

DINNER

CURRY SPECIALTIES

SERVED WITH RICE

CHICKEN 15

LAMB/BEEF 16

SHRIMP/FISH 20

GOAT ON THE BONE 19

VEGETARIAN 14

TIKKA MASALA

simmered in a creamy tomato sauce with fenugreek

KORMA

a mild Kashmir special prepared in garlic and onion curry with a hint of almond sauce

COCONUT

onion curry cooked with coconut powder

SAAG

marinated in yogurt, spices & herbs cooked in fresh spinach puree

JALFERZI

tomato curry cooked with peppers, onions and mixed veggies

VINDALOO

spicy goa curry of Portuguese origin, made with garlic, vinegar & chili

ROGAN JOSH

braised meat cooked in aromatic curry

CHETTINAD

cooked in black pepper, curry leaf & red chili sauce

MALABAR

a mild delicacy of northern Kerala with turmeric, curry leaves & coconut milk

TANDOORI

SERVED WITH BASMATI RICE

MURG MALAI KEBAB 16

mild grilled chicken marinated in yogurt

TANDOORI CHICKEN 16

BBQ style chicken on bones, marinated aromatic spices

FISH TIKKA KEBAB 23

salmon marinated with fresh herbs & spices

GRILLED SHRIMP 23

jumbo shrimps marinated with fresh ginger & garlic

MIX GRILL 30

combination of grilled delicacies shrimp, chicken & lamb

GRILLED VEGETABLES 15

a choice of tomatoes, bell peppers, mushrooms, potatoes, cheese, onions or cauliflower

AFTER DINNER DRINKS

HENNY VSOP -18

REMY MARTIN VSOP - 16

DECHAMBORD - 11

BALVENIE 14 YR -17

AMERETTO DISARONNO -12

SPICE LEVELS

1	2	3	4	5	6
Very Mild	Mild	Medium	Spicy	X-Spicy	XX-Spicy
	🔥	🔥🔥	🔥🔥🔥	🔥🔥🔥🔥	🔥🔥🔥🔥🔥

VEGETARIAN

14

BASERA DAAL 

yellow & black lentils

SAAG

spinach with either cheese, chickpeas, mushrooms, potatoes, green peas or daal

ALOO GOBHI 

cauliflower & potatoes

BAIGAN BHARTA 

roasted eggplants cooked with onions & tomatoes

CHANA MASALA 

chickpeas cooked in tomato fenugreek sauce

VEGETABLE JALFREZI 

mixed vegetables cooked with fresh onions, peppers & tomatoes

MATTER PANEER

green peas & Indian cheese in a rich sauce

ALOO JEERA 

potatoes cooked with cumin & fresh coriander cooked with mushrooms, chick peas or green peas

DAL MAKHANI

black beans & lentils

JOIN US FOR SUNDAY BRUNCH
2PM - 6PM
UNLIMITED BOTTOMLESS
FOR 90 MINS

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LUNCH SPECIAL

SERVED WITH NAAN & RICE

11AM - 3PM MON-FRI

1PM - 4PM SAT/SUN

CURRY SPECIALTIES

CHICKEN 11.95

LAMB/BEEF 11.95

SHRIMP 13.95

SALMON 15.95

VEGETARIAN 11.95

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CHETTINAD

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MALABAR

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SMALL PLATES

TANDOORI SPECIALTIES 12

murg malai kebab, chicken tikka, seekh kebab

BHAJIA CALMARI 9

curry battered fried crispy calamari fritters

ASSORTED VEGETABLE PLATTER 12

samosa, bhajias, soy patties

PRAWN BALCHAO 12

shrimps in coconut & mustard seed sauce

FISH PAKORA 8

boneless catfish fritters

SEEKH KABAB 12

minced lamb sausages

CHICKEN PAKORA 8

boneless chicken fritters

BHEL PURI 6

rice puffs with chickpea flour noodles in tamarind & cilantro sauce

BHAJIAS 7

fried mixed veggies covered in batter

CHAAT PAPRI 6

crisps with potatoes & chickpeas in yogurt sauce, with tamarind & cilantro sauce

VEGETABLE SAMOSA 6

crispy turnovers with seasoned potatoes & green peas

PANEER TIKKA 12

cubed cottage cheese grilled in the tandoor

BREADS

PLAIN 4

naan, whole wheat roti or paratha

STUFFED NAAN, ROTI OR PARATHA 6

Choice of Garlic, Onion, Chili, Mint, Cheese, Lamb, Chicken, Coconut, Potatoes or Spinach

BIRYANI

(STIR FRY RICE)

CHICKEN 16

LAMB OR BEEF 17

VEGETARIAN 14

SHRIMP/FISH/GOAT 20

SOUP AND SALADS

DAAL SORBA 5

puree lentils

CHICKEN SOUP 5

HOUSE SALAD 5
dressing on the side

SIDES

MANGO CHUTNEY 3

MIXED PICKLES 3

PLAIN YOGURT 5

BROWN RICE 3

RAITA 5

DESSERTS

RASMALAI 6

GULAB JUMAN 6

KHEER 6

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