**
Minced lamb kabab with authentic Indian spices & served with a side of mint sauce and chutney.
- 7. Tandoori Prawns** **17.95**
prawns marinated in yogurt and spices for 12 hour cooked in tandoor served with the mint chutney
- 8. Duck shashlik** **18.95**
Spring duck off the bone marinated in spices with bell pepper onion tomato cooked in clay oven
- 9. Tandoori Grilled octopus** **25.95**
baby octopus marinated with tandoori spices cooked in slow clay oven served with mash potato and salad finished with shallots.

PLATTER

- 1. Veg Buddy Kebab Platter** **27.95**
Jalepeno poppers, Tandori phool, sandhuri paneer tikka,Crunchy Mushroom served with mint sauce and tzatziki sauce
- 2. Pakora Banquet Plate** **17.95**
potato pakora, chilli pakora, spinach onion, gobi pakora
- 3. Beer Buddy kebab Platter** **34.95**
Achari chicken tikka,Nawaab kebab, BNB signature,Fish tikka served with onion pickle and mint sauce and tzatziki sauce.
- 4. Meat Lover Jumbo fried** **32.95**
Cigar e murg, Lahori fish, village de arrancini, Chicken 65 mumbai style
- 5. Ocean Lover Tray** **37.95**
Tandoori prawns , grilled octopus,Duck shaslik,Prawn fritters

MAIN COURSE VEG

All our curries are Gluten free made with desi ghee or mustard oil only .
NO MSG used in our restaurant.

- 1. Desi Mustard Saag** (seasonal only) **21.95**
A vibrant and Favorable dish made with fresh mustard leafs, using garlic ginger fresh chilli served with a drizzle of ghee. Perfect for those who appreciate bold flavors and wholesome ingredients.
- 2. Kadhai paneer Masala** **18.95**
A north indian dish made by cooking paneer, diced onions, tomato and capsicum with fresh ground spices known as kadai masala tossed untill semi dried and finished with fresh cream and fresh coriander leaves.
- 3. kofta korma** **18.95**
Royal indina cusine with nuts paneer,potato dumplings served with creamy aromatic korma sauce
- 4. Dal Makhani** **17.95**
Dal makhani is a popular North Indian dish where whole black lentils and red kidney beans are slow cooked 12 hours with ginger, garlic, spices, butter, tomato purée and finished with fresh cream and Makhni on top
- 5. Yellow tadka dal** **16.95**
Dal spinach is a popular Indian dish where cooked spiced yellow lentils are finished with a tempering made of ghee fresh chopped, garlic and spices
- 6. Mushroom Matar taka tak** **17.95**
Tender mushrooms and green peas cooked with aromatic spices to make comforting vegetarian meal
- 7. Lahori choley** **17.50**
Popular dish from lohar this curried dish made with white chickpeas, onions, tomatoes, fresh ginger, garlic, spices and herbs.
- 8. Shahi Paneer Makhni** **18.95**
The word Shahi means royal, reflecting rich flavors Shahi gravy is a rich and creamy curry made with paneer cottage cheese, spices, tomatoes, cashews and butter(Makhni)
- 9. Bhindi Do Piazza** **17.95**
Homestyle stir-fried baby okra with twice the amount of red onions and tomatos medium spiced tangy masala, flavoured with dry mango powder which called as amchoor in indian cuisine.
- 10. Adrakhi aloo Gobhi** **16.95**
Aloo gobhi is a simple indian vegetarian dish made with ginger,potatoes, cauliflower, tossed with onion, tomatoes and spices.
- 11. .Palak Paneer** **17.95**
Spinach is cooked and blended into a smooth puree, then combined with cumin and garam masala with ginger, garlic and green chillies.This dish made with fresh Spinach and Indian cheese cooked in desi ghee.
- 12. Dum Aloo zeera** **15.95**
Simple flavoured dish made with Potatoes sauteed with cumin,spices,methi nad fresh coriander.

13. Dhaba style Mix Veg **16.95**

From Local Farmer collected mixed vegetable cooked in fresh tomato, onion herb and spices .

14. Kadhai Mushroom Hara pyaja **17.95**

Mushroom and green onions cooked in a wok with coriander,cumin,garamm masala

15. Nilgiri Vegetables **16.95**

Nilgiri Hills is in south India This dish refers to a seasoned vegetables smothered in a cilantro infused medium spiced coconut based aromatic gravy

16. Navratan Korma **18.95**

korma is a delightful and creamy vegetarian dish that features a medley of nine different vegetables and nuts, hence the name "Navratan," which translates to "nine gems."Authentic vegetable korma curry has a creamy cashew sauce as a base and is loaded with wholesome vegetables and spices

MAIN COURSE NON VEG

17. Desi Style Murg **21.95**

This flavorful dish comes from North India village's the warmth of cumin, coriander, and garam masala with sautéed onions and tomatoes, creating a delightful symphony of tastes. Garnished with fresh coriander, it's a must-try for those seeking an authentic taste.

18. Achari Boti chicken **21.95**

Juicy pieces of chicken marinated in a tangy and spicy achari (pickle) masala, giving it a unique flavour

19. Chicken Malai Boti **21.95**

Succulent pieces of chicken marinated in a creamy blend of yogurt, cream, and aromatic spices and special dry fruits This dish is known for its rich and indulgent flavor, with a hint of cardamom and a touch of garlic, making the chicken incredibly tender and juicy.

20. Murgh Makhani **20.95**

Butter chicken, traditionally known as murgh makhani is an Indian dish originating in Delhi. A rich and creamy dish made with tender chicken pieces simmered in a luscious tomato-based gravy, infused with butter and aromatic spices, dry fruits and served makhani on the top

21. Chicken Bhoona (GF/NF/DF) **21.95**

Bhuna is a classic North Indian dish of chicken with meat stir fried and slow cooked in a spicy and fragrant bhuna masala. tender pieces of protein is roasted with capsicum, onions, tomatoes in a thick bottom pan to seal in all natural aromatics making it a finger licking dish

22. Chicken chettinad **20.95**

Chettinad cuisine is the cuisine from tamil nadu state in South India. This mysterious chicken curry prepared in mustard oil with flavours of fresh curry leaves, dry red chillies, ground spices chettinad masala, onion, tomatoes and coconut.

23. Egg curry **18.95**

A satisfying dish featuring hard-boiled eggs simmered in a spiced tomato and onion gravy. The eggs soak up the delicious sauce, making each bite a delightful experience.

24. Chicken Tikka Masala

21.95

Chicken tikka masala is a classic curried dish with soft tender chunks of grilled chicken, simmered briefly in a delicious and super aromatic tikka masala sauce with fresh chunks of onion and capsicums. Tomato

25. Methi Malai Chicken

21.95

This dish is prepared with fresh methi leaves fenugreek and chicken simmered in a rich, creamy gravy. The bitter taste of the methi leaves complements the chicken well. The cream helps to balance the bitterness, giving the dish its rich flavour texture.

26. Lamb shank Malai

24.95

Lamb Shank Malai is a rich and aromatic dish that features tender lamb shanks slow-cooked in a creamy sauce andspices

27. Lamb shinwari Qeema

23.95

Lamb Shinwari Qeema is a famous dish in south asia minced lamb cooked with a medley of spices. green chillies, ginger, garlic, and fresh coriander.

28. Lamb Madras

21.95

Lamb Madras is a spicy and flavorful curry that originates from South India. This dish features tender pieces of lamb that are slow-cooked in a rich and aromatic sauce made with a blend of spices, including mustard seeds, curry leaves, and chili powder to make bursting finish with coconut cream

24. Kerala Duck

24.95

Indulge in the authentic flavors of Kerala with succulent pieces of duck are marinated and cooked to perfection in a rich, aromatic blend of spices. This dish features the traditional ingredients of coconut milk, curry leaves, and a medley of spices like black pepper and mustard seeds methi seeds

25. Kashmiri Devil Lamb

21.50

Experience the exquisite flavors of Kashmiri Devil Lamb, a dish that combines tender lamb with a fiery, aromatic spice blend unique to Kashmiri cuisine.

26. Rogan Gosht

21.50

Rogan consists of pieces of lamb braised with our gravy flavoured with garlic, ginger and aromatic spices (clove, bay leaves, cardamom, and cinnamon) and using blend of tomato onions and touch of yoghurt

27. Punjabi style Mutton Masala

25.95

Punjabi Mutton, a traditional dish in village's slow cooked mutton pieces cooked in a robust and aromatic gravy. Infused with a delightful blend of spices such as turmeric,cumin,coriander and house spices

28. Tawa Goat

26.95

Cooked on a flat griddle with onions tomatoes green chilli lemon zest pepper in traditional spices

29. Goat Malai special

26.95

Goat cooked simmered in a creamy, rich sauce made with fresh cream, yogurt, nuts and barrel spices.

30. Goat Lamb masala Gosht

27.95

Delight in our Goat Lamb Masala Gosht, a sumptuous dish that features a perfect blend of tender goat and minced lamb meat cooked on griddle in a rich spiced gravy.

COASTAL CURRY

1. Mussels Malabari

25.95

Malabari curry is a spicy seafood curry from the coastal regions of South India. cooked in a coconut laced sauce which is aromatic from fenugreek seeds . this recipe has a burst of heat from green chilies and red chili powder and deep fragrant flavor from fresh curry leaves all balanced by the sweetness of coconut milk.

2. Shahi Prawn

23.95

Prawn with aromatic Indian curry with tomato, onion, ginger and garlic combined with a heavenly aroma of freshly roasted rare spices.

3. Malibu Rum

24.95

Prawns marinated in ginger and garlic simmered in fresh coconut cream, which is then finished with a shot of malibu rum for a tropical hit to those taste buds.

4. Fish Tikka Masala

23.95

Fish marinated in yogurt, spices, ginger and garlic, cooked in slow simmered in a thick masala sauce

5. Goan fish curry

23.95

The fusion of indian and portuguese flavours brought forth a unique culinary style featuring spices like turmeric, corinader,mustard seed,cocunut,tomato ,fresh green chilli

6. Prawn pepper potato masala

22.95

A spicy dish that combines succulent prawns with tender potato cooked with black pepper, garlic,and medley of aromatic spices,it is delightful option for seafood lovers looking for spicy kick.

7. Garlic Ocean delicacies

25.95

featuring a selection of seafood prepared with a generous amount of garlic to enhance the natural bold flavour using fresh cream with touch of white sauce and spices

RICE

1. Basmati Rice

3.50

2. Coconut Rice

4.50

3. Saffron Rice

4.50

4. Kashmiri Rice

5.50

BIRYANI

Biryani is one of the most amazing royal delicacies introduced to indians by the persians . It is prepared with Marination of 12 hour with aromatic spices and served with layers of fluffy basmati rice and served with raita

5. Vegetable biryani

17.95

6. Chicken biryani

19.95

7. Lamb biryani

20.95

8. Goat biryani

22.95

NAAN LOVERS

All our Naan/Roti comes with option of butter or desi ghee

1. plain naan

4.50

flattened plain flour bread applied butter on

2. butter naan

5.95

the naan dough stretched in round shape and then apply butter on it and fold in triangle shape, stretch again to give a triangle shape and cooked in clay oven.

3. garlic naan

4.95

mixture of fresh garlic and coriander

4. Cheese naan

5.50

stuff with shreeded cheese

5. Garlic & Cheese

5.95

using fresh garlic coriander and shreeded cheese

6. Spanish & Cheese

5.95

Using english fresh spinach ,chopped and mix with shreeded cheese to make a perfect

7. Chilli Naan

4.95

stuff fresh chilli

8. Cheese chilli Naan

5.95

using fresh chilli with combination of cheese and glased with butter

9. Peshawari Naan

6.95

Peshawari naan has its roots in the city of Peshawar, Pakistan, where it has long been a popular dish. This naan is traditionally influenced by Afghan and Mughal cuisines, where bread is stuffed with dried fruits and nuts. Today, Peshawari naan is a favorite in South Asian restaurants, cherished for its unique flavor and texture.

10. Keema Naan

6.95

Stuff naan bread with minced meat and spices

ROTI

- 1. Shakkar roti** **6.95**
Shakkar roti is a traditional Indian sweet flatbread, particularly popular in the Punjab region. It's made from whole wheat flour and jaggery (shakkar). ghee and cardamom are added to enhance its flavor, making it rich and aromatic.
- 2. Missi roti** **6.50**
Missi roti is a traditional Indian flatbread that's quite popular in North India. using a mix of gram flour (besan) and whole meal flour and spices coriander typically enjoyed with a dollop of ghee or butter on top.
- 3. Tandoori Roti** **4.50**
wholemeal bread with butter or ghee
- 4. Lachha Paratha** **6.50**
Lachha Paratha is a layered Indian flatbread that's quite popular, made from whole wheat flour, and the special technique involves creating multiple layers and folds, which give it a flaky and crispy texture.

ACCOMPANIMENTS

- 1. Plain Yogurt** **3.95**
- 2. British Raita** **4.50**
- 3. Bondi Raita** **4.95**
- 4. Pappadum** **1.95**
- 5. Vinegar onions & Ginger** **3.95**
- 6. Punjabi salad** **6.95**
- 7. Onion Lacha Salad** **3.95**
- 8. Green Salad** **6.95**

DESSERT

- 1. Gulab Jamun** **8.95**
house made gulab jamun from fresh panner in desi ghee
- 2. Rasmalai** **8.50**
house made soft cottage chesse piece soaked in rich creamy milk coverd with pistachio flakes.
- 3. Khoya Khulfi** **7.95**
Traditional indian ice cream made with khoya and aromatic cardamon garnish with nuts



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DEAR VALUED GUESTS

We want to extend our heartfelt thanks for choosing to dine with us at BARREL N BASKET. We are truly grateful for your support and for allowing us to share our culinary creations with you. We look forward to welcoming you back soon for another memorable dining experience.

**WARM REGARD
THE BARREL N BASKET TEAM**

