

Nibbles	
Crispy Corn Chaat   	£4.95
Sweetcorn, Chaat Masala, Lemon Juice	
Poppadoms   	£3.95
Indian Crisps , Mango Chutney, Tomato Chutney	

Starters

Veg

Papdi Chaat   Ask for 	£6.50
A traditional street snack found all over India, with crunchy, soft, and fluffy textures, all smothered in tangy, sweet, and hot chutneys	

Chilli Paneer  	£8.50
An Indo-Chinese appetizer where crisp batter fried paneer is tossed in slightly sweet, spicy, hot and tangy chilli sauce	

Kurkure Bhaji  	£7.50
A crisp okra , broccoli and served with mango passion fruit chutney	

Nepali Vegetable Momos   	£7.95
Mix vegetable stuffed steamed dumplings, served with chilli sauce	

Sev Puri   Ask for 	£7.50
Famous Bombay street food made of a crisp puffed pastry filled with sweet potato bhaji, popular Indian chutneys and sprinkled with gram flour vermicelli	

Honey Chilli Cauliflower  	£8.50
Fried cauliflower florets are tossed in a honey chilli sauce that’s sweet and spicy.	

Calcutta Aloo Tikki Chaat   Ask for 	£7.95
Famous Indian Street Food - A crispy potato patty flavoured with ground spices served with chickpeas and topped with yogurt, chutneys and sev	

Avocado & Mushroom Kebabs  	£7.95
These veg kebabs are the perfect blend of crispiness and creamy indulgence, making them an irresistible snack for any occasion. Served with Beetroot hummus & salad	

Seafood

Fish Amritsari  	£9.50
Crispy batter covers flaky white fish fillets – spiced with Indian flavours of garlic, ginger, cumin and chaat masala	

Crispy Calamari  	£11.95
An Indian version of fried calamari served with home-made tartar sauce	

Baga Chilli Prawns  	£10.95
Prawns lightly coated in tempura flour & Carom seeds served with lightly spiced mayo sauce	

Meat

Chicken Lollipop  	£8.95
Chicken Lollipop is an Indian-Chinese delicacy where marinated chicken wings are transformed into a “Lollipop” shape and served with sweet chilli sauce.	

Debaga’s Chicken Baga 65  	£8.50
Chicken 65 is a popular South Indian Chicken appetizer made by deep frying marinated chicken with curry leaves & tossed in special house sauce along with onions & peppers.	

Nepali Chicken Momos  	£8.50
Chicken mince stuffed steamed dumplings, served with chilli sauce	

Tandoori Starters

Tandoori Broccoli   	£7.50
Broccoli marinated in ground spices, ginger & cooked in clay oven. Served with tempered yogurt and garnished with crispy lentils	

Paneer Tikka Achari   	£8.50
Homemade Indian cottage cheese marinated in yogurt, whole spices & pickle. Served with Mint chutney	

Tandoori Wild Tiger Prawns  	£12.95
Tiger prawns marinated in special Goan spices, red peppers & roasted tomatoes. Served with Red Pepper Chutney	

Salmon Tikka  	£12.95
Salmon marinated with lime, coriander, lemongrass & ground spices. Served with cherry tomatoes & coriander salad	

Tandoori Masala Lamb Chop  	£12.95
Lamb chops inspired by North-Western India’s opulent Mughal cuisine, served with mint sauce and apple-pineapple salad	

Tandoori Seekh Kebabs  	£10.50
Lucknowi style lamb mince kebabs seasoned with crushed peppercorn, bell peppers, onions and whole spices. Served with Laccha Piyaz (lightly seasoned onion rings) and mint chutney	

Kesari Malai Chicken Tikka  	£9.50
Melt-in-your-mouth chicken tikka, marinated in cream, yogurt & saffron. Served with mint Chutney	

Punjabi Chicken Tikka  	£9.50
pieces of chicken marinated in a blend of aromatic Punjabi spices & cooked in clay oven, served with mint chutney	

Sizzler (Starters)

Served with mint sauce and salad	
Vegetarian Sizzler   	£12.95
Tandoori Broccoli, Paneer Tikka, Dum Tandoori Aloo	

Meat Sizzler  	£14.50
Lamb Chop, Seekh Kebabs, Chicken Tikka	

Seafood Sizzler  	£17.50
Tandoori Salmon, King Prawns, Fried Squids	

Patiala Tandoori Chicken  	£13.50
This is an iconic North Indian starter cooked with chicken pieces on the bone & flavoured with a delicate blend of tandoori spices in a yogurt marinade, served with mint sauce & apple-pineapple salad	

De Bagas Grand Sizzler  	Medium (1-2 People) £25.00	Large (2-4 People) £41.95
Selection of veg, meat & seafood		

Punjabi Meat Sizzler  	Medium (1-2 People) £22.00	Large (2-4 People) £39.00
Selection of meat – lamb chops, chicken tikka, chicken wings, seekh kebab & fish		

Curries

Veg

Traditional Mix Vegetable Curry 	£12.95
A simple and healthy curry or sabzi prepared with a choice of vegetables and paneer cubes. It is an ideal North Indian veg curry loved by all	

Shahi Malai Kofta   	£12.95
Creamy, rich and indulgent – Deep fried dumplings (koftas) made with potato and mix veg are dunked in a creamy spiced velvety smooth curry.	

Makhan Paneer   	£12.95
Makhan Paneer is succulently cooked cottage cheese cubes in a smooth sauce of tomatoes and cream, which is lightly spiced with a hint of tang and sweetness	

Chana Masala  	£12.50
Chana masala is a North Indian curried dish made with white chickpeas, onions, tomatoes, spices and herbs.	

Palak Paneer   	£12.95
It is a popular premium North Indian curry recipe made with a combination of spinach puree, a blend of dry spices, herbs, and the main ingredient paneer	

Kolkata Aloo Matar Curry  	£12.50
This is a classic homemade style Indian VEGAN curry with potatoes and green peas in a flavourful tomato gravy.	

Daal Makhani  Ask for 	£12.50
Creamy and buttery Daal Makhani! Black lentils cooked with butter and cream and simmered on low heat for that unique flavor!	

Non Veg

Butter Chicken  	£13.95
Butter Chicken is a classic Indian dish made with marinated & grilled chicken (Tandoori chicken), simmered in a creamy tomato gravy/curry	

Malai Chicken Curry  	£13.50
Grilled Mughlai chicken cubes cooked in rich creamy sauce braised with fenugreek leaves	

De Baga Chicken House Curry  	£14.50
Chicken pieces deeply flavoured by chilli coriander & mint cooked with home ground roasted spices and garnished with fresh coriander.	

Hyderabadi Nali Ghosht  	£16.95
Slow-cooking tender lamb shanks in a delicious sauce seasoned with cinnamon, cardamom, cloves, ginger and garlic, creating a hearty main for any feast	

Keema Matar  	£14.50
Versatile and finger-licking Keema matar is nicely spiced dry curry of peas and mince lamb	

Dhaba Mutton Curry  	£14.94
Inspired by the “DHABAS” on Indian HIGHWAYS, slow cooked wholesome mutton drizzled with robust sauce.	

Goan Fish Curry  	£16.95
A classic dish in Konkani cuisine. Coastal white fish cooked in coconut milk, tamarind, curry leaves and flavoured with Szechuan peppers	

Naryal Jinga (Goan Prawn Curry)  	£16.95
King prawns are simmered in a delicious curry made with coconut milk, lemon grass, aromatic spices, and seasoned with curry leaves.	

If you have any allergies, please check before placing an order or ask a member of staff



DE BAGA MEHFIL

COCKTAIL BAR INDIAN RESTAURANT

Biryani

Served with plain raita	
Vegetable Biryani   	£13.50
Chicken Biryani  	£14.95
Dum Nalli Lamb Biryani  	£15.95

Vegetable Sides

Aloo Jerra   	£6.95
Potatoes tempered with cumin seeds and spices	
Daal Tadka   	£6.95
Dal Tadka is one of the most popular North Indian side dishes made with split yellow lentils, plenty of aromatic spices and herbs	
Aloo Baingan   	£6.95
Aloo Baingan is a delicious Indian sabji (vegetable dish) made with diced potatoes and eggplant that have been simmered in a spiced onion tomato masala.	
Palak Aloo  	£6.95
Popular side dish with spinach curry base and potatoes in garlicky tadka.	

Sides & Breads

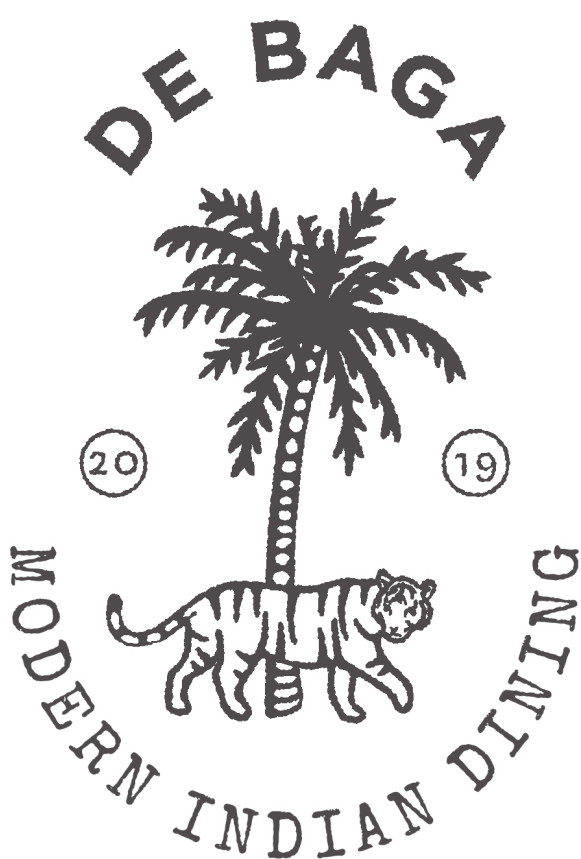
All Naans and Roti are (G, D), Roti (ask for DF), Rice (GF1 DF) and Raitas (D)(GF)	
Vegan Naan	£3.00
Garlic Naan  	£3.50
Garlic Cheese Naan  	£3.95
Green Chilli Naan	£3.50
Cheese Chilli Naan	£3.95
Onion Coriander Naan  	£3.50
Plain Naan  	£2.95
Sweet Naan  	£3.50
Roti 	£2.95
White Rice  	£2.95
Pulao Rice  	£3.50
Plain Fries	£3.50
Masala Fries	£4.50
Plain Raita  	£3.50
Chilli Onion Salad	£2.50
Garden Salad	£4.50

Whole Slow Roast Lamb leg	
PRE ORDER (3 days’ notice)	
(Serves 4 people) Served on rice bed along-with gravy, veg, potatoes, boiled eggs and assorted naan Breads	

Kids Menu

Paneer Tikka with Chips	£6.95
Chicken Nuggets & Chips	£5.95
Mild Chicken or Veg Curry	£6.95
Served with white rice	

 Vegetarian	 Gluten	 Dairy Free
 Dairy	 Vegan Option	 Gluten Free



MODERN INDIAN DINING
AND COCKTAIL BAR

DRINKS

INDIAN REFRESHMENTS

A selection of refreshing NON ALCOHOLIC mocktails inspired by drinks common in India.

POMEGRANATE NIMBU PANI £5.95

A take on Indian lemonade with pomegranate & black salt.

MANGO & GINGER SODA £5.95

A juicy & tangy soda made with mango puree & ginger ale.

DEBAGA ICED TEA £5.95

Fine teas from Sikkim & Assam cold brewed & enhanced with a touch of seasonal fruit.

DIVAR ISLAND £5.95

A sweet blend of passionfruit, with a mango and pineapple reduction.

COLVA BEACH £5.95

Our no alcohol blend elderflower, raspberry and grapefruit to remind you of a blissful day at Colva Beach.

FORT AGUADA £5.95

Apple Juice, Pomegranate Juice, Elderflower Syrup, Lemon, Soda.

CORADO £5.95

A long refreshing drink made melding apple, mango and ginger.

VIRGIN ROOHAFZA PINA COLADA £5.95

This fusion drink will surely make you a fan and you will never be able to forget the refreshing taste. Made out of traditional Indian Roohafza Squash, pineapple Juice, Coconut milk, cream.

ALPHONSO MANGO LASSI £6.50

Alphonso Mango, Coconut Flakes, Yoghurt.

SALTY MASALA LASSI £6.50

Yoghurt, Green Chilli, Coriander, Chopped Ginger, Black Salt.

DE BAGA COCKTAILS

LONG DRINKS

A selection of refreshing ALCOHOLIC cocktails inspired by drinks common in India.

ANNAR £8.95

Pomegranate and hibiscus provide the subtle tones in this tequila vacked twist on a classic Mojito.

KONKAN BEACH £8.95

Our Goan take on classic Pina Colada. Infused with mango vodka, coconut water, dry vermouth flavours also native to Konkan Beach.

GOA £8.95

Gin, Mandarin Liqueur, Ginger Syrup, Mango & Fresh Lime Juice.

EXPRESS £8.95

Vodka, Peach Liqueur, Muddled Strawberries, Sugar Syrup, Pomegranate & Lemon Juice.

BOMBAY BELLINI £8.95

Desi Daru Premium Mango Vodka, Peach, Simple Syrup, topped up with Sparkling Wine.

INDIAN BREEZE £8.95

Desi Daru Premium Mango Vodka, Fresh pineapple Juice and Cranberry Juice.

JAL-JEERA WHISKY SODA £8.95

Johnnie Walker Black Label, Apple EDV, Chaat Masala, Ginger Ale.

LONG ISLAND ICED TEA £8.95

White Rum, Gin, Vodka, Tequila, Cointreau, shaken with fresh lime and topped with cola.

PEACH & ELDERFLOWER SPRITZ £8.95

A light, refreshing spritz, made with peach and elderflower Liqueur, topped up with prosecco is the perfect drink on a sunny goan day.

DE BAGA COCKTAILS

SHORT DRINKS

A selection of refreshing ALCOHOLIC cocktails inspired by drinks common in India.

TABULA BEACH £8.95

A luxurious twist on the classic beach cocktail. We have created a liquid gold with simple yet complex ingredients. Ophir Gin, Fresh Paan Leaves, Kaffir Lime Cordial, Coconut Liqueur, Fresh Lime & Ginger Syrup

CARDAMOM MARTINI £8.95

Citrus Vodka, Lemon Curd, Cardamom Syrup & Fresh Lemon.

HOLI FESTIVAL £8.95

A colourful spectacle, designed to highlight the festival of colours. Infused with mango vodka, apple and raspberry sherbet, pineapple, coconut are the main characters in this Goan mix.

FACTORY BY SUTRA £8.95

A candid and our complex take on the Espresso Martini. Chai Tea infused Vodka, Salted Caramel Syrup, Irish Cream, Coffee Liqueur & Mascarpone.

POSHAAK £8.95

Our Goan take on the classic "Old Fashioned"

GODFATHER SOUR £8.95

Talisker Whisky, Amaretto, Egg White, Sugar Syrup, Fresh Lemon & Bitters.

SPICED MANGO MARGARITA £8.95

Desi Daru Premium Mango Vodka, Tequila, Lime Juice, Agave and Jalapeno Tincture

BOLLYWOOD STAR MARTINI £8.95

Desi Daru Premium Mango Vodka, Passoa, Passion Fruit, Fresh Lime and Vanilla Sugar.



SAFFRON GIMLET £9.95

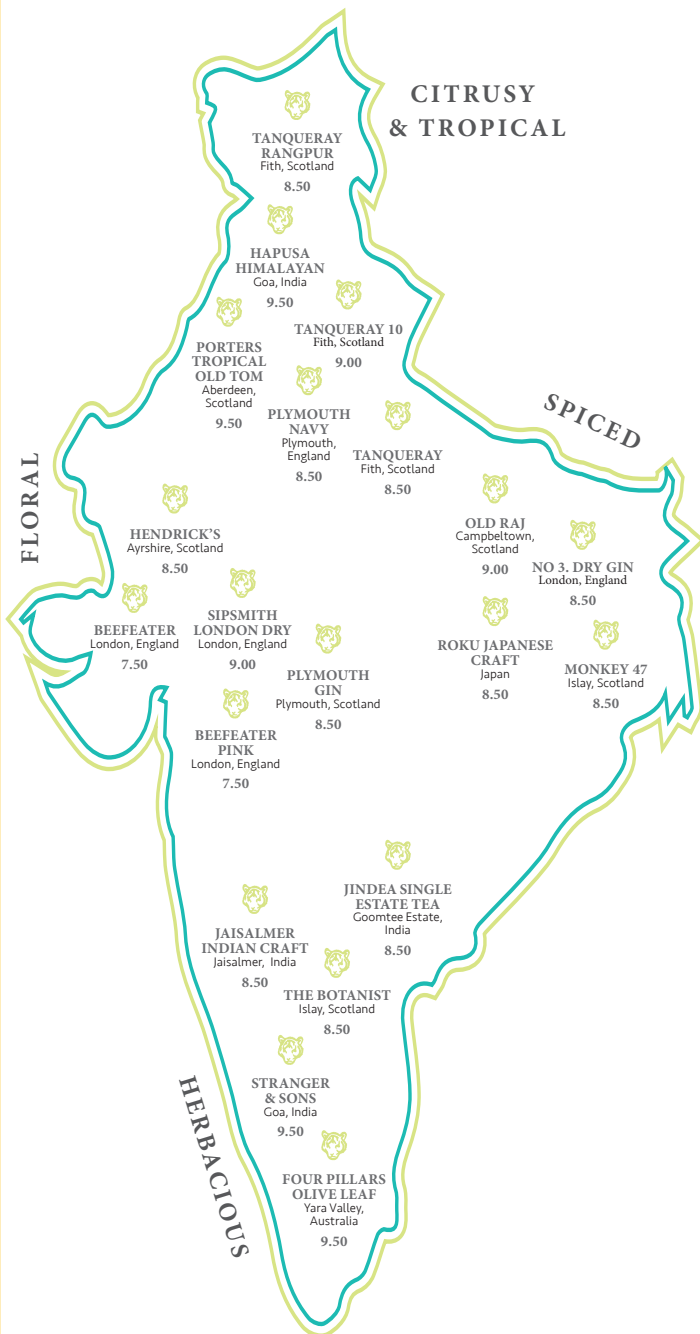
A luxurious twist on the classic naval cocktail. Using grade 1 Saffron from Kashmir we have created a liquid gold highlighting this highly valued & Essential culinary ingredient.

*Can also be served with alcohol free
Tanqueray 0.0% £6.95*

GIN FLAVOUR MAP

Pick a gin from the map based on its flavour profile.
All of our gins are served in 50ml measures with Fever Tree Light tonic. (Speak to your server if you would like 25ml or a different tonic)

Tonic choices: Fever Tree Tonic, Fever Tree Elderflower, Fever Tree Ginger Ale



BEER

DELHI 6, 3.8% PINT: £5.50 HALF: £3.00

Pivo 44 Brewery, Ripon, Yorkshire,
*Premium Modern Indian Craft lager inspired from the
diverse culture of our India. With careful selection of
finest ingredients this smooth and unique lager makes
it a drink which can be enjoyed anytime of the day
brewery to pair perfectly with bold spices*

ESTRELLA, 4.6% PINT: £5.75 HALF: £3.00

Barcelona, Spain
*Premium Mediterranean and crispy Lager brewed in
Barcelona*

BOMBAY IPA, 5.8% PINT: £5.75 HALF: £3.00

Pivo 44 Brewery, Ripon
*Yorkshire, Inspired from the history of IPAs that
were exported to British troops on the Bombay dock.
Together with west coast hops and smoothness of
the UK's finest maris otter malt combined with citrus
aroma.*

PINATA, 4.5% (VEGAN) PINT: £5.75 HALF: £3.00

North Brew, Leeds, West Yorkshire
*A soft and juicy tropical pale ale made with organic
mango and guava fruit puree and Citra, Azacca and
Mosaic hops. Sessionable, crushable and exploding
with flavour!*

GUEST LAGER/IPA

*We change our guest lager/IPA regularly. Please speak
to a member of staff for more information.*

BOTTLED BEER 330ml

PERONI, 5.1 % £3.95

BEIRA MORETTI, 4.6% £3.95

CORONA EXTRA, 4.6% £3.95

DESPERADOS TEQUILA, 5.9% £4.20

COBRA ZERO, 0% £3.95

BOTTLE CIDERS 500ml

MAGNERS ORIGINAL, 4.5% £4.95

KOPPARBERG MIXED FRUIT, 0% £5.45

KOPPARBERG STRAWBERRY & LIME, 4% £5.95

KOPPARBERG MIX FRUIT, 4% £5.95

SOFT DRINKS & JUICES

**LIMCA (INDIAN
LEMONADE) £2.95**

**THUMSUP (INDIAN
COKE) £2.95**

**FANTA (INDIAN
FANTA) £2.95**

COKE £2.95

DIET COKE £2.95

LEMONADE £2.95

APPLE JUICE £2.95

MANGO JUICE £2.95

PINEAPPLE JUICE £2.95

POMEGRANATE JUICE £2.95

**HARROGATE WATER -
STILL 330ml £2.50**

**HARROGATE WATER -
SPARKLING 330ml £2.50**

**HARROGATE WATER-
STILL 500ml £4.50**

**HARROGATE WATER -
SPARKLING 500ML £4.50**

INDIAN WHISKY

The drinking of Scotch style whisky was introduced to India in the 19th century. With such high-quality grain being grown in the Punjab region it was only a matter of time before India started producing its own whisky. Amrut was the first commercial whisky distillery to export its product, and now India is home to several excellent distilleries. The Indian malt has its own distinctive flavour, it delivers a wonderful rich biscuity note

PAUL JOHN NIRVANA £5.50

PAUL JOHN BRILLIANCE £5.75

AMRUT SINGLE MALT £6.75

AMRUT FUSION £6.75

INDRI TRINI THREE WOOD
INDIAN SINGLE MALT £5.95

BLENDED SCOTCH 25ml

JAMESON'S £3.95
CHIVAS REGAL £4.50
JOHNNIE WALKER
BLACK LABEL £4.50
MONKEY
SHOULDER £4.95
ROYAL
SALUTE 21YO £9.50

SINGLE MALT SCOTCH 25ml

TALISKER 10YO £4.95
DALMORE 12YR £4.95
GLENMORANGIE £4.95
10YO
GLENFIDDICH £4.95
12YO
MACALLAN 12YO
DOUBLE CASK £8.95

AMERICAN 25ml

WOODFORD
RESERVE
BOURBON £4.95
JACK DANIELS £4.50
MAKERS MARK £4.50

JAPANESE 25ml

SUNTORY
HIBIKI JAPANESE
HARMONY £7.50
HARMONY THE
NIKKA TAIL £7.50

LIQUEURS 25ml

DISARONNO £3.75

CHAMBORD £3.75

COINTREAU £3.75

DRAMBUIE £3.75

BAILEYS 50ML £4.95

TIA MARIA £3.75

SOUTHERN
COMFORT £3.75

PIMMS &
LEMONADE £5.75

APREOL SPRITZ £5.75

SPIRITS 25ml

VODKA

SMIRNOFF £3.95

ABSOLUT MANGO £3.95

ABSOLUT CITRON £3.95

ABSOLUT
ORIGINAL £3.95

CÎROC ORIGINAL £5.95

CIROC PINEAPPLE
£5.95

CIROC RED BERRY
£5.95

BELVEDERE £5.95

GREY GOOSE £5.95

DESI DARU PREMIUM
VODKA £5.95

BRANDY

HENNESSEY VS £4.50

MARTEL VSOP £4.50

REMY MARTIN £4.50
VSOP

HENNESSEY XO £8.50
COGNAC

RUM

BACARDI
(WHITE/DARK) £3.95

HAVANA 3YR £3.95

CAPTAIN
MORGAN £3.95

MALIBU £3.95

HAVANA 7YR £4.95

SAILOR JERRY
(SPICED) £4.95

SMITH & CROSS
(JAMAICAN) £4.95

BAMBOO £4.95

OLD MONK £4.95

KRAKEN £4.95

DIPLOMATIC
MANTUANO £5.50

SHOTS

PATRON SILVER £3.50

PATRON REPOSADO £3.50

JÄGERMEISTER £3.50

ANTICA SAMBUCA £3.50

OLMECA GOLD £3.50

LA FEE NV ABSINTHE £3.50

LIMONCELLO £3.50

WHITE WINES

LE HAVRE DE PAIX BLANC FRANCE £19.00

Well balanced with pear and apple on the nose with a palate that is crisp and fresh yet softly fruited.

175ml £5.00 250ml £6.50

CA DEL LAGO PINOT GRIGIO ITALY £21.00

Delicious balance of pear drops, white peaches and hints of elderflower, crisp, fresh with lovely wonderful balance of fruit acidity.

175ml £5.50 250ml £7.25

PICO A PICO FAIRTRADE

SAUVIGNON BLANC CHILE £23.00

Fresh and fruity with tropical gooseberry and citrus notes. The tropical flavours marry perfectly with seafood curry!

175ml £6.00 250ml £8.00

DOMAINE LA SERRE PICPOUL

DE PINET FRANCE £25.00

Picpoul's literal translation is 'lip-stinger' and you can see why with this fresh and zesty white from the Languedoc region in Southern France. Harvested at night to ensure maximum crispness of the fruit, this is the ideal wine to enjoy a summers evening!

ARCHIVIO PECORINO ITALY £27.00

Classic Pecorino, dry, straw-yellow in colour and an elegantly floral bouquet of acacia and jasmine. Medium acidity with melon, pear and white peach notes both on the palate.

MIRROR LAKE

SAUVIGNON BLANC, NEW ZEALAND £28.00

Expressive aromas backed with tropical fruits and citrus. Crisp acidity with plenty of gooseberry character.

PAZO DI MIRASOLES

ORGANIC ALBARINO SPAIN - VEGAN £32.00

A crisp yet textured white wine with flavours of peach and citrus with a well structured minerality throughout. A particular favourite of our chef which he personally enjoys with seafood starters.

DAUNY ORGANIC

SANCERRE FRANCE - VEGAN £37.00

A richer Sancerre with expressive floral notes and vibrant minerality.

RED WINES

CASA DE LAS VINAS MERLOT CHILE £21.00

Fruity, friendly and smooth with aromas of wild berries and hints of pepper.

175ml £5.50 250ml £7.25

DRY RIVER SHIRAZ AUSTRALIA £23.00

Dark berry fruits with well balanced and soft tannins and a hint of spice on the finish.

175ml £6.00 250ml £8.00

MADE IN MENDOZA

ORGANIC MALBEC ARGENTINA - VEGAN £26.00

With notes of black plum and damson, this wine has good fruit and a rounded finish. One of our favourite pairings is a glass of Malbec with lamb shank curry.

175ml £7.00 250ml £9.00

PIANTAFERRO PRIMITIVO ITALY £28.00

Primitivo, also known as Zinfandel, is a natural sponge-like grape, jam-packed with flavour after soaking up the Italian sunshine. The immediate aroma is sweet, with upfront fruit dark berries, raisins, black cherry and red liquorice. It is very round with aromas and flavours of chocolate and anise. Soft sweet tannins add to its lushness.

LA MAROQUETTE ORGANIC

PINOT NOIR FRANCE £30.00

Organic Pinot Noir with ripe fruits and a good structure, red cherries and blackberries on the palate with a well integrated oak aging giving it a touch more backbone than some examples of Pinot Noir. Refined and smooth.

KABUTO ORGANIC BOBAL SPAIN - VEGAN £30.00

Incredibly well structured wine, the oak aging gives this wine a fantastic twist on the classic Spanish grape from the innovative winemakers at Parra Jimenez. This wine was personally chosen by our chef for the list and it is a great match with our De Baga house curry.

DOMAINE DE LEMARQUE

HAUT-MEDOC FRANCE £35.00

Potent and plush with black fruit hanging in balance with vanilla and cedar.

VALLEMAYOR GRAN RESERVA RIOJA SPAIN £45.00

Made only in the very best vintages, this wine demonstrates both poise and intensity in equal measure. American and French oak casks are replaced every 6 years assuring aging of the highest quality and this is clear throughout this wine. Fantastic wine from an award winning winery.

ERBALUNA ORGANIC BAROLO ITALY - VEGAN £60.00

This is a good example of modern Barolo, made in a more approachable style than was traditionally the case. With the characteristic aroma of ripe plums, this is still weighty yet has elegant fruit.

ROSÉ WINES

DELIZIOSA PINOT GRIGIO ROSÉ ITALY £20.00

Delicate and pale pink in colour, refreshing soft red fruits on the palate with a clean fresh finish.

175ml £5.50 250ml £6.75

ROC DES SEIGNEURS ORGANIC PROVENCE ROSÉ FRANCE - VEGAN £26.00

This Provence rose is elegant and dry with aromatic fruit aromas derived from a vibrant blend of both Cabernet and Syrah. Ideal wine to enjoy sat in our outdoor terrace!

175ml £7.00 250ml £9.00

SPARKLING WINES

VINA POMONA PROSECCO ITALY £24.00

Pop the cork on this delicious Prosecco and enjoy soft aromas and flavours of sweet apple. It is fresh, delicate and well-balanced and is best served with friends.

175ml £5.50

IL CAGGIO ROSÉ PROSECCO ITALY £24.00

Dry, soft and well-balanced with red fruit flavours of strawberry and raspberry.

VEUVE CLICQUOT BRUT YELLOW LABEL CHAMPAGNE £80.00

MOËT & CHANDON BRUT IMPÉRIAL ROSÉ CHAMPAGNE £80.00

MOËT & CHANDON BRUT IMPERIAL CHAMPAGNE £80.00

**PLANNING A SPECIAL OCCASION/
GROUP DINING/EXCLUSIVE HIRE/
WEDDINGS?**

DeBaga is a glamorous entertainment venue. Whether you are with friends, family, or work colleagues, DeBaga is the perfect setting serving a delicious Modern Indian Authentic cuisine and mouth-watering cocktails, all accompanied with dedicated service. Our chef's are trained and highly experienced in Indian catering and have been cooking creative and innovative Asian and Indian food for Asian weddings and private events for years with a team of friendly experts to make a spectacular menu and help make your wedding/ special event be an unforgettable experience.

Get in touch with us today and find out how we can help you plan your special day.

Email: Info@debaga.co.uk - Phone: 0113 805 6229
Website: www.debaga.co.uk

THE FLAVOUR
OF GOA



BROUGHT TO
LEEDS

follow us on f @
[@debaga_restaurants](https://www.facebook.com/debaga_restaurants)

8b Stainbeck Ln, Chapel Allerton, Leeds LS7 3QY