Indian BAWARCHI



Starters

VEGETABLE SAMOSA 6.95
Vegetarian fried dough filled with spiced potato and peas

CHICKEN SAMOSA 7.95
Fried dough filled with minced chicken meat and spices

SAMOSA CHAT 9.95
Vegetarian samosas smashed and filled with yogurt, onions, chickpeas and variety of sauces

TIKKI CHAT 9.95
Deep fried potato cakes topped with yogurt, onions, chickpeas and variety of sauces

CHILLI PANEER 11.95
An Indian-Chinese dish, stir fry pieces of paneer cheese and vegetables in a spicy and sour soya sauce and spices

CHICKEN CHILLI 12.95
An Indian-Chinese dish, stir fry of chicken and vegetables in a spicy and sour soya sauce and spices

CHICKEN LOLLIPOP (6PCS) 12.95
Chicken wings in a spiced batter and deep fried

HARA BHARA KEBAB (5PCS) 7.5
Deep fried mix made from Spinach, potatoes and vegetables

PANEER PAKODA 8
Paneer Cheese marinated in gram flour and spices

GOBI MANCHURIAN 11.95
An Indian-Chinese dish, crispy cauliflower cooked in a manchurian gravy sauce

CHILLI MUSHROOMS 10.5
An Indian-Chinese dish, stir fry pieces of mushrooms and vegetables in a spicy and sour soya sauce and spices

Chicken Dishes

*Served with white rice

BUTTER CHICKEN 17.95
Creamy tomato and cashew based curry, enriched with Indian spices

KADAI CHICKEN 17.95
Thick chicken curry with paprika , onions and spices

CHICKEN TIKKA MASALA 17.95
Chicken prepared in a thick curry with onions, tomato and spices

CHICKEN KORMA 17.95
Chicken prepared in a creamy cashew and coconut curry

CHICKEN SAAG 17.95
Green sauce from mustard and fenugreek leaves

CHICKEN MADRAS 17.95
Really spicy sauce, with a taste of tamarind

CHICKEN VINDALOO 17.95
Extremely spicy sauce with intense spices

DESI CHICKEN CURRY (WITH BONE) 17.95
Home-styled chicken curry with bone

Lamb Dishes

*Served with white rice

LAMB ROGAN JOSH 18.95
Traditional Kashmiri lamb dish, famous for its unique taste and use of spice.

KADAI LAMB 18.95
Thick lamb curry with paprika, onions and spices

LAMB KORMA 18.95
Lamb prepared in a creamy cashew and coconut curry

LAMB SAAG 18.95
Green sauce from mustard and fenugreek leaves

LAMB MADRAS 18.95
Really spicy sauce, with a taste of tamarind

LAMB VINDALOO 18.95
Extremely spicy sauce with intense spicy

LAMB TIKKA MASALA 18.95
Lamb prepared in a thick curry with onions, tomato and spices

Prawn Dishes

*Served with white rice

PRAWNS MASALA 18.95
Prawns in an onion based sauce, with herbs and spices

KADAI PRAWNS 18.95
Prawns in a thick sauce with paprika and onion

PRAWN MADRAS 18.95
Really spicy sauce, with a taste of tamarind

PRAWN VINDALOO 18.95
Extremely spicy sauce with intense spicy

PRAWN COCONUT CURRY 18.95
Prawns cooked in a thick and mild coconut cream sauce

Vegetarian Dishes

*Served with white rice

DAL MAKHNI 15.95
Traditional creamy black lentils curry

PANEER BUTTER MASALA 16.95
Paneer cheese in a creamy tomato based sauce

PALAK PANEER 16.95
Paneer cheese in a spinach sauce

MIX VEGETABLE 15.95
A mixed vegetable curry with herbs and spices

DAL FRY 14.95
Yellow lentils with cumin, garlic and onion base

PANEER KADAI 16.95
Paneer Cheese in a thick sauce with paprika and onion

MUSHROOM MUTTAR 14.95
Mild curry with mushrooms and peas

ALOO GOBI 14.95
Potatoes and Cauliflower cooked with herbs and spices

MUTTAR PANEER 16.95
Mild curry with paneer cheese and peas

CHANA MASALA 15.95
Boiled chickpeas in thick sauce, with tomatoes, onions and herbs

Biryanis

A traditional rice dish. Long grain basmati rice with spices and aromatic flavours like Saffron, cooked with meat or vegetables. Served with Raita

LAMB BIRYANI 18.95

VEGETABLE BIRYANI 16.95

CHICKEN BIRYANI 17.95

PRAWN BIRYANI 18.95

For Full menu: Combos, Desserts & More

SCAN THE QR CODE TO VIEW THE MENU

