



ATLANTA

# MENU

WE SERVE HALAL (ZABIHAH) MEAT  
WE CATER FOR ALL OCCASIONS

[www.bawarchiatlanta.com](http://www.bawarchiatlanta.com)  
(404) 255-5059 | (404) 255-5052



# BAWARCHI EXPRESS

<b>CHICKEN SAMOSA – SERVED WITH MINT CHUTNEY (2 PCS)</b>	\$5.99
Small triangular pastry filled with chicken spiced with fragrant Indian spices.	
<b>CUT ONION MIRCHI BHAJJI (6 PCS)</b>	\$3.99
Full jalapenos cutted in to pieces and sprinkled with chat masala on the top.	
<b>MYSORE BONDA (4 PCS)</b>	\$3.99
Fried dumplings made with flour yogurt and spices.	
<b>ONION MIRCHI BHAJJI (2 PCS)</b>	\$3.99
Full jalapenos stuffed with onions and lemon juice and sprinkled with chat masala on the top.	
<b>ONION SAMOSA</b>	\$5.99
Small triangular fried pastry filled with spiced onion and mashed potato	
<b>VEG SAMOSAS – SERVED WITH MINT CHUTNEY (2 PCS)</b>	\$3.99
Savory fried pastry filled with spicy potatoes, peas and carrots.	

## SOUPS

<b>SAMBAR SOUP</b>	\$4.99
Yellow lentils thick stew made with mixed vegetables, tamarind and spice powder.	
<b>VEG CORN SOUP</b>	\$4.99
Indo-Chinese style soup made with mixed vegetables, sweet corn kernels and pepper.	
<b>VEG HOT &amp; SOUR SOUP</b>	\$4.99
Soup made with carrots, cabbage, corn flour, vinegar, chilli, soy sauce and salt.	
<b>VEG MANCHOW SOUP – SERVED WITH FRIED NOODLES</b>	\$4.99
Finely chopped vegetables mixed in hot and spicy broth filled with Asian flavours and garnished with fried noddles on the top.	
<b>VEG TOM YUM SOUP</b>	\$4.99
Clear soup with vegetables, onions and tomatoes.	
<b>CHICKEN CORN SOUP</b>	\$5.99
Indo-Chinese style soup made with mixed vegetables, sweet corn kernels and pepper and fried chicken.	
<b>CHICKEN HOT AND SOUR SOUP</b>	\$5.99
Soup made with fried chicken, carrots, pepper, chillies, cabbage, vinegar, corn flour, soy sauce and salt.	
<b>CHICKEN MANCHOW SOUP – SERVED WITH FRIED NOODLES</b>	\$5.99
Finely chopped vegetables and chicken mixed in hot and spicy broth filled with Asian flavours and garnished with fried noddles on the top.	
<b>CHICKEN TOM YUM SOUP</b>	\$5.99
Clear soup with chicken, vegetables, onions and tomatoes.	

## VEG APPETIZERS {DEEP FRIED}

<b>CHILLI GOBI</b>	.....	\$10.99
Deep fried cauliflowers florets tossed in house made chilli sauce.		
<b>CURRY LEAF GOBI</b>	.....	\$10.99
Deep fried Cauliflower Florets tossed in curry leaves paste and green chillies.		
<b>GOBI 999/555</b>	.....	\$10.99
Deep fried Cauliflower Florets tossed in Special House Made Sauce. [CHEF SPECIAL]		
<b>GOBI/VEG MANCHURIAN</b>	.....	\$10.99
Deep fried Cauliflower Florets sauteed in Indo-Chinese manchurian sauce, chilles, onions. {House made Sauce}		
<b>CHILLI PANEER</b>	.....	\$11.99
Deep fried Cheese Cubes {Paneer} sauteed with Hot and sweet sauce, onions and bell peppers.		
<b>CURRY LEAF PANEER</b>	.....	\$11.99
Deep fried Cheese Cubes {Paneer} tossed in curry leaves paste and green chillies.		
<b>PANEER 999/555</b>	.....	\$11.99
Deep fried Cheese Cubes {Paneer} cooked in Special House made sauce and cashew nuts.		
<b>PANEER MANCHURIAN</b>	.....	\$11.99
Deep fried Cheese Cubes {Paneer} tossed in a manchurian sauce. [House made Sauce]		
<b>CHILLI PEPPER CORN</b>	.....	\$10.99
Deep fried Baby Corn coated with batter cooked in House made Indo-Chinese Chilli sauce, bellpeper and onions.		
<b>CORN MANCHURIAN</b>	.....	\$10.99
Deep fried Baby Corn sauteed with House Made Manchurian sauce		
<b>KARAMPODI CORN</b>	.....	\$10.99
Deep fried Baby Corn tossed in Authentic indian style powder {Karampodi}.		
<b>CHILLI IDLI</b>	.....	\$10.99
Deep Fried Steamed Rice Patties [Idli] coverd with Special House Made Sauce and sauteed with garlic and hot chillies.		
<b>MUSHROOM PEPPER SALT</b>	.....	\$10.99
Lightly battered mushrooms tossed in black pepper and salt with some HouseMade Spices.		

## CHICKEN APPETIZERS {DEEP FRIED}

<b>CHICKEN 65</b>	.....	\$10.99
Deep fried chicken [Boneless] pieces marinated in ginger and garlic.		
<b>CHICKEN 555 (BAWARCHI SPECIALTY)</b>	.....	\$11.99
Deep fried chicken cooked in special house made sauce with cashew nuts.		
<b>CHICKEN 999 (BAWARCHI SPECIALTY)</b>	.....	\$11.99
Deep fried chicken [Boneless] tossed in a house made sauce, curry leaves, green chillies and spices.		
<b>CHICKEN FINGERS</b>	.....	\$10.99
Boneless tender strips of chicken marinated in Indian spices and herbs.		

<b>CHICKEN LOLLIPOP (NON-ZABIHAH)</b>	.....	\$11.99
Chicken wings marinated in spices coated in zesty batter deep fried and tossed in house made chilli sauce.		
<b>CHICKEN MAJESTIC (CHEF'S SPECIALTY)</b>	.....	\$11.99
Tender chicken strips cooked in curry leaves Indian spices and lemon juice.		
<b>CHICKEN MANCHURIAN</b>	.....	\$11.99
Deep fried chicken [Boneless] tossed in house made manchurian sauce, chillies and onions.		
<b>CHILLI CHICKEN</b>	.....	\$11.99
Deep fried chicken [Boneless] sauteed in sweet chilli sauce, pepper and onions.		
<b>CURRY LEAF CHICKEN</b>	.....	\$11.99
Deep fried chicken [Boneless] cooked in curry leaves paste and green chillies.		
<b>GARLIC CHICKEN</b>	.....	\$11.99
Deep fried chicken [Boneless] tossed in garlic and house made sauce.		
<b>GINGER CHICKEN</b>	.....	\$11.99
Deep fried chicken [Boneless] cooked in fresh ginger and spicy sauce.		
<b>KARAMPODI CHICKEN</b>	.....	\$11.99
Deep fried chicken [Boneless], sauteed to make it juicy and tossed with authentic Indian style powder [Karampodu] and herb to make it a perfect starter.		
<b>KODI VEPUDU (CHICKEN FRY)</b>	.....	\$12.99
Kodi vepudu is a delicious spicy Andhra chicken fry made with a special fry masala (Kodi means chicken and vepudu means fry)		
<b>CHICKEN PEPPER SALT</b>	.....	\$11.99

## SEA FOOD APPETIZERS {DEEP FRIED}

<b>APOLLO FISH</b>	.....	\$12.99
Swai fish marinated in yogurt cooked in Indo-Chinese sauce.		
<b>CHILLI FISH</b>	.....	\$12.99
Lightly battered deep fried fish tossed in chilli sauce with peppers & onions. [Swai Fish]		
<b>CHILLI SHRIMP</b>	.....	\$13.99
Deep fried shrimp tossed in chilli sauce, pepper & onion.		
<b>FISH FRY</b>	.....	\$13.99
Pan fried fish [Swai] marinated in authentic Andhra style spicy masala.		
<b>SHRIMP MANCHURIAN</b>	.....	\$13.99
Deep fried shrimp cooked in manchurian sauce with chillies & onions.		
<b>SHRIMP VEPUDU</b>	.....	\$13.99
A must try delicious spicy shrimp fry made with authentic Andhra fry masala.		

## TANDOORI / GRILLS

<b>PANEER TIKKA KEBAB</b>	.....	\$11.99
Paneer marinated in a spicy tikka sauce, yogurt and grilled with onion and pepper in clay oven.		
<b>BAWARCHI MIX GRILL (BAWARCHI SPECIAL)</b>	.....	\$18.99
Combination of our delicious Chicken tikka kebab, Malai tikka kebab, Lamb chops and Tandoori shrimp ajwain.		
<b>CHICKEN BIHARI KEBAB (CHEF'S SPECIALTY)</b>	.....	\$11.99
Chicken chunks marinated in Indian spices and yogurt to give a delicious melt-in-the mouth texture.		
<b>CHICKEN MALAI KEBAB</b>	.....	\$11.99
Boneless chicken [Thigh] marinated in special creamy garlic sauce. [Chef specialty]		
<b>CHICKEN SEEKH KEBAB</b>	.....	\$11.99
Minced chicken [Chicken Kheema] seasoned with spices and skewered into cylindrical shape and cooked in clay oven.		
<b>CHICKEN TANDOORI (1 LEG QUARTER)</b>	.....	\$6.99
Bone in chicken [Leg Quarters] grilled and marinated in yogurt, garlic, ginger and fresh ground spices and cooked in clay oven. [2 pcs per order]		
<b>CHICKEN TANDOORI FULL</b>	.....	\$19.99
Whole chicken marinated in yogurt, garlic, ginger and fresh ground spices and cooked in clay oven.		
<b>CHICKEN TANDOORI HALF</b>	.....	\$12.99
Half Chicken [Leg Quarter and Breast Piece] marinated in yogurt, garlic, ginger and fresh ground spices and cooked in clay oven.		
<b>CHICKEN TIKKA KEBAB</b>	.....	\$11.99
Boneless chicken marinated in spicy tikka sauce, yogurt and grilled in our clay oven.		
<b>LAMB CHOPS</b>	.....	\$16.99
Tender lamb chop marinated in our authentic Indian spices and chargrilled.		
<b>TANDOORI SHRIMP AJWAIN</b>	.....	\$16.99
Shrimp marinated perfectly in chef special spices and grilled in a skewer in tandoor. [Clay oven]		
<b>TANDOORI FISH</b>	.....	\$20.99
Famous Indian style pomfret fish marinated in tandoori masala and then lined in a skewer and grilled till crisp.		

## ROLLS

<b>PANEER TIKKA WRAP</b>	.....	\$10.99
<b>CHICKEN TIKKA WRAP</b>	.....	\$10.99
<b>MALAI CHICKEN WRAP</b>	.....	\$10.99
<b>CHICKEN SEEKH KEBAB WRAP</b>	.....	\$10.99

## INDO-CHINESE GRAVY

<b>CHILI PANEER GRAVY .....</b>	<b>\$10.99</b>
Deep fried cheese cubes[Paneer] tossed in chili sauce with bell pepper onions with a corn flour based thick gravy.	
<b>VEG MANCHURIAN GRAVY .....</b>	<b>\$10.99</b>
Deep fried vegetable balls cooked in corn flour based gravy with manchurian sauce.	
<b>PANEER MANCHURIAN GRAVY .....</b>	<b>\$10.99</b>
Deep fried cheese cubes[Paneer] cooked in corn flour based thick gravy with Manchurian sauce.	
<b>CHICKEN CHILLI GRAVY .....</b>	<b>\$12.99</b>
Deep fried spiced chicken balls tossed in chilli sauce with spicy corn flour based thick gravy prepared in Indo-Chinese way.	
<b>CHICKEN MANCHURIAN GRAVY .....</b>	<b>\$12.99</b>
Deep fried chicken balls cooked in corn flour based gravy with manchurian sauce.	
<b>GARLIC CHICKEN GRAVY.....</b>	<b>\$12.99</b>
Boneless chicken deep fried and sautted with garlic and HouseMade sauce with cornflour based gravy to give a perfect Indo-Chinese gravy.	

## NOODLES

<b>VEG HAKKA NOODLES .....</b>	<b>\$10.99</b>
Boiled noodles stir-fried with vegetables,sauces and some Authentic indian spices.	
<b>VEG GARLIC NOODLES .....</b>	<b>\$10.99</b>
Boiled noodles stir-fried with garlic,vegetables,spices to give a perfect flavoured Indo-chinese noodles.	
<b>VEG SZCHEUAN NOODLES .....</b>	<b>\$10.99</b>
Boiled noodles stir-fried tossed with veggies,szcheuan sauce to give you spicy zinc.	
<b>CHICKEN HAKKA NOODLES .....</b>	<b>\$12.99</b>
Noodle dish cooked in soy sauce with Indo-Chinese spices, chicken and stir-fried vegetables.	
<b>CHICKEN GARLIC NOODLES .....</b>	<b>\$12.99</b>
Spicy noodle dish cooked in garlic sauc with Indo-Chinese spices, chicken and stir-fried vegetables.	
<b>CHICKEN SZCHEUAN NOODLES .....</b>	<b>\$12.99</b>
Boiled noodles stir-fried with chicken and spicy szcheuan sauce to give you a perfect spicy noodles.	

## RICE

<b>VEG FRIED RICE .....</b>	<b>\$10.99</b>
Aromatic stir-fried rice cooked with finely chopped cabbage, carrots, bell peppers and veggies / egg.	
<b>EGG FRIED RICE .....</b>	<b>\$10.99</b>
Aromatic stir-fried rice cooked with finely chopped cabbage, carrots, bell peppers and veggies / egg and tossed with spicy szcheuan sauce.	
<b>VEG SZCHEUAN RICE .....</b>	<b>\$10.99</b>
Aromatic Stir-fried rice cooked with perfectly chopped Cabbage,Carrots,Bell pepers and Veggies and tossed with Spicy Szcheuan sauce to give you perfect spicy zinc.	
<b>EGG SZCHEUAN RICE .....</b>	<b>\$10.99</b>
Aromatic Stir-fried rice cooked with perfectly chopped Cabbage,Carrots,Bell pepers and Eggs and tossed with Spicy Szcheuan sauce.	
<b>CHICKEN FRIED RICE .....</b>	<b>\$11.99</b>
Aromatic Stir-fried rice cooked with chopped Cabbage,Bell pepers,Carrots and Chicken with some Indian Spices.	
<b>CHICKEN SZCHEUAN RICE .....</b>	<b>\$12.99</b>
Aromatic stir-fried rice tossed with spicy szcheuan sauce with finely chopped veggies and chicken with authentic Indian spices.	

# VEG ENTRÉES

[Served with Basmati Rice]

<b>DAL TADKA</b>	.....	\$10.99
Yellow lentils sauteed with onions, tomatoes and authentic Indian spices.		
<b>ALOO GOBI MASALA</b>	.....	\$11.99
Cauliflower florets and potatoes cooked in North-Indian style gravy.		
<b>BHINDI MASALA</b>	.....	\$11.99
Okra [Bhindi] cooked with onions, cubed tomatoes and then tossed with Indian spices. [Semi gravy]		
<b>CHANNA MASALA</b>	.....	\$10.99
Channa [Garbanzo Beans] cooked with onions, tomatoes and authentic Indian spices.		
<b>CHANNA PALAK</b>	.....	\$11.99
Fresh spinach cooked with garbanzo beans, cream and Indian spices.		
<b>DAL MAKHANI</b>	.....	\$11.99
Combination of lentils like urad dal, channa dal and kidney beans simmered in creamy gravy with tomatoes, onions and mild spices.		
<b>KADAI PANEER</b>	.....	\$11.99
Cheese cubes [cottage cheese] cooked with fried curry leaves, onions, peppers and special kadai masala.		
<b>KAJU PANEER (CHEF'S SPECIALTY)</b>	.....	\$11.99
Cheese cubes [cottage cheese] seasoned with our special house ground masala and cashew nuts.		
<b>MALAI KOFTA</b>	.....	\$11.99
Vegetable balls [Kofta] cooked in creamy cashew nut gravy.		
<b>MUTTER PANEER</b>	.....	\$11.99
Green Peas [Mutter] and paneer cooked in delicious creamy gravy.		
<b>PALAK PANEER</b>	.....	\$11.99
Fresh spinach cooked with paneer, cream and homemade spices.		
<b>PANEER MAKHANI</b>	.....	\$11.99
Cheese cubes [cottage cheese] cooked with spices and Indian herbs with buttery tomato sauce to give you a divine buttery taste.		
<b>PANEER MASAKALI (NEW)</b>	.....	\$11.99
Spicy Cheese cubes [cottage cheese] curry cooked with curry leaves, spices, onion and tomato gravy.		
<b>SHAHİ PANEER</b>	.....	\$11.99
Cheese cubes [cottage cheese] cooked with cashew paste and rasins to give you a delicious creamy gravy.		
<b>VEG CHETTINADU</b>	.....	\$11.99
Mixed vegetables cooked in coconut oil and aromatic curry with intense flavors and origin of Tamil Nadu.		
<b>VEG KOLHAPURI</b>	.....	\$11.99
Mixed vegetables cooked in special house made sauce and spices made with grated coconut and red chillies.		
<b>VEGETABLE KORMA</b>	.....	\$11.99
Mixed vegetables cooked in a delicious creamy yellow sauce.		
<b>PANEER TIKKA MASALA</b>	.....	\$11.99
Homemade paneer (cheese cubes) cooked in tomato sauce with onions, bell peppers and a touch of special cream.		
<b>MUTTER MUSHROOM</b>	.....	\$11.99
Green peas and mushroom simmered in creamy yellow gravy with mild spices.		
<b>BAGARA BAIGAN</b>	.....	\$11.99

## CHICKEN ENTRÉES

[Served with Basmati Rice]

<b>EGG MASALA</b>	.....	\$11.99
Boiled eggs cooked in freshly ground spices with onions and tomato gravy.		
<b>BUTTER CHICKEN</b>	.....	\$13.99
Boneless grilled chicken cubes cooked with spices and Indian herbs with buttery tomato sauce to give you a divine buttery taste.		
<b>CHICKEN TIKKA MASALA</b>	.....	\$13.99
Boneless grilled chicken cubes cooked with bell peppers, onions, cream and tomato sauce with Indian herbs and spices.		
<b>ANDHRA CHICKEN CURRY</b>	.....	\$13.99
Bone-in chicken cooked with tomatoes caramelized onions and Indian spices in traditional southern Indian style.		
<b>CHICKEN ACHARI</b>	.....	\$13.99
Boneless pieces of chicken cooked in mango pickle, tomatoes, onions, then tempered with garlic, cloves and fennel seeds.		
<b>CHICKEN CHETTINADU</b>	.....	\$13.99
Aromatic boneless pieces of chicken cooked in coconut oil with cream of coconut and seasoned with our special spices and origin of Tamil Nadu.		
<b>CHICKEN KOLHAPURI (CHEF'S SPECIALTY)</b>	.....	\$13.99
Bone-in chicken cooked in special house made sauce and spices made with grated coconut and red chillies.		
<b>CHICKEN MUGHALI</b>	.....	\$13.99
Boneless chicken pieces cooked in delicious yellow gravy with eggs and coriander.		
<b>CHICKEN PEPPER FRY</b>	.....	\$13.99
Spicy boneless chicken semi-curry cooked with green chillies, curry leaves, black pepper and South Indian spices.		
<b>CHICKEN SAAG</b>	.....	\$13.99
Boneless chicken cooked with fresh spinach leaves paste, Indian herbs and rich buttery sauce.		
<b>CHICKEN SHAHI KORMA (CHEF'S SPECIALTY)</b>	.....	\$13.99
A true mughlai delight, lightly sweet and spicy with flavor of cardomom. [Boneless chicken]		
<b>CHICKEN TIKKA HANDI (CHEF'S SPECIALTY)</b>	.....	\$13.99
Boneless skewered chicken cooked with spicy house made gravy.		
<b>CHICKEN VINDALOO</b>	.....	\$13.99
Boneless chicken pieces cooked with potatoes in delicious spicy gravy with coriander.		
<b>GONGURA CHICKEN (CHEF'S SPECIALTY)</b>	.....	\$13.99
Boneless chicken cooked in gongura [Red Sorrel] leaves and chef's special spices.		
<b>KADAI CHICKEN</b>	.....	\$13.99
A Northwest frontier specialty chicken curry cooked with fried curry leaves, onions, peppers and spices.		

## MUTTON (GOAT) ENTRÉES

[Served with Basmati Rice]

<b>ACHARI GOSHT (CHEF'S SPECIALTY)</b>	.....	\$14.99
Tender goat pieces simmered with mango pickle, tomatoes, onions, then tempered in garlic, cloves and fennel seeds in olive oil.		
<b>ANDHRA MUTTON CURRY</b>	.....	\$14.99
Goat cooked with tomatoes, caramelized onions and spices in traditional southern Indian style.		

<b>DAL GOSHT</b>	.....	\$14.99
Tender baby goat cooked with channa dal [Lentils].		
<b>GONGURA MUTTON CURRY (CHEF'S SPECIALTY)</b>	.....	\$14.99
Traditional goat cooked with gongura [Red Sorrel] leaves and chef's special spices.		
<b>KARAIKUDI GOAT CURRY</b>	.....	\$14.99
Aromatic goat meat seasoned with our special spices with onions and tomatoes, origin of Tamil Nadu.		
<b>KHEEMA MUTTER MASALA</b>	.....	\$14.99
Minced goat meat [Kheema] cooked in delicately ground spices with peas and onions.		
<b>MUTTON KORMA</b>	.....	\$14.99
A true mughlai delight, tender goat pieces cooked in lightly sweet and spicy sauce with flavor of cardomom.		
<b>MUTTON MASALA</b>	.....	\$14.99
Tender pieces of goat cooked in freshly ground spices with onions and tomato gravy.		
<b>MUTTON MUCHHLAI</b>	.....	\$14.99
Tender pieces of goat cooked in delicious creamy gravy with egg and coriander.		
<b>MUTTON PEPPER FRY (CHEF'S SPECIALTY)</b>	.....	\$16.99
Tender baby goat cooked in black pepper, chillies and curry leaves then fried with authentic South Indian style spices. [Semi-Gravy]		
<b>MUTTON SAAG</b>	.....	\$14.99
Tender baby goat cooked with fresh spinach leaves, herbs, spices and rich buttery sauce.		
<b>MUTTON SUKKA</b>	.....	\$16.99
Dry goat entrée simmered with onions, tomatoes and Indian spices.		
<b>MUTTON VINDALOO</b>	.....	\$14.99
Tender pieces of goat cooked in delicious creamy gravy with potato and coriander.		
<b>KADAI GOSHT</b>	.....	\$14.99
A Northwest frontier specialty curry cooked with fried curry leaves, onions, peppers and spices.		
<b>MUTTON HALEEM</b>	.....	\$14.99

## SEAFOOD ENTREES

[Served with Basmati Rice]

<b>NELLORE CHEPPALA PULUSU (FISH CURRY)</b>	.....	\$14.99
Swai fish cooked with tamarind and South Indian spices.		
<b>SHRIMP CURRY</b>	.....	\$14.99
Shrimp cooked in delicately ground spices with onions & tomato gravy.		
<b>FISH CHETTINADU</b>	.....	\$14.99
Fish / Shrimp cooked in coconut oil with cream of coconut and seasoned with our special spices and origin of Tamil Nadu.		
<b>SHRIMP KOLHAPURI</b>	.....	\$14.99
Shrimp cooked in special house made sauce and spices made with grated coconut and red chillies.		
<b>SHRIMP PEPPER FRY</b>	.....	\$14.99
Spicy shrimp semi-curry cooked with green chillies, curry leaves, black pepper & South Indian spices.		
<b>SHRIMP VINDALOO</b>	.....	\$14.99
Shrimp cooked with potatoes in delicious spicy gravy with coriander.		
<b>SHRIMP CHETTINADU</b>	.....	\$14.99

# BAWARCHI BIRYANIS

All biryanis are served with yogurt sauce (Raita) and our spicy peanut sauce [Salan]

**VEG DUM BIRYANI** ..... \$11.99

Mixed vegetables marinated in biryani masala and cooked with parboiled basmati rice, herbs, saffron, milk and ghee, served with vegetable raita and mirchi ka salan.

**VEG PANEER BIRYANI** ..... \$12.99

Mixed vegetables and Cheese cubes [cottage cheese] marinated in biryani masala and cooked with parboiled basmati rice, herbs, saffron, milk and ghee, served with vegetable raita and mirchi ka salan.

**PANEER BIRYANI** ..... \$11.99

Cheese cubes [cottage cheese] marinated in biryani masala, deep fried and cooked with parboiled basmati rice, herbs, saffron, milk and ghee, served with vegetable raita and mirchi ka salan.

**EGG BIRYANI** ..... \$11.99

Boiled egg marinated in delicious biryani masala and cooked with parboiled basmati rice, herbs, saffron, milk and ghee, served with vegetable raita and mirchi ka salan.

**CHICKEN DUM BIRYANI** ..... \$12.99

Bone-in chicken dum biryani is goodness of rice and chicken that comes in layers! Layers of rice and meat cooked with rich and finger licking good masala in it's own steam pressure until rice is fluffy and meat cooked just to perfection. A lengthy cooking process but all totally worth it! Served with vegetable raita and mirchi ka salan.

**BONELESS CHICKEN BIRYANI (VIJAYAWADA SPECIAL)** ..... \$14.99

Vijaywada boneless chicken biryani is made by marinating chicken in Vijaywada style spicy sauce and then layered with parboiled basmati rice, herbs saffron, milk and served with vegetable raita and mirchi ka salan.

**GOAT DUM BIRYANI** ..... \$15.99

Tendered goat pieces cooked with layers of rice and finger licking good masala in it's own steam pressure until rice is fluffy and meat cooked just to perfection. A lengthy cooking process but all totally worth it! Served with vegetable raita and mirchi ka salan.

**KHEEMA BIRYANI** ..... \$15.99

Minced goat meat (Kheema) cooked with biryani masala and flavorful parboiled basmati rice, herbs, saffron, milk and ghee, served with vegetable raita and mirchi ka salan.

**SHRIMP BIRYANI** ..... \$15.99

Shrimp marinated in biryani masala, deep fried and cooked with parboiled basmati rice, herbs, saffron, milk and ghee served with vegetable raita and mirchi ka salan.

**FISH BIRYANI** ..... \$15.99

Fish marinated in delicious biryani masala and cooked with parboiled basmati rice, herbs, saffron, milk and ghee, served with vegetable raita and mirchi ka salan.

**AVAKAI BIRYANI:** VEG - \$12.99 | PANEER - \$13.99 | EGG - \$13.99 | CHICKEN DUM - \$14.99 | GOAT DUM BIRYANI - \$15.99

Our special house made spicy mango pickle [Avakai] mixed with our delicious biryanis.

**ULAVACHARU BIRYANI:** VEG - \$12.99 | PANEER - \$13.99 | EGG - \$13.99 | CHICKEN DUM - \$14.99 | GOAT DUM BIRYANI - \$15.99

Our Andhra special delight ulava means horse gram and charu means soup its mean horse gram paste is mixed with any choice of your biryani to give you a delicious biryani.

**GONGURA BIRYANI:** VEG - \$12.99 | PANEER - \$13.99 | EGG - \$13.99 | CHICKEN DUM - \$14.99 | GOAT DUM BIRYANI - \$15.99

Goungura means sorrel leaves. Sorrel leaves are mixed in our flavorfull biryanis to give a spicy and a bit sour combination of taste.

**TEMPER BIRYANI:** VEG - \$12.99 | PANEER - \$13.99 | EGG - \$13.99 | CHICKEN DUM - \$14.99 | GOAT DUM BIRYANI - \$15.99

Bawarchi special spiciest biryani for those who love their biryanis to be hot and spicy.

# WEEKEND SPECIALS

Natukod Biryani and Natukodi Fry are NON-ZABIHAH

## FRIDAY

**GUTTI VANKAYA WITH SHAHI PULAV (VEG)** ..... \$11.99

Spicy eggplant curry served with shahi pulav.

**NATUKODI FRY WITH SHAHI PULAV** ..... \$14.99

Country chicken (Organic Chicken) cooked with caramelized onions and spices in traditional southern Indian Style Served with veg shahi pulav.

**NATUKODI FRY BIRYANI** ..... \$14.99

Country chicken (Organic Chicken) cooked with special spices, basmati rice, herbs, saffron, milk and ghee, served with vegetable raita and mirchi ka salan.

## SATURDAY

**RAJU GARI KODI PULAV** ..... \$14.99

A delicious one-pot Andhra chicken pulav simmered in a spice and herb-infused milk concoction which gives it an incredible flavor, served with vegetable raita and mirchi ka salan.

**MUTTON FRY BIRYANI** ..... \$16.99

Bawarchi house special biryani made with fried pieces of mutton [Goat].

**MUTTON FRY WITH SHAHI PULAV** ..... \$16.99

Spicy goat curry cooked with caramelized onions and spices in traditional southern Indian style. [Served with veg shahi pulav]

## SUNDAY

**AMBUR CHICKEN BIRYANI** ..... \$14.99

A must try weekend special! Originating from the town of Ambur, Tamil Nadu - India, Ambur chicken biryani has a more dominant taste and flavor of the meat than any other biryani due to the minimal usage of spices. Served with vegetable raita and mirchi ka salan [spicy gravy].

**RAJU GARI MUTTON PULAO** ..... \$16.99

A delicious one-pot Andhra mutton pulav simmered in a spice and herb-infused milk concoction which gives it an incredible flavor, served with vegetable raita and mirchi ka salan

# NORTH INDIAN SPECIALS

**PAV BHAJI (4 PAVS/BREADS)** ..... \$9.99

A specialty of Bombay made with uniquely curried mixed vegetables served with special Indian breads. [Pav]

**PURI BHAJI (2 PURIS)** ..... \$9.99

Pieces of puffed wheat bread served with potato curry.

**CHOLE BHATURE (4 BHATURS)** ..... \$9.99

Puffed bread served with spiced garbanzo bean curry.

**CHOLE PURI (2 PURIS)** ..... \$9.99

Pieces of puffed wheat bread served with garbanzo bean curry.

# SOUTH INDIAN

<b>IDLI SAMBAR (3 IDLIS)</b>	.....	\$8.99
Steamed rice patties served with lentil soup [sambar] and peanut chutney.		
<b>GUNTUR IDLI (3 IDLIS)</b>	.....	\$9.99
Spicy steamed rice patties served with lentil soup [sambar] and peanut chutney [dip].		

## DOSA

All Dosa are served with Tomato Chutney, Peanut Chutney And Mint Chutney with Sambar [Lentils]	Extra 0.49 cents to add chilies.
<b>PLAIN DOSA</b>	..... \$8.99
Crepe made with fermented lentil and rice flour.	
<b>ONION DOSA</b>	..... \$9.99
Savory rice crepe stuffed with onions and chillies.	
<b>PODI DOSA</b>	..... \$9.99
Savory rice crepe spiced with special South Indian powder. [Podi]	
<b>MASALA DOSA</b>	..... \$10.99
Savory rice crepe filled with mildly spiced mashed potatoes, carrots and green peas.	
<b>mysore masala dosa</b>	..... \$11.99
Spicy chutney spread on thin rice and lentil crepe with potatoes, carrots and green peas.	
<b>SPRING DOSA</b>	..... \$11.99
Spring roll dosa stuffing with healthy and tasty vegetables and cheese.	
<b>CHEESE DOSA</b>	..... \$11.99
Yummy crepe made with mozzarella cheese in South Indian style. [Add chillies for an extra charge of 0.49 cents]	
<b>RAVA PLAIN DOSA</b>	..... \$9.99
Thin crispy wheat and rice crepe. [Takes 20 mintues to cook]	
<b>RAVA ONION DOSA</b>	..... \$12.99
Thin crispy wheat and rice crepe stuffed with onions. [Takes 20 mintues to cook]	
<b>RAVA MASALA DOSA</b>	..... \$12.99
Thin crispy wheat and rice crepe stuffed with potatoes, carrots, green peas. [Takes 20 mintues to cook]	
<b>ANDHRA SPICY DOSA</b>	..... \$11.99
Rice crepe with spread of our Andhra special spicy sauce.	
<b>PANEER TIKKA DOSA</b>	..... \$13.99
Rice crepe served with our house special paneer tikka masala.	
<b>EGG DOSA</b>	..... \$10.99
Savory rice crepe cooked with egg.	
<b>CHICKEN TIKKA DOSA</b>	..... \$13.99
Rice crepe stuffed with our house special chicken tikka.	
<b>GOAT KHEEMA DOSA</b>	..... \$15.99

## UTTAPAM

All Uthappams are served with Peanut Chutney, Mint Chutney, Tomato Chutney And Sambar [Lentils]

<b>PLAIN UTHAPPAM .....</b>	<b>\$8.99</b>
Thick rice pancake made with lentil and rice flour.	
<b>ONION UTHAPPAM .....</b>	<b>\$10.99</b>
Thick rice pancake cooked with lentil and rice flour and topped with onions.	
<b>CHILLI ONION UTHAPAM .....</b>	<b>\$10.99</b>
Thick rice pancake cooked with lentil and rice flour and topped with onions and chillies.	
<b>TOMATO CHILLI UTHAPPAM .....</b>	<b>\$10.99</b>
Thick rice pancake cooked with lentil and rice flour and topped with tomatoes and chillies.	
<b>MIX VEG UTHAPPAM .....</b>	<b>\$10.99</b>
Thick rice pancake cooked with lentil and rice flour and topped with mix vegetables.	

## NAAN (BREADS)

<b>PLAIN NAAN .....</b>	<b>\$2.49</b>
Flat bread [Naan] is made with white flour.	
<b>BUTTER NAAN .....</b>	<b>\$2.49</b>
Flat bread [Naan] is made with white flour and butter spread on top.	
<b>GARLIC NAAN .....</b>	<b>\$3.49</b>
Flat bread [Naan] is made with white flour, garlic and butter spread on top.	
<b>CHILLI GARLIC NAAN .....</b>	<b>\$3.99</b>
Flat bread [Naan] is made with white flour, garlic, chillies and butter spread on top.	
<b>PLAIN TANDOORI ROTI .....</b>	<b>\$2.49</b>
Flat bread made with wheat flour.	
<b>BUTTER TANDOORI ROTI .....</b>	<b>\$2.49</b>
Flat bread made with wheat flour and butter spread on top.	
<b>CHEESE NAAN .....</b>	<b>\$4.99</b>

## DESSERTS

<b>GAJJAR HALWA .....</b>	<b>\$4.99</b>
<b>GULAB JAMUN .....</b>	<b>\$3.59</b>
<b>PASTRIES .....</b>	<b>\$3.59</b>
<b>RASMALAI .....</b>	<b>\$3.59</b>

## DRINKS

MANGO LASSI .....	\$4.49
<b>SODAS</b>	
COKE .....	\$1.49
DIET COKE .....	\$1.49
COKE ZERO .....	\$1.49
Sprite .....	\$1.49
DIET SPRITE .....	\$1.49
THUMPS UP .....	\$1.99
LIMCA .....	\$1.99
WATER .....	\$0.99

## DINE-IN | TAKE-OUT | CATERING

• WE SERVE HALAL (ZABIHAH) MEAT • WE CATER FOR ALL OCCASIONS

Vegan options are available on request. Before placing the order, please inform your server in case you have any food allergies.

Service Tax will be applicable on all taxable items. All ingredients used may or may not be listed on the menu. A Gratuity of 13% will be levied on tables of 5 or more. Prices are subject to change without prior notice. Tips are discretionary. The Management will not be responsible for the loss or damage to any personal belongings left unattended on our premises.

### Hours of Operation:

**Sun - Thu: 11:30 AM to 9:30 PM**

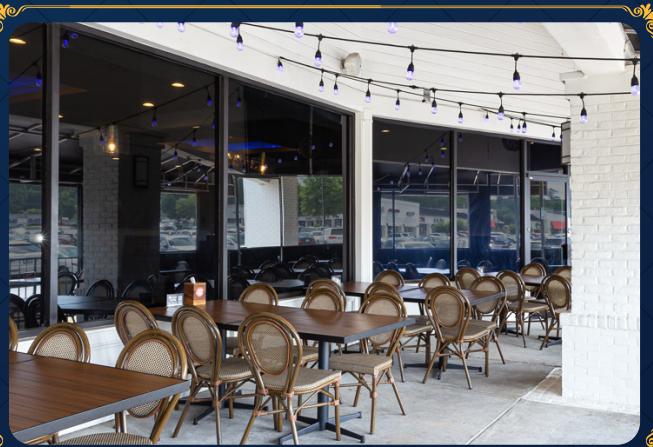
**Fri - Sat: 11:30 AM to 10:00 PM**

**Note: 3:00 pm - 5:00 pm (Limited Menu)**



## THE FOOD YOU LOVE. THE TRADITION WE FOLLOW.

Bawarchi Biryani's Indian Cuisine isn't just about food... It's about family and our traditions. Our customers are our fans for life and that is because we deliver delicious and tantalizing food. We offer the very best of Indian Cuisine which has inspired the refinement of other cuisines for several centuries. The art of fine cooking lies with traditional cooking methods using the highest quality fresh ingredients. Eating here feels like being in a neighborhood diner of India.



### DINE-IN

Dive deep into authentic Indian flavors that goes straight to your heart while experiencing our newly renovated with classy and contemporary interiors

### PATIO SEATING

An extended and a comfortable Patio seating so that you can indulge in our lip-smacking food while enjoying the lovely weather outside



### TAKE-AWAY

A dedicated take-out section for hassle free pickup of your favourite dishes for you to relish at home with your loved ones

### CATERING

Celebrate your special events with us and let us make it even more flavorful. Be it a Wedding, Corporate Event, Engagement Party, Birthday or House Parties. Our food will make your event an unforgettable one.

# BAWARCHI BIRYANIS ATLANTA

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