



B A R C

ASIA'S  
**50**  
BEST  
BARS  
2024  
sponsored by  
Perrier

**50**  
BEST  
*Discovery*

THE BEST BAR IN NEPAL 2024

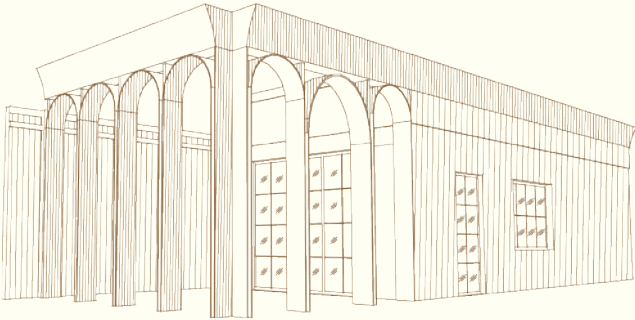
#39 ASIA'S 50 BEST BARS 2024  
SPONSORED BY PERRIER

#100 ASIA'S 50 BEST BARS 2023  
SPONSORED BY PERRIER

# Our Journey

At Barc, our passion for crafting and perfecting cocktails is unparalleled. While we pay homage to the classics, we eagerly explore new flavor profiles, inspired by the rich and diverse flavors of Nepal. Each drink is a journey, from nostalgic tastes to refined, sophisticated blends for the acquired palate. Our speakeasy is a reflection of meticulous craftsmanship and our unique personality. We infuse local ingredients into our cocktails, ensuring an authentic and unforgettable experience.

We invite you to join us in this exploration of flavors, as we host bar takeovers around the world and collaborate with renowned bartenders. Sharing our stories with you is what truly defines us.



## DEFINING BALANCE, COCKTAIL & ART

"Defining balance in a cocktail bar is about creating an environment where every detail from the drinks to the ambiance—is meticulously curated. This balance harmonizes innovative cocktails, seasonal ingredients, and artistic presentation, transforming the bar experience into an exquisite blend of flavor and atmosphere."


**SAVOURY**


 Barc's Bloody Mary

 Bloody Nepali


 Gudpak


 Indian Summer

 Oh La La

 Love Me Long Time

 Orangecello


 Berry Bubble

Spicy Sukuti 

 Bloody Peat

 Airy Khattu

Martini 

Coco Clarity 

Peat Repeat 


Negroni 

Old Manhattan 


Old Fashioned 

**SWEET**



 Maastani Paan


 Bubble Bucha

 Khattu


 Cucumber Gimlet


 Black Gimlet  Basil Instinct


 Frozen Margarita  Aviation

 Part Time Lover


 Pfineapple

 Ilam Nudi-Tea

 I'm Into You

 Khattu Highball  
Nudi-Tea Highball


**SPIRIT**


The Benediction 


Ayläretto Sour 

Gin Basil 

Japanese Highball 

Aylä Sour 

Aylä Punch 

Zombae 

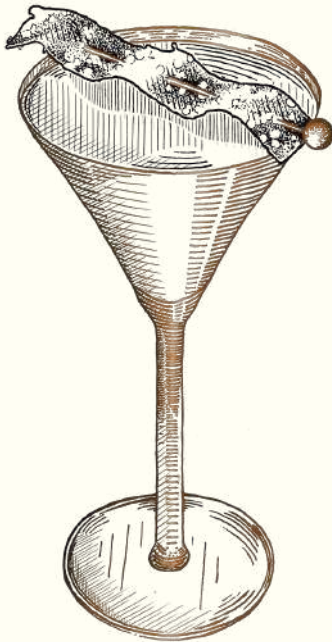
One In A Melon 

**REFRESHING**

# Titaura

तितौरा

Titaura, also known as 'Paun', is a traditional Nepali snack made from sour fruits, typically lapsi (Nepalese hog plum). It is a beloved treat in Nepal, known for its unique combination of sweet, sour, and spicy flavors.



## **BLOODY NEPALI**

895

ब्लडी नेपाली

VODKA  
BARC'S TITAUURA MIX  
SIMPLE SUGAR

A signature concoction combining  
nostalgia & tangy Hog Plum (Titaura)

## **BLOODY PEAT**

1595

ब्लडी पिएट

TALISKER WHISKY  
CHERRY LIQUEUR  
BARC'S TITAUURA MIX  
SIMPLE SUGAR

Inspired by our famous Bloody Nepali  
cocktail, with a peaty twist

## **BARC'S BLOODY MARY**

1145

बार्कस ब्लडी मरी

VODKA  
BARC'S TITAUURA MIX  
BLOODY MARY MIX  
CELERY BITTERS  
CLEAR TOMATO JUICE

Bloody Mary receives a Barc twist with  
our signature Titaura (Hog Plum) mix.

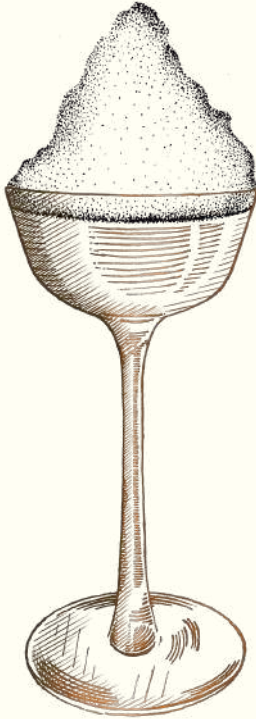
## **NETT PRICES**

Rs. 500 onwards added to the above price for Imported Alcohol where applicable

# Khattu

खट्टा

A delightful mix of sweet and tangy preserved fruits, highlighted by the distinctive flavor of dried salted plums. Savor the chewy texture of preserved fruits, papaya, and berries, all beautifully balanced with a hint of aromatic plums. This nostalgic treat offers a complex and satisfying taste experience for your palate.





## **KHATTU**

खट्टा

955

VODKA  
KHATTU  
LIME JUICE  
SIMPLE SUGAR

A citric cocktail with a dash of sweetness,  
vodka infused with dried press lemon

## **KHATTU HIGHBALL**

खट्टा शरबत

1145

VODKA  
CAMPARI  
BARC'S KHATTU MIX  
SODA

Campari liqueur and soda with tangy and sweet  
Khattu (Liquorice) mix

## **AIRY KHATTU**

गनी खट्टा

1195

VODKA  
CLARIFIED KHATTU  
DRY VERMOUTH  
KHATTU AIR FOAM

Our signature Khattu clarified  
with airy foam

## **NETT PRICES**

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# Aylā



Experience the rich tradition of Nepal with Aylā, a smooth and potent rice liquor. Crafted from fermented rice and distilled to perfection, Aylā boasts a distinctive flavor profile with subtle grain notes and a warm, lingering finish. Enjoy this authentic spirit neat or as a unique base for cocktails, celebrating the heritage and craftsmanship of Nepali culture. Ideal for those seeking an exotic and robust liquor experience.



Aylā tasting available  
Please ask your bartender

## AYLĀ SOUR

अरुला मावन

1095

BARC'S SPICED AYLĀ  
RICH SUGAR SYRUP  
RED WINE FLOAT  
LIME JUICE  
FOAMING AGENT

Barc's take on the classic New York cocktail  
with traditional Newari fermented drink - Aylā

## AYLĀ PUNCH

अरुला पञ्च

1195

VODKA  
MILK WASH AYLĀ  
BARC'S MILK PUNCH  
CHAI SYRUP  
AER FOAM

Milk washed Newari Aylā infused with tea.

## AYLĀRETTO SOUR

अरुला अरुला मावन

1495

BARC'S SPICED AYLĀ  
DISARONNO (AMARETTO)  
LEMON JUICE  
AER FOAM

Traditional Newari Aylā infused with an almond  
liqueur, balanced with a dash of sour lime juice

## NETT PRICES

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# Savoury & Tangy

सन्तानो न दृश्यते

Umami cocktails are a sophisticated and innovative category of drinks that capitalize on the savory, rich, and complex flavor profile known as umami. Umami, often referred to as the "fifth taste," adds depth and intensity to culinary creations and is now being creatively incorporated into cocktails to elevate the drinking experience.



## LOVE ME LONG TIME

1095

लन मी लिङ्ग ट्याङ्गम

CORIANDER INFUSED GIN  
LEMONGRASS CORDIAL  
TAMARIND JUICE  
BLACK WALNUT BITTERS

Tangy Tamarind meets coriander  
infused gin with lemongrass cordial

## INDIAN SUMMER

1095

इन्डियन समन

WHISKY  
SALINE WATER  
GHERKINS & CAPERS BRINE  
SWEET VERMOUTH  
ELDERFLOWER  
BLACK WALNUT BITTERS

A savoury cocktail, whisky infused  
with a tangy gherkin & caper's brine

## SPICY SUKUTI (BUFF MEAT)

1195

श्याङ्गी सुकुटी

WHISKY  
SUKUTI (BUFF JERKY)  
SWEET VERMOUTH  
COCKTAIL ONIONS  
SPARKLING WATER  
CLEAR TOMATO JUICE

Infusing traditional buffalo jerky extracts  
into whisky. Vegetarians look away.

## NETT PRICES

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# Clear

ह्लियन

The art of crafting clear cocktails lies in achieving exceptional flavor while maintaining perfect clarity—a true form of liquid alchemy. These drinks offer a crisp, clean taste and, with their transparent appearance, highlight a spectrum of profiles from light and refreshing to bold and bracing. Their aesthetic appeal emphasizes the quality and purity of the spirits used, allowing them to shine in every sip.



## PEAT REPEAT

1995

पिस्तुत निपिस्तुत

LAPHROAIG WHISKY  
MARASCHINO LIQUEUR  
DRY VERMOUTH  
APPLE JUICE

A smoky aromatic cocktail, balanced  
by a sweet Maraschino liqueur

## COCO CLARITY

1595

कुकु क्लरिती

COCONUT WASH HAKU VODKA  
BANANA CREAM WASH  
BANANA LIQUEUR  
DRY VERMOUTH  
CARAMEL SYRUP

Vodka based tropical drink, washed  
with coconut, banana ice cream

## GIN BASIL

1495

गिन बसिल

ROKU GIN  
CUCUMBER & BASIL CORDIAL  
ABSINTHE

A clear cocktail that combines the herbal notes of basil  
with the crispness of gin and enhanced botanical flavors.

## NETT PRICES

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# Creamy & Dessert

दुग्धी व दिङ्गल

Indulge in the decadent allure of our dessert-based cocktails, where velvety textures meet exquisite sweet flavors. Each drink boasts a luxurious mouthfeel, with options ranging from deep, caramel-like sweetness to smooth, tangy infusions of traditional curd. Experience the vibrant, citrus-forward notes of orangecello for a refreshing twist. Perfect for concluding a meal or savoring a special moment, these cocktails offer a sophisticated and satisfying treat.





## ORANGECELLO

1095

आनाहुमला

WHITE RUM  
VANILLA & CITRIC ACID  
BARC'S ORANGECELLO  
ORANGE EXTRACTS &  
AYLĀ CREAMY FOAM

A creamy sweet rum cocktail that indulges with orange extract flavours

## GUDPAK

1195

गुदपाक

VODKA  
GUDPAK  
COFFEE  
YAK CHEESE

A vodka martini infused in a rich combination of flavours - traditional Newari molasses topped with Nepali yak cheese

## BASIL INSTINCT

1045

बामिल सुनुदियुह

WHITE RUM  
JU JU DHAU (KING CURD)  
BASIL  
AGAVE SYRUP  
PINEAPPLE JUICE  
LEMON JUICE

A rum based concoction, with fresh basil and ju ju dhau - traditional Newari yoghurt

## NETT PRICES

Rs. 500 onwards added to the above price for Imported Alcohol where applicable

Cocktails

# Smoke

**BERRY BUBBLE** 1195

LONDON HILL GIN + BERRY PURÉE +  
CRÈME + PINEAPPLE JUICE

**BUBBLE BUCHA** 1195

LONDON HILL GIN + KOMBUCHA +  
RASPBERRY + PROSECCO

**BLACK GIMLET** 1195

LONDON HILL GIN + MOSAMBI CORDIAL +  
ACTIVATED CHARCOAL

**OLD MANHATTAN** 1145

WHISKY + SWEET VERMOUTH +  
ANGOSTURA BITTERS + CHERRY BRANDY

# Tropical

**PFINEAPPLE** 1145

VODKA + ORANGECELLO +  
CINNAMON PINEAPPLE CORDIAL +  
PINEAPPLE JUICE + MINT JELLY + AER FOAM

**I'MINTO YOU** 1045

WHITE RUM + MINT BITTERS +  
PINEAPPLE JUICE + LIME JUICE + TRIPLE SEC

**ZOMBAE** 1095

DARK RUM + LIGHT RUM + ANGOSTURA BITTERS +  
GRAPEFRUIT BITTERS + CINNAMON SYRUP +  
PINEAPPLE JUICE + LIME JUICE

## NETT PRICES

Rs. 500 onwards added to the above price for Imported Alcohol where applicable

# Highball

- ONE IN A MELON** 1145  
WATERMELON INFUSED VODKA +  
MELON LIQUEUR + MOSAMBI CORDIAL +  
MODERN SOUR + CO2
- NUDI - TEA HIGHBALL** 1195  
LONDON HILL GIN + ILAM BLACK TEA  
JASMINE KOMBUCHA + CO2
- OH LALA** 1095  
VODKA + DRY VERMOUTH + AGAVE SYRUP +  
JALAPEÑO BRINE + ORANGE BITTERS + TONIC WATER
- JAPANESE HIGHBALL** 1500  
NIKKA WHISKY + SODA

# Margarita | Martini

- MARTINI** FROM 1400  
CLASSIC MARTINI + DIRTY MARTINI +  
MARTINEZ + DRY MARTINI
- FROZEN MARGARITA** 1395  
CLASSIC OR FLAVOURED +  
TEQUILA + TRIPLE SEC + LIME JUICE
- PART TIME LOVER** 1395  
TEQUILA + APEROL + LIME JUICE +  
GRAPEFRUIT JUICE + ELDERFLOWER SYRUP

## NETT PRICES

Rs. 500 onwards added to the above price for Imported Alcohol where applicable

# Sours

**CUCUMBER GIMLET** 1095

GIN + CUCUMBER SYRUP + APPLE CIDER VINEGAR +  
SUGAR SYRUP + TAJIN SPICES

**AVIATION** 1495

ROKU GIN + MARASCHINO LIQUEUR +  
VIOLETTE SYRUP + LEMON JUICE + AER FOAM

**MAASTANI PAAN** 1045

GIN + BETEL LEAF + LEMON JUICE + SUGAR SYRUP

**ILAM NUDI - TEA** 1045

GIN + ILAM BLACK TEA SYRUP +  
MODERN SOUR + AER FOAM

# Spirit Forward

**THE BENEDICTION** 1495

JW BLACK LABEL WHISKY + BENEDICTINE DOM +  
BLACK WALNUT BITTERS + DRY VERMOUTH

**NEGRONI** 1395

BACUR GIN + VERMOUTH ROSSO + CAMPARI

**OLD FASHIONED** 1095

WHISKY + ANGOSTURA BITTERS +  
SIMPLE SUGAR + ORANGE ZEST

## NETT PRICES

Rs. 500 onwards added to the above price for Imported Alcohol where applicable

# Classic Cocktails

**ASK YOUR BARTENDER** 1200  
THE AVAILABILITY OF CLASSIC COCKTAILS onwards

## Shooters

**COCKTAIL SHOT** 500

## Mocktails

**BLOODY NEPALI** 450  
BARC'S TITAURO MIX + SUGAR SYRUP

**KHATTU** 450  
KHATTU + LIME JUICE + SIMPLE SUGAR

**AIRY KHATTU** 650  
CLARIFIED KHATTU + KHATTU AIR FOAM

**LOVE ME LONG TIME** 500  
TAMARIND JUICE + LEMONGRASS SYRUP +  
LIME JUICE + BLACK WALNUT BITTERS

**I'MINTO YOU** 500  
MINT BITTERS + PINEAPPLE JUICE +  
LIME JUICE + TRIPLE SEC

**PASSIONFRUIT SPRITZ** 550  
PASSIONFRUIT PUREE + TRIPLE SEC + SODA

**BERRY BUBBLE** 650  
RASPBERRY PUREE + CREME +  
PINEAPPLE JUICE + SMOKE BUBBLE

### NETT PRICES

Rs. 500 onwards added to the above price for Imported Alcohol where applicable

Straight Pours

<b>Whisky</b>	<b>30 ML</b>	<b>Japanese</b>	<b>30 ML</b>
JOHNNIE WALKER		SUPER NIKKA	1,500
BLACK LABEL	750	NIKKA BY THE BARREL	2,000
DOUBLE BLACK LABEL	825	HIBIKI	2,800
GREEN LABEL	950		
GOLD LABEL RESERVE	1,100	<b>House Vino</b>	<b>GLASS</b>
18 YEARS	1,400	HOUSE (WHITE)	950
BLUE LABEL	2,100	HOUSE (RED)	950
CHIVAS REGAL		HOUSE PROSECCO	1,100
12 YEARS	750		
18 YEARS	1,400	<b>Red</b>	<b>BOTTLE</b>
JAMESONS IRISH	750	BOTTEGA	5,900
		TERRA DE PAU	5,900
<b>Bourbon</b>	<b>30 ML</b>	CHATEAUNEUF DU PAPE	10,000
JIM BEAM	850		
JACK DANIELS	850	<b>White</b>	<b>BOTTLE</b>
MAKERS MARK	1,000	BOTTEGA	5,900
		TERRA DE PAU	5,900
<b>Cognac</b>	<b>30 ML</b>	GAVI DI GAVI	7,500
MARTELL VS	850		
MARTELL VSOP	1,150	<b>Rose</b>	<b>BOTTLE</b>
		V ANIMA RAIMAT RS ECO	6,000
<b>Single Malt</b>	<b>30 ML</b>		
SINGLETON 12 YEARS	850	<b>Prosecco &amp; Champagne</b>	<b>BOTTLE</b>
SINGLETON 15 YEARS	1,200	BOTTEGA	6,300
SINGLETON 18 YEARS	1,800	BOTTEGA GOLD SERIES	10,000
TALISKER 10 YEARS	1,200	CHAMPAGNE	
BOWMORE 12 YEARS	1,000		
LAPHROAIG 10 YEARS	1,200		
KAVALAN SELECT NO. 1/2	1,000		
GLENLIVET 12 YEARS	1,100		
GLENLIVET 15 YEARS	1,500		

NETT PRICES



Vodka	30 ML	Sake	60 ML
ABSOLUT	700	NOMO NOMO	550
CIROC ULTRA PREMIUM	850	Beer	BOTTLE
HAKU	850	GORKHA	540
GREY GOOSE	1,100	BARAHSINGHE	570
Gin	30 ML	BUDWEISER	570
GORDONS LONDON DRY	700	TUBORG	590
BEEFEATER	700	CORONA	800
TANQUERAY	850	Domestic	60ML
ROKU SUNTORY	850	KHUKRI RUM	700
BOMBAY SAPPHIRE	900	RUSLAN VODKA	700
HENDRICKS	1,000	8848 VODKA	700
MONKEY 47	1,200	NUDE VODKA	700
Tequila	30 ML	SKYY VODKA	750
CAMINO	800	YETI VODKA	750
JOSE CUERVO	800	SNOWMAN GIN	700
DON JULIO	1,100	GURKHAS & GUNS WHISKY	800
MEZCAL	1,200	OD REGULAR WHISKY	800
		OD BLACK WHISKY	900
Liqueur	30 ML	Softs	
BAILEYS	700	WATER	70
PEACH SCHNAPPS	700	AERATED DRINKS	200
AMARETTO	700	TONIC WATER	300
MALIBU	700	ENERGY DRINK	350
JÄGERMEISTER	900	Cigarettes	
Rum	30 ML	SURYA LIGHTS   RED   ARCTIC	620
CAPTAIN MORGAN	700		
BACARDI CARTA BLANCA	750		

NETT PRICES

# Barc Snacks

4:00 PM - 10.30 PM

# Breads & Platters

- TRUFFLE BRUSCHETTA** 595  
Truffle Oil, Pesto, Salsa, Basil Oil
- MEZZE PLATTER** 695  
Seasonal Hummus, Tzatziki, Baguette, Crackers, Olives, Cucumber, Carrots, Sun Dried Tomatoes
- SMOKED CHICKEN BRUSCHETTA** 675  
Teriyaki Mayonnaise, Onions, Microgreens
- MEAT & CHEESE PLATTER** 1295  
Assorted Cold Cuts & Local Cheese, Crackers, Baguette, Olives, Balsamic Vinegar, Olive Oil Dip
- SUKUTI ON CRACKERS** 615  
Dried Buffalo, Green Chili & Coriander Relish, Salsa

# Veg Bar Bites

- CHEESY NACHOS** 695  
Salsa, Cheddar, Mozzarella, Gochujang, Jalapenos, Bell Peppers
- MINI MUSHROOM TACOS** 615  
Coleslaw, Onion, Mayonnaise, Chili Oil
- STIR FRY GREEN BEANS** 495  
Sichuan Peppercorn, Dried Red Chili, Ginger, Garlic
- TTEOKBOKKI (Korean Rice Cakes)** 645  
Stir Fried Korean Rice Cakes, Gochujang, Sesame
- SPRING ROLLS** 695  
Mozzarella, Corn, Bell Peppers, Kimchi Powder
- SMOKED MOZZARELLA CHEESE BALLS** 595
- NORI TERIYAKI TOFU** 495  
Tofu, Teriyaki Sauce, Seaweed, Furikake
- CRISPY CORN** 595

# Fries

## **FRIES**

415 | 545

Regular | Spicy Garlic | Peri Peri

## **TRUFFLE CHEESE FRIES**

645

Truffle Oil, Cheddar Cheese

## **KIMCHI FRIES**

675

Kimchi, Sour Cream, Gochujang Mayo, Kimchi Powder

# Non-Veg Bar Bites

## **BASIL CHICKEN NACHOS**

775

Thai Basil Chicken, Mozzarella, Cheddar, Jalapenos, Bell Peppers

## **CHARCOAL GRILLED CHICKEN BULGOGI**

715

Marinated Grilled Chicken, Gochujang Mayonnaise

## **CRISPY FRIED KOREAN CHICKEN WINGS**

695

## **TOM YUM CHICKEN POPCORN**

695

## **CHICKEN YAKITORI**

675

Chicken Skewers, Teriyaki Sauce, Japanese Spice Mix

## **SICHUAN STIR FRY CHICKEN**

695

Dried Red Chili, Roasted Sichuan Pepper, Ginger Garlic

## **BUTTER GARLIC PRAWNS**

995

Garlic Bread, Pesto Sauce

## **CHARRED PRAWNS**

1245

Skewered Prawns, Teriyaki Sauce, Japanese Spice Mix

## **PORK MINI TACOS**

715

Braised Pork Belly, Coleslaw, Mayonnaise, Onions, Chili Oil

## **BUFF CHILI**

675

Crispy Sliced Buff, Soya Sauce Glaze

## **MYE (Buff Tongue)**

575

Stir Fried Buffalo Tongue, Timur Chhop Paste

# Sliders (Black buns served with a portion of fries)

## **SMOKED CHEESE & POTATO**

845

Smoked Mozzarella Cheese Potato Patty, Caramelized Onions, Microgreens, Coleslaw, Katsu Sauce

## **CHICKEN KATSU**

895

Wasabi Mayo Coleslaw, Microgreens, Caramelized Onions, Katsu Sauce

## **BRAISED PORK BELLY**

895

Roasted Peanuts, Green Onions, Coleslaw, Microgreens, Caramelized Onions, Chili Oil

# Momo (Veg | Chicken | Pork)

## **STEAMED**

355 | 425 | 455

## **PAN FRIED**

375 | 455 | 475

Served with Coriander & Tomato Achaar

## **CHILI OIL**

475 | 545 | 575

## **CHILI OIL**

495 | 575 | 595

Momo Served in Chili Oil Infused with Chinese Spices & Garnished with Coriander, Spring Onions & Microgreens

**SPICY CHILI OIL** OR **GARLIC & JIMBU CHILI OIL**

# Desserts

**BROWNIE WITH ICE CREAM** 495

NETT PRICES



**NO SMOKING AND NO VAPING**

— **INSIDE THE BAR** —



**OUR STRAWS ARE MADE FROM  
A BIODEGRADABLE PLANT-BASED MATERIAL  
DERIVED FROM CORN STARCH, WHICH IS  
BIODEGRADABLE AND BPA FREE**



# BARC+

A SPACE FOR UNFORGETTABLE EVENTS

FOR PRIVATE RESERVATIONS,  
KINDLY CONTACT OUR TEAM FOR MORE INFORMATION.

