



INTRODUCTION

Our restaurant takes its name from a simple, sacred tradition.

Baithak (बाँठक), meaning “a sitting” or “gathering,” is the soul of Indian hospitality. It’s where time slows, conversations take centre stage, and meals are shared like memories.

In Indian culture, a baithak is more than just a room. It’s a space where people come together to talk, eat, and connect. Whether it’s neighbours dropping by unannounced, families gathering for evening chai, or guests being welcomed with warmth and food, the baithak is where relationships grow.

Its form may change, but its spirit stays constant.

In cities, a baithak might be a cosy living room - soft chairs gathered around trays of snacks, the air filled with conversation.

In rural Punjab, it could be a charpoy under the shade of a tree, where elders share stories over steaming cups of tea and fresh food makes its way from the kitchen. Yet across places and generations, the meaning remains unchanged: a space where hearts gather, and connections are nourished.

Inspired by tradition, Baithak embodies what we aim to build - a place of ease and welcome, where meals nourish more than just appetite, and hospitality is served with heart.

We welcome you not just to a table - but to a tradition of togetherness.



OUR TEAM

Rohit Kaila

(Founder & Operations Consultant)

Who brings almost 30 years of experience in the hospitality world, built on a passion for Indian cuisine and heartfelt service. Over his career, he led teams as a House of Excellence Leader across the UK and spent 15 years as a Lead General Manager at Mitchells and Butlers, mentoring future restaurant and kitchen leaders. Chasing a lifelong dream, he opened The Cricket Lounge in North Cheam, London, which quickly became the number one restaurant on Google and Trip Advisor within three years. Now, he invites you to Baithak, a place to gather, share good food, and experience Indian hospitality the way it's meant to be.

Chef. Asrar

(Head Chef)

A master of Indian cooking with over 30 years of experience. He perfected his craft in the kitchens of Hotel Taj Palace in New Delhi, Crowne Plaza in Jerusalem, and Dishoom in Shoreditch. At The Cricket Lounge, he built a loyal following for his love of authentic flavours, rich spices, and beautiful presentation. Now he brings the same dedication to Baithak, serving food that feels like home and lifts your mood with every bite.

Chef Shobhat Singh

(Head Chef)

With over 25 years of culinary experience, Chef Shobhat Singh is the head chef at Baithak. His journey began at the 5-star Jaypee Siddharth in New Delhi and led him through top kitchens in Mumbai, Dubai, and London- including Jewel of India, Gallops, Akbar's in Dubai, and Jasan in London.

A master of Indian, Tandoori, Indo-Chinese, and Lucknowi cuisine, he led Blue Junction Bar & Restaurant, Morden, Surrey from 2005, earning a loyal following for his authentic flavours and warm hospitality.



FROM CRICKET TO CULINARY EXCELLENCE: THE JOURNEY OF THE CRICKET LOUNGE AND THE ARRIVAL OF BAITHAK

What began as a childhood passion for cricket has evolved into one of South West London's most distinctive fine dining stories. For Rohit Kaila, cricket was never just a game — it was a source of inspiration, discipline, and imagination. From an early age, he envisioned creating something that captured the spirit of the sport while expressing it through a completely different medium: hospitality.

That vision ultimately became The Cricket Lounge - a refined Indian dining destination where the energy of cricket meets the elegance of contemporary cuisine. Built on the foundations of passion, culture, and elevated hospitality, the restaurant has grown into a recognised name within the UK dining landscape.

At the heart of the concept is a longstanding creative partnership between Rohit Kaila and Chef Asrar, Director of the company and his colleague and close friend of over 30 years. Chef Asrar brings exceptional culinary expertise, having been part of the opening team at Dishoom London and having worked within Michelin-starred kitchens across London. Together, they have developed a culinary identity rooted in authenticity, precision, and modern refinement - showcasing Indian cuisine through bold flavours, technical finesse, and elegant presentation.

Since opening, The Cricket Lounge has established itself as a multi-award-winning restaurant, earning consistent acclaim and recognition:

Tripadvisor Travellers' Choice Award Winner (2023, 2024, 2025, 2026)
Sustained Five-Star ratings across Google for four consecutive years
Named the #1 restaurant in Sutton by The Guardian
Recognised among the leading dining destinations in South West London

Only 10% of restaurants worldwide achieve this prestigious Tripadvisor Travellers' Choice recognition - placing The Cricket Lounge among a select group of globally recognised dining establishments.

These accolades reflect not only consistency, but a deeper philosophy — a commitment to creating memorable, meaningful dining experiences where every detail matters.

Now, the journey enters a new and more ambitious chapter.



Introducing Baithak

A luxury Indian dining concept designed as the next evolution of the cuisine. Baithak is envisioned as an immersive and elevated experience, where heritage and innovation exist in harmony. It is a space defined by intention - where traditional Indian culinary roots are reinterpreted through a contemporary lens, and where hospitality is delivered with quiet sophistication.

Baithak represents more than expansion; it represents evolution. A natural progression of a philosophy built on excellence, storytelling, and a deep respect for craft.

As Rohit Kaila reflects, The Cricket Lounge was the fulfilment of a dream - but Baithak is the beginning of a new chapter.

Together, they mark a journey defined not by restaurants alone, but by vision, partnership, and an enduring pursuit of culinary artistry.



BAITHAK
LUXURIOUS INDIAN CUISINE & COCKTAIL BAR

FOOD MENU

📸 Follow us on Instagram
Explore Baithak experience - Behind the scenes,
signature cocktails and curated moments
@BaithakExperience

VEG STARTER

- Papad Basket Served With Home Made Fresh Chutney (G, D)** 5
(Mint, Mango and Vinegar Onion, Carrot and beetroot.)
- Dahi Poori (D)**  7
A favourite street snack. It consists of a round, hollow puri (fried crisp) filled with mixture of tamarind chutney, chilli, chat masala, onion, chickpeas served with yoghurt on top
- Paani Poori Shots (D)** (served with sweet and spicy water)  7
- Chandni Chowk Ki Palak Chaat (D)**  8
Patties made with potato and peas, garnished with crispy battered baby spinach and served with sweet yoghurt and tamarind chutney
- Quinoa & Beetroot Tikki (D, G, M, SD)**  8
Crispy patties made With Quinoa and Beetroot, Served With Turmeric-Tempered Yoghurt
- Sweet Potato and Aloo ki Chaat (D)** 8
A mixture of diced onions and tomatoes, with fried and diced sweet potato and potato, served with tangy tamarind sauce, yoghurt, mint sauce and garnish with Banana.
- Vegetable Manchurian (G, S)**  9
Deep fried vegetable balls tossed in sweet, sour and spicy soy sauce along with diced vegetables.
- Tandoori Stuffed Mushrooms (D)** 9
Mushrooms stuffed with Cottage Cheese, Onions, Bell peppers and marinated with yoghurt and blend of Indian Spices, baked to perfection in traditional tandoor oven
- Soya Chaap Tikka (D)**  9
Soya pieces marinated with rich spices, cream and butter. Roasted in clay oven. Served with Mint Chutney
- Vegetable Seekh Kebab (D)**  9
Juicy, flavourful kebabs made from a blend of seasonal vegetables, herbs, and aromatic spices, chickpeas flour, skewered and grilled to perfection, Served with mint chutney and fresh salad.
- Tandoori Broccoli (D, N)**  10
Broccoli marinated in a mixture made with hung curd, kasturi methi, cashew nut sauce and chaat masala. Served with Mint chutney and Tomato chutney
- Makhmali Paneer Tikka with roasted Onions and Tomatoes (D)** 10
Paneer marinated with yoghurt and Indian spices. Served with Mint Chutney.
- Chilli Paneer (D, S)** 10
Fried paneer cubes tossed in spicy, tangy soy sauce along with dices onions and bell peppers



Chef's Signature Creations

Allergens

(D) Dairy, (N)Nuts, (S) Soya, (Se) Sesame, (E) Egg, (C)Coconut, (G) Gluten, (M) Mustard
(CE) Celery, (CR) Crustacean, (F) Fish, (L) Lupin, (MO) Molluscs, (SD) Sulphur Dioxide

NON VEG STARTER

- Tandoori Chicken (On the Bone) (D)**  **S - 10** **M - 18**
 Traditional North Indian dish where chicken is marinated in a spicy yoghurt mix containing ginger, garlic, and aromatic spices including Cumin, Coriander & Garam Masala. The marination tenderizes the chicken, infusing it with deep, rich flavours while cooked at high heat creates a smoky, charred crust.
- Murg Malai Tikka (D,N)** **S - 9** **M - 15**
 Chicken breast baked in charcoal oven, marinated overnight in cashew sauce and spices, served with yoghurt.
- Baithak's Lasuni Chicken Tikka (D)** **S - 9** **M - 15**
 Chicken breast baked in charcoal oven, marinated in lemon juice, ginger, garlic, yoghurt and spices and served with mint chutney.
- Amritsari Fry Tilapia Fish (F)**  **10**
 Tilapia marinated in gram & rice flour. Served with Schezwan chutney.
- Chicken Lollipop (G)**  **10**
 Chicken wings marinated in cornflour, self-raising flour, red chilli paste, ginger & garlic paste, soy sauce, vinegar & salt, served with Hot & Sour Sauce
- Chilli Chicken (G, E)**  **10**
 Chicken marinated with corn flour, spices, self-raising flour, eggs and fried to perfection to give a nice crispy golden texture.
- Salt and Pepper Squid**  **10**
 Crispy batter fried squid saute with salt, pepper and homemade chat masala.
- Punjabi Tandoori Chicken Wings (6 Pieces)**  **10**
 Chicken wings marinated in yoghurt and spices Punjabi style and cooked in the traditional clay oven (tandoor)
- Salmon Tikka (D, F)**  **12**
 Fresh salmon marinated with ginger and garlic paste and flavour of mustard seeds and Dill (herb), served with mint chutney
- Lamb Chops (3 pcs) (D)**  **15**
 Lamb chops marinated with yoghurt and chef special spices, served with green apple chutney



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MAINS VEGETARIAN

- Dal Masala**   **11**
Toor and Masoor dal cooked with cumin, garlic, onion, tomato and homemade spices
- Vegetable Jalfrezi (D)**  - **Vegan without Cottage Cheese** **11**
Combination of cauliflower, carrots, beans, green peas, mushroom and cottage cheese.
- Pickle flavoured Egg Plant with Baby Potatoes (M)** **11**
Baby Egg Plants and baby potatoes cooked in aromatic hot tangy blend of tomatoes and pickle spices
- Aloo Bhindi**  **11**
Okra tossed with diced baby potatoes, onions and seasonings.
- Dal Bukhara (D)** **13**
Originated in the kitchen of the famous Bukhara Restaurant of ITC Maurya in Delhi.
This dal has got a creamy texture to it and is cooked for over 8 hours in Desi Ghee overnight our charcoal clay oven.
- Saag Paneer (Indian Cottage Cheese) (D)** **13**
Garlic sauteed with fresh spinach, cooked with homemade cottage cheese
- Paneer Makhani (D)** **13**
Homemade cottage cheese cooked and served in subtly spiced tomato cream sauce.
- Paneer Lababdar (D)** **13**
A popular and delicious North Indian curry made with paneer (Indian Cottage cheese) and cashew nut based rich spicy onion and tomato gravy
- Stuffed Bell Pepper with Mix Vegetables (D)** **13**
Medium sized bell peppers stuffed with finely diced mix vegetables, paneer (cottage cheese, onion and cooked. Served in a curry base.
- Malai Kofta (D, N)**  **14**
Home made cottage cheese dumplings, served in rich creamy tomato and cashew sauce.
- Dhabe Wali Paneer Bhurji - (Indian cottage cheese) (D,N)**  **14**
Freshly crumbled cottage cheese sautéed with onions, tomatoes, and tossed in aromatic Indian spices for a hearty, flavourful treat.



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MAINS NON - VEGETARIAN

- Butter Chicken (D, N)**  **13**
Boneless Tandoori Chicken marinated in a smooth butter and creamy tomato based gravy & accentuated with dry fenugreek.
- Murg Saag Methi (D)** **13**
Flavourful methi chicken made by simmering chicken in a moderately spicy masala, fresh spinach with fenugreek leaves. Cooked in Desi Ghee
- Chicken Chettinad**  **13**
Chicken flavoured with freshly ground spices (chettinad masala) it's made using gundy chillies, kalpasi (stone flower) and Indian spices.
- Chicken Jalfrezi** **13**
A distinctive and versatile curry with savoury tastes from cumin, curry leaves and fenugreek (methi) and cooked with onion and green chillies.
- Chicken Korma (D, N)** **13**
Boneless Chicken marinated with mild spices and cooked to give a rich flavour
- Lamb Korma (D, N)** **15**
Boneless lamb marinated with mild spices and cooked to give a rich flavour
- Rara Gosht (Boneless) (D)**  **15**
Boneless lamb chunks and minced lamb served in a delicious curry, which gets its impeccable taste from the use of different rich spices such as cloves, black peppercorns, cinnamon, javitri, cardamon, bay leaf and red dry chilli
- Goan Fish Curry (C)**  **16**
Tilapia fish cooked with coconut-based sauce
- Sea Bass With Stir Fried Vegetables** **17**
Sea bass tempered with coconut oil mustard seeds and spiced gravy and served with coconut rice.
- Baithak King Prawn Masala (Jumbo Prawn) (D, N)**  **17**
Cooked with spring onion, our chef special spices, curry leaves and tomato masala.



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BAITHAK BIRYANIS

Served with a side of Mix Veg Curry and Raita

Vegetable Biryani (D)

13

Vegetables cooked with saffron rice and spices are layered in a handi. The handi is covered with a clay lid and it is sealed using a thick paste made of flour and water.

(Served with a side of Mix Veg Curry and Raita)

Chicken Biryani (D)

14

Chicken cooked with saffron rice and spices are layered in a handi. The handi is covered with a clay lid and it is sealed using a thick paste made of flour and water.

(Served with a side of Mix Veg Curry and Raita)

Lamb Biryani (D)

16

Lamb cooked with saffron rice and spices are layered in a handi. The handi is covered with a clay lid and it is sealed using a thick paste made of flour and water.

(Served with a side of Mix Veg Curry and Raita)

Paneer Tikka Biryani (D)

15

Paneer tikka and vegetable medley cooked with saffron rice and spices layered in a Handi. The Handi is closed with a clay lid and it is sealed using a thick paste made of flour and water.

(Served with a side of Mix Veg Curry and Raita)

King Prawn Biryani (D)

17

Prawns cooked with saffron rice and spices are layered in a handi. The handi is covered with a clay lid and it is sealed using a thick paste made of flour and water.

(Served with a side of Mix Veg Curry and Raita)



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SIDE DISH

Onion Bhaji

Shredded onion, potatoes, spinach mixed in a batter with fennel seeds & herbs, and deep fried. Served with house salad and chutney.

5

Aloo Gobi

Cauliflower tossed with baby potatoes

7

Jeera Aloo (M)

Potatoes Tossed With garlic cumin and Mustard seeds from the mountains of India,

7

Mushroom Bhaji

Mushroom cooked with onion and spices

7

Saag Bhaji / Saag Aloo

Spinach and fenugreek leaves cooked with Indian spices. Can also be made with baby potatoes tossed along with the spinach.

7

Chana Masala

Chickpeas cooked with Indian spices

7

Sweetcorn and Bell Pepper Bhaji

Sweetcorn and Bell peppers cooked with onions and spices

8

SALAD AND RAITA

Lachha Pyaz (Onion)

Spicy and delicious Indian style onion salad made with Onions, spices, lemon juice, green chillies

3

Cucumber Raita (D)

Delicious yoghurt with cucumber for that soothing, cooling effect, perfect pairing with our signature curries

4

Pineapple Raita (D)

A different take on the traditional raita, its made with yoghurt & chunks of sweet & tart pineapple, giving it an overall sweet, tangy, creamy taste

4

Green Salad

Avocado Salad

Diced onions, tomatoes, avocados, cucumber with a delicious pomegranate and olive oil dressing

4

5

Kachumber Salad

Crunchy, spicy and delicious Indian style onion salad made with Onions, cucumber, tomatoes, spices, lemon juice, green chillies

5



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ROTI | NAAN | RICE

Tandoori Roti (G) 	3
Flat bread made with wheat flour and then cooked in a clay oven	
Plain Naan (G, D)	3
A soft, enriched dough, mildly salty and slightly charred, flash-cooked for big bubbles with a crispy exterior and pillowy inside, it is the most indulgent flatbread to scoop up spicy Indian curries.	
Butter / Garlic / Chilli Naan (G, D)	4
A choice of butter, garlic or chilli Naan. Perfect bread to eat with curries.	
Kashmiri Naan (G, D, N, C)	4
Kashmiri naan with raisin, almonds and desiccated coconut as main ingredients stuffed inside the naan bread	
Lachha Paratha (G, D)	4
Layered Whole Wheat Flatbread, Crispy on The Outside and Soft Inside, Perfect for Dipping.	
Missi Roti (G, D)	4
Miss Roti is a North Indian flatbread made with whole wheat flour, gram flour, onion, green and spices.	
Chilli & Cheese Naan (G, D) 	5
A delightful fusion with zesty, melted cheese. The combination of spicy green chilli and melted cheese makes for a mouth watering chilli cheese naan served with curries	
Keema Naan (G, D)	5
Soft Indian Bread Stuffed with Spiced Minced Meat, Baked Until Golden and Served hot	
Paneer Kulcha (G, D) 	5
The dough is stuffed with freshly grated paneer cheese (homemade), coriander, masala spices, and cumin.	
Mix Veg Kulcha (G, D)	5
Dough stuffed with freshly diced mix vegetable and then cooked in clay oven	
Basmati Steamed Rice 	5
Perfectly Steamed To accompany Your Favourite Dishes.	
Saffron Rice (Pilau) (D)	6
Aromatic Basmati Rice Infused With Fragrant Saffron And Spices, Creating A Rich And Flavourful Side Dish a perfect recipe for lunch or dinner.	
Mushroom Rice (D)	6
Aromatic Basmati rice cooked with mushrooms and home-made spices.	
Jeera Rice 	6
Basmati rice cooked with cumin seeds	
Vegetable Fried Rice 	8
Egg / Chicken Fried Rice (E)	8



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BIRTHDAYS, ANNIVERSARIES AND EVENT CATERING

We offer the same delicious food and care for your special occasions too. Whether it's a birthday, anniversary, or corporate event, at home, outdoors, or at a party venue, we'll make sure everything is just right. Get in touch with us and leave the rest to us.



BAITHAK
LUXURIOUS INDIAN CUISINE & COCKTAIL BAR

HAPPY HOUR EVERYDAY

ON THE SAME DRINK

2 Cocktails for 15

2 Mocktails for 11



BAITHAK
LUXURIOUS INDIAN CUISINE & COCKTAIL BAR

BUFFET

INCLUDING DESSERT

£16.99

PER PERSON
ONLY

EVERY SUNDAY 12.00 PM TO 4.00 PM

LUNCH THALI

£14.00
VEG

£16.00
CHIKEN

£17.00
LAMB

£19.00
KING
PRAWN

EVERY FRIDAY 12.00 PM TO 3.00 PM

EVERY SATURDAY 12.30 PM TO 4.00 PM



BAITHAK
LUXURIOUS INDIAN CUISINE & COCKTAIL BAR

OUR EVENTS

THE 'BAITHAK' EXPERIENCE

Luxurious Fine Indian Dining Paired
With Rare Collection Of Spirits

Whiskey Tasting

Spirits of Distinction

Gin Theory

Beyond the Basics

Beer Quest

The Baithak Brew Beer

Voyage

The Baithak 'Vineyard' collection

Our manager will be pleased to assist you with further details