



B A R C

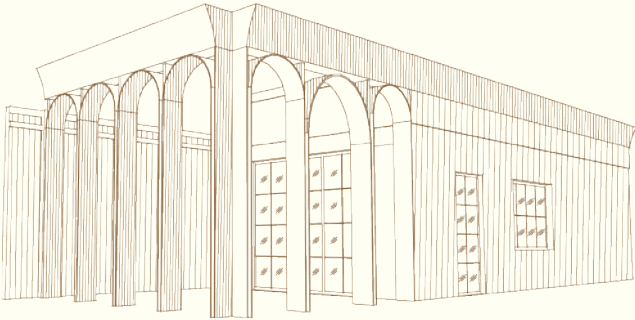
ASIA'S
50
BEST
BARS
2024
sponsored by
Perrier

50
BEST
Discovery

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 

Bitter Martini 

Coco Clarity 


Peat Repeat 


Negroni 

Old Manhattan 

Old Fashioned 

SWEET


 Maastani Paan


 Bubble Bucha

 Khattu

 Cucumber Gimlet


 Black Gimlet


 Basil Instinct


 Aviation


 Part Time Lover

 Pfineapple


 Ilam Nudi-Tea


 I'm Into You


 Khattu Highball


 Nudi-Tea Highball


The Benediction 


Ayläretto Sour 

Gin Basil 

Japanese Highball 

Aylä Sour 

Aylä Punch 

Zombae 

One In A Melon 

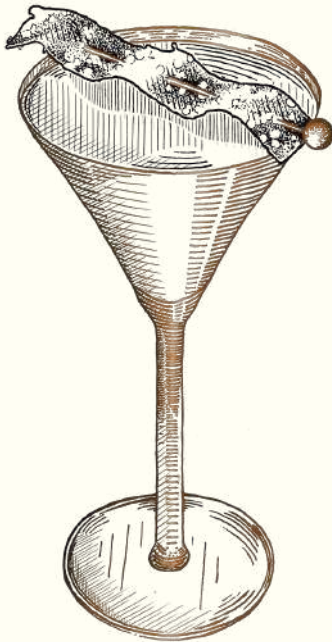
SPIRIT

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 TITAURO MIX
SIMPLE SUGAR

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

BLOODY PEAT

1595

ब्लडी पिएट

TALISKER WHISKY
CHERRY LIQUEUR
BARC'S TITAURO 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 TITAURO MIX
BLOODY MARY MIX
CELERY BITTERS
CLEAR TOMATO JUICE

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

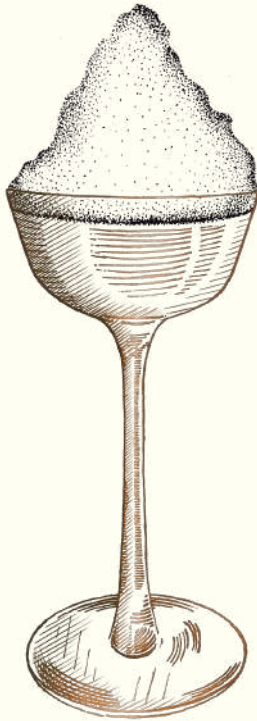
NETT PRICES

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

955

खट्टा

VODKA
KHATTU
LIME JUICE
SIMPLE SUGAR

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

KHATTU HIGHBALL

1145

खट्टा शारुबत

VODKA
CAMPARI
BARC'S KHATTU MIX
SODA

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

AIRY KHATTU

1195

गनी खट्टा

VODKA
CLARIFIED KHATTU
DRY VERMOUTH
KHATTU AIR FOAM

Our signature Khattu clarified
with airy foam

NETT PRICES

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

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

अला पञ्च

1195

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

Milk washed Newari Aylā infused with tea.

AYLĀRETTO SOUR

अलानेट्टा 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

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

Savoury & Tangy

सातवी न टङ्गी

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 गी लिङ्ग ट्याङ्ग

CORIANDER INFUSED GIN
LEMONGRASS CORDIAL
TAMARIND JUICE
BLACK WALNUT BITTERS

Tangy Tamarind meets coriander
infused gin with lemongrass cordial

INDIAN SUMMER

1095

सुडियन समन

GURKHAS & GUNS 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

GURKHAS & GUNS 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

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

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

बिस्कुट बिस्कुट

LAPHROAIG WHISKY
MARASCHINO LIQUEUR
DRY VERMOUTH
APPLE JUICE

A smoky aromatic cocktail, balanced
by a sweet Maraschino liqueur

COCO CLARITY

1595

बनाना ज्ञानिती

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

जीन 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

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

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

KHUKRI 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

KHUKRI 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 1145
GIN + BERRY PURÉE +
CRÈME + PINEAPPLE JUICE

BUBBLE BUCHA 1145
GIN + KOMBUCHA + RASPBERRY + PROSECCO

BLACK GIMLET 1145
GIN + MOSAMBI CORDIAL + ACTIVATED CHARCOAL

OLD MANHATTAN 1145
GURKHAS & GUNS 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
BACARDI WHITE RUM + MINT BITTERS +
PINEAPPLE JUICE + LIME JUICE + TRIPLE SEC

ZOMBAE 1095
KHUKRI DARK RUM + KHUKRI 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	1095
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	
BITTER MARTINI	1395
BEEFEATER GIN + BITTER GOURD VERMOUTH TRIPLE SEC + CARDAMOM RED WINE	
PART TIME LOVER	1395
CAMINO 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
CHIVAS REGAL 12YRS WHISKY + BENEDICTINE DOM +
BLACK WALNUT BITTERS + DRY VERMOUTH

NEGRONI 1395
BOMBAY SAPPHIRE GIN + VERMOUTH ROSSO
+ CAMPARI

OLD FASHIONED 1095
GURKHAS & GUNS 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

Whisky	30 ML	Japanese	30 ML
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	House Vino	GLASS
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	Red	BOTTLE
JAMESONS IRISH	750	BOTTEGA	5,900
		TERRA DE PAU	5,900
Bourbon	30 ML		
JIM BEAM	850	White	BOTTLE
JACK DANIELS	850	BOTTEGA	5,900
WOODFORD RESERVE	850	TERRA DE PAU	5,900
MAKERS MARK	1,000		
		Rose	BOTTLE
Cognac	30 ML	V ANIMA RAIMAT RS ECO	6,000
MARTELL VS	850		
MARTELL VSOP	1,150	Prosecco & Champagne	BOTTLE
		BOTTEGA	6,300
Single Malt	30 ML	BOTTEGA GOLD SERIES	10,000
SINGLETON 12 YEARS	850	CHAMPAGNE	
SINGLETON 15 YEARS	1,200		
SINGLETON 18 YEARS	1,800		
TALISKER 10 YEARS	1,200		
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		

PLEASE ASK YOUR BARTENDER ABOUT THE AVAILABILITY OF WINE, PROSECCO, AND CHAMPAGNE.

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
PATRON	1,100	OD REGULAR WHISKY	800
MEZCAL	1,200	OD BLACK WHISKY	900
Liqueur	30 ML	Softs	
BAILEYS	700	WATER	35
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		

Barc Food

4:00 PM - 10.30 PM

Breads & Platters

BRUSCHETTA 515
Pesto, Tomato Salsa, Sundried Tomatoes, 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

CHICKEN CHOILA TARTLETS 595
Shredded Chicken, Tomato Paste with Nepali spices, Green Garlic, Green Chili & Coriander relish

TRUFFLE MUSHROOM TARTLETS 615
Mushroom, Kanchan Cheese, Truffle oil

Veg Bar Bites

CHEESY NACHOS 695
Salsa, Kanchan Cheese, 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

SMOKED MOZZARELLA CHEESE BALLS 595

NORI TERIYAKI TOFU 495
Tofu, Teriyaki Sauce, Seaweed, Furikake

CRISPY CORN 595

Fries

FRIES

415 | 545

Regular | Chili Garlic | Spicy House Blend

TRUFFLE CHEESE FRIES

645

Truffle Oil, Kanchan Cheese

KIMCHI FRIES

675

Kimchi, Sour Cream, Gochujang Mayo, Kimchi Powder

Non-Veg Bar Bites

BASIL CHICKEN NACHOS

775

Thai Basil Chicken, Mozzarella, Kanchan Cheese, 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 Chips)

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

HOT HONEY CHICKEN 895

Fermented Hot Honey, Garlic Butter Soya Sauce, Mayo, Pickled Cucumber, Coleslaw

Momo (Veg | Chicken | Pork)

STEAMED OR PAN FRIED

375 | 455 | 475

Served with Coriander & Tomato Achaar

CHILI OIL (STEAMED OR PAN FRIED)

495 | 575 | 595

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

Garlic & Jimbu: Momo Served in Chili Oil infused with Garlic, Jimbu, Peanuts & Garnished with Spring Onions, Microgreens and Crispy Jimbu

Desserts

BROWNIE WITH ICE CREAM 525

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.

