

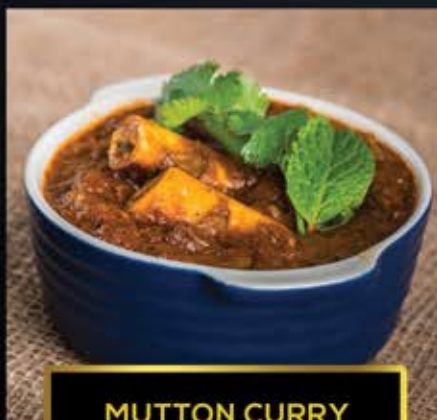


Bawarchi™
INDIAN CUISINE

HOUSTON. TX

The food you love.... The tradition we follow...

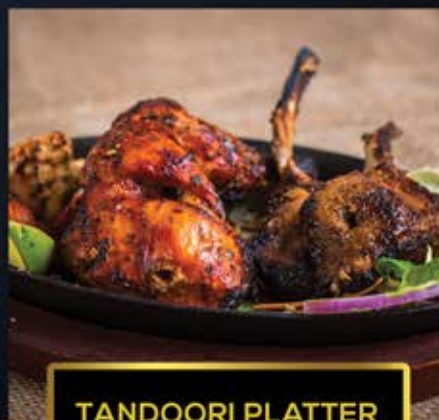
— BIRYANI | CURRY | SOUP | APPETIZER | ENTREE | NAAN | TANDOORI | DESSERT —



MUTTON CURRY



**SOUTH INDIAN
SPECIALTIES**



TANDOORI PLATTER

✦ (281) 888-2145 | (713) 783-1215 ✦

2922 HILLCROFT ST., HOUSTON, TX - 77057

www.bawarchihouston.com

Menu

SOUPS & SALADS

VEGETABLE SALAD

Combination of cucumber, carrot, tomato, green chilies, onion slices, and lemon wedges.

RASAM SOUP

Indian homemade-style soups made with tomato & special flavored indian spices.

TOMATO SOUP

Soup made with tomatoes & spices.

SAMBAR SOUP

Indian homemade-style soups made with lentils & vegetables.

VEG CORN SOUP

Soup made with corn & vegetables.

VEG HOT & SOUR SOUP

Soup made with schezwan sauce with chop vegetables.

CHICKEN SWEET CORN SOUP

Soup made with corn, vegetables & chicken.

CHICKEN HOT & SOUR SOUP

Soup made with szechwan sauce with chop vegetables & chicken.

VEG APPETIZERS

MASALA PAPAD

Crispy tandoori papad with crunchy fresh veg, tangy lemon and spiced with red chili powder.

CHILLI BAJJI

Green chilly dipped in chickpea batter and deep-fried to golden perfection.
(Ask for stuffed with chopped Onions, Masala and lemon with extra charge \$1.49)

VEGETABLE SAMOSA (2 PCS)

Crispy, deep-fried pastry, filled with potatoes and green peas flavored with fresh spices.

CUT CHILLI BAJJI

Cut green chilly dipped in chickpea batter and deep fried to golden perfection.

PANEER SAMOSA (2 PCS)

Crispy, deep-fried pastry, filled with paneer and green peas flavored with fresh spices.

AVOCADO PANEER

SAMOSA (2 PCS)

Crispy, deep-fried pastry, filled with avocado, paneer, and flavored with fresh spices.

ALOO BONDA

Potato dumpling coated with chickpea batter, deep-fried to golden perfection.

PAKODA

(MIX-VEG/ SPINACH/ PANEER)

A deliciously spiced combination of assorted choice of vegetables deep fried in chickpea batter to golden perfection.

MASALA PEANUT FRY

Deep-fried peanuts coated with spices & add with chopped onion & tomato.

VEG MANCHURIAN

Mix vegetable dumplings cooked in Indo-Chinese style.

CRISPY PEPPER CORN

(CHEF'S SPECIAL)

Fried Baby corn coated with batter cooked in Indo-Chinese style.

CHILLI BABY CORN

(CHEF'S SPECIAL)

Fried baby corn cubes cooked in Indo-Chinese style.

GOBI 65

Deep-fried cauliflower tossed with green chilies, curry leaves & spices.

GOBI MANCHURIAN

Deep-fried cauliflower coated with batter cooked in Indo-chinese style.

CHILLI GOBI

Deep-fried cauliflower coated with batter and sautéed with onions, pepper & hot chili sauce.

CHILLI PANEER

Deep-fried paneer sautéed with onions, Pepper & Hot chili Sauce.

PANEER 555

Deep-fried Paneer cubes cooked in special sauce with cashew nuts.

PANEER MANCHURIAN

Fried paneer cubes cooked in Indo-Chinese style.

NON-VEG APPETIZERS

OMELET

Beaten Egg cooked with onions, chilies & spices.

\$5.99

EGG BONDA

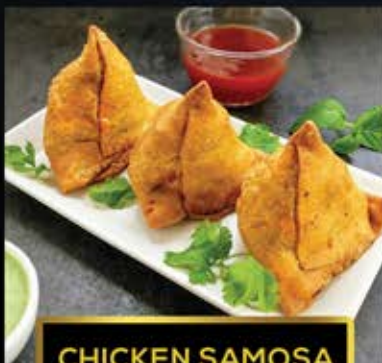
Boiled egg dipped in chickpea batter and deep-fried to golden perfection.

\$7.49

CHICKEN SAMOSA (2 PCS)

Crispy, deep fried pastry, filled with Chicken and flavored with fresh spices

\$6.99



CHICKEN SAMOSA



TOMATO SOUP



CHILLI BAJJI

Menu

CHICKEN LOLLIPOPS WITH HOT GARLIC SAUCE

Chicken wings marinated in spices coated in zesty batter & deep fried.

CHICKEN 65

Boneless chicken fried and tossed with green chilies, curry leaves & spices.

CHILLI CHICKEN

Deep-fried chicken sautéed with onions, bell peppers & green chilies.

CHICKEN MANCHURIAN

Deep-fried chicken cooked in special sauce with cashew nuts.

CHICKEN 555

Crispy, deep-fried pastry, filled with paneer and green peas flavored with fresh spices.

CHICKEN MAJESTIC

(CHEF'S SPECIAL)

Chicken tender pieces marinated & cooked with Indian spices & curry leaves.

KARAMPODI KODI

(CHEF'S SPECIAL)

Boneless chicken fried and tossed with spicy chili sauce, curry leaves & spices.

CURRY LEAF CHICKEN

(CHEF'S SPECIAL)

Boneless chicken fried and tossed with curry leaves powder & spices.

MIRAPAKAYA KODI

(CHEF'S SPECIAL)

Boneless chicken fried and tossed with special masalas & spices.

KOTHIMEERA KODI

(CHEF'S SPECIAL)

Boneless chicken fried and tossed with special cilantro sauce & spices.

GUNTUR CHICKEN

Chicken marinated with house special chili sauce & cooked with red chilies pickle & spices.

CHICKEN PEPPER FRY

(CHEF'S SPECIAL)

Boneless chicken marinated in Indian herbs & spices.

GOAT KEEMA SAMOSA (2 PCS)

Crispy, deep-fried pastry, filled with goat keema and flavored with fresh spices.

MUTTON PEPPER FRY

(CHEF'S SPECIAL)

Boneless goat cubes marinated in Indian herbs & spices.

SEA FOOD

APOLLO FISH

Fish cooked in manchurian style dish is very flavorful.

CHILLI FISH

Battered, deep-fried fish tossed in Indochinese sauce sautéed with onions, bell peppers & green chilies.

MASALA FRIED FISH

Deep-fried fish coated with spicy batter topped with fried curry leaves.

SPICY TAWA FISH

Marinated tilapia fish fillets steak with Indian spices & curry leaves.

CHILLI SHRIMP

Battered, deep-fried shrimp tossed in Indochinese sauce.

TANDOORI SIZZLERS (CLAYOVEN)

Tandoori dishes are marinated in a spicy sauce & cooked on skewer in tandoori (Clay oven) with mesquite charcoal

PANEER TIKKA KABAB

Cheese cubes & onions marinated in a spicy sauce.

CHICKEN TIKKA KABAB

Chicken breast marinated with spices & yogurt and grilled in our clay oven.

MURG MALAI KABAB

Boneless chicken breast, marinated in our chef's secret creamy garlic sauce.

TANGDI KABAB

Chicken drum sticks marinated with spices & yogurt and grilled in our clay oven.

TANDOORI CHICKEN

(HALF/FULL)

Grilled bone-in chicken marinated in yogurt, garlic, ginger & fresh ground spices.

BAWARCHI SPL CHICKEN

ASSORTED KABAB PLATTER

Grilled chicken marinated with spices & herbs and grilled in our clay oven. Includes chicken malai kabob, chicken tangdi kabob, chicken tikka kabob, and tandoori chicken in this platter.

BAWARCHI SPL

KABAB PLATTER

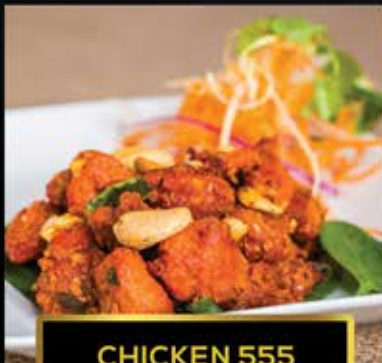
Grilled chicken & goat meat marinated in with spices & herbs and grilled in our clay oven. Includes lamb chops, chicken malai kabob, chicken tangdi kabob, chicken tikka kabob & tandoori chicken in this platter.

LAMB CHOPS OF HEAVEN

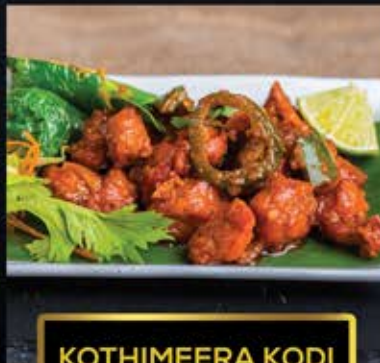
Grilled lamb chops marinated in with spices & herbs and grilled in our clay oven.

TANDOORI MACCHI (FISH)

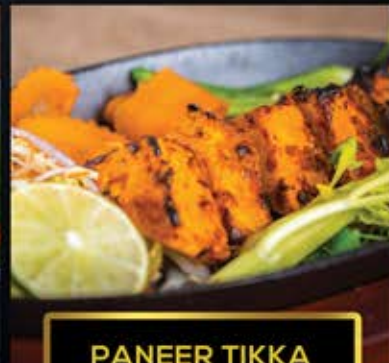
Whole fish marinated in yogurt, garlic, ginger & fresh ground spices and Grilled in our clay oven.



CHICKEN 555



KOTHIMEERA KODI



PANEER TIKKA

Menu

BAWARCHI BIRYANIS

A popular hyderabadi dish containing tender marinated meat or vegetables flavored with exotic spices cooked with basmati rice

REGULAR FAMILY PACK JUMBO PACK

VEG DUM BIRYANI

JACK FRUIT VEG BIRYANI

AVAKAI VEG DUM BIRYANI

GONGURA VEG DUM BIRYANI

ULAVACHARU VEG DUM BIRYANI

PANEER BIRYANI

EGG BIRYANI

HYDERABADI CHICKEN DUM BIRYANI

SPECIAL CHICKEN BIRYANI (BONELESS)

AVAKAI CHICKEN BIRYANI

GONGURA CHICKEN BIRYANI

ULAVACHARU CHICKEN DUM BIRYANI

HYDERABADI GOAT DUM BIRYANI

KHEEMA BIRYANI

AVAKAI GOAT DUM BIRYANI

ULAVACHARU GOAT DUM BIRYANI

GONGURA GOAT DUM BIRYANI

FISH BIRYANI

SHRIMP BIRYANI

*Family Pack Includes Biryani for
2 + Appetizer & Dessert (Chef Choice).
*Family Pack is only for Take-out.

ENTREES (VEGETARIAN)

Served with Rice only

DAL THADKA (TOMATO/SPINACH)

Yellow lentils sautéed with onions,
spices & choice of veg.

DHABEWALI DAL FRY

Yellow lentils sautéed with onions,
spices & choice of veg.

CHANA MASALA

Garbanzo beans cooked with tomatoes & spices.

ALOO JEERA

Potatoes boiled and sautéed golden
with turmeric, jeera, and onions.

CHANA SAAG

Garbanzo beans cooked with tomatoes & spices.

DAL MAKHANI

A popular dish from the Punjab region made
with whole black lentil (Urad), red kidney beans
(Rajma), butter, and cream.

VEGGIES CHATPAT

A Northwest frontier specialty, mixed
vegetables cooked with fried curry leaves,
onions, peppers & spices.

ALOO GOBI MASALA

Boiled potatoes & cauliflower cooked with tomato,
onion gravy, and freshly ground spices.

BHINDI MASALA

Fresh okra cooked with tomato, onions,
fresh herbs, and spices.

BAGARA BAIGAN

Eggplant cooked with sesame seeds, peanut &
yogurt blended gravy a rich Hyderabad dish.

VEGETABLE KADAI

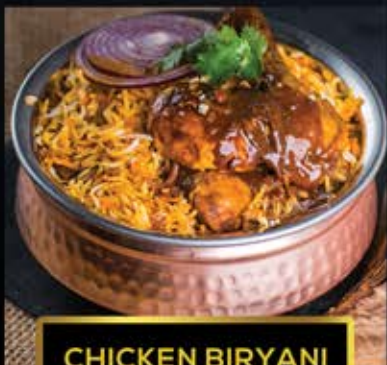
A Northwest frontier specialty, mixed
vegetables cooked with fried curry leaves,
onions, peppers & spices.

VEGETABLE KORMA

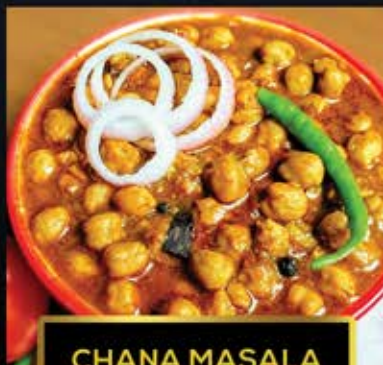
Mixed vegetables cooked in a delicious
creamy gravy.

VEGETABLE CHETTINAD

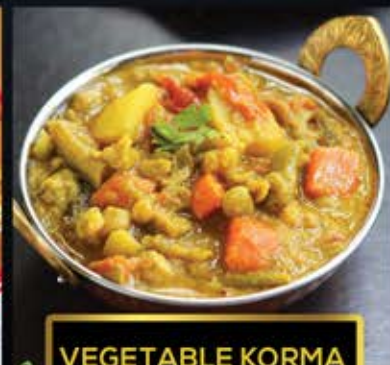
Mixed vegetables cooked in a delicious
gravy in chettinad style.



CHICKEN BIRYANI



CHANA MASALA



VEGETABLE KORMA

Menu

PULI KUZHAMBU

(EGGPLANT/OKRA/POTATO/DRUMSTICK)

Choice of vegetables cooked in a delicious tangy gravy, Tamilnadu regional style.

VEGETABLE JALFREZI

Fresh vegetables cooked with bell pepper, onions & tomatoes, flavored with authentic herbs.

METHI CHAMAN

Grated cottage cheese and fenugreek leave cooked with onion & tomato gravy.

NAVRATAN KORMA

Nine jewels in the form of vegetables cooked in a rich cashew gravy.

PALAK PANEER

Fresh spinach cooked with homemade cheese cubes & spices.

MUTTER PANEER (CHEF'S SPECIAL)

Peas & cottage cheese (Paneer) Cooked with tomato, onions, fresh herbs, & indian spices.

SHAHI PANEER (CHEF'S SPECIAL)

Pieces paneer cooked in delicious creamy gravy with cashew paste and raisins.

KADAI PANEER (CHEF'S SPECIAL)

Paneer pieces cooked in delicious creamy gravy with cashew paste and raisins.

PANEER TIKKA MASALA

(CHEF'S SPECIAL)

Grated cottage cheese and fenugreek leave. Home-made cheese cubes cooked in tomato sauce with a touch of special cream. A divine buttery taste.

MALAI KOFTA (CHEF'S SPECIAL)

Vegetable balls cooked with cream and special sauce.

ENTREES (NON-VEGETARIAN)

EGG

Served with Rice only

EGG BHURJI

Scrambled egg with onions, chilies & spices.

EGG PEPPER FRY

Boiled eggs cooked in freshly ground spices & onions.

EGG MASALA

Boiled eggs cooked in freshly ground spices with onions served with tomato gravy.

CHETTINAD EGG

Boiled eggs cooked in freshly ground spices with chettinad masala gravy.

CHICKEN

Served with Rice only

CHICKEN HYDERABADI

Pieces of chicken cooked in traditional Hyderabad style with homemade spices.

CHICKEN VINDALOO

Pieces of chicken in delicious creamy gravy with potato and coriander.

CHICKEN MASALA (HOME-STYLE)

Chicken cooked in special sauce, fresh herbs, spices and house masala.

BUTTER CHICKEN

Chicken cooked with spices, herbs, and tomato sauce. A divine buttery taste.

KADAI CHICKEN

A northwest frontier specialty, chicken cooked with fried curry leaves, onions, peppers & spices.

ANDHRA CHICKEN

Pieces of chicken cooked in traditional Andhra style with homemade spices.

CHICKEN SHAHI KORMA

(CHEF'S SPECIAL)

True Mughlai delight, lightly sweet and spicy with the flavor of cardamoms.

CHICKEN HARA MASALA

(CHEF'S SPECIAL)

True Mughlai delight, lightly sweet and spicy with the flavor of cardamoms.

CHICKEN TIKKA MASALA

(CHEF'S SPECIAL)

Boneless grilled chicken cooked with tomato, cream, and special spices.

CHICKEN CHETTINAD

(CHEF'S SPECIAL)

Aromatic chicken seasoned with our special spices with onions & tomatoes. Origin of tamilnadu.

CHICKEN KALI MIRCH

Kali mirch is an evergreen indian curry. Chicken cooked with black pepper, chilies & special spices.

DUM KA MURGH

(CHEF'S SPECIAL)

The Hyderabad popular dish, chicken cooked in its juices, spices & rich creamy sauce.

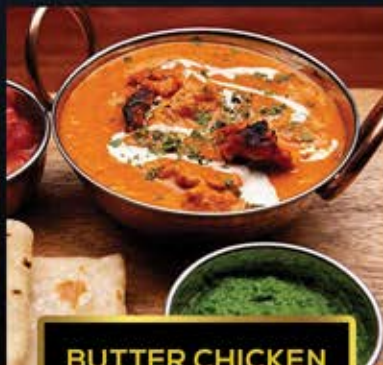
TAWA CHICKEN

(HEALTHY PROTEIN RICH SPECIAL)

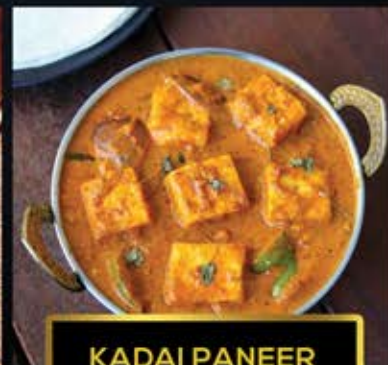
Boneless chicken marinated in indian herbs & spices & cooked on Tawa pan. To make it lighter, ask for chapati in place of rice



MALAI KOFTA



BUTTER CHICKEN



KADAI PANEER

Menu

MUGHLAI CHICKEN

Pieces of chicken in rich cashew creamy gravy with egg and coriander.

AMARAVATHI CHICKEN

Tender chicken cooked with spicy Indian spices & house special spicy sauce also hint of coconut milk.

GONGURA CHICKEN

(CHEF'S SPECIAL)

Andhra traditional curry, chicken cooked with gongura (Hibiscus sabdariffa) Leaves & spices.

MUTTON (GOAT)

Served with Rice only

MUTTON MASALA

Tender pieces of goat cooked in freshly ground spices with onions served with tomato gravy.

KEEMA MASALA (CHEF'S SPECIAL)

Minced goat meat cooked in delicately ground spices with peas & onions.

GOAT VINDALOO

Pieces of goat cooked in delicious creamy gravy with potato and coriander.

GOAT KURMA

True mughlai delight, goat cooked simmered in a creamy & spices with the flavor of cardamoms.

KADAI GOSH

A northwest frontier specialty, pieces of goat cooked with fried curry leaves, onions, peppers & spices.

ANDHRA MUTTON CURRY

Pieces of goat meat cooked in traditional Andhra style with homemade spices.

MUTTON MUGHLAI

Pieces of goat in delicious creamy gravy with egg and coriander.

MUTTON KALI MIRCH

Kali Mirch is an evergreen Indian curry. Goat cooked with black pepper, chillies & special spices.

GOAT CHETTINAD

Aromatic goat meat seasoned with our special spices of tamilnadu origin with onions & tomatoes.

GONGURA MUTTON CURRY

(CHEF'S SPECIAL)

Traditional goat cooked with gongura (Red sorrel) Leaves & special spices with chettinad masala gravy.

TAWA MUTTON

(HEALTHY PROTEIN RICH SPECIAL)

Boneless goat meat marinated in indian herbs & spices and cooked on tawa pan.

* To make it lighter, ask for chapati in place of rice.

SEAFOOD

Served with Rice only

FISH CURRY

(CHEPALA PULUSU/ MEEN KUZHAMBU)

Fish cooked with tamarind and south indian spices.

FISH CHETTINAD

Fish cooked with tamarind and south indian special spices of tamilnadu origin with onions & tomatoes.

SHRIMP MASALA

Shrimp cooked in delicately spices with onions, chillies & curry leaves.

SHRIMP TIKKA MASALA

Shrimp grilled and cooked with tomato, cream, and special spices.

SHRIMP FRY (ROYYALA VEPUDU)

(CHEF'S SPECIAL)

Shrimp cooked in delicately spices with onions, chillies & curry leaves.

INDO-CHINESE SPECIALTIES

Noodles & Fried Rice

(Served with Hot Garlic Sauce)

HAKKA NOODLES (VEG)

Hakka noodles belong to the Indo-chinese cuisine, cooked with veggies.

HAKKA NOODLES (EGG)

Hakka noodles belong to the Indo-chinese cuisine, cooked with egg.

HAKKA NOODLES (CHICKEN)

Hakka noodles belong to the Indo-Chinese cuisine, cooked with chicken.

HAKKA NOODLES (SHRIMP)

Hakka noodles belong to the Indo-chinese cuisine, cooked with shrimp.

FRIED RICE (VEG)

Aromatic rice stir-fried with fine chopped carrots, bell peppers & veggies.

FRIED RICE (EGG)

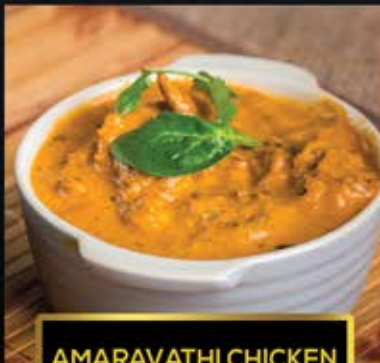
Aromatic rice stir-fried with finely chopped cabbage, carrots, bell peppers & egg.

FRIED RICE (CHICKEN)

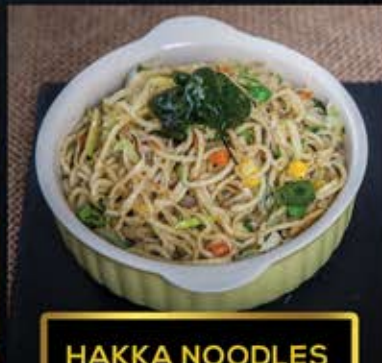
Aromatic rice stir-fried with finely chopped cabbage, carrots, bell peppers & chicken.



SHRIMP FRY



AMARAVATHI CHICKEN



HAKKA NOODLES

Menu

FRIED RICE (SHRIMP)

Aromatic rice stir-fried with finely chopped cabbage, carrots, bell peppers & shrimp.

SZECHWAN FRIED RICE (VEG)

Aromatic rice stir-fried with finely chopped cabbage, carrots, and bell peppers with Szechwan spicy sauce.

SZECHWAN FRIED RICE (EGG)

Aromatic rice stir-fried with finely chopped cabbage, carrots, and bell peppers with Szechwan spicy sauce.

SZECHWAN FRIED RICE (CHICKEN)

Aromatic rice stir-fried with finely chopped cabbage, carrots, and bell peppers with Szechwan spicy sauce.

SZECHWAN FRIED RICE (SHRIMP)

Aromatic rice stir-fried with finely chopped cabbage, carrots, and bell peppers with Szechwan spicy sauce.

SOUTH INDIAN SPECIALS

IDLI & VADA

(Served with Chutneys & Sambar (Lentil Soup))

IDLI

Steamed rice and lentil patties served with sambar & chutneys.

SAMBAR IDLI

Steamed rice and lentil patties served with sambar.

GUNTUR IDLI (HOUSE SPECIAL)

Steamed rice and lentil patties served with indian chili powder & ghee.

IDLI VADA

One rice cake and one lentil donut served with sambar & chutneys.

MEDU VADA

Deep-fried donuts made with lentil flour served with sambar & chutneys.

SAMBAR VADA

Fried lentil donuts served in a bowl of sambar.

CURD RICE

Yogurt rice with onions and spices.

VADA WITH CHICKEN CURRY

Deep-fried donuts made with lentil flour served with chicken curry & chutneys.

UTHAPPAMS SOUTH INDIAN LENTIL PIZZAS

(Served with Chutneys & Sambar (Lentil Soup))

PLAIN UTHAPPAM

Thick pancake made with lentil & rice flours.

ONION UTHAPPAM

Thick pancake made with lentil & rice flours with onions.

ONION CHILLI UTHAPPAM

Thick pancake made with lentil & rice flours with chillies & onions.

TOMATO CHILLI UTHAPPAM

Thick pancake made with lentil & rice flours with tomatoes & chillies.

DOSA SPECIALS

VEGETARIAN

PLAIN DOSA

Crepe is made with fermented lentil flour.

ONION DOSA

Savory crepe stuffed with onions & chillies.

GHEE ROAST DOSA

(HOUSE SPECIAL)

Crepe roasted with ghee served with lentil soup and chutneys.

MASALA DOSA

Savory crepe filled with mildly spiced mashed potatoes.

MYSORE MASALA DOSA

Spicy chutney spread on thin rice and lentil crepe with potatoes.

KAL DOSA (BAWARCHI SPECIAL)

Thicker crepe made in traditional style served with lentil soup and chutneys.

PANEER DOSA (CHEF'S SPECIAL)

Crepe made with Indian powder and paneer served with lentil soup and chutneys.

RAVA DOSA

(PLAIN) (HOUSE SPECIAL)

Thin crispy wheat and rice crepe.

70 MM DOSA (BAWARCHI SPECIAL)

Double-sized plain crepe served with chutneys and sambar.

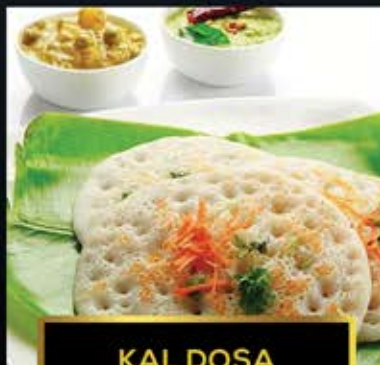
RAVA DOSA

(WITH ONION OR MASALA) (HOUSE SPECIAL)

Thin crispy wheat and rice crepe sprinkled with onions/ Potato masala.



CURD RICE



KAL DOSA



ONION UTHAPPAM

Menu

NON VEGETARIAN

(Served with Chutneys & Sambar (Lentil Soup))

EGG DOSA

Savory crepe topped with egg.

CHICKEN 65 DOSA

Spicy crepe stuffed with chicken 65.

CHICKEN TIKKA DOSA

Spicy crepe stuffed with chicken tikka.

DOSA WITH CHICKEN CURRY

Spicy crepe served with chicken Curry.

GOAT KEEMA DOSA

Spicy crepe stuffed with ground goat keema masala.

BAWARCHI HOUSE SPECIALS

(Served with Chutneys & Sambar (Lentil Soup))

IDLI WITH CHICKEN/MUTTON CURRY

Steamed rice and lentil patties served with choices of meat curry.

PAROTTA WITH KORMA

(VEG/EGG/CHICKEN/MUTTON)

Flaky layers of bread are served with a choice of gravy curry of vegetables or meat.

(*Add \$1 for Chicken, \$2 for Mutton)

KOTHU PAROTTA

(VEG/EGG/CHICKEN/MUTTON)

Minced flaky layers of bread cooked on grilled with choices of vegetables or meat and special gravy.

(*Add \$1 for Chicken, \$2 for Mutton)

NORTH INDIAN SPECIALS

PURI BHAJI

Pieces of puffed wheat bread served with potato curry.

CHOLE PURI

Pieces of puffed wheat bread served with garbanzo bean curry.

CHOLE BHATURE

Puffed bread served with garbanzo bean curry.

KIDS MENU

MINI DOSA

White lentil & rice crepe with no filling.

MINI PURI

Pieces of puffed wheat bread served with potato curry.

MINI NOODLES

(VEG / EGG/ CHICKEN/SHRIMP)

Flavored noodles cooked with vegetables or egg or chicken or shrimp.

(*Add 75 cents for Egg, \$1.50 for chicken, \$2.50 for Shrimp)

MINI FRIED RICE

(VEG / EGG/ CHICKEN/SHRIMP)

Flavored basmati rice cooked with vegetables or egg or chicken or shrimp.

(*Add 75 cents for Egg, \$1.50 for chicken, \$2.50 for Shrimp)

DESSERTS

GULAB JAMUN

Traditional deep-fried milk pastry served in rosewater honey syrup.

GAJAR KA HALWA (CARROT)

Halwa having a combination of nuts, milk, sugar, khoya, and ghee with grated carrot.

DOUBLE KA MEETA

Traditional hyderabadi dessert made with crispy bread roasted in ghee and milk.

RASMALAI

Homemade cheese patties served cold sweetened milk, garnished with pistachios.

SIDE ORDERS

TANDOORI ROTI

PLAIN NAAN

BREAD (BUTTER NAAN)

GARLIC NAAN

CHILLI NAAN

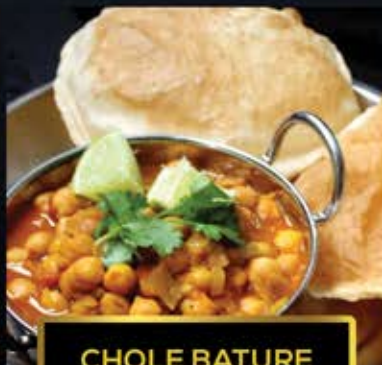
PLAIN ROTI (PULKA) (2)

CHAPATHI (2)

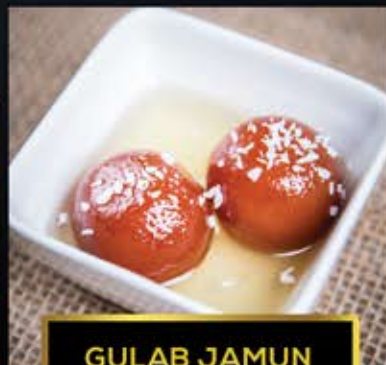
CHEESE KULCHA



GARLIC NAAN



CHOLE BATURE



GULAB JAMUN



Bawarchi™
INDIAN CUISINE
HOUSTON. TX

The food you love.... The tradition we follow...

DELICIOUS FOOD MENU



Menu

ONION KULCHA
ALOO PARATHA
PLAIN RICE
MASALA RICE

BEVERAGES

HOT BEVARAGES

INDIAN COFFEE

Brewed with hot milk.

MASALA CHAI (TEA)

Spiced indian tea brewed with milk.

BADAM CHAI (TEA)

Almond-flavored indian tea brewed with milk.

COLD BEVARAGES

BOTTLED WATER

CAN SODA

THUMS UP / LIMCA

(INDIAN CAN SODA)

ROSE MILK

BUTTER MILK

SWEET LASSI

MANGO LASSI

BADAM MILK

MILK SHAKE

*(VANILLA / STRAWBERRY /
CHOCOLATE / MANGO / CHIKKU)*

FALOODA

**WE DO CATERING
FOR ALL TYPES OF
EVENTS & PARTIES**



**BAWARCHI WEEKEND
SPECIALS AVAILABLE**



#2922 Hillcroft St,
Houston TX - 77057



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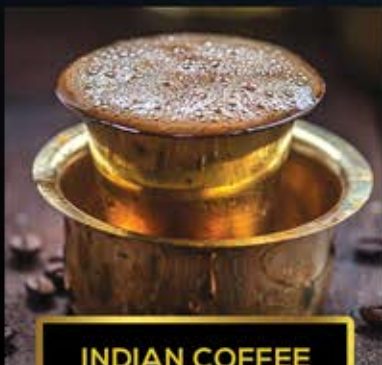


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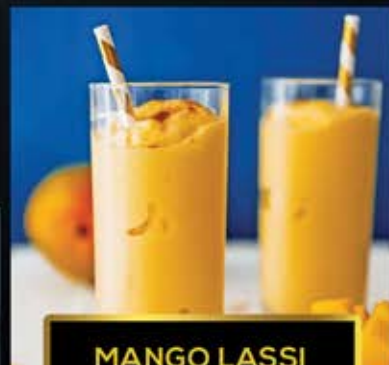
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