



B A R C

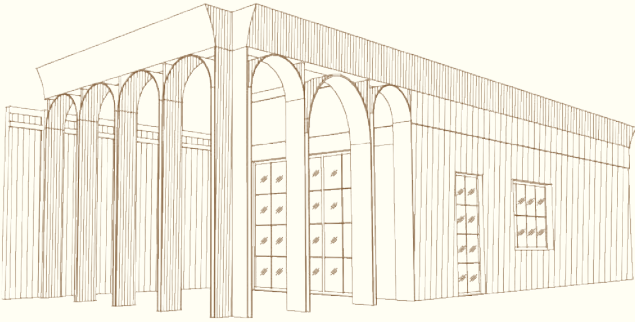
ASIA'S
50
BEST
BARS
2024
sponsored by
Perrier

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







- Spicy Sukuti 
- Bloody Peat 
- Airy Khattu 
- Martini 
- Coco Clarity 
- Peat Repeat 
- Negroni 
- Old Manhattan 
- Old Fashioned 

- Bloody Nepali 
- Bloody Lapsi 
- Nepali Summer 
- Jalapeño Jatra 
- Twist of Imli 
- Orangecello 
- Berry Bubble 

SWEET

SPIRIT

- The Benediction 
- Ayläretto Sour 
- Japanese Highball 
- Aylä Sour 
- Aylä Punch 
- Zombae 
- Melon Highball 

- Chaangria 
- Khattu 
- Cucumber Gimlet 
- Black Gimlet 
- Juju Basil 
- Aviation 
- Part Time Lover 
- Mastaani Paan 
- Ilam Tea Sour 
- Khattu Highball 
- Ilam -Tea Highball 

REFRESHING

Titaura तिठौरा

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

हडी नयाली

VODKA
BARC'S TITAUURA MIX
SIMPLE SUGAR

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

BLOODY PEAT 1595

हडी दिय

TALISKER WHISKY
CHERRY LIQUEUR
BARC'S TITAUURA MIX
SIMPLE SUGAR

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

BLOODY LAPSI 1145

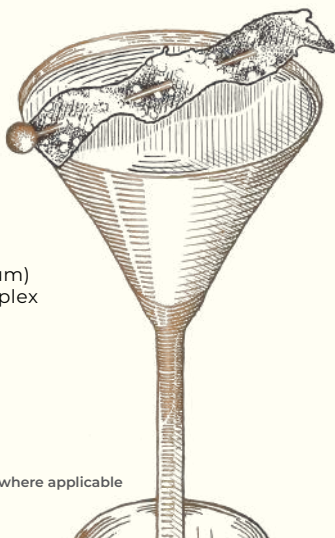
हडी लप्सी

SPICY LAPSI INFUSED VODKA
DRY VERMOUTH
CHOYA
BLACK WALNUT BITTERS

A bold, tangy-sweet cocktail with Lapsi (Hogplum) achara vodka smooth, rich, and irresistibly complex

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 हाईबॉल

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 अयला

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 EXPERIENCE 1000

अयला गन्नायिनयना

Curious about Aylā ?

Please ask your bartender for a tasting!

Aylā

Traditional, unaged, and full of character.

Aged Aylā

Smooth and mellow, with deeper notes from resting over time and a touch of spice.

Spiced Aylā

Infused with a blend of local spices for warmth, depth, and complexity.

Paan Aylā

A bold twist, featuring aromatic paan leaves and a hint of sweetness.

Aylācello

Bright, zesty, and citrus-forward, with a distinctly local flair.

AYLĀ SOUR 1095

अम्लता मावन्

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 1195

गला यन्

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

Milk washed Newari Aylā infused with tea.

AYLĀRETTO SOUR 1495

गलानन्दा मावन्

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

Clear शिग्रम

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

शिशुद निरिद

LAPHROAIG WHISKY
MARASCHINO LIQUEUR
DRY VERMOUTH
APPLE JUICE

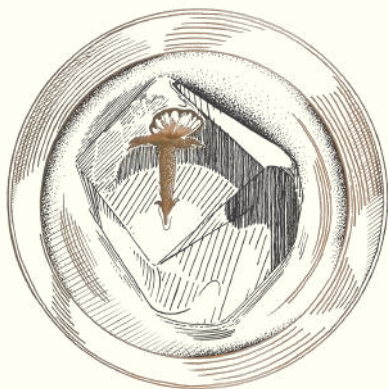
A smoky aromatic cocktail, balanced by a sweet Maraschino liqueur

COCO CLARITY 1595

ककद क्कानिती

COCONUT MILK &
BANANA ICE CREAM HAKU VODKA
BANANA LIQUEUR
DRY VERMOUTH
COCONUT WATER
CARAMEL SYRUP

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



NETT PRICES

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

Savoury & Tangy सन्ताननी न दृङ्गी

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.

TWIST OF IMLI 1095

दुसुसु गदुसु सुसुसु

CORIANDER INFUSED GIN
LEMONGRASS CORDIAL
TAMARIND (IMLI) JUICE
BLACK WALNUT BITTERS

Tangy Tamarind meets coriander infused gin with lemongrass cordial

NEPALI SUMMER 1095

नयाली सुसुसु

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

सुसुसु सुसुसु

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

Creamy दूगी

Indulge in the decadent allure of our dessert-based cocktails, where velvety textures meet exquisite sweet flavors. Where a drink boasts a luxurious mouthfeel of sweet, 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.

ORANGECELLO 1095

ग्रावदुग्गला

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

JUJU BASIL 1045

जूजू बजिल

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

Highball **हाइबल**

Crisp, refreshing, and rooted in Nepal. We blend local flavors with the classic structure of freshness and carbonation for a drink that's light, bold, and unmistakably ours.

CHAANGRIA 1145

चाङ्गिया

VODKA
CHAANG (RICE BEER)
PROSECCO
APPLE JUICE
ORANGE JUICE
CO2

MELON HIGHBALL 1145

मलन हाइबल

BASIL & MINT REDISTILLED VODKA
BASIL & MINT CORDIAL
WATERMELON SODA

ILAM- TEA HIGHBALL 1095

इलाम टि हाइबल

GIN
COLD BREW ILAM BLACK TEA
JASMINE KOMBUCHA
CO2

JALAPEÑO JATRA 1295

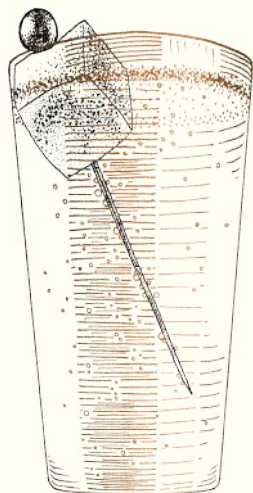
दलियना जत्रा

JALAPEÑO INFUSED TEQUILA
MILK WASH MOSAMBI JUICE
AGAVE SYRUP
ORANGE BITTERS
TONIC WATER

JAPANESE HIGHBALL 1500

जयानिज हाइबल

NIKKA WHISKY
SODA



NETT PRICES

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

Smoke

BERRY BUBBLE 1145

GIN + BERRY PURÉE + CRÈME + PINEAPPLE JUICE

BLACK GIMLET 1145

GIN + MOSAMBI CORDIAL + ACTIVATED CHARCOAL

OLD MANHATTAN 1145

GURKHAS & GUNS WHISKY + SWEET VERMOUTH +
CHERRY BRANDY + ANGOSTURA BITTERS

Spirit Forward

THE BENEDICTION 1495

CHIVAS REGAL 12YRS WHISKY + BENEDICTINE DOM +
DRY VERMOUTH + BLACK WALNUT BITTERS

NEGRONI 1395

BOMBAY SAPPHIRE GIN + VERMOUTH ROSSO
+ CAMPARI

OLD FASHIONED 1095

GURKHAS & GUNS WHISKY + ANGOSTURA BITTERS +
SIMPLE SUGAR + ORANGE ZEST

Margarita | Martini

MARTINI FROM 1400

CLASSIC MARTINI + DIRTY MARTINI +
MARTINEZ + DRY MARTINI

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

Tropical & Sours

CUCUMBER GIMLET 1095

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

AVIATION 1495

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

ILAM TEA SOUR 1045

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

ZOMBAE 1095

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

MASTAANI PAAN 1095

GIN + BETEL LEAF + LEMON JUICE + SUGAR SYRUP

Classic Cocktails

ASK YOUR BARTENDER 1200

THE AVAILABILITY OF CLASSIC COCKTAILS onwards

Shooters

COCKTAIL SHOT 500

NETT PRICES

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

Non-Alcoholic

BLOODY NEPALI BARC'S TITAURO MIX + SUGAR SYRUP	450
KHATTU KHATTU + LIME JUICE + SIMPLE SUGAR	450
AIRY KHATTU CLARIFIED KHATTU + KHATTU AIR FOAM	650
TWIST OF IMLI TAMARIND JUICE + LEMONGRASS SYRUP + LIME JUICE + BLACK WALNUT BITTERS	500
MELON HIGHBALL BASIL & MINT CORDIAL + WATERMELON SODA	500
PASSIONFRUIT SPRITZ PASSIONFRUIT PUREE + TRIPLE SEC + SODA	550
BERRY BUBBLE RASPBERRY PUREE + CREME + PINEAPPLE JUICE + SMOKE BUBBLE	650

NETT PRICES

Straight Pours

Whisky 30 ML

JOHNNIE WALKER	
BLACK LABEL	750
DOUBLE BLACK LABEL	825
GOLD LABEL RESERVE	1,100
18 YEARS	1,400
BLUE LABEL	2,100
CHIVAS REGAL	
12 YEARS	750
18 YEARS	1,400
JAMESONS IRISH	750

Single Malt 30 ML

SINGLETON 12 YEARS	850
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
GLENLIVET 12 YEARS	1,100
GLENLIVET 15 YEARS	1,500

Japanese 30 ML

SUPER NIKKA	1,500
NIKKA BY THE BARREL	2,000
HIBIKI	2,800

Cognac 30 ML

MARTELL VS	850
MARTELL VSOP	1,150

Bourbon 30 ML

JIM BEAM	850
JACK DANIELS	850
WOODFORD RESERVE	1,000
MAKERS MARK	1,000

Vodka 30 ML

ABSOLUT	700
CIROC ULTRA PREMIUM	850
HAKU	850
GREY GOOSE	1,100

Gin 30 ML

GORDONS LONDON DRY	700
BEEFEATER	700
TANQUERAY	850
ROKU SUNTORY	850
BOMBAY SAPPHIRE	900
HENDRICKS	1,000
MONKEY 47	1,200

Tequila 30 ML

CAMINO	800
PATRON	1,100
CODIGO	1,100
MEZCAL	1,200

Rum 30 ML

CAPTAIN MORGAN	700
BACARDI CARTA BLANCA	750

House Vino	GLASS
HOUSE (WHITE)	950
HOUSE (RED)	950
HOUSE PROSECCO	1,100

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

Domestic	60ML
KHUKRI RUM	700
RUSLAN VODKA	700
8848 VODKA	700
NUDE VODKA	700
SKYY VODKA	750
YETI VODKA	750
SNOWMAN GIN	700
GURKHAS & GUNS WHISKY	800
OD REGULAR WHISKY	800
OD BLACK WHISKY	900

Liqueur	30 ML
BAILEYS	700
PEACH SCHNAPPS	700
AMARETTO	700
MALIBU	700
JÄGERMEISTER	900

Softs

WATER	35
AERATED DRINKS	200
TONIC WATER	300
ENERGY DRINK	350

Beer	BOTTLE
GORKHA	540
BARAHSINGHE	570
BUDWEISER	570
TUBORG	590

Cigarettes

SURYA LIGHTS | RED | ARCTIC 620

Barc Food

4:00 PM - 10.30 PM

Flavors of Nepal

Experience the richness of local ingredients reimagined with a touch of fusion and modernization. From artisanal cheeses like kanchan cheese in many forms such as aged, smoked or flavoured to traditional herbs such as jimbu, each element is thoughtfully incorporated to enhance flavors while honoring culinary heritage. By blending time-honored techniques with contemporary influences, we create a unique dining experience that celebrates the essence of local cuisine.

SUKUTI ON CRACKERS Dried Buffalo, Green Chili & Coriander Relish, Salsa	615
CHICKEN CHOILA TARTLETS Shredded Chicken, Tomato Paste with Nepali spices, Green Garlic, Green Chili & Coriander Relish	595
TRUFFLE MUSHROOM TARTLETS Mushroom, Kanchan Cheese, Truffle Oil	615
BUFF CHILI Crispy Sliced Buff, Soya Sauce Glaze	675
MYE (Buff Tongue) Stir Fried Buffalo Tongue, Timur Chhop Paste	645

Momo (Veg | Chicken | Pork)

STEAMED OR PAN FRIED

375 | 455 | 475

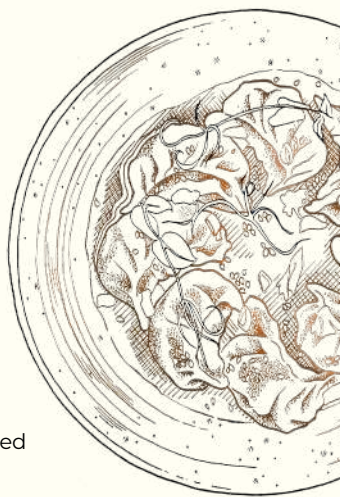
Served with Coriander & Tomato Achaar

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



NETT PRICES

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	

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	

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	

Veg Bar Bites

CHEESY NACHOS	745
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

Non-Veg Bar Bites

BASIL CHICKEN NACHOS Thai Basil Chicken, Mozzarella, Kanchan Cheese, Jalapenos, Bell Peppers	775
CHARCOAL GRILLED CHICKEN BULGOGI Marinated Grilled Chicken, Gochujang Mayonnaise	745
CRISPY FRIED KOREAN CHICKEN WINGS	695
TOM YUM CHICKEN POPCORN	695
CHICKEN YAKITORI Chicken Skewers, Teriyaki Sauce, Japanese Spice Mix	675
SICHUAN STIR FRY CHICKEN Dried Red Chili, Roasted Sichuan Pepper, Ginger Garlic	695
MISO BUTTER GARLIC PRAWNS Garlic Bread, Pesto Sauce	1045
GRILLED PRAWNS Skewered Prawns, Teriyaki Sauce, Japanese Spice Mix	1245
PORK MINI TACOS Braised Pork Belly, Coleslaw, Mayonnaise, Onions, Chili Oil	795

Desserts

BROWNIE WITH ICE CREAM	525
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BARC+

PRIVATE EVENTS AT BARC+

A SPACE FOR UNFORGETTABLE EVENTS — INTIMATE, STYLISH, AND EFFORTLESSLY CURATED WITH GREAT FOOD, DRINKS, AND ATMOSPHERE, TAILORED JUST FOR YOU.

THE DINING EXPERIENCE AT BARC +

ELEVATED YET APPROACHABLE, OUR DINING BRINGS TOGETHER BOLD NEPALI FLAVORS, SEASONAL INGREDIENTS, AND GLOBAL TECHNIQUES — ALL DESIGNED TO PAIR EFFORTLESSLY WITH YOUR DRINK.



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**



PHOTOS AT BARC

AT BARC, THE WALLS COME ALIVE WITH A THOUGHTFUL CURATION OF PHOTOGRAPHS BY **NIRAB TULADHAR** AND **SWAYAM TULADHAR**. LOOKING BEYOND THE USUAL ICONIC IMAGERY OF MOUNTAINS AND TEMPLES, THESE PHOTOS FOCUS INSTEAD ON THE RAW, EVERYDAY BEAUTY OF NEPAL — ITS STREETS, PEOPLE, AND DAILY RHYTHMS. EACH FRAME CAPTURES AN UNFILTERED GLIMPSE INTO ORDINARY LIFE, OFFERING A FRESH PERSPECTIVE ON THE COUNTRY'S CULTURE AND CHARACTER. HUNG THROUGHOUT THE SPACE, THE PHOTOGRAPHS TRANSFORM BARC INTO MORE THAN JUST A BAR — IT BECOMES A GALLERY OF HONEST STORYTELLING, CELEBRATING THE MOMENTS WE OFTEN OVERLOOK.

