



— ATLANTA —

DINE - IN MENU



SOUPS

Sambar Soup \$4.99

Yellow lentils thick stew made with mixed vegetables, tamarind, and spice powder.

Corn Soup

Indo Chinese style soup made with mixed vegetables, sweet corn kernels and pepper.

Veg \$4.99

Chicken \$5.99

Manchow Soup

Clear soup with vegetables, onions, tomatoes.

Veg \$4.99

Chicken \$5.99

Hot & Sour Soup

Soup made with fried chicken, carrots, pepper, chillies, cabbage, vinegar, corn flour, soy sauce and salt.

Veg \$4.99

Chicken \$5.99

Tom Yum Soup

Clear soup with vegetables/chicken, onions and tomatoes.

Veg \$4.99

Chicken \$5.99



 - Contains Gluten

APPETIZERS (DEEP FRIED)

VEGETARIAN

 Chilli Gobi	\$12.99	 Paneer 555	\$12.99
Deep fried cauliflower florets tossed in house made chilli sauce.			Deep fried cheese cubes cooked in special spicy sauce with cashew powder.
 Curry Leaf Gobi	\$12.99	 Paneer Manchurian	\$12.99
Deep fried cauliflower florets tossed in curry leaves paste and green chillies.			Deep fried cottage cheese cubes [Paneer] tossed in a [House made manchurian sauce]
 Gobi 999	\$12.99	 Chilli Pepper Corn	\$11.99
Chef's Special Cauliflower florets sauteed with green chilies, curry leaves & special sauce.			Deep fried Baby Corn coated with batter cooked in House made Indo-Chinese Chilli sauce, Bellpeppers and Onions.
 Gobi 555	\$12.99	 Corn Manchurian	\$11.99
Chef's Special Deep fried Cauliflower Florets tossed in Special House Made Sauce.			Deep fried Baby Corn sauteed with House Made Manchurian sauce.
 Gobi Manchurian	\$12.99	 Karampodi Corn	\$12.99
Deep fried cauliflower florets sauteed in Indo-Chinese Manchurian sauce, chilles, onions. [House made Sauce]			Deep fried Baby Corn tossed in Authentic Indian style Karampodi powder.
 Veg Manchurian [Dry]	\$13.99	 Karampodi Gobi	\$12.99
Deep fried Veggie balls in a spicy, sweet & tangy sauce.			Deep fried Gobi tossed in Authentic Indian style Karampodi powder.
 Chilli Paneer	\$12.99	 Karampodi Paneer	\$13.99
Deep fried Cheese Cubes [Paneer] sauteed with Hot and sweet sauce, onions and bell peppers.			Deep fried Paneer tossed in Authentic Indian style Karampodi powder.
Curry Leaf Paneer	\$13.99	 Chilli Idli	\$12.99
Deep fried Cheese Cubes [Paneer] tossed in curry leaves paste and green chillies.			Deep fried steamed rice patties [Idli] covered with Special house made sauce and sauteed with garlic and hot chillies.
 Paneer 999	\$12.99	 Mushroom Pepper Salt	\$12.99
Deep fried cottage cheese cubes [Paneer] cooked in Special house made sauce and cashew nuts.			Lightly battered mushrooms tossed in black pepper and salt with some House Made Spices.

 - Contains Gluten

 - Contains Nuts



NON VEGETARIAN

Chicken 65 \$11.99

Deep fried boneless chicken pieces marinated in ginger and garlic.

Tadka Chicken 65 \$12.99

Deep fried boneless chicken pieces marinated in ginger and garlic and tossed with chillies and curry leaves.

Chicken 555 \$12.99

Chef's Special

Deep fried chicken cooked in Special House Made Sauce with Cashew nuts.

Chicken 999 \$12.99

Chef's Special

Deep fried boneless chicken pieces tossed in a pepper sauce, curry leaves, green chillies and spices.

Chicken Fingers \$11.99

Boneless tender strips of chicken marinated in Indian spices and herbs.

Garlic Chicken \$12.99

Deep fried boneless chicken tossed in garlic and House Made Sauce.

Ginger Chicken \$12.99

Deep fried boneless chicken cooked in fresh ginger and spicy sauce.

Chilli Chicken \$12.99

Deep fried boneless chicken sauteed in sweet chilli sauce, pepper and onions.

Curry Leaf Chicken \$12.99

Deep fried boneless chicken cooked in curry leaves paste and green chillies.

Chicken Lollipop \$12.99

Non-Zabihah

Chicken wings marinated in spices coated in zesty batter deep fried and tossed in House Made Sauce.

Chicken Majestic \$12.99

Chef's Special

Tender chicken strips cooked in curry leaves Indian spices and lemon juice.

Chicken Manchurian \$12.99

Deep fried boneless chicken tossed in House Made Manchurian sauce, chillies and onions

Chicken Pepper Salt \$12.99

Chicken seasoned with pepper and salt, pan-fried.

Karampodi Chicken \$13.99

Deep fried boneless chicken, sautéed and tossed with authentic Indian spicy powder (Karampodi) and fresh herbs.

Kodi (chicken) Vepudu \$14.99

Spicy South Indian chicken stir-fry.

 - Contains Gluten

 - Contains Nuts



TANDOORI / GRILLS

VEGETARIAN

Paneer Tikka Kebab \$12.99

Cottage cheese cubes [Paneer] marinated in a spicy sauce with onions and pepper.

Paneer Hariyali Kebab \$12.99

Cottage cheese cubes marinated in a green sauce with onions and pepper.

NON VEGETARIAN

Chicken Tikka Kebab \$12.99

Boneless chicken marinated in tandoori spices and grilled in clay oven.

Chicken Bihari Kebab \$12.99

Chef's Special

Chicken marinated in a spicy home made masala and finished off with coal smoke.

Chicken Malai Kebab \$12.99

Chef's Special

Boneless chicken [Thigh] marinated in Special Creamy garlic sauce.

Chicken Seekh Kebab \$12.99

Minced chicken [Chicken Kheema] seasoned with spices, a binding agent & skewered into cylindrical shape.

Bawarchi Mix Grill \$22.99

Chef's Special

Combination of our delicious Chicken tikka kebab, Malai tikka kebab, Lamb chops & Tandoori shrimp ajwain.

Tandoori Chicken

Bone in Chicken [Leg Quarters] grilled and marinated in yogurt, garlic, ginger and fresh ground spices. [2 pcs per order]

Leg Quarter

\$6.99

Half Tandoori Chicken

\$12.99

Full Tandoori Chicken

\$19.99

Tandoori Shrimp Ajwain

\$16.99

Shrimp marinated in our Authentic Indian Spices and tangy yogurt, in a tandoor with a hint of ajwain.

Lamb Chops

\$20.99

Tender Lamb Chop marinated in our Authentic Indian Spices and chargrilled.

Tandoori Fish Pomfret

\$24.99

Pomfret Fish marinated in tandoori masalas and cooked in clay oven.



- Contains Nuts

BAWARCHI EXPRESS

VEGETARIAN

 Veg Puff	\$3.49	 Pani Puri	\$9.99
Savory pastry filled with spice d mixed vegetable.			Crispy puris filled with spiced potatoes, chickpeas, onions, and tangy tamarind chutney, served with a flavorful spiced water.
 Onion Samosas (6 pcs)	\$4.49	 Papdi Chaat	\$9.99
Crispy, golden-brown samosas filled with a delicious mix of finely chopped onions, aromatic spices, and fresh herbs.			Snack with fried dough wafers, tangy yogurt, chutneys, and spices.
 Veg Samosas (2 pcs)	\$4.49	 Dahi Puri	\$9.99
Crispy, golden-brown samosas filled with a delicious blend of seasoned potatoes, peas, and aromatic spices.			Crispy puris filled with spiced potato, yogurt, and tangy chutney.
 Onion Mirchi Bhajji (2 pcs)	\$4.49	 Ragda Patties	\$9.99
Whole jalapenos fried with spiced chick pea flour, cut into small pieces.			Crispy potato patties topped with spiced chickpea stew, fresh onions, cilantro, and tangy tamarind chutney.
 Mysore Bonda (4 pcs)	\$4.49	 Aloo Tikki Chaat	\$9.99
Crispy, golden fritters made from a spiced lentil and yogurt batter.			Potato patties with garbanzo bean curry, topped with tomato-onion mix and garnished with mint, tamarind, and sweet yogurt sauce.
 Cut Onion Mirchi Bhajji (6 pcs)	\$5.99	 Samosa Chaat	\$9.99
Small triangular fried pastry filled with spiced onion and mashed potato.			Chopped samosa with garbanzo bean curry, topped with tomato-onion mix, mint, tamarind, and sweet yogurt sauce.

NON VEGETARIAN

 Egg Puff	\$3.99
Puffy pastry filled with bolied egg and spices.	
 Chicken Puff	\$4.99
Savory pastry filled with spiced chicken mixture.	
 Chicken Samosa (3 pcs)	\$5.99
Small triangular pastry filled with chicken spiced with fragrant Indian spices.	



Above items are subject to availability

 - Contains Gluten

NEW

PIZZAS & WRAPS

PIZZAS

-  **Cheese Pizza** \$8.99
Pizza topped only with Mozarella cheese.
-  **Veg Pizza** \$9.99
Pizza Topped with veggies .
-  **Paneer Tikka Pizza** \$10.99
Pizza topped with Grilled Paneer Tikka.
-  **Samosa Pizza** \$10.99
Pizza Topped with Chopped Vegetable Samosa
-  **Tikka Chicken /Malai Chicken Pizza** \$10.99
Pizza topped with grilled chicken tikka or Malai Chicken.

WRAPS

-  **Paneer Tikka Wrap** \$11.99
Wrap with filling of Tandoori Paneer, veggies and homemade sauce.
-  **Paneer Hariyali Wrap** \$11.99
Cottage cheese cubes marinated in a green sauce with onions and pepper.
-  **Malai Chicken Wrap** \$11.99
Wrap with filling of malai Chicken, veggies and homemade sauce.
-  **Chicken Seekh Kebab Wrap** \$11.99
Wrap with filling of minced chicken seekh kebab, veggies and homemade sauce.
-  **Chicken Tikka Wrap** \$11.99
Wrap with filling of Chicken Tikka, veggies and homemade sauce.

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INDO-CHINESE



Chilli Gravy

Spicy Indo-chinese gravy made with soy sauce, chilli peppers, corn starch with protein of your choice.

Veg	\$12.99
Paneer	\$13.99
Chicken	\$13.99



Chilli Garlic Noodles

Spicy stir fried noodles with garlic, chilli peppers and veggies with protien of your choice.

Veg	\$12.99
Egg	\$12.99
Chicken	\$13.99
Shrimp	\$14.99



Manchurian Gravy

Boneless chicken deep fried and cooked in corn flour based gravy with chillies, onions and sweet & spicy manchurian sauce with protein of your choice.

Veg	\$12.99
Paneer	\$13.99
Chicken	\$13.99



Hakka Noodles

Mild Indo-Chinese quick stir-fry noodles prepared with veggies and protein of your choice.

Veg	\$12.99
Egg	\$12.99
Chicken	\$13.99
Shrimp	\$14.99





Schezwan Noodles

Boiled Noodles tossed with Spicy Szechuan sauce with finely chopped veggies , some Autentic Indian Spices with protein of your choice.

Veg	\$12.99
Egg	\$12.99
Chicken	\$13.99
Shrimp	\$14.99



Fried Rice

Aromatic Stir-fried rice cooked with perfectly chopped Cabbage, Carrots, Bell peppers and Veggies.

Veg	\$12.99
Egg	\$12.99
Chicken	\$13.99
Shrimp	\$14.99



Schezwan Fried Rice

Aromatic Stir-fried rice tossed with Spicy Szechuan sauce with finely chopped veggies , some Autentic Indian Spices with protein of your choice.

Veg	\$12.99
Egg	\$12.99
Chicken	\$13.99
Shrimp	\$14.99

Gluten-Free options available on request.



ENTRÉES

VEGETARIAN

Dal Tadka

Yellow lentils Sauteed with Onions, Tomatoes and Authentic Indian Spices.

\$12.99

Aloo Gobi Masala

Cauliflowers florets and Potatoes cooked with some Autentic North Indian Spices to give you a perfect gravy.

\$12.99

Bhindi Masala

Okra [Bhindi] cooked with Onions, Cubed Tomatoes and then tossed with some Indian spices. [Semi gravy]

\$12.99

Channa Masala

Channa [Garbanzo Beans] cooked with tomatoes and some Authentic indian spices.

\$12.99

Channa Palak

Fresh spinach cooked with Garbanzo Beans, Cream and some Indian Spices.

\$12.99

Dal Makhani

Combination of lentils like Urad Dal, Channa dal and Kidney beans simmered in creamy gravy with tomatoes, onions and mild spices.

\$12.99

Kaju Paneer

Chef's Special

\$13.99

Cottage cheese cubes [Paneer] seasoned with our House special ground masala with cashew nuts.

Malai Kofta

\$13.99

Vegetable balls [Kofta] cooked in cream with our Special sauce.

Mutter Paneer

\$13.99

Green Peas [Mutter] and cottage cheese [Paneer] cooked in delicious creamy gravy.

Palak Paneer

\$13.99

Cottage cheese cubes [Paneer] with fresh spinach cooked with Indian spices.

Paneer Masakali (New)

\$13.99

A rich and creamy North Indian dish made with paneer [Indian cottage cheese] cooked in a flavorful tomato-based gravy.

Shahi Paneer

\$13.99

Cottage cheese cubes [Paneer] cooked with cashew paste and rasins to give you a delicious creamy gravy.

Veg Chettinad

\$12.99

Mixed vegetables cooked in an aromatic curry.

Veg Kolhapuri

\$12.99

Mixed vegetables cooked in Special house made sauce and spices.

Vegetable Korma

\$12.99

Mixed vegetables cooked in a delicious creamy yellow sauce.

Paneer Tikka Masala

\$13.99

Homemade paneer [cottage cheese cubes] cooked in tomato sauce with onions, bell peppers and a touch of special cream.

Mutter Mushroom

\$13.99

Green peas and mushroom simmered in creamy yellow gravy with mild spices.

Paneer Makhani

\$13.99

Creamy dish made with paneer [cottage cheese cubes] cooked in a spiced tomatoe cashew-based sauce.

Kadai Paneer

\$13.99

Paneer [cottage cheese cubes] cooked with bell peppers, onions, and the blend of kadai masala.

Bagara Baigan

\$13.99

Traditional Hyderabadi Dish made with baby egg plant cooked in spicy & tangy gravy made from peanuts, sesame seeds and yogurt.

Served with Basmati Rice [Vegan option available on request]



 - Contains Nuts

CHICKEN

 Egg Masala	\$12.99
Boiled eggs cooked in freshly ground spices with onions and tomato gravy.	
 Butter Chicken	\$13.99
Boneless chicken cubes cooked in with spices and Indian herbs with red buttery tomato sauce to give you a divine buttery taste.	
 Chicken Tikka Masala	\$13.99
Boneless chicken cubes cooked with bell peppers, onions, cream and tomato sauce with Indian herbs and spices.	
 Chicken Kolhapuri	\$13.99
(Chef's Specialty)	
Bone-in chicken cooked in house made Spices and spicy gravy.	
 Chicken Mughlai	\$13.99
Boneless chicken pieces cooked in delicious yellow gravy with eggs and coriander.	
 Chicken Pepper Fry	\$14.99
Boneless pieces of chicken cooked with Black pepper and fried with South Indian Style Spices. [Semi Gravy]	
 Chicken Vindaloo	\$13.99
Boneless chicken pieces cooked with potatoes in delicious spicy gravy with coriander.	
 Gongura Chicken	\$14.99
(Chef's Specialty)	
Boneless chicken cooked in Gongura (Red Sorrel) leaves and spices.	
 Andhra Chicken Curry	\$13.99
Bone-in chicken cooked with tomatoes caramelized onions and Indian spices in Traditional Southern Indian Style.	
 Chicken Achari	\$13.99
Boneless pieces of chicken cooked in tomatoes, onions, then tempered with garlic, cloves and fennel seeds.	
 Chicken Chettinad	\$13.99
Aromatic Boneless pieces of chicken cooked in coconut oil with cream of coconut seasoned with our Special spices with onions and tomatoes.	
 Chicken Saag	\$13.99
Boneless chicken cooked with fresh spinach leaves paste, Indian herbs and rich buttery sauce.	
 Chicken Shahi Korma	\$13.99
(Chef's Specialty)	
A true mughlai delight, lightly sweet and spicy with flavor of cardomons. [Boneless Chicken]	
 Chicken Tikka Handi	\$14.99
(Chef's Specialty)	
Boneless skewered chicken cooked with spicy house made gravy.	
 Kadai Chicken	\$13.99
A Northwest frontier specialty Chicken cooked with tomatoes, onions, bell-peppers and kadai masala.	

 - Contains Nuts



MUTTON

	Achari Gosht (Chef's Specialty)	\$15.99		Karaikudi Goat Curry \$15.99 Aromatic goat meat seasoned with special spices, onions, and tomatoes, from Tamil Nadu.
	Andhra Mutton Curry \$15.99 Goat cooked with tomatoes, caramelized onions and spices in Traditional Southern Indian Style.			Kheema Mutter Masala \$15.99 Minced goat meat [Kheema] cooked in delicately ground spices with peas and onions.
	Dal Gosht \$15.99 Tender baby goat cooked with channa dal [Lentils].			 Mutton Haleem \$16.99 Savory porridge with meat, wheat, lentils, spices, and garnished with cashews.
	Gongura Mutton Curry \$16.99 (Chef's Specialty) Traditional goat cooked with gongura [Red Sorrel] leaves and special chef's spices.			Mutton Korma \$15.99 A true Mughlai delight, goat cooked simmered in a creamy yellow sauce & spices with flavor of cardamoms.
	Mutton Masala \$15.99 Tender pieces of goat cooked in freshly ground spices with onions and tomato gravy.			Mutton Saag \$15.99 Tender baby goat cooked with fresh spinach leaves, herbs, spices and rich buttery sauce.
	Mutton Mughlai \$15.99 Tender pieces of goat cooked in delicious creamy gravy with egg and coriander.			Mutton Sukka \$16.99 Dry goat entrée simmered with onions, tomatoes and Indian spices.
	Mutton Pepper Fry \$16.99 (Chef's Specialty) Tender baby goat cooked in pepper, chillies and curry leaves then fried with Autentic South Indian Style Spices. [Semi-Gravy]			Mutton Vindaloo \$15.99 Tender pieces of goat cooked in delicious creamy gravy with potato and coriander.
	Goat Paya \$16.99 Soup/stew made by simmering goat trotters with aromatic spices.			 Kadai Gosht \$15.99 A true Mughlai delight, Goat cooked simmered in a creamy yellow sauce & spices with flavor of cardamoms.
				Mutton Nihari \$16.99 Traditional Indian and Pakistani dish known for its rich and aromatic gravy, slow-cooked with tender mutton or lamb and a blend of spices.

 - Contains Gluten

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SEAFOOD SPECIALS

APPETIZERS

Apollo Fish \$12.99

A flavorful fish marinated in yogurt
cooked in Indo-Chinese sauce.
[Swai Fish]

 **Chilli Fish** \$12.99

Lightly battered Deep fried fish tossed
in chilli sauce with peppers & onions.
[Swai Fish]

 **Fish Manchurian** \$12.99

Deep fried fish tossed in HouseMade
sweet & spicy Manchurian sauce,
chillies and onions

Fish Fry \$14.99

South Indian Style, Pan fried fish fillets
coated in delectable spices.

 **Shrimp Manchurian** \$14.99

Deep fried shrimp cooked in Manchurian
sauce with chillies and onions.

 **Chilli Shrimp** \$14.99

Deep fried shrimp tossed in chilli sauce,
bell pepers and onions.

 **Shrimp Vepudu** \$16.99

South Indian, Andhra style spicy
shrimp fry.

ENTRÈES

 **Nellore Cheppala Pulusu** \$15.99

(Fish Curry)

Swai Fish cooked with tamarind and South Indian
Spices.

 **Fish Chettinad** \$15.99

Shrimp cooked in delicately ground spices with
onions & tomato gravy.

 **Shrimp Pulusu** \$16.99

Shrimp curry made with tamarind, spices, and
fresh herbs.

 **Shrimp Masala** \$16.99

Shrimp simmered with tomatoes, onions, then
tempered in garlic, cloves and fennel seeds.

 **Shrimp Chettinad** \$16.99

Shrimp cooked in coconut oil with cream of
coconut, onions and tomatoes seasoned with our
Special spices

 **Shrimp Korma** \$16.99

Shrimp cooked in a delicious creamy yellow sauce.

 **Shrimp Pepper Fry** \$17.99

Shrimp cooked with Black peper and fried with
South Indian Style Spices.[Semi Gravy]

 **Shrimp Vindaloo** \$16.99

Shrimp cooked in spicy, tangy gravy with potato
and coriander.

 **Shrimp Tikka Masala** \$16.99

Shrimp cooked with bell peppers,onions, cream
and tomato- cashew based sauce with Indian
herbs and spices.

 - Contains Nuts



BAWARCHI BIRYANIS

Veg Dum Biryani

\$12.99

Mixed vegetables flavoured rice dish prepared with layering the biryani gravy and basmati rice flat in bottom vessel.

Add pickles Avakai/Ulvacharu/ Gongura/Temper +3.50

Veg Paneer Biryani

\$13.99

Mixed vegetables with cottage cheese [Paneer] flavoured rice dish prepared with layering the biryani gravy and basmati rice flat in bottom vessel.

Add pickles Avakai/Ulvacharu/ Gongura/Temper +3.50

Paneer Biryani

\$13.99

Cottage cheese [Paneer] flavoured rice dish prepared with layering the biryani gravy and basmati rice flat in bottom vessel.

Add pickles Avakai/Ulvacharu/ Gongura/Temper +3.50

Veg Kheema Biryani

\$14.99

Minced Vegetables and soya [Kheema] mixed with our flavorful basmati rice to give you the perfect flavorful rice.

Egg Biryani

\$12.99

Boiled egg flavoured rice dish prepared with layering the biryani gravy and basmati rice flat in bottom vessel.

Chicken Dum Biryani

\$13.99

Bone-in Chicken flavoured rice dish prepared with layering the biryani gravy and basmati rice flat in bottom vessel.

Add pickles Avakai/Ulvacharu/ Gongura/Temper +3.50

 - Contains Nuts



	Boneless Chicken Biryani (Vijayawada Special)	\$15.99
Boneless Chicken flavoured rice dish prepared with layering the biryani gravy and basmati rice flat in bottom vessel.		
	Add pickles Avakai/Ulvacharu/ Gongura/Temper +3.50	
Goat Dum Biryani		
	Tendered Goat pieces flavoured rice dish prepared with layering the biryani gravy and basmati rice flat in bottom vessel.	\$16.99
Add pickles Avakai/Ulvacharu/ Gongura/Temper +3.50		
	Kheema Biryani	\$16.99
Minced Goat meat [Kheema] mixed with our flavorful basmati rice to give you the perfect flavorful rice.		
	Shrimp Biryani	\$16.99
Shrimp cooked with our flavorful basmati rice to give you the perfect flavorful rice.		
	Fish Biryani	\$16.99
Cooked with marinated fish pieces, aromatic spices.		

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

Avakai - Special Housemade Mango Pickle
Ulavacharu - Horse Gram Pickle
Gongura - Sorrel Leaves Pickle
Temper - Tamarind and red chillies pickle

 - Contains Nuts



NORTH INDIAN SPECIALS

	Pav Bhaji (4 Pavs / Breads)	\$10.99
	A specialty of Bombay made with uniquely mixed vegetable curry Served with Special Indian Breads. [Pav]	
	Puri Bhaji (2 Puris)	\$10.99
	Pieces of puffed wheat bread served with potato curry.	
	Chole Bhature (4 Bhaturas)	\$10.99
	Fluffy deep fried leavened sour dough bread served with Garbanzo bean curry.	
	Chole Puri (2 Puris)	\$10.99
	Pieces of puffed wheat bread served with Garbanzo bean curry.	
	Paneer Bhurji Pav	\$12.99
	Scrambled Indian cottage cheese curry served with pav bread.	
	Egg Bhurji Pav	\$12.99
	Scrambled egg curry cooked with tomato, onions & spices , served with pav bread.	
	Goat Kheema Pav	\$14.99
	Minced goat curry served with Pav Bread.	

 - Contains Gluten



SOUTH INDIAN SPECIALS

Idli Sambar (3 Idlis) \$9.99

Steamed rice patties served with lentil soup [sambar] and peanut chutney.

Guntur Idli (3 Idlis) \$10.99

Spicy steamed rice patties served with lentil soup [sambar] and peanut chutney. [dip]

UTHAPAMS

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

Plain Uthapam \$10.99

Thick Rice Pancake served with Lentils and different sauce. [Chutney]

Onion Uthapam \$11.99

Thick Rice Pancake cooked with onions served with Lentils and different sauce. [Chutney]

Chilli Onion Uthapam \$11.99

Thick Rice Pancake cooked with onions and chillies served with Lentils And sauces. [Chutney]

Tomato Chilli Uthapam \$11.99

Thick Rice Pancake cooked with tomatoes and chillies served with Lentils and sauces. [Chutney]

Mix Veg Uthapam \$11.99

Thick Rice Pancake cooked with Mix vegetables served with Lentils and sauce. [Chutney]

 - Contains Nuts



DOSA SPECIALS

VEGETARIAN

 Rava Plain Dosa	\$12.99
Thin crispy wheat and rice crepe. [Takes 20 mintues to cook]	
 Rava Onion Dosa	\$13.99
Thin crispy wheat and rice crepe stuffed with onions. [Takes 20 mintues to cook]	
 Rava Masala Dosa	\$13.99
Thin crispy wheat and rice crepe stuffed with potatoes, carrots, green peas. [Takes 20 mintues to cook]	
Andhra Spicy Dosa	\$12.99
Rice crepe with spread of our Andhra special spicy sauce.	
 Paneer Tikka Dosa	\$13.99
Rice crepe served with our House Special Cottage cheese [Paneer] Tikka Masala.	
Plain Dosa	\$9.99
Crepe made with fermented lentil and rice flour.	
Onion Dosa	\$10.99
Savory rice crepe stuffed with onions & chillies.	
Podi Dosa	\$10.99
Savory rice crepe spiced with Special South Indian powder. [Podi]	
Masala Dosa	\$12.99
Savory rice crepe filled with mildly spiced mashed potatoes, carrots and green peas.	
Mysore Masala Dosa	\$13.99
Spicy chutney spread on thin rice and lentil crepe with potatoes, carrots and green peas.	

Spring Dosa	\$13.99
Spring roll dosa stuffing with healthy tasty vegetables and cheese.	

Cheese Dosa	\$12.99
Yummy crepe made with mozzarella cheese in South Indian Style. [Add chillies for + 0.49 cents]	

NON VEGETARIAN

Egg Dosa	\$12.99
Savory Rice Crepe cooked with egg.	
 Chicken Tikka Dosa	\$13.99
Rice crepe served with our House Special Chicken tikka masala.	
 Goat Kheema Dosa	\$15.99
Rice crepe filled with spiced minced goat meat.	

All Dosas are served with Tomato Chutney, Peanut Chutney And Mint Chutney with Sambar [Lentils]
Add chillies for 0.49 cents.

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NAAN (BREADS)

-  **Plain / Butter Tandoori Roti** \$2.99
Whole wheat bread cooked in Clay Oven
-  **Plain / Butter Naan** \$2.99
Flat bread [Naan] is made with white flour with dry yeast, salt and water.
-  **Garlic Naan** \$3.49
Flat bread [Naan] is made with white flour with dry yeast, salt, garlic and water and sprinkle of butter on top.
-  **Chilli Garlic Naan** \$3.99
Flat bread [Naan] is made with white flour with dry yeast, salt, garlic, chillies and water and sprinkle of butter on top.
-  **Cheese Naan** \$4.99
Refined wheat flour bread stuffed with Mozarella Cheese.
-  **Garlic Cheese Naan** \$5.99
Refined wheat flour bread stuffed with Mozarella Cheese, and topped with garlic.
-  **Naan Basket** \$9.99
1 Cheese Naan, 1 Butter Naan and 1 Garlic Naan.

 - Contains Gluten



BEVERAGES & DESSERTS

BEVERAGES

Water	\$0.99
Sodas	\$1.49
Coke, Diet coke, Coke zero, Sprite and Diet Sprite.	
Indian Sodas	\$1.99
Thumbs up and Limca	
Masala Tea	\$2.99
Spiced, aromatic Indian tea brewed with a blend of spices, milk, and sugar.	
Mango Lassi	\$5.49
Popular Indian drink made from mango, yogurt and sugar.	

DESSERTS

Pastry [may contains nuts]	\$3.59
Pastry is a baked, flaky or crumbly dough treat, sweet or savory.	
● Gajjar Halwa	\$4.99
Sweet Indian dessert made from grated carrots, milk, sugar, and ghee.	
● Ajmer Kalakand	\$5.99
Sweet Indian dessert made from condensed milk and paneer treat, flavored with cardamom and nuts.	
● Kubani Ka Meetha	\$5.99
Sweet Indian dessert made from stewed apricots and flavored with nuts and cardamom.	
● Gulab Jamun [4 pcs]	\$6.99
Popular Indian sweet consisting of deep-fried dough balls soaked in a fragrant rose water and cardamom syrup.	
● Rasmalai [4 pcs]	\$6.99
Indian dessert featuring soft, spongy cheese dumplings in a rich, flavored milk sauce.	





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