

# Ek BAR

CONTEMPORARY GLOBAL CUISINE

## Menu

### Season 1 / Episode 1

#### Ingredients

Mountain | Ocean | Plain

#### Inspiration

History | Habit | Memory

## SMALL BITES


**CHICKEN & CAVIAR** \$23  
Our bite size Kerala fried chicken with scallion yogurt paired perfectly with Caviar

**CHAI & CUTLET**  \$19  
Corn galouti kebab & white truffle mushroom chai

**OYSTERS ~ 6 PCS** \$19  
East Cost Fiona's fury from P.E.I with curry leaf ponzu

## CHAAT

**RAJ KACHORI**  \$21  
Street food for the royals. Potatoes, yogurt, boiled lentils, spices, pomogranate, chutney & more! paired with Paani Puri

**BURRATA & TRUFFLE TARTLET**  \$22  
Burrata with truffle cream, cherry tomatoes & shaved fresh truffle

**YELLOWTAIL NIMBU PANI** \$24  
A refreshing Indian lemon soda drink spiced with Jalapeño. Dusted with fresh truffles, garnished with puffed millets

## BAO & PAO

**DUCK "BAO"** \$19  
Chettinad masala, chopped cucumber & hoisin sauce

**CHICKEN XACUTTI "PAO"** \$21  
Xacuti curry, garlic chutney, home-made pao

## CHARCOAL GRILL

**LEGENDARY LAMB CHOP (1)** \$21  
Fenugreek mint sauce, Bengali mustard

**BEEF SIRLOIN KEBAB** \$29  
Beef sirloin on a skewer in a honey glaze. Served with chimichurri mayo & parsley garnish

**MAKHAN CHICKEN TIKKA** \$23  
Yogurt whey, chaat masala

## TACO & TOAST

**CHETTINAD GOAT TACO** \$19  
Slow braised in Chettinad pices, dried coconut & stone flower in kulcha taco with chives


**SHRIMP BALCHAO TOAST** \$19  
Shrimp balchao, tamarind cream, challah bread

**CHARRED EGGPLANT TOAST**  \$19  
Tempered eggplant, red pepper coulis & creamy mozzarella on challah bread

## KULCHEZZA

**MOREL & PORTOBELLO**  \$21  
Our version of naan pizza made in house, stuffed with morrel & portobello

**BUTTER CHICKEN & GRUYÈRE**  \$23  
Our version of naan pizza, stuffed with gruyere topped with butter chicken

**FOOD ALLERGY:**  Vegetarian

\*Our kitchen and some menu items do include common allergens including nuts. We will do our best to accommodate allergies but can not guarantee an allergen-free item. Please inform your server of any allergies you have.

## LARGE PLATES

**GOAN SHRIMP CURRY** \$35  
Coconut curry, crispy okra, coconut rice

**PACIFIC COD "MOILEE"** \$39  
Moilee curry, pickled chanterelles, broccolini florets, steamed basmati

**LAMB SHANK NIHARI** \$35  
Slow-braised lamb shank simmered overnight in a rich, aromatic gravy with hand-ground spices, saffron, and a hint of rose essence.

**BUTTER CHICKEN** \$29  
Charcoal smoked, porcini mushroom, fior de latte cream, fresh tomatoes & san marzano tomatoes, fenugreek, mini kulcha naan

**OXTAIL ULARTHIYATHU** \$34  
slow cooked oxtail, shallots, black pepper, fennel, pickled vegetables, parotta

**FRESH PANEER** \$24  
Winter spinach, mini garlic naan

**VEGETABLE KHOWSUEY** \$28  
Burmese rice noodles & vegetables with coconut curry sauce, served with variety of crunchy toppings.

**CHEF'S HYDERABADI BIRYANI** \$32  
Chef Sarath's special Hyderabad biryani

## SIDES

**BASMATI RICE** \$6

**COCONUT RICE** \$8

**PLAIN NAAN | BUTTER NAAN** \$5

**GARLIC NAAN** \$6

**DAL MAKHNI WITH GARLIC NAAN** \$22