



Bahaara

INDIAN KITCHEN

Appetizers

Galouti 	14
Tender silken kebab with a blend of herbs and finely ground vegetables	
Baby Corn Masala Fritters   	16
Delicately spiced and golden-fried, served with a zesty chutney	
Mix Veg Pakora   	16
Spiced vegetarian fritters in a seasoned chickpea flour batter	
Cheese-e-Pops 	16
Irresistible pops made of cottage cheese, potatoes, and jalapenos served with a house cocktail sauce	
Paneer Kathi Roll 	16
Grilled cottage cheese wrap, served with mint chutney	
Chicken Kathi Roll	17
Marinated Chicken wrapped in egg paratha, served with mint chutney	
Bombay Keema Pav	17
Flavorful minced chicken, served with fresh butterd and toasted bread rolls	
Chicken Pakora 	17
Battered boneless chicken fried to a crisp texture	
Amritsari Fish  	17
Golden fried marinated fish, dusted with chickpea flour	



Vegetarian



Sea Food



Vegan



Gluten Free



Contains Nuts

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Soups

Broccoli Soup 9

Hearty blend of garden-fresh broccoli, garlic, and herbs, simmered slow and garnished with a splash of cream

Tomato Soup 9

A rich, creamy tomato soup made with ripe tomatoes and a touch of herbs—simple, classic, and comforting

Chaats

Aloo Tikki Chaat 15

Potato patties topped with chickpeas, mint and tamarind chutneys, fresh coriander and yogurt

Palak Patta Chaat 17

Crispy spinach leaves tossed with tamarind and mint chutneys, spices and yogurt

Bhalla Papdi Chaat 17

Lentil balls and crispy papdis dunked in yogurt and chutneys

Golgappa 13

Crispy hollow puris served with mint and tamarind water

Tandoori

Paneer Tikka 18

Herb marinated cottage cheese morsels with bell peppers roasted in tandoor

Tandoori Aloo 16

Char-grilled baby potatoes, bell peppers and onions tossed in spiced masala

Mushroom Tikka 16

Marinated mushroom grilled in tandoor for charred flavor



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Tandoori

- Tandoori Broccoli**  16
Broccoli pieces marinated in spiced yogurt and cream mixture, and char-grilled to perfection
- Vegetarian Tandoori Platter**  25
Paneer Tikka, Mushroom Tikka, Tandoori Broccoli, and Tandoori Aloo
- Tandoori Chicken**  19
Traditional clay oven roasted chicken, marinated in ground spices and yogurt, offering a tantalizing smoky flavor
- Reshmi Kebab**  21
Tender boneless chicken with a "Reshmi-Silky" texture, delicately infused with an array of Indian spices, yogurt and butter
- Chicken Malai Tikka**  21
Melt in your mouth tandoor cooked chicken, marinated in "Malai-Cream" and Cashew Butter
- Mutton Seekh Kebab**  24
Mughlai delicacy prepared with minced mutton shaped onto skewers
- Chicken Seekh Kebab**  21
Char-grilled minced chicken in tandoor shaped onto skewers offering a smoky flavor
- Tandoori Fish Tikka**   21
Melt-in-your-mouth fish, marinated in spices, yogurt, and cooked in a traditional tandoor oven
- Tandoori Pomfret**   28
Flaky Pomfret whole fish marinated in lemon juice, mustard and carom seeds, cooked on coal embers
- Tandoori Shrimps**   25
Tandoor grilled shrimps, marinated in a traditional mixture of ginger, garlic and yogurt
- Non-Vegetarian Tandoori Platter**  28
Tandoori Chicken, Reshmi Kebab, Chicken Seekh Kebab, and Tandoori Fish Tikka



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Bahaara's Special

- Dal Bukhara**   21
A harmonious blend of black lentils, tomatoes, ginger, and garlic simmered overnight on a slow charcoal fire finished with cream and served with a dollop of unsalted butter.
- Paneer Butter Masala**   21
Tandoor smoked diced cottage cheese simmered in special Bahaara gravy made with hand crushed vine-ripened tomatoes and a hint of butter.
- Butter Chicken**  23
Traditional recipe of chicken cooked in chef's special gravy prepared with hand crushed vine-ripened tomatoes, rare Indian herbs and a dollop of butter.
- Mutton Rogan Josh {Lamb/Goat}**  25
Robust and sumptuous slow braised on the bone mutton cooked in a spiced yogurt based deep red gravy infused with Kashmiri chilies.






























Bahaara Dum Biryani

Traditional 'Dum' slow-cooked basmati rice in a sealed pot, layered over saffron, warm spices, rare herbs and caramelized onions. Served with fresh Bahaara Raita.

- Lucknowi-Gosht**  25
{Lamb/Goat}
- Handi-Murg**  23
{Chicken}
- Awadhi-Kathal**   23
{Jackfruit}



Main Course

- Yellow Dal Tadka**    14
Homestyle yellow lentils tempered with cumin, dry red-chili and ghee
- Pindi Chole**    16
Chickpeas gently simmered with whole spices and traditional Pindi Masala
- Gobi Aloo**    16
Indian Dhaba style, dry and spicy preparation of cauliflower and potatoes
- Dum Aloo**   17
Slow-cooked potatoes in gravy made of traditional Kashmiri spices and cashews
- Baigan-e-Khaas**   17
Succulent eggplant pieces cooked in a thick, flavorful onion and tomato masala
- Matar Paneer**     19
Green peas and cottage cheese sautéed in a mildly creamy tomato-onion gravy
- Palak Paneer**   19
Cottage Cheese simmered in a creamy spinach puree
- Makhmali Kofta**     19
Cottage cheese and potato dumplings cooked in a flavorful cashew-based curry
- Paneer Lababdar**     19
Tender cottage cheese simmered in a fresh cream and cashew-based gravy
- Kathal Bhuna Masala**    19
Baby jackfruit braised in a Mughlai-inspired dry masala, slow-cooked with whole spices to deliver a deep flavorful finish



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Chicken Tikka Masala  	22
Grilled chicken pieces cooked in a spiced, creamy tomato sauce	
Chicken Lababdar  	22
Tender boneless chicken simmered in a cream, tomatoes and cashew-based gravy	
Chicken Jalfrezi 	22
Stir-fried boneless chicken in a spicy dry curry	
Fish Curry  	24
Herb marinated fish simmered in a curry with coconut milk and coastal spices	
Rara Gosht {Lamb/Goat} 	25
Punjabi style mutton sautéed with minced meat in a robust onion and tomato gravy infused with North Indian spices	
Grandma's Chicken Curry 	25
Traditional chicken curry featuring tender bone-in pieces of chicken simmered in a robust onion and tomato gravy	
Shrimp Curry  	25
Plump shrimps cooked in a fragrant creamy coconut curry	



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Breads and Rice

Tandoori Roti  	3
Whole wheat flat bread baked in tandoor	
Lachha Paratha  	5
Flaky flatbread with layers of dough and butter	
Pudina Paratha  	6
Flaky flatbread with layers of dough, infused with mint leaves	
Naan 	3
Tandoor baked white flour flatbread	
Butter Naan 	4
Tandoor baked white flour flatbread brushed with butter	
Garlic Naan 	4
Fluffy flatbread topped with garlic and butter	
Green Chilli Naan 	4
Crisp flatbread with green chilies and butter	
Rumali Roti 	7
Thin flatbread made with whole wheat and white flour	
Amritsari Kulcha 	7
Tandoor baked soft bread filled with seasoned mashed potatoes	
Saffron Rice  	5
Long-grain basmati rice tempered with whole spices, cumin seeds and saffron	

Sides

Papad   	3
Mix Raita  	5
Pineapple Raita  	5
Mix Green Salad   	5
Red Onion Lachha Salad   	3
served with green chilies	



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Desserts

Phirni  	9
A light dessert of milk and ground Basmati rice, flavored with cardamom, topped with pistachio and almond slivers	
Gulab Jamun  	6
Milk dumplings doused in sugar syrup, and garnished with pistachio and cardamom,	
Kulfi Falooda  	10
A rich and creamy frozen dessert with almonds, served with corn starch vermicelli and saffron syrup	
Mango Chia Pudding 	7
Creamy layers of chia seeds soaked in coconut milk and mango puree, topped with mango chunks with hint of saffron	
Gajar Ka Halwa 	8
Finely grated carrots, slow cooked in milk and creamy ghee	

Beverages

Assorted Soft Drinks	3
{Coke/Diet Coke/Coke Zero/Sprite/Fanta/Ginger Ale}	
Iced Tea	3
{Sweet/Unsweetened/Green/Raspberry}	
Lassi	6
{Salty/Sweet/Mango}	
Indian Soda	6
{Masala Coke/ Fresh Lime Soda}	
Indian Kettle Tea	5
Premium Bottled Water	5
Premium Sparkling Water	6



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Bahaara - Indian Kitchen offers an exquisite fine dining experience that blends heritage with innovation, capturing the heart of India in the center of Arizona.

Inspired by the rich culinary traditions of Mughlai cuisine from the Northwest Frontier, the menu features hearty, rustic dishes cooked in traditional tandoors, delivering bold, smoky flavors, succulent kebabs, and buttery breads.

At the heart of the experience lies the iconic Dal Bukhara—a creamy, slow-cooked black lentil dish renowned for its simplicity and depth. Each dish is a meticulously crafted masterpiece, inviting guests on a nostalgic journey through robust, flavorful North Indian fare.





About Our Chef



Since the late 1980s, restaurateur Jiten Sibal has committed his life working in hospitality and providing guests with the finest and most memorable culinary experiences.

He began his education journey at IHM Pusa, being one of the premier hospitality institutions in India. Jiten worked diligently within the culinary and hospitality scene in New Delhi. He began his career endeavors in ITC Maurya where he worked in the famous kitchens of their signature restaurants one being; Bukhara-New Delhi. After relocating to the United States, Jiten meticulously worked in the food and beverage industry, and had a vision to establish his own Indian eatery.

In executing his vision Jiten, with the help of his family, has opened Bahaara - Indian Kitchen which encapsulates his love for fine Indian cooking, and the decades of experiences he brings to the art of food and hospitality.