

A Legacy of Taste

*At **BAHAAR**, our chefs bring over 20 years of experience in fine dining, catering and takeaway, mixing professional kitchen skills with the warmth, richness and depth of Indian cooking.*

Our menu brings together flavours from Hyderabad and different regions of India — from North Indian tandoor and Punjabi favourites to South Indian coastal curries and Indo-Chinese dishes made in the Indian tradition.

*Rooted in our Indian heritage and inspired by the warmth and hospitality of Irish culture, **BAHAAR** is a place where traditions come together. We celebrate the diversity of Ireland and the many cultures that make it special, and we welcome everyone to enjoy the flavours, stories and hospitality of India.*

*At **BAHAAR**, diversity and inclusion are really important to us. We believe food brings people together, helps create connections and celebrates what makes each culture unique. Our goal is to create a welcoming space for everyone — where Indian tradition meets Irish hospitality, and every guest feels at home.*

A Celebration of Indian Cuisine

*From the **Royal kitchens and time-honoured tandoors of North India** to the vibrant coastal flavours of the South, and from the legendary **Dum biryani tradition of Hyderabad** to India's distinctive **Indo-Chinese** culinary heritage, **BAHAAR** brings together a rich and diverse selection of dishes.*

*Each creation is thoughtfully prepared with a focus on **authentic flavours, traditional techniques and refined presentation**, celebrating the culinary heritage of India while offering a contemporary dining experience.*

*At **BAHAAR**, we believe that great food goes beyond the plate — it brings people together, celebrates cultures and creates lasting connections.*

DINE- IN – COLLECTION – TAKE AWAY

Main St, Lucan & Pettycanon Lucan, Co Dublin. K78 DD28.



BAHAAR – VEG STARTERS

- Onion Bhaji (1,11,13)**   €6.99
Onion fritters served with homemade mango dip
- Punjab Samosa (1,8,11,13)**   €6.99
Handmade pastry stuffed with potato and peas served with tamarind dip
- Aloo Tikki (1,10,13)**   €6.99
Crispy potato cake with cumin and fenugreek served with tamarind dip
- Paneer Tikka (8,10, 11)**   €9.49
Homemade cottage cheese cooked with diced peppers in clay oven & served with mint dip
- Bahaar mixed Plater Veg selection (1,8,10,13)**   €11.49
An assortment of Onion Bhaji, Aloo Tikki & Samosa, served with Mango, tamarind and mint dips

BAHAAR – NON-VEG STARTER – TANDOORI KEBABS

- Bahaar Nawabi seekh kebab (1,8,10,13)**   €9.99
Skewered hand pounded lamb cooked in tandoori oven, served with beetroot relish and house salad
- Chicken Tikka (1,8,13)**   €8.99
Chicken breast glazed in tandoori marinated with Indian spices served with fresh house salad & mint dip
- Bahaar Chicken Wings (1,8,13)**   €8.99
Crispy spicy chicken wings and drumstick marinated with Indian spices & tossed with pickle sauce
- Hariyali Chicken Kebab (1,8,13)**   €8.99
Chicken breast marinated in mint, coriander herb spices grilled in tandoor oven served with mint dip
- Tandoori Chicken with ghee rice (1,8,10,13)**   €13.49
Chicken on the bone marinated with peri seasoning, natural yogurt & fresh spices cooked in tandoor
- Bahaar Mixed Non – Veg Plater (1,8,10,13)**   €13.99
Skewered hand pounded lamb, Chicken breast marinated in mint, coriander herb spices grilled in tandoor oven served



BAHAAR – INDO CHINEESE SPECIAL

Bahaar Indian Spice Bag (1,3,6,10,13) (Chicken/ Paneer) 🌶️🌶️ €12.49

Specialty Indo Chinese wok tossed chicken, peppers, onions and potatoes, splashed aromatic spices

Chilli chicken (1,3,6,10,13) 🌶️🌶️🌶️ €8.99

Crispy fried chicken bites tossed with fresh bell peppers, onions, green chilies in a sweet, spicy & tangy

Chicken 65 (1,3,6,10,13) 🌶️🌶️🌶️ €8.99

Chicken 65 is a fiery, crispy, and tangy deep-fried chicken, bite-sized pieces marinated in yogurt, ginger, garlic, and bold spices and finished with fresh curry leaves and green chilies.

Chicken/Gobi Manchurian (1,3,6,10,13) 🌶️🌶️ €8.99

Crispy fried chicken tossed with onion, garlic in sweet, savory, tangy, and spicy garlic-soy sauce

Bahaar Classic Chicken Chow Mein (1,3,6,10,13) 🌶️🌶️ €12.99

Tender chicken strips wok-tossed with egg noodles, crunchy cabbage, carrots & scallions in a savory soy-garlic

BAHAAR – PRAWN SPECIAL

A selection inspired by India's coastal cuisines, including Malabar/Kerala and South Indian flavours.

Malabari Prawn's curry (2,11,13) 🌶️🌶️ €13.49

Prawns cooked in fresh coconut milk with finely sliced ginger, green chilies and flavored with cardamom

Prawn Madras (2,11,13) 🌶️🌶️🌶️ €13.49

Curry from southern coast of India cooked with fresh coconut

Kadai prawns (2,11,13) 🌶️🌶️🌶️ €13.49

Juicy prawns tossed with bell peppers and onions in a spicy, freshly ground tomato-coriander masala

Prawns Moilee (2,11,13) 🌶️🌶️🌶️ €13.49

South Indian coastal curry featuring tender prawns in a silky coconut milk sauce flavored with fresh ginger, green chilies, and curry leaves

BAHAAR – VEG CURRIES

A journey through Indian vegetarian cooking, with North Indian, Mughlai and home-style dal traditions represented.

Bombay Aloo (1,8,11)   **€10.99**

Baby potato tossed with garlic, fresh curry leaves and onion tomato masala

Palak Dal (1,8)   **€10.99**

Mix lentils tempered with garlic, spinach, cumin & Chilli

Channa Masala (1,10)   **€11.99**

A popular curried dish made with chickpeas, onion, tomatoes & Asian spices

Dal Bukhara (8)   **€12.99**

Whole black lentils, tomato, ginger, garlic, butter & cream

Dal Tadka (8)  **€12.99**

Yellow lentils simmered with onions and tomatoes, finished with a sizzling garlic and cumin tempering

Shahi Veg Korma (2,8,9,13)  **€12.99**

North Indian style vegetable curry made with creamy cashew, ghee, and fresh cream

Saag Panner (2,8,10,13)   **€12.99**

Creamy spinach curry in onion, garlic and ginger cooked with cottage cheese

Paneer Lababdar (2,8,9,13)   **€12.99**

Juicy, melt-in-the-mouth, grilled chicken pieces in a rich creamy butter, tomato & fenugreek sauce

Kadai Paneer (2,8,9,13)   **€12.99**

Cottage cheese tossed with bell peppers and onions in a spicy, freshly ground tomato-coriander masala



BAHAAR – CHICKEN SPECIAL CURRIES

Rich Indian curry traditions, including North Indian, Mughlai, South Indian and Hyderabad-inspired flavours.

BAHAAR Red Chicken (2,8,9,13) €13.49

Hyderabadi Red Chicken is a fiery, rich wedding-style curry featuring tender chicken simmered in a vibrant yogurt, nut, and caramelized onion gravy

Chicken Lababdar (2,8,9,13) €13.49

Mild tangy and faintly sweet creamy gravy with Onions, tomatoes and spices

Butter Chicken (2,8,9,13) €13.49

Juicy melt-in-the-mouth grilled chicken pieces in a rich creamy butter, tomato & fenugreek sauce

Chicken Tikka Masala (2,8,9,13) €13.49

Chicken cooked in a creamy tomato sauce, flavored with dry fenugreek leaves and Indian spices

Chicken Korma (2,8,9,13) €13.49

Indian deliciously curry with cashew nuts, onions, fennels & cardamom sauce

Chicken saag (2,8,10,13) €13.49

Creamy spinach curry in onion, garlic and ginger cooked with chicken protein

Malabari Chicken curry (2,11,13) €13.49

Chicken cooked in fresh coconut milk with finely sliced ginger, green chilies and flavored with cardamom

Chicken Madras (11,13) €13.49

Curry from southern coast of India cooked with fresh coconut



BAHAAR – LAMB SPECIAL CURRIES

Lamb curries reflect India's diverse regional traditions, including Punjabi, Kashmiri and South Indian influences.

Bahaar Special Lamb Masala (8,13)    €14.49

Telangana style lamb stew slowly cooked in hand pounded spices

Lamb Rogan josh (8,10,13)   €14.49

Combination of Kashmiri aromatic spices cooked with selection of proteins

Lamb Madras (11,13)   €14.49

Curry from southern coast of India cooked with fresh coconut

Punjabi Lamb Curry (8,13)   €14.49

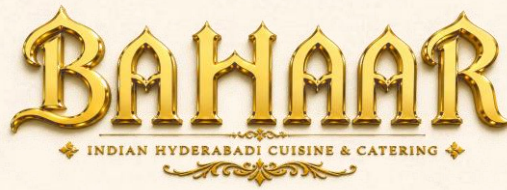
Dhaba style lamb stew slowly cooked in onion and tomato sauce finished with fennel ginger

Lamb Korma (2,8,9,13)  €14.49

Indian deliciously curry with cashew nuts, onions, fennels & cardamom sauce

Lamb saag (2,8,10,13)   €14.49

Creamy spinach curry in onion, garlic and ginger cooked with Lamb protein



BAHAAR – ZAFARANI HYDERABADI DUM BIRYANI Chef's SPECIAL

Our signature biryani section celebrates Hyderabad's famous dum-cooking tradition: layered basmati rice, whole spices, saffron, fried onion and mint.

ZAFARANI Hyderabad dum Veg Biryani with Raita (1,8,9) 🌶️🌶️🌶️ €13.99

Layered Basmati rice cooked in fragrant whole spices of cardamon, bay leaf, saffron with fried onion & mint

ZAFARANI Hyderabad dum Chicken Biryani with Raita (1,8,9) 🌶️🌶️🌶️ €14.99

Layered Basmati rice cooked in fragrant whole spices of cardamon, bay leaf, saffron with fried onion & mint. Chicken on bone

ZAFARANI Hyderabad dum Lamb Biryani with Raita (1,8,9) 🌶️🌶️🌶️ .€15.99

Layered Basmati rice cooked in fragrant whole spices of cardamon, bay leaf, saffron with fried onion & mint. lamb on bone

BAHAAR – RICE

Rice is central to Indian dining, from simple steamed rice to aromatic pulao and fried-rice preparations.

Steamed Rice €2.99

Pulao Rice €3.10

Jeera Pulao €3.10

Fried Rice €4.10

Egg Fried Rice €4.10

Chicken Fried Rice €5.10



BAHAAR – HYDERBADI WEEKEND SPECIALS

Hyderabadi weekend favorites: slow-cooked haleem and nihari, rooted in the rich culinary heritage of Hyderabad.

BAHAAR HYDERABADI HALEEM €15.99

Hyderabadi Haleem is a traditional, high-protein, slow-cooked lamb and wheat stew

BAHAAR HYDERABDI NAHARI €15.99

A rich, slow-cooked traditional meat stew made with lamb

BAHAAR – KIDS MENU

Familiar favorites prepared with an Indian touch, designed for younger diners.

Chips (tikka sauce / Peri Peri) (1,8) €6.49

French fries with choice of seasonings

Chicken Nuggets with chips (1,8) €7.99

Kids burger (1,8) €6.99

Indian twist to burger with chicken & toppings

Kids korma or Tikka Masala with steam Rice (8,13) €7.99

BAHAAR – BREADS

Indian breads such as naan and roti are traditionally cooked in a tandoor and served alongside curries and grills.

Plain Naan (1,8) €2.79

Butter Naan (1,8) €2.99

Garlic Naan (1,8) €3.10

Coriander Naan (1,8) €3.25

Garlic, Onion & Coriander Naan (1,8) €3.75



Tandoori Roti (1,8) €2.99

Cheese Naan (1,8) €3.75

Cheese Chilli Naan (1,8) €3.75

Peshawari Naan (1,8,9) €3.99

Keema Naan (1,8) €4.10

BAHAAR – KEBABS NAAN ROLLS

A modern Indian street-food style combination of tandoori fillings and naan.

Chicken tikka Naan Kebab Roll (1,8) €11.49

Panner Tikka Naan Roll (1,8) €11.49

BAHAAR – DESSERTS

Classic Indian sweets such as gulab jamun, double ka meetha, qubani ka meetha and rasmalai are joined by contemporary favourites.

Gulab Jamun (8,9) €6.49

Chocolate Brownie (8,9) €6.49

Double ka Metha (8,9) €6.49

Qubani ka metha (8,9) €6.49

Rasamali (8,9) €6.49

Mango Kulfi (8,9) €6.49



BAHAAR – MINERALS

Still Water	€2.49
Sparkling water	€3.49
Coke, Diet Coke, Coke Zero, Fanta, 7up - 330ml	€2.49
San Pellegrino	€3.79
Tea (8)	€2.99
Coffee (8)	€3.49
Mango Lassi (8)	€4.49

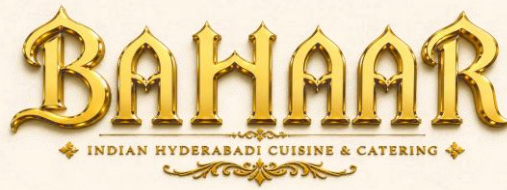
BAHAAR – SAUCES / DIPS & ACCOMPAINMENTS

Poppadom & 1 homemade chutneys (1,8,11)	€2.99
Mix veg's Raita (8)	€2.99
Mango Chutney (8,13)	€0.99
Tamarind Chutney (13)	€0.99
Mixed Pickle (11,13)	€1.50
Mint Chutney (8,10)	€1.99

ALLERGEN INFORMATION

1 gluten -wheat | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soybeans | 7 Lupins |
8 Dairy | 9 Nuts | 10 Celery | 11 Mustard | 12 Sesame Seeds | 13 Sulphites | 14 Molluscs

 MILD  MEDIUM  HOT



INDIAN CULINARY HERITAGE

- *Hyderabad — Zafarani Hyderabad Dum Biryani, Haleem and Nihari represent the rich, slow-cooked traditions associated with Hyderabad.*
- *North India & Punjab — Samosa, Aloo Tikki, Paneer Tikka, Tandoori Chicken, Seekh Kebabs, Naan and rich paneer and curry dishes reflect North Indian and Punjabi cooking traditions.*
- *South India & the Coast — Malabari Prawn Curry, Prawn Moilee and Madras-style curries showcase coconut, curry leaves, ginger and warming spices found in southern Indian cooking.*
- *Indian-Chinese — Chilli Chicken, Manchurian and Chow Mein represent India's own Indo-Chinese food tradition, adapted to Indian tastes and ingredients.*
- *Our aim is to give every guest a taste of India's culinary diversity while maintaining the **BAHAAR** identity.*

THANK YOU FOR DINING WITH US

We sincerely appreciate your visit and your support for authentic Indian and Hyderabad cuisine. Our chefs' 20 years of fine-dining, takeaway and catering experience are dedicated to making every visit memorable.

We look forward to welcoming you again. BAHAAR (A Legacy of Taste)

CATERING BY BAHAAR - Feasts for every occasion

For catering, ask our team or call us on 01- 2656824 / 0892130950 about our catering service for parties and get-togethers

FOLLOW US ON

Web site: www.bahaar.ie

Facebook: Bahaar – Indian & Hyderabad Cuisine

Email ID: bahaar.hyderabadicuisine@gmail.com

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