



LUNCH 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.

STARTERS FROM THE WOK - VEGETARIAN

B Cut Mirchi <i>Ve</i>	6
Slit green chillies dipped in spiced batter and fried until crisp	
B Podi Fries <i>Ve</i>	5
Skin on fries tossed with aromatic South Indian gunpowder masala	
Onion Bhaji <i>Ve</i>	6
Crispy onion fritters flavoured with Indian spices	
Chilli Paneer <i>M, Su, So, Ce, Se</i>	9
Crispy paneer tossed with onions and peppers in an Indo Chinese chilli sauce	
Vegetable Manchurian <i>Se, Su, So, Ce</i>	9
Indo Chinese style fried vegetable dumplings in a tangy soy and garlic sauce	
Palak Patta Chaat <i>M, Su</i>	10
Crispy Fried Fresh Baby Spinach topped with sweetened yoghurt, chutneys and pomegranate	

STARTERS FROM THE WOK - NON-VEGETARIAN

B Apollo Fish <i>M, F, Mu</i>	10
Hyderabadi-style fried fish flavoured with curry leaves and spices	
Chilli Garlic Prawns <i>Cr, Su, Ce, M, Se</i>	12
Wok-tossed prawns with garlic, chilli and lime	
B Bagaara Chicken 65 <i>M</i>	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 <i>G, So, Su, Se</i>	9
Crispy chicken tossed in a classic chilli sauce	
B Lamb Devil <i>M, N</i>	13
Spicy wok-fried boneless lamb tossed with chillies and cashews	

DOSAS

Crispy fermented rice and lentil crepe, Served with Sambhar and a selection of house-made chutneys

Plain Dosa *Ve, P*

Crispy fermented rice and lentil crepe

8

Cheese Dosa *M, P*

Crispy fermented rice and lentil crepe filled with cheese

10

Masala Dosa *Mu, P*

Crispy dosa filled with spiced potato masala

10

B Ghee Podi Dosa *M, P*

Crispy dosa filled with spiced gun powder, finished with rich melted ghee

9

Paneer Dosa *M, Mu, P*

Crispy dosa filled with spiced cottage cheese

10

B Onion Dosa *M, P*

Crispy dosa filled with spiced onions and coriander

9

Side supplements for Dosas

With vegetable curry / dal; side supplement

3

With chicken curry; side supplement

4

With lamb curry; side supplement

5

THALIS

A balanced and flavourful midday meal featuring a selection of chef's specials curries, rice, bread, poppadam, raitha and salad. Designed for those seeking an authentic Indian lunch with variety and value.

Vegetarian Thali

12

A traditional platter featuring the Chef's Vegetarian Special of the Day, served with dal, fragrant basmati rice, freshly made chapathi, pickle, raitha and salad.

Chicken Thali

13

A traditional platter featuring the Chef's special chicken curry of the Day, served with dal, fragrant basmati rice, freshly made chapathi, pickle, raitha and salad.

Lamb Thali

15

A traditional platter featuring the Chef's special lamb curry of the Day, served with dal, fragrant basmati rice, freshly made chapathi, pickle, raitha and salad.

RAITA AND SALADS

Cucumber and Carrot Raita *M*

4

Greek style yoghurt with Cucumber, carrot and roasted cumin

Plain yoghurt *M*

3

Plain greek yoghurt

Garden Salad *Ve*

5

Lettuce, tomatoes, cucumbers, red onion, green chillies and Lemon

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

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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