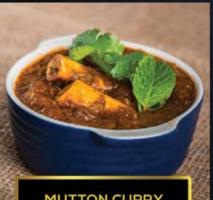


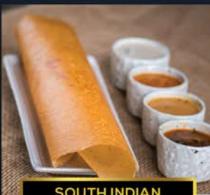


The food you love.... The tradition we follow...

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



SOUPS & SALADS 🚗

VEGETABLE SALAD Combination of cucumber, carrot, tomato, green chilies, onion slices, and lemon wedges.	\$9.99
RASAM SOUP Indian homemade-style soups made with tomato & special flavored indian spices.	\$3.99
TOMATO SOUP Soup made with tomatoes & spices.	\$4.49
SAMBAR SOUP Indian homemade-style soups made with lentils & vegetables.	\$6.99
VEG CORN SOUP Soup made with corn & vegetables.	\$6.99
VEG HOT & SOUR SOUP Soup made with schezawan sauce with chop vegetables.	\$6.99
CHICKEN SWEET CORN SOUP Soup made with corn, vegetables & chicken.	\$6.99
CHICKEN HOT & SOUR SOUP	\$6.99



Soup made with szechwan sauce with chop

vegetables & chicken.

MASALA PAPAD Crispy tandoori papad with crunchy fresh veg, tangy lemon and spiced with red chili powder.	\$3.99
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)	\$7.99
VEGETABLE SAMOSA (2 PCS) Crispy, deep-fried pastry, filled with potatoes and green peas flavored with fresh spices.	\$6.99

COT CHILLI BASSI
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

\$6.99

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

PAKODA \$6.99 (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 \$11.99
Mix vegetable dumplings cooked in Indo-Chinese style.

CRISPY PEPPER CORN \$11.99 (CHEF'S SPECIAL)

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

CHILLI BABY CORN \$13.99 (CHEF'S SPECIAL)

Fried baby corn cubes cooked in Indo-Chinese style.

GOBI 65 \$11.99

Deep-fried cauliflower tossed with green

chilies, curry leaves & spices.

GOBI MANCHURIAN \$11.99

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

CHILLI GOBI \$11.99

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.

\$13.99

PANEER 555

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

\$12.99

PANEER MANCHURIAN \$12.99
Fried paneer cubes cooked in Indo-Chinese style.

→ NON-VEG APPETIZERS → E

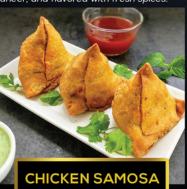
OMELET \$5.99 Beaten Egg cooked with onions, chilies & spices.

EGG BONDA \$8.49

Roiled eas dipped in chickpea batter and

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

CHICKEN SAMOSA (3 PCS) \$8.49
Crispy, deep fried pastry, filled with Chicken and flavored with fresh spices





\$8.99

\$7.99

\$7.99



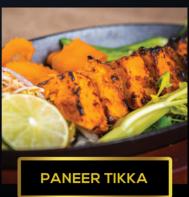


CHICKEN LOLLIPOPS WITH	\$11.99	SEA FOOD —
HOT GARLIC SAUCE Chicken wings marinated in spices coated in zesty batter & deep fried.		APOLLO FISH Fish cooked in manchurian style dish is very flavorful. \$14.99
CHICKEN 65 Boneless chicken fried and tossed with green chilies, curry leaves & spices.	\$12.99	CHILLI FISH \$14.99 Battered, deep-fried fish tossed in Indochinese sauce sautéed with onions, bell peppers & green chilies.
CHILLI CHICKEN Deep-fried chicken sautéed with onions, bell peppers & green chilies.	\$12.99	MASALA FRIED FISH Deep-fried fish coated with spicy batter topped with fried curry leaves. \$14.99\$
CHICKEN MANCHURIAN Deep-fried chicken cooked in special sauce with cashew nuts.	\$12.99	SPICY TAWA FISH Marinated tilapia fish fillets steak with indian spices & curry leaves.
CHICKEN 555 Crispy, deep-fried pastry, filled with paneer and green peas flavored with	\$12.99	CHILLI SHRIMP \$16.99 Battered, deep-fried shrimp tossed in Indochinese sauce.
Fresh spices. CHICKEN MAJESTIC (CHEF'S SPECIAL) Chicken tender pieces marinated &	\$12.99	TANDOORI SIZZLERS (CLAYOVEN) Tandoori dishes are marinated in a spicy
cooked with Indian spices & curry leaves. KARAMPODI KODI	\$13.99	sauce & cooked on skewer in tandoori (Clay oven) with mesquite charcoal
(CHEF'S SPECIAL) Boneless chicken fried and tossed with spicy chili sauce, curry leaves & spices.		PANEER TIKKA KABAB \$14.99 Cheese cubes & onions marinated in a spicy sauce.
CURRY LEAF CHICKEN (CHEF'S SPECIAL) Boneless chicken fried and tossed	\$13.99	CHICKEN TIKKA KABAB Chicken breast marinated with spices & yogurt and grilled in our clay oven.
with curry leaves powder & spices. MIRAPAKAYA KODI (CHEF'S SPECIAL)	\$13.99	MURG MALAI KABAB \$14.99 Boneless chicken breast, marinated in our chef's secret creamy garlic sauce.
Boneless chicken fried and tossed with special masalas & spices.		TANGDI KABAB \$14.99 Chicken drum sticks marinated with spices &
KOTHIMEERA KODI (CHEF'S SPECIAL) Boneless chicken fried and tossed with	\$13.99	yogurt and grilled in our clay oven. TANDOORI CHICKEN \$12.99/\$19.99 (HALF/FULL) Grilled bone-in chicken marinated in yogurt,
special cilantro sauce & spices.	01400	garlic, ginger & fresh ground spices.
GUNTUR CHICKEN Chicken marinated with house special chili sauce & cooked with red chilies pickle & spices.	\$14.99	BAWARCHI SPL CHICKEN \$20.99 ASSORTED KABAB PLATTER Grilled chicken marinated with spices & herbs and grilled in our
CHICKEN PEPPER FRY	\$14.99	clay oven. Includes chicken malai kabob, chicken tangdi kabob, chicken tikka kabob, and tandoori chicken in this platter.
(CHEF'S SPECIAL) Boneless chicken marinated in Indian herbs & spices.		BAWARCHI SPL \$20.99 KABAB PLATTER Grilled chicken & goat meat marinated in with spices &herbs
GOAT KEEMA SAMOSA (2 PCS) Crispy, deep-fried pastry, filled with goat keema and flavored with fresh spices.	\$8.99	and grilled in our clay oven. Includes lamb chops, chicken malai kabob, chicken tangdi kabob, chicken tikka kabob & tandoori chicken in this platter.
MUTTON PEPPER FRY (CHEF'S SPECIAL)	\$18.99	LAMB CHOPS OF HEAVEN Grilled lamb chops marinated in with spices &herbs and grilled in our clay oven. \$19.99
Boneless goat cubes marinated in Indian herbs & spices.		TANDOORI MACCHI (FISH) \$20.99 Whole fish marinated in yogurt, garlic, ginger & fresh ground spices and Grilled in our clay oven.











3 BAWARCHI BIRYANIS 🕕

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

	DEGIII AD	FAMILY PACK	JUMBO PACK
VEG DUM BIRYANI	\$12.99	\$22.99	\$32.99
JACK FRUIT VEG BIRYANI	\$14.99	\$16.99	\$35.99
AVAKAI VEG DUM BIRYANI	\$14.99	\$16.99	\$35.99
GONGURA VEG DUM BIR		\$16.99	\$35.99
ULAVACHARU VEG DUM BIR		\$16.99	\$35.99
PANEER BIRYANI	\$14.99	\$16.99	\$35.99
EGG BIRYANI	\$12.99	\$22.99	\$32.99
HYDERABADI CHICKEN DUM			\$32.99
SPECIAL CHICKEN BIRY			\$35.99
AVAKAI CHICKEN BIRY		\$27.99	\$37.99
GONGURA CHICKEN BIRY		\$27.99	\$37.99
ULAVACHARU CHICKEN DUM			\$37.99
HYDERABADI GOAT DUM BIF		\$27.99	\$37.99
KHEEMA BIRYANI	\$16.99	\$27.99	\$37.99
AVAKAI GOAT DUM BIF	\$17.99 RYANI	\$29.99	\$39.99
ULAVACHARU GOAT DUM BIF		\$28.99	\$38.99
GONGURA GOAT DUM BIF		\$27.99	\$37.99

FISH BIRYANI SHRIMP BIRYANI REGULAR FAMILY PACK \$16.99 \$27.99 \$37.99 \$37.99

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

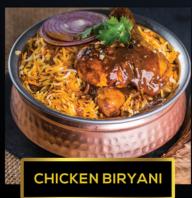


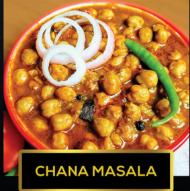
ENTREES (VEGETARIAN)

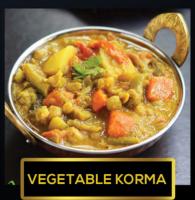


Served with Rice only

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. 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 Sil2.99 BHINDI MASALA Fresh okra cooked with grounded spices. BHINDI MASALA Fresh okra cooked with sesame seeds, peanut & yogurt blended gravy a rich Hyderabadi dish. VEGETABLE KADAI A Northwest frontier specialty, mixed vegetables cooked with fried curry leaves, onions, peppers & spices. VEGETABLE KADAI A Northwest frontier specialty, mixed vegetables cooked in a delicious creamy gravy. VEGETABLE CHETTINAD Mixed vegetables cooked in a delicious gravy in chettinad style.	Served with Rice only	y
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 grounded 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 Hyderabadi 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 \$12.99 \$12.99 \$12.99 \$12.99 \$12.99 \$12.99	Yellow lentils sautéed with onions,	\$10.99
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 grounded 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 Hyderabadi 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	Yellow lentils sautéed with onions,	\$10.49
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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 \$12.99	Eggplant cooked with sesame seeds, peanu	ıt &
Mixed vegetables cooked in a delicious creamy gravy. VEGETABLE CHETTINAD Mixed vegetables cooked in a delicious	A Northwest frontier specialty, mixed vegetables cooked with fried curry leaves,	\$12.99
Mixed vegetables cooked in a delicious	Mixed vegetables cooked in a delicious	\$12.99
	Mixed vegetables cooked in a delicious	\$12.99











CHICKEN . **PULI KUZHAMBU** \$12.99 (EGGPLANT/OKRA/POTATO/DRUMSTICK) Served with Rice only Choice of vegetables cooked in a delicious tangy gravy, Tamilnadu regional style. CHICKEN HYDERABADI \$13.99 Pieces of chicken cooked in traditional VEGETABLE JALFREZI \$12.99 Fresh vegetables cooked with bell pepper, onions & tomatoes, flavored with authentic herbs. Hyderabadi style with homemade spices. \$13.99 CHICKEN VINDALOO \$13.99 METHI CHAMAN Pieces of chicken in delicious creamy gravy Grated cottage cheese and fenugreek leave cooked with onion & tomato gravy. with potato and coriander. CHICKEN MASALA (HOME-STYLE) \$13.99 **NAVRATAN KORMA** \$13.99 Chicken cooked in special sauce, fresh Nine jewels in the form of vegetables cooked herbs, spices and house masala. in a rich cashew gravy. **PALAK PANEER** \$13.99 **BUTTER CHICKEN** \$13.99 Fresh spinach cooked with homemade Chicken cooked with spices, herbs, and cheese cubes & spices tomato sauce. A divine buttery taste. MUTTER PANEER (CHEF'S SPECIAL) \$13.99 \$13.99 KADAI CHICKEN Peas & cottage cheese (Paneer) Cooked with A northwest frontier specialty, chicken cooked tomato, onions, fresh herbs, & indian spices with fried curry leaves, onions, peppers & spices. \$13.99 SHAHI PANEER (CHEF'S SPECIAL) ANDHRA CHICKEN \$13.99 Pieces paneer cooked in delicious creamy Pieces of chicken cooked in traditional Andhra gravy with cashew paste and raisins. style with homemade spices. KADAI PANEER (CHEF'S SPECIAL) \$13.99 Paneer pieces cooked in delicious creamy gravy with cashew paste and raisins. CHICKEN SHAHI KORMA \$13.99 True Mughlai delight, lightly sweet and PANEER TIKKA MASALA \$13.99 spicy with the flavor of cardamoms. Grated cottage cheese and fenugreek leave Homemade \$13.99 CHICKEN HARA MASALA cheese cubes cooked in tomato sauce with a touch of special cream. A divine buttery taste. True Mughlai delight, lightly sweet and spicy MALAI KOFTA (CHEF'S SPECIAL) \$13.99 with the flavor of cardamoms. Vegetable balls cooked with cream and special sauce. CHICKEN TIKKA MASALA \$13.99 Boneless grilled chicken cooked with tomato, ENTREES cream, and special spices. CHICKEN CHETTINAD \$13.99 (CHEF'S SPECIAL) Aromatic chicken seasoned with our special EGG spices with onions & tomatoes. Origin of tamilnadu. Served with Rice only CHICKEN KALI MIRCH \$13.99 **EGG BHURJI** \$9.99 Kali mirch is an evergreen indian curry. Chicken Scrambled egg with onions, chilies & spices. cooked with black pepper, chilies & special spices. \$13.99 **DUM KA MURGH**





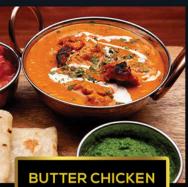
(CHEF'S SPECIAL)

TAWA CHICKEN

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

(HEALTHY PROTEIN RICH SPECIAL)

Boneless chicken marinated in indian herbs





\$13.99







MUGHLAI CHICKEN

\$14.99

\$14.99

\$14.99

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 \$16.99

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

KEEMA MASALA (CHEF'S SPECIAL) \$14.99

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

GOAT VINDALOO \$16.99

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

GOAT KURMA \$16.99

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

\$16.99 KADAI GOSH

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

ANDHRA MUTTON CURRY \$16.99

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

\$16.99 MUTTON MUGHLAI

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

\$16.99 **MUTTON KALI MIRCH**

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

GOAT CHETTINAD \$16.99

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

\$16.99 GONGURA MUTTON CURRY

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

with chettinad masala gravy.

TAWA MUTTON \$17.99 (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

\$16.99

(CHEPALA PULUSU/ MEEN KUZHAMBU)

Fish cooked with tamarind and south indian spices.

FISH CHETTINAD

\$16.99

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

SHRIMP MASALA

\$15.99

Shrimp cooked in delicately spices with onions, chilies & curry leaves

SHRIMP TIKKA MASALA

\$15.99

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

SHRIMP FRY (ROYYALA VEPUDU) \$15.99

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

INDO-CHINESE SPECIALTIES

Noodles & Fried Rice (Served with Hot Garlic Sauce)

HAKKA NOODLES (VEG)

\$11.99

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

\$12.49 HAKKA NOODLES (EGG)

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

HAKKA NOODLES (CHICKEN)

\$12.99 Hakka noodles belong to the Indo-Chinese

cuisine, cooked with chicken.

HAKKA NOODLES (SHRIMP) \$12.99

Hakka noodles belong to the Indo-chinese

cuisine, cooked with shrimp.

\$10.99 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)

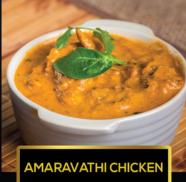
Aromatic rice stir-fried with finely chopped

cabbage, carrots, bell peppers & chicken.

\$11.99

\$11.99











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.

UTHAPPAMS SOUTH INDIAN LENTIL PIZZAS \$12.99

(Served with Chutneys & Sambar (Lentil Soup)

PLAIN UTHAPPAM

Thick pancake made with lentil & rice flours.

ONION UTHAPPAM

Thick pancake made with lentil & rice flours

ONION CHILLI UTHAPPAM

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

TOMATO CHILLI UTHAPPAM

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

DOSA SPECIALS -



- IDLI & VADA -

(Served with Chutneys & Sambar (Lentil Soup)

IDLI	\$5.9
Steamed rice and lentil patties served with	

sambar & chutneys. **SAMBAR IDLI**

Steamed rice and lentil patties served

GUNTUR IDLI (HOUSE SPECIAL)
Steamed rice and lentil patties served with indian chili powder & ghee.

IDLI VADA

IOne 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.



9

\$7.99

\$6.99

\$8.99

\$6.99

\$6.99

\$6.99

\$10.99

\$11.99

\$11.99

\$11.99

\$12.99

VEGETARIAN -

PLAIN DOSA

Crepe is made with fermented lentil flour.

ONION DOSA Savory crepe stuffed with onions & chilies.

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.

\$10.49

\$10.99

\$8.99

\$9.99

\$9.99

\$9.49

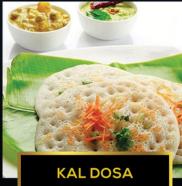
\$10.99

\$9.99

\$10.99













— NON VEGETARIAN-

(Served with Chutneys & Sambar (Lentil Soup)

EGG DOSA Savory crepe topped with egg.	\$10.99
CHICKEN 65 DOSA Spicy crepe stuffed with chicken 65.	\$10.99
CHICKEN TIKKA DOSA Spicy crepe stuffed with chicken tikka.	\$11.99
DOSA WITH CHICKEN CURRY Spicy crepe served with chicken Curry.	\$12.99
GOAT KEEMA DOSA	\$13.99



(Served with Chutneys & Sambar (Lentil Soup)

IDLI WITH CHICKEN/MUTTON CURRY \$10.99 Steamed rice and lentil patties served with choices of meat curry.

PAROTTA WITH KORMA \$11.99 (VEG/EGG/CHICKEN/MUTTON)

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

Spicy crepe stuffed with ground goat keema masala.

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

KOTHU PAROTTA \$11.99 (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)

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Pieces of puffed wheat bread served with potato curry.	Ş B.33
CHOLE PURI Pieces of puffed wheat bread served with garbanzo bean curry.	\$9.99

CHOLE BHATURE \$9.99

Puffed bread served with garbanzo bean curry.

KIDS MENU

MINI DOSA \$4.99 White lentil & rice crepe with no filling.

MINI PURI \$4.99

Pieces of puffed wheat bread served with potato curry.

MINI NOODLES \$4.99 (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 \$4.99 (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 \$5.99
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.

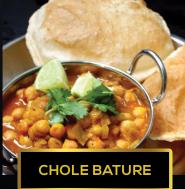
RASMALAI \$7.99

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

SIDE ORDERS

TANDOORI ROTI	\$1.99
PLAIN NAAN	\$2.49
BREAD (BUTTER NAAN)	\$2.99
GARLIC NAAN	\$3.49
CHILLI NAAN	\$3.49
PLAIN ROTI (PULKA) (2)	\$2.99
CHAPATHI (2)	\$2.99
CHEESE KULCHA	\$3.49









ONION KULCHA \$3.49
ALOO PARATHA \$3.99
PLAIN RICE \$2.49
MASALA RICE \$3.99

WE DO CATERING FOR ALL TYPES OF EVENTS & PARTIES



· HOT BEVARAGES •

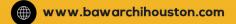
INDIAN COFFEE Brewed with hot milk.	\$2.99
MASALA CHAI (TEA) Spiced indian tea brewed with milk.	\$2.49
BADAM CHAI (TEA) Almond-flavored indian tea brewed with milk.	\$3.49

COLD BEVARAGES -

OULD DETAILABLE	
BOTTLED WATER	\$1.99
CAN SODA	\$1.99
THUMS UP / LIMCA (INDIAN CAN SODA)	\$2.99
ROSE MILK	\$2.99
BUTTER MILK	\$2.99
SWEET LASSI	\$3.49
MANGO LASSI	\$3.99
BADAM MILK	\$3.99
MILK SHAKE (VANILLA /STRAWBERRY / CHOCOLATE / MANGO / CHIKKU)	\$4.99
FALOODA	\$5.99











BAWARCHI WEEKEND SPECIALS AVAILABLE



OUR DELIVERY PARTNERS















DELICIOUS FOOD MENU

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

