



À LA CARTE MENU

At Bagaara, every dish tells a story of heritage, celebration, and craftsmanship. Inspired by the rich culinary traditions of Telangana, Bagaara brings together the warmth of authentic regional flavours with a refined contemporary dining experience.

Utsav, meaning “celebration,” is a journey through the vibrant kitchens, festive feasts, and timeless recipes of the Deccan. This menu honours the soul of Telangana cuisine while introducing modern interpretations and signature creations exclusive to Bagaara.

From cherished classics to inventive specialties, Bagaara Utsav is an invitation to celebrate tradition, flavour, and discovery at every table.

APPETISERS & NIBBLES

- Poppadom with house-made chutneys** *Ve, G, Su* **6**
An assortment of fried and roasted poppadoms served with Sweet Mango, tangy tomato-garlic & chilli chutneys and spiced onions
- B Cut Mirchi** *Ve* **6**
Slit green chillies dipped in spiced batter and fried until crisp
- Kurkuri Bhindi** *Ve* **7**
Crispy fried okra tossed in house spices
- B Podi Fries** *Ve* **5**
Skin on fries tossed with aromatic South Indian gunpowder masala
- B Gudaal** *M* **7**
Boiled black eye peas tempered with onions, green chillies and curry leaves, a famous house dish from Telangana. Served with beetroot garlic yogurt.

STARTERS FROM THE WOK - VEGETARIAN

- Onion Bhaji** *Ve* **6**
Crispy onion fritters flavoured with Indian spices
- Chilli Paneer** *M, Su, So, Ce, Se* **9**
Crispy paneer tossed with onions and peppers in an Indo Chinese chilli sauce
- Vegetable Manchurian** *Se, Su, So, Ce* **9**
Indo Chinese style fried vegetable dumplings in a tangy soy and garlic sauce
- Palak Patta Chaat** *M, Su* **10**
Crispy Fried Fresh Baby Spinach topped with sweetened yoghurt, chutneys and pomegranate

STARTERS FROM THE WOK - NON-VEGETARIAN

B Apollo Fish *M, F, Mu* 10

Hyderabadi-style fried fish flavoured with curry leaves and spices

Chilli Garlic Prawns *Cr, Su, Ce, M, Se* 12

Wok-tossed prawns with garlic, chilli and lime

B Bagaara Chicken 65 *M* 9

House special of South Indian spiced fried chicken bites

Andhra Chicken Fry 10

A fiery pan-fried off the bone chicken preparation from Andhra

Chilli Chicken *G, So, Su, Se* 9

Crispy chicken tossed in a classic chilli sauce

B Lamb Devil *M, N* 13

Spicy wok-fried boneless lamb tossed with chillies and cashews

STARTERS FROM THE BAGAARA CHARCOAL ROBATA GRILL

Achari Paneer Tikka - Veg, M, Mu, Su 10

Paneer marinated in pickling spices and char-grilled on the Robata Grill

Malai Broccoli - Veg, M 10

Broccoli florets marinated in a creamy Cardamom flavoured cheese marinade, char grilled

Chicken Tikka *M* 10

Classic tandoori-spiced grilled Chicken thigh cooked on the robata grill

Hariyali Murgh Tikka *M* 10

Chicken thigh in a mint, coriander, chilli and yoghurt marinade, grilled to perfection

Lamb Chops *M* 14

Tender lamb chops grilled with aromatic spices on the Robata Charcoal Grill

Seekh Kebab *M* 10

Spiced mince meat skewers cooked over charcoal

Salmon Dill Wala *M, F* 13

Scottish grilled salmon flavoured with dill and mild spices

Tandoori King Prawns *M, Cr* 14

Marinated jumbo King prawns on shell, cooked on the Char grill

Boneless Mix Grill For 2 *M, F* 18

Selection of grilled meats served for two - Hariyali Chicken Tikka, Seekh kebab and Salmon Dill Wala

B Bagaara Special Mix Grill for 2 *M, Cr* 25

Chef's special assortment of signature grills for two - Chicken tikka, Lamb Chops and Tandoori King prawns

MAINS - VEGETARIAN

Kadai Paneer *M, Su* 13

Paneer cooked with assorted peppers and onions in a robust kadai masala

Paneer Butter Masala *M, Su* 13

Paneer simmered in a rich buttery, aromatic tomato sauce

Malai Kofta *M, N* 15

Soft paneer dumplings in a creamy, silky cashew nut and shallot gravy

B Bagaara Baingan *P, Se, M* 14 Main

Slow-cooked aubergine in a rich peanut and sesame flavoured gravy 8 Side

Bhindi Do Piazza *Ve*

Okra tossed with onions, tomatoes, ginger and spices

14 Main
8 Side

Dal Makhani *M, Su*

Slow-cooked black lentils finished with butter and cream

12 Main
7 Side

B Mamidikaya Pappu *M, Mu*

House special of South Indian lentils cooked with raw mango

10 Main
6 Side

MAINS - NON-VEGETARIAN

B Bagaara Chicken *Se, N*

House special chicken curry on the bone with aromatic spices

15

Chicken Chettinad

Chicken curry with roasted spices and coconut from the Chettinad region of India

14

Butter Chicken *M, N*

Tender morsels of grilled smoked chicken cooked in a creamy tomato gravy flavoured with fenugreek and cardamom, finished with butter

15

Kadai Chicken *M, Su*

Chicken cooked with assorted peppers and onions in a robust kadai masala

15

Lamb Rogan Josh *M, Su*

Slow-cooked lamb leg in a Kashmiri-style gravy flavoured with fennel

17

B Telangana Lamb Curry

Slow cooked on the bone lamb in bold aromatic spices inspired by the flavours of Telangana region

17

Kadai Lamb *M, Su*

Lamb cooked with assorted peppers and onions in a robust kadai masala

17

B - Bagaara Signature Dishes

B Nizami Nalli Gosht *M* **18**
Slow-braised baby lamb shanks in a royal Hyderabadi style gravy

Seabass Moilee *F, Mu, Ce* **19**
Pan seared Seabass fillets served with upma and coastal raw mango and coconut sauce

Chepala Pulusu *F, Mu, Ce* **19**
A traditional, fiery Andhra style fish curry cooked in tangy tamarind-based gravy, served pre-plated with steamed rice

B Royala Iguru *Cr, Mu* **17**
Prawns cooked in a thick roasted onion and tomato masala

King Prawn Moilee *Cr, Mu, Ce* **17**
Marinated and cooked King prawns served with steamed rice and coastal raw mango and coconut sauce

BAGAARA SPECIAL BIRYANIS

B Hyderabadi Dum Chicken Biryani *M, Su* **12**
Fragrant basmati rice layered with spiced chicken thigh and leg on the bone

B Hyderabadi Dum Lamb Biryani *M, Su* **14**
Fragrant basmati rice layered with spiced Lamb on the bone

B Vegetable Dum Biryani *M, Su* **12**
Fresh assorted vegetables cooked with fragrant basmati rice

B Nalli Keema Biryani *M, Su* **17**
Slow Cooked Lamb shank and spiced lamb mince biryani cooked in Hyderabadi style

B Special Chicken Boneless Biryani *M, G, Su* **14**
Fragrant basmati rice layered with spiced boneless chicken

ACCOMPANIMENTS

RICE

B Bagaara Rice <i>M</i>	5
House special tempered basmati rice, popular rice dish from the region of Telangana	
Lemon Rice <i>Ve, Mu, N Ve</i>	5
Aromatic tempered basmati rice with cashews and lemon juice	
Steamed Rice <i>Ve</i>	4
Plain steamed basmati rice	
Pulao Rice <i>M</i>	4
Lightly spiced rice with vegetable	
Chicken/Egg/Veg Fried Rice <i>E, So</i>	(Medium) 7
Wok-fried seasoned rice with choice of Chicken, egg or vegetables. Customise your dish with mild or hot version.	(Large) 10

BREADS

Plain Naan <i>M,G</i>	3
Soft tandoor-baked flatbread	
Butter Naan <i>M,G</i>	3
Soft tandoor-baked flatbread brushed with melted butter	
Garlic Naan <i>M, G</i>	4
Naan flavoured with garlic	
Cheese & Chilli Naan <i>M, G</i>	5
Stuffed naan with cheese and green chillies	

Tandoori Roti	<i>Ve, G</i>	3
Whole wheat flatbread from the tandoor		
Lachcha Paratha	<i>M, G</i>	5
Layered flaky whole wheat bread		
Khajoori Naan	<i>M, G, N</i>	6
Sweet-savory naan flavoured with dates and mint topped with pistachios		
Keema Naan	<i>M, G</i>	6
Naan stuffed with spiced minced meat		
Assorted Bread Basket - Choose any 3 breads	<i>M, G</i>	10
Selection of assorted Indian breads- choose from Plain naan, Butter naan, Garlic Naan, Tandoori Roti		

RAITA AND SALADS

Cucumber and Carrot Raita	<i>M</i>	4
Greek style yoghurt with Cucumber, carrot and roasted cumin		
Plain yoghurt	<i>M</i>	3
Plain greek yoghurt		
Garden Salad	<i>Ve</i>	5
Lettuce, tomatoes, cucumbers, red onion, green chillies and Lemon		

DESSERTS

Gajar Halwa	<i>M, G, N</i>	10
Bagaara special warm carrot pudding cooked with milk and nuts, encased in a filo pastry served with Vanilla ice cream		
Gulab Jamun	<i>M, G, N</i>	7
Soft milk dumplings soaked in rose-scented syrup served with Vanilla ice cream		
B Apricot Delight	<i>M, G, N</i>	8
Stewed Apricots layered with Chantilly Cream, Cake and Custard		

B - Bagaara Signature Dishes

Kulfi - Malai OR Pista *M, G, N*

7

Traditional Indian frozen dessert with a choice of clotted cream OR Pistachios

Chocolate and Pistachio Kunefe Matka *M, G, N*

10

Layered Dark Chocolate Mousse, Pistachio Kunefe Crunch and Cardamom cream in a clay pot

BAGAARA KID'S BENTO BOX INDIAN CLASSICS - MILD

All dishes prepared mild, no green chillies, no garam masala heat.

BUILD YOUR OWN BENTO

11

STEP 1: PICK YOUR SNACK

- **Mini Onion Bhaji Rings** *Ve*

Soft-crisp onion fritters, lightly spiced.

- **Paneer Fingers** *M, G*

Crispy paneer strips with mild seasoning

- **Chicken 65** *M, G*

Lightly fried chicken with curry leaves, no chilli heat

- **Chicken Tikka** *M*

Mild spiced chicken thigh grilled to perfection

STEP 2: PICK YOUR MAIN

- **Chicken Curry with Rice or Naan** *M, G, N*

Butter chicken with steamed rice/mini butter naan

- **Paneer Curry with Rice or Naan** *M, G, N*

Paneer butter masala with steamed rice/mini butter naan

- **Dal with Rice or Naan** *M, G*

Dal Makhni with steamed rice/mini butter naan

STEP 3: FRESH SIDES

- **Cucumber and carrot sticks**

STEP 4: SWEET TREAT

- **Vanilla Ice Cream** *M*

ALLERGEN KEY:

G-Cereals containing gluten, Ce- Celery, Cr- Crustaceans, E- Egg, F- Fish, L- Lupin, M- Milk, Mo- Molluscs, Mu- Mustard, N- Nuts, P- Peanuts, Se- Sesame, So- Soybean, Su- Sulphur dioxide, Ve- Vegan

Please note: All our food is prepared in a kitchen that manages all major allergens. While we take great care, we cannot guarantee any dish is completely allergen-free.



CELERY



CEREALS
CONTAINING GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOYA



MILK



NUTS



MUSTARD



SESAME SEEDS



SULPHUR
DIOXIDE



LUPIN



MOLLUSCS

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