

A stylized logo of a barn with a gabled roof, rendered in a golden-brown color. The word "THE" is written in a bold, sans-serif font across the roofline, and "BIG BARN" is written in a larger, bold, sans-serif font across the main body of the barn.

THE BIG BARN

Tiki Bar . Taproom . Cafe

FOOD MENU



Tiki Bar . Taproom . Cafe

BAR BITES

STARTING FROM RS .99

MASALA PAPAD	99
GARDEN GREEN SALAD	99
OMLETTE	99
ASSORTED BAJJI	125
FRENCH FRIES	125
PEANUT MASALA	125
GARLIC BREAD	125
MERINA SUNDAL	125
CRISPY VEGETABLES	125
EGG POKADA	125
TANDOORI ALOO	125
SPINACH CORN GOW	135
THAI CURRY VEG SUMAI	135
EGG PEPPER FRY	145
CRISPY CORN	145

THEBIGBARN.IN FOR RESERVATION : +91 77604 27722

NO.14/1, HOSAHALLI, 100FT ROAD, GANIGARAPALYA MAIN ROAD, OPP SOBHA FOREST VIEW,
BANASHANKARI 6TH STAGE, BANGALORE.

BAR BITES

ALOO TIKKI

SPICED POTATO PATTIES, CRISPY OUTSIDE, SOFT INSIDE,
SERVED WITH CHUTNEYS AND YOGURT

290/-
(VEG)

ONION RINGS

BATTER FRIED ONION RINGS SERVED WITH DIPPING SAUCE

290/-
(VEG / VEGAN)

MINI MOSA

BITE-SIZED CRISPY RICE AND LENTIL FRITTERS,
SOUTH INDIAN SNACK WITH COCONUT CHUTNEY

290/-
(VEG / VEGAN)

MUSHROOM BRUSCHETTA

GARLIC-RUBBED TOAST TOPPED WITH SAUTÉED MUSHROOMS,
HERBS, AND BALSAMIC GLAZE

310/-
(VEG)

MADDUR VADA

CRISPY SNACK WITH A MIX OF SEMOLINA,
RICE FLOUR, AND ONIONS

290/-
(VEG / VEGAN)

CHEESE & CHILLI TOAST

GARLIC BREAD TOPPED WITH MELTED CHEESE

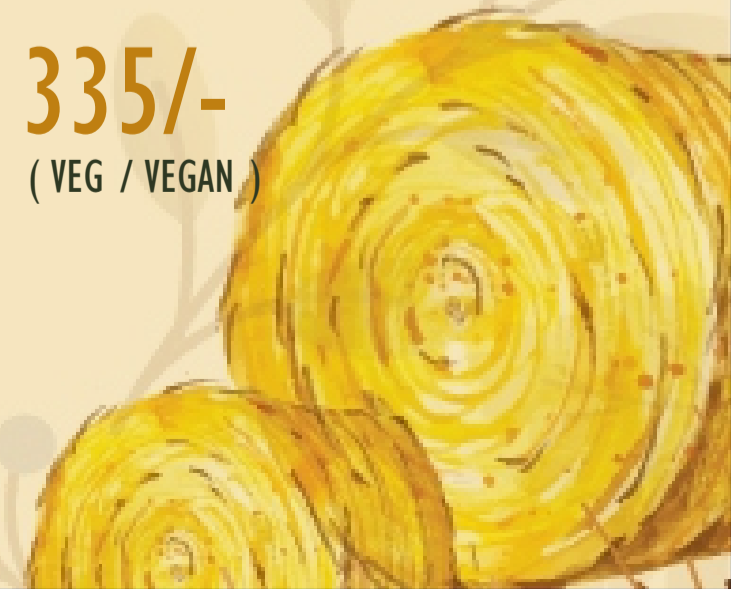
335/-
(VEG)

ASSORTED BAJJI

MIXED VEGETABLE SLICES DIPPED IN SPICED GRAM FLOUR
BATTER, DEEP-FRIED TILL CRISPY

335/-
(VEG / VEGAN)

FOOD
MIND



FRENCH FRIES

CRISPY AND GOLDEN POTATO FRIES

335/-
(VEG / VEGAN)

BELGIAN PERI-PERI FRIES

SPICY AND FLAVORFUL BELGIAN FRIES SEASONED
WITH PERI-PERI SPICES

335/-
(VEG / SPICY / VEGAN)

LOADED NACHOS CHICKEN

VEGETARIAN

MELTED CHEESE, ROASTED TOMATO SALSA & TOPPED
WITH FRESH CORIANDER

340/-
(NON -VEG)
310/-
(VEG)

PEANUT MASALA

ANANTAPUR GROUNDNUTS BOILED AND TOSSED IN ONION,
GREEN CHILLI, LEMON JUICE

355/-
(VEG / VEGAN)

GARLIC BREAD

SLICES OF BAGUETTE BRUSHED WITH GARLIC-INFUSED BUTTER

290/-
(VEG)

SUNDAL

CHICKPEA TOSSED IN TOMATOES, ONION, GREEN CHILLI,
DRY MANGO POWDER

290/-
(VEG / VEGAN)

MASALA PAPPAD

SPICY FRIED PAPADS BETWEEN A FRESH TOMATO ONION,
CHILLI SALSA

235/-
(VEG / VEGAN)

FOOD
MIND



SOUPS

CREAM OF TOMATO SOUP

TANGY AND FLAVORFUL INDIAN SOUP MADE WITH TOMATOES, SPICES, AND AROMATIC HERBS

235/-

(VEG / TANGY / CREAMY)

MILAGU JEERAGAM RASAM

SOUTH INDIAN PEPPER AND CUMIN-SPICED BROTH

235/-

(VEG / SPICY / VEGAN)

TOM YUM VEGETARIAN

CHICKEN

THAI HOT AND SOUR SOUP, BURSTING WITH FLAVORS OF LEMONGRASS, LIME, AND CHILLIES

235/-

(VEG)

260/-

(NON-VEG)

SWEET CORN VEGETARIAN

CHICKEN

COMFORTING AND CREAMY SOUP WITH SWEET CORN KERNELS

245/-

(VEG)

260/-

(NON-VEG)

HOT SOUR VEGETARIAN (VEGAN)

CHICKEN

AROMATIC VEGETABLES & MUSHROOM IN TRADITIONAL SZECHWAN CHILLI & DARK SOY

225/-

(VEG / SPICY)

245/-

(NON-VEG / SPICY)

MANCHOW VEGETARIAN (VEGAN)

CHICKEN

INDO — CHINESE THICK SPICY BROTH SERVED WITH CRISPY FRIED NOODLES

235/-

(VEG)

260/-

(NON-VEG)

SPICY NOODLE SOUP VEGETARIAN 235/-

(VEG)

CHICKEN

SPICY CLEAR SOUP

260/-

(NON-VEG)

SALADS

CHICKEN SPICY CLEAR SOUP

260/-
(VEG / SPICY)

SPICY NOODLE SOUP VEGETARIAN

235/-
(VEG / SPICY)

KIMCHI SALAD

(VEGAN)

270/-
(VEG)

KOREAN-INSPIRED SALAD FEATURING KIMCHI,
A FERMENTED MIX OF VEGETABLES

GARDEN GREEN SALAD (VEGAN)

225/-
(VEG)

WHOLESOME MEDLEY OF FRESH GREENS, VEGGIES,
AND HERBS

CAESAR SALAD PANEER

299/-
(VEG / CREAMY / CHEESY)

CHICKEN

340/-
(NON-VEG / CREAMY / CHEESY)

CLASSIC SALAD WITH ROMAINE LETTUCE, CROUTONS, PARMESAN,
AND CREAMY CAESAR DRESSING

VEGETARIAN – ASIAN STARTERS

SPRING ROLLS

CRISPY PASTRY FILLED WITH VEGETABLES
SERVED WITH SWEET CHILLI SAUCE

360/-
(VEG / SPICY)

CRISPY VEGETABLE

CRUNCHY CABBAGE, CARROT, BELL PEPPERS, SPROUTS,
SERVED WITH DIPPING SAUCE

360/-
(VEG)

PANEER CHILLI

CRISP FRIED INDIAN COTTAGE CHEESE WITH GREEN CAPSICUM,
SPRING ONION TOSSED IN SOY, CHILLI & GARLIC

405/-
(VEG / SPICY)

CAULIFLOWER MANCHURIAN

INDO-CHINESE APPETIZER MADE WITH CRISP FRIED
CAULIFLOWER IN MANCHURIAN SAUCE

360/-
(VEG / VEGAN)

CRISPY CORN

CORN KERNELS WOK-TOSSED IN CHILLI SAUCE

360/-
(VEG / VEGAN)

PANEER POPCORN

PANKO-STYLE FRIED PANEER CHUNKS,
A DELIGHTFUL JAPANESE SNACK

405/-
(VEG / SPICY)

FOOD
MATTERS



PANINDIAN STARTERS

TANDOORI SHAKARKANDI SEEKH

SWEET POTATO AND VEGETABLE SKEWERS, TANDOOR-COOKED

360/-

(VEG / SPICY)

PEPPER DRY MUSHROOM

CHOICE OF BASE TOSSED IN CURRY LEAF AND GREEN CHILLI

385/-

(VEG / SPICY)

PEPPER DRY PANEER

CHOICE OF BASE TOSSED IN CURRY LEAF AND GREEN CHILL

405/-

(VEG / SPICY)

TANDOORI PANEER TIKKA

CLASSIC INDIAN STARTER OF GRILLED MARINATED PANEER CUBES

405/-

(VEG / SPICY)

MALAI BROCCOLI

TENDER BROCCOLI FLORETS MARINATED IN CREAMY SPICED
MARINADE SPRINKLED WITH CHEF MADE PERI PERI SEASONING

360/-

(VEG / CREAMY / CHEESY)

GHEE ROAST MUSHROOM

PANEER

CHOICE OF BASE TOSSED IN BYADAGI CHILLI & GHEE PASTE

385/-

(VEG / SPICY)

485/-

(VEG / SPICY)

BHARWAN MUSHROOM

STUFFED MUSHROOM CAPS MARINATED AND TANDOOR-GRILLED
FOR A SATISFYING EARTHY BITE

385/-

(VEG)

TANDOORI ALOO

STUFFED POTATOES FILLED WITH NUTS AND SPICES,
TANDOOR-GRILLED

365/-

(VEG / SPICY)

DIM SUM MENU

SPINACH & CORN HAR GOW

DUMPLINGS FILLED WITH VIBRANT SPINACH, SWEET CORN,
AND AROMATIC SEASONINGS

360/-
(VEG)

MUSHROOM TRUFFLE HAR GOW

DUMPLINGS FEATURING EARTHY MUSHROOMS AND THE
LUXURIOUS TOUCH OF TRUFFLE OIL

(VEGAN)

360/-
(VEG)

THAI CURRY VEGETABLE SHUMAI

A FUSION OF THAI FLAVORS IN DUMPLINGS, FILLED WITH
CURRY-SPICED VEGETABLES

360/-
(VEG)

SPICY KOREAN KIMCHI POTSTICKERS

BOLD AND FLAVORFUL DUMPLINGS FILLED WITH SPICY KIMCHI

(VEGAN)

385/-
(VEG / SPICY)

CHICKEN SRIRACHA HAR GOW

DUMPLINGS WITH A KICK, FILLED WITH A BLEND OF MINCED
CHICKEN HIGHLIGHTED BY SRIRACHA

405/-
(NON-VEG / SPICY)

SHRIMP AND CHIVE POTSTICKERS

DELICATE POT STICKERS FILLED WITH
SHRIMP AND AROMATIC CHIVES

410/-
(NON-VEG / SPICY)

FOOD
MAMA



SLIDERS

JACK PATTY SLIDERS

PATTY MADE FROM JACKFRUIT, OFFERING A MEATY TEXTURE AND RICH TASTE

360/-
(VEG)

CRISPY VEGGIE SLIDERS

CRUNCHY PATTY LOADED WITH MIXED VEGGIES

360/-
(VEG)

HARA BARA PANEER SLIDERS

PANEER PATTY BLENDED WITH SPINACH AND AROMATIC HERBS

405/-
(VEG)

MAYO LAMB SEEKH SLIDERS

ROBUST LAMB SEEKH KEBAB PATTY

520/-
(NON-VEG)

CRISPY CHICKEN SLIDERS

CRISPY AND SUCCULENT CHICKEN PATTY ACCOMPANIED BY FRESH TOPPINGS AND MAYO

540/-
(NON-VEG)

SPICY LAMB SLIDERS

ROBUST LAMB SEEKH KEBAB PATTY

540/-
(VEG)

PIZZA MARGHERITA

PIZZA SAUCE, FRESH MOZZARELLA, FRESH BASIL, SLICED CHERRY TOMATOES, DRIZZLE OF OLIVE OIL

540/-
(VEG)

VEGGIE SUPREME

PIZZA SAUCE, ONIONS, BELL PEPPERS, BROCCOLI, ZUCCHINI, OLIVES, JALAPENOS

540/-
(VEG)

FOOD
MONEY



BUFFALO BROCCOLI

SPICY SRIRACHA PIZZA SAUCE, BLACK OLIVES, CHARRED BROCCOLI DRENCHED IN BUFFALO SAUCE

540/-
(VEG)

MR. WHITE

BÉCHAMEL SAUCE, RICOTTA, MOZZARELLA, PARMESAN, DEEP-FRIED SLICED GARLIC, SLICED MUSHROOM, DRIZZLE OF TRUFFLE OIL

540/-
(VEG)

JACKFRUIT SAUSAGE

BÉCHAMEL SAUCE, SLICED JACKFRUIT SAUSAGE, RED JALAPENOS

540/-
(VEG / SPICY)

SCHEZWAN KERNEL

SCHEZWAN PIZZA SAUCE, SWEET CORN KERNELS, ONIONS

540/-
(NON-VEG)

CHICKEN BARBEQUE PIZZA

PIZZA SAUCE, MOZZARELLA, BBQ CHICKEN

570/-
(NON-VEG)

CHICKEN TIKKA PIZZA

SPICY SRIRACHA PIZZA SAUCE, BLACK OLIVES, CHARRED CHICKEN THIGH DRENCHED IN BUFFALO SAUCE

570/-
(NON-VEG)

MEDITERRANEAN LAMB

GARLIC BUTTER, MINCED LAMB, GREEN OLIVES, FETA CHEESE, BELL PEPPERS

595/-
(NON-VEG)

FOOD
MIND

BARN YARD EGGS

EGG GHEE ROAST

BOILED EGGS ROASTED WITH VIBRANT SPICES AND GHEE

360/-
(NON-VEG)

EGG PEPPER DRY

BOILED EGGS COOKED IN A SPICY PEPPER
OFFERING BOLD FLAVORS

360/-
(NON-VEG)

EGG PAKODA

SOUTH INDIAN SPECIALTY FEATURING BOILED EGGS COOKED IN
A SPICY PEPPER AND TAMARIND-BASED GRAVY

360/-
(EGG NON-VEG)

ANDHRA CHILI EGG

FIERY ANDHRA-STYLE PREPARATION WHERE BOILED EGGS ARE
SAUTÉED WITH RED AND GREEN CHILLIES

360/-
(EGG NON-VEG / SPICY)

CHILLI EGG STIR-FRY

STIR-FRIED EGGS INFUSED WITH THE FLAVORS OF CHILLI & SOY

360/-
(EGG NON-VEG / SPICY)

OMLETTE

MASALA | PLAIN | CHEESE

290/-
(EGG NON-VEG / SPICY)

NON-VEGETARIAN – SMALL PLATES ASIAN

TERIYAKI CHICKEN SATAY

MARINATED IN TERIYAKI SAUCE, GRILLED TO
A SAVORY-SWEET FINISH

405/-
(NON-VEG)

CHILLI CHICKEN

STIR-FRIED WITH SPICY CHILLI SAUCE, FRIED
CHICKEN AND VEGETABLES

405/-
(NON-VEG / SPICY)

KUNG PAO CHICKEN STIR-FRY

STIR-FRIED WITH PEANUTS AND DRIED RED CHILLIES
FOR A BALANCE OF TEXTURES AND HEAT

405/-
(NON-VEG / TANGY / SPICY)

CHICKEN LOLLIPOP

CRISPY FRIED CHICKEN WINGLETS MARINATED IN SOY, CHILLI
AND GINGER SERVED WITH DIPPING SAUCE

405/-
(NON-VEG DRY)

KOREAN WINGS

IRRESISTIBLE WINGS COATED IN KOREAN-STYLE MARINADE,
OFFERING A SAVORY AND SLIGHTLY SWEET TASTE

405/-
(NON-VEG / SPICY)

PANINDIAN STARTERS

MURGH MALAI CHICKEN

SUCCULENT CHICKEN MARINATED IN A CREAMY BLEND OF SPICES AND GRILLED TO PERFECTION

405/-

(NON-VEG / CREAMY / CHEESY)

NATI STYLE CHICKEN FRY

TRADITIONAL SPICY CHICKEN FRY FROM KARNATAKA

405/-

(NON-VEG SEA FOOD SPICY)

TANDOORI CHICKEN TIKKA

CLASSIC TANDOOR-COOKED CHICKEN MARINATED IN A FLAVORFUL SPICE BLEND FOR A SMOKY DELIGHT

405/-

(NON-VEG SEA FOOD SPICY)

PEPPER DRY CHICKEN

DRY CHICKEN CUBES COOKED IN A SPICY PEPPER OFFERING BOLD FLAVORS

405/-

(NON-VEG SEA FOOD SPICY)

PEPPER DRY PRAWNS

DRY PRAWNS CUBES COOKED IN A SPICY PEPPER OFFERING BOLD FLAVORS

570/-

(NON-VEG SEA FOOD SPICY)

PEPPER DRY FISH

DRY FISH CUBES COOKED IN A SPICY PEPPER OFFERING BOLD FLAVORS

510/-

(NON-VEG SEA FOOD SPICY)

CURRY LEAVES TANGDI KEBAB

JUICY CHICKEN DRUMSTICKS MARINATED AND GRILLED WITH AROMATIC SPICES

405/-

(NON-VEG SEA FOOD SPICY)

SPICES CHICKEN 65

ICONIC SOUTH INDIAN DISH FEATURING BITE-SIZED CHICKEN PIECES TOSSED IN A SPICY MARINADE AND FRIED

405/-

(NON-VEG SEA FOOD SPICY)

ANDHRA CHILLI CHICKEN

FIERY ANDHRA DELIGHT WITH CHICKEN ROASTED IN RED AND GREEN CHILIES

405/-

(NON-VEG SEA FOOD SPICY)

CHICKEN HARAYALI KEBAB

CUBES OF CHICKEN, FRESH CORIANDER, MINT, DILL, SPINACH GRILLED TO PERFECTION

405/-

(NON-VEG SEA FOOD SPICY)

CHETTNAD CHICKEN ROAST

FLAVORFUL CHETTNAD-STYLE CHICKEN ROAST

405/-

(NON-VEG SEA FOOD SPICY)

PRAWNS GHEE ROAST

PRAWNS ROASTED WITH VIBRANT SPICES AND GHEE

570/-

(NON-VEG SEA FOOD SPICY)

GHEE ROAST CHICKEN

CHICKEN ROASTED WITH VIBRANT SPICES AND GHEE

370/-

(NON-VEG SEA FOOD SPICY)

LAMB SEEKH

MINCED LAMB KEBABS INFUSED WITH SPICES, SKEWERED

595/-

(NON-VEG SEA FOOD SPICY)

CHETTINAD LAMB ROAST

LAMB ROAST WITH THE BOLD FLAVORS OF CHETTINAD SPICES

595/-

(NON-VEG SEA FOOD SPICY)

FISH TIKKA

AMRITSARI-STYLE FISH TIKKA, MARINATED WITH SPICES AND DEEP-FRIED FOR A CRUNCHY EXTERIOR

510/-

(NON-VEG SEA FOOD SPICY)

TANDOORI PRAWNS

JUMBO PRAWNS MARINATED IN TANDOORI SPICES AND GRILLED

570/-

(NON-VEG SEA FOOD SPICY)

RAVA FRY (PRAWNS)

FRESH PRAWNS COATED IN SEMOLINA AND SHALLOW-FRIED UNTIL GOLDEN BROWN

570/-

(NON-VEG SEA FOOD)

RAVA FRY (KANE (LADY FISH)

FRESH LADYFISH COATED IN SEMOLINA AND SHALLOW-FRIED UNTIL GOLDEN BROWN

510/-

(NON-VEG SEA FOOD)

RAVA FRY (SEER FISH)

FRESH SEER FISH COATED IN SEMOLINA AND SHALLOW-FRIED UNTIL GOLDEN BROWN

570/-

(NON-VEG SEA FOOD)

TAWA FRY (PRAWNS)

PRAWNS MARINATED AND SHALLOW-FRIED ON A TAWA

570/-

(NON-VEG SEA FOOD SPICY)

TAWA FRY (KANE (LADY FISH)

LADY FISH MARINATED AND SHALLOW-FRIED ON A TAWA

510/-

(NON-VEG SEA FOOD SPICY)

TAWA FRY (SEER FISH)

SEER FISH MARINATED AND SHALLOW-FRIED ON A TAWA

570/-

(NON-VEG SEA FOOD SPICY)

MAINS PLATS – VEGETARIAN

THAI GREEN CURRY

FRAGRANT THAI COCONUT CURRY WITH VIBRANT FLAVORS AND A HINT OF HEAT, COMPLEMENTING VEGETABLES

385/-
(VEG)

WOK TOSSED VEGETABLES

CANTONESE SAUCE

MILD WHITE PEPPER VINEGAR SAUCE WITH HEALTHY GREENS

385/-
(VEG / TANGY)

PANEER IN HOT SCHEZWAN

SAUCE

INDIAN COTTAGE CHEESE IN HOT RED SAUCE WITH HINTS OF STAR ANISE

405/-
(VEG / SPICY)

THAI RED CURRY

SPICY THAI COCONUT CURRY WITH VEGETABLES AND PROTEIN, OFFERING A BALANCE OF FLAVORS AND HEAT

385/-
(VEG)

VEGETABLES BALLS IN HOT

GARLIC SAUCE

VEGETABLE DUMPLINGS TOSSED IN A DARK SOY AND RED CHILLI SAUCE

385/-
(VEG / SPICY)

PANEER TIKKA MASALA

GRILLED PANEER IN A TOMATO-BASED CURRY, BLENDING SMOKY NOTES

405/-
(VEG / SPICY)

FOOD
MATTERS



PALAK PANEER

CREAMY SPINACH CURRY WITH TENDER PANEER

405/-
(VEG)

BAINGAN BHARTA

SMOKY ROASTED EGGPLANT MASH COOKED WITH SPICES

385/-
(VEG)

VEGETABLE STEW

CHUNKY ROOTED VEGGIES IN A ROBUST AND SAVORY BROTH WITH ONION, POTATOES, CARROT, CELERY.

385/-
(VEG)

MIX VEG JALFREZI

GREEN PEPPERS, ONION, TOMATOES AND VEGGIES STIR-FRY, HARMONIZING SPICES FOR A HEARTY

385/-
(VEG)

VEGETABLE GASSI

SPICY CURRY WITH THE FLAVOURS OF CREAMY COCONUT MILK, GOLDEN BROWN ONION MASALA MADE OF ROASTED SPICE AND TAMARIND

385/-
(VEG / SPICY)

DAL TADKA

FRAGRANT LENTIL STEW WITH TEMPERED SPICES

310/-
(VEG)

DAL MAKHANI

CREAMY BLACK LENTIL AND KIDNEY BEAN STEW, RICH WITH BUTTER AND SPICES

280/-
(VEG)

LEMON RASAM

TANGY SOUTH INDIAN SOUP WITH TAMARIND AND SPICES, OFFERING A SOOTHING BLEND OF SOURNESS AND WARMTH

235/-
(VEG / SPICY)

MAINS PLATS – NON-VEGETARIAN

THAI RED CURRY

CHICKEN | PRAWNS

AROMATIC CHICKEN CURRY WITH A RICH RED COCONUT MILK BASE

405/- 540/-

(NON-VEG / SEA FOOD)

THAI GREEN CURRY

CHICKEN | PRAWNS

VIBRANT CHICKEN CURRY WITH A FRAGRANT GREEN COCONUT MILK

405/- 540/-

(NON-VEG / SEA FOOD)

CHICKEN BLACK BEAN SAUCE

CUBES OF BATTER FRIED CHICKEN TOSSED IN A FERMENTED BEAN SAUCE

405/-

(NON-VEG)

CHICKEN CHILLI GRAVY

CLASSIC DISH WITH BELL PEPPERS AND ONIONS SPICED TO PERFECTION

405/-

(NON-VEG / SPICY / TANGY)

CHICKEN KALI MIRCH

CUBES OF BONELESS CHICKEN, BLACK PEPPER CORN, CUMIN, CORIANDER, GREEN CHILLI

405/-

(NON-VEG / SPICY)

BUTTER CHICKEN

TENDER CHICKEN COOKED IN A BUTTERY TOMATO SAUCE WITH MILD SPICES

405/-

(NON-VEG / CREAMY)

CHICKEN SAAGWALA

SUCCULENT CHICKEN COOKED WITH VIBRANT SPINACH AND SPICES, A HARMONIOUS BLEND OF FLAVORS

405/-

(NON-VEG)

CHICKEN SAARU

A TANGY SOUTH INDIAN CHICKEN CURRY,
KNOWN FOR BEING SPICY AND TANGY

405/-

(NON-VEG / SPICY)

KORI GASSI

COASTAL KARNATAKA CHICKEN CURRY WITH COCONUT,
TAMARIND, AND AROMATIC SPICES

405/-

(NON-VEG / SPICY)

NATI CHICKEN PULUSU

TRADITIONAL KARNATAKA-STYLE CHICKEN CURRY

405/-

(NON-VEG EGG SPICY)

GOAN FISH CURRY

FRESHLY MADE MASALA OF COCONUT, GARLIC,
TAMARIND AND RED CHILIES

540/-

(NON-VEG / SPICY)

SCHEZWAN STYLE PRAWN GRAVY 550/-

SCHEZWAN PEPPERS & RED CHILLI GRAVY

(NON-VEG SEA FOOD SPICY)

ROGAN JOSH

SLOW-COOKED CURRY WITH TENDER PIECES OF CHICKEN,
INFUSED WITH BOLD KASHMIRI SPICES

595/-

(NON-VEG SPICY)

MAMSA GOJJU

SPICY KARNATAKA-STYLE MUTTON CURRY

595/-

(NON-VEG / SPICY)

KEEMA MATAR

MINCED LAMB COOKED WITH PEAS AND SPICES

595/-

(NON-VEG / SPICY)

KUNDAPURA FISH CURRY

COASTAL KARNATAKA FISH CURRY WITH COCONUT AND TAMARIND

540/-

(NON-VEG SEA FOOD SPICY)

NALLI GOSHT

CURRY WITH GROUND SPICES, YOGHURT AND FRESH CORIANDER
WITH LAMB SHANKS IN ALL FLAVORS

595/-

(NON-VEG)

INDIAN BREAD, BIRYANI & RICE

TANDOORI ROTI

PLAIN | BUTTER

90/-

(VEG)

NAAN

PLAIN | BUTTER

90/-

(VEG)

GARLIC BUTTER NAAN

90/-

(VEG)

KULCHA PLAIN | BUTTER

90/-

(VEG)

KHEEMA NAAN

MINCED LAMB STUFFED IN NAAN

405/-

(NON-VEG)

FOOD
MONEY



SOUTH INDIAN STAPLES

RAGI MUDDE

(VEG / VEGAN)

100/-

MALABAR PAROTTA

(VEG / VEGAN)

100/-

NEER DOSA

(VEG / VEGAN)

100/-

APPAM

(VEG / VEGAN)

100/-

AKKI ROTI

(VEG / VEGAN)

100/-

SANAS

(VEG / VEGAN)

100/-

KORI ROTI

(VEG / VEGAN)

100/-

FOOD
MONEY



BIRYANI & INDIAN AROMATIC RICE

CHICKEN DUM BIRYANI

CHICKEN COOKED ON THE BONE WITH AROMATIC RICE AND SPICES

435/-
(NON-VEG)

LAMB BIRYANI

TENDER LAMB COOKED ON THE BONE WITH AROMATIC RICE

605/-
(NON-VEG)

VEGETABLE DUM BIRYANI

AROMATIC VEGETABLES COOKED ON THE BONE WITH AROMATIC RICE

340/-
(VEG)

JEERA RICE

CUMIN TOSSED RICE

310/-
(VEG)

PEAS PULAO

GREEN PEAS & GHEE TOSSED IN BASMATI RICE

310/-
(VEG)

CURD RICE

FRESH YOGHURT MIXED WITH RICE, TEMPERED WITH MUSTARD, TOPPED WITH CURRY LEAVES

310/-
(VEG)

STEAM BASMATI RICE

205/-
(VEG)

FOOD
MONEY



ASIAN RICE & NOODLES

FRIED RICE

VEG 290 | EGG 300 | CHICKEN 310 | SHRIMP 385
(VEGAN)

BURNT GARLIC FRIED RICE

VEG 290 | EGG 300 | CHICKEN 310 | SHRIMP 385
(VEGAN)

SPICE SCHEZWAN FRIED RICE

VEG 290 | EGG 300 | CHICKEN 310 | SHRIMP 385
(VEGAN)

VEG STEAMED JASMINE RICE

BEST SERVED WITH THAI CURRY.

205/-

HAKKA NOODLES

VEG 290 | EGG 300 | CHICKEN 310 | SHRIMP 385
(VEGAN)

CHILI BASIL NOODLES

VEG 290 | EGG 300 | CHICKEN 310 | SHRIMP 385
(VEGAN)

SPICE SCHEZWAN NOODLES

VEG 290 | EGG 300 | CHICKEN 310 | SHRIMP 385
(VEGAN)

FOOD
WISDOM

PASTA

EXTRA ADD ON :ADD VEGETABLES 60 |
CHICKEN: 85 | ADD PRAWNS : 110

AGLIO E OLIO

CLASSIC ITALIAN PASTA WITH GARLIC, CHILI, AND OLIVE OIL

VEG	CHICKEN	PRAWNS
365/-	385/-	445/-

PESTO

SPAGHETTI | PENNE
FRESH BASIL, WALNUTS, PARMESAN, OLIVE OIL CREAMY SAUCE

385/-	385/-	445/-
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ARRABBIATA

SPAGHETTI | PENNE
TOMATO-BASED ITALIAN PASTA

385/- TANGY	415/- SPICY	445/-
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ALFREDO

SPAGHETTI | PENNE
ITALIAN PASTA DISH WITH A VELVETY SAUCE

385/- CHEESY	415/- CREAMY	445/-
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LASAGNA

TANGY / CHEESY / CREAMY
LAYERED ITALIAN PASTA DISH WITH RICH TOMATO SAUCE,
BÉCHAMEL, AND CHEESE

385/- CHEESY	415/- CREAMY	445/- TANGY
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LAMB SPAGHETTI BOLOGNESE

HEARTY THICK TOMATO LAMB SAUCE OVER SPAGHETTI,
A SATISFYING ITALIAN CLASSIC

540/-



DESSERT

PRETZEL BROWNIES

FUDGY BROWNIES WITH A TWIST—CRUNCHY PRETZEL BITS ADDING A SALTY CONTRAST TO THE RICH CHOCOLATE

395/-
(NON-VEG)

CINNAMON ROLL

FLUFFY PASTRY SWIRLED WITH CINNAMON, GLAZED WITH SWEET ICING, OFFERING A COMFORTING CLASSIC

395/-
(VEG)

COCONUT CREME BRULÉ

CREAMY CUSTARD INFUSED WITH COCONUT ESSENCE, CROWNED WITH A CARAMELIZED SUGAR CRUST

415/-
(NON-VEG)

PEACH COBBLER

BAKED DELIGHT FEATURING JUICY PEACHES UNDER A GOLDEN, BUTTERY CRUST

435/-
(VEG)

CHOCOLATE TRES LECHES

THE CHOCOLATE GANACHE CREAM AND COFFEE-SOAKED CHOCOLATE SPONGY

415/-
(NON-VEG)

ROSE TRES LECHES

RICH ROSE FLAVOR CAKE IN SWEETENED ROSE FLAVORED MILK AND TOPPED WHIPPING CREAM, PISTACHIOS, ROSE PETALS

415/-
(NON-VEG)

FOOD
MONEY



BEER DESSERT

BEER TIRAMISU

CLASSIC TIRAMISU INFUSED WITH THE RICHNESS OF BEER, CREATING A UNIQUE BLEND OF FLAVORS

415/-
(NON-VEG)

BEER BANOFFEE PIE

CREAMY BANANA-TOFFEE PIE WITH A BEER-INFUSED TWIST, A LIGHTFUL PLAY OF SWEET AND BITTER

415/-
(VEG)

PUMPKIN BEER CHEESECAKE

RICH CHEESECAKE FEATURING THE FLAVORS OF PUMPKIN AND BEER, PERFECT FOR FALL INDULGEN

415/-
(NON-VEG)

FOOD
MIND



A stylized barn logo in a golden-brown color, featuring a curved roof and two horizontal lines representing the barn's structure.

THE BIG BARN

Tiki Bar . Taproom . Cafe

FOR RESERVATION : +91 70260 15588
NO.14/1, HOSAHALLI, 100FT ROAD, GANIGARAPALYA MAIN ROAD,
BANASHANKARI 6TH STAGE, BANGALORE