



# Baghar e Magadh



## Earthy & Flavourful Bihar

### Soup of the day

**Sehjan Shorba**– Light, tangy and wholesome drumstick soup

*Vegetarian*

### Starters

*Non-Vegetarian*

#### Kathal Kabab

Spiced jackfruit kebabs with a smoky bite

#### Kala Chana Fritters

Crisp black chickpea fritters cooked in mustard oil

#### Gosht Tawa Kabab

Succulent mutton bites, slow-roasted on the tawa

#### Machchi Fry

Golden-fried freshwater fish (boneless) with a hint of mustard

### Main Course

#### Sattu Litti with Chokha

Roasted wholewheat dough balls stuffed with savoury sattu (roasted chickpea flour). Served with grilled and spiced mashed brinjal, potato and tomato

#### Bihari Dum Aloo

Baby potatoes cooked in a rich, spiced curry

#### Champan Paneer

Paneer slow-cooked in a sealed earthen pot with onions and mustard oil

#### Kadhi Bari

A comforting yogurt-based curry with gram-flour pakora

#### Accompaniments

##### Kohra Bachka

Pumpkin pakodas

##### Parwal Lehsuni Bhujiya

Garlic-flavoured pointed gourd fritters

#### Champan Mutton

Mutton slow-cooked with onions and mustard oil in a sealed earthen pot

#### Chicken Litti

Our chef's signature twist on litti paired with spiced chicken

#### Sarson Macchi

Freshwater fish simmered in mustard paste

### Rice & Breads

#### Kesari Pulao

Fragrant fried rice with a touch of saffron

#### Chana Dal Poori

Wholewheat pooris stuffed with spiced chana dal paste

#### Chutneys (with papad)

Pudina (Mint) / Tomato / Garlic / Curd Chutney

### Desserts

#### Malpua

Festive sweet pancakes

#### Makhana Kheer

Creamy foxnut pudding, a Mithila specialty

₹ 1,300<sup>+5% GST</sup>

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**II**  
EXPERIENCE

Tuesday, 14 October 2025 | 8 pm | Rose Garden  
Food Festival: Celebrating The Women Chef  
Curated by Shacchi Anand, We The Chefs