

Jain Items (Without Onion and Garlic)

- 69 Khoya kaju** \$15.90
Buttery tomato makhani sauce and cashew flavoured with fenugreek
- 70 Kaju Curry** \$15.90
Cashew nut curry cooked with thick gravy of tomato and spices
- 71 Paneer Butter Masala** \$15.90
Cubes of homemade cheese cooked and marinated in a tomato sauce blended with cream and spices
- 72 Paneer Bhurji** \$15.90
Homemade shredded cheese cooked with tomato, bell pepper & mild spices
- 73 Shahi Paneer** \$13.90
Homemade cheese cubes in a creamy tomato sauce with raisins and cashews
- 74 Malai Kofta** \$12.90
Homemade cheese dumplings stuffed with potato, dried fruits and cooked in a mild creamy sauce
- 75 Mutter Paneer** \$12.90
Green peas and cottage cheese cooked in medium spicy sauce
- 76 Navratan Korma** \$12.90
Mix vegetables, exotica korma dish cooked with saffron & almonds in cashew sauce
- 77 Veg Kolhapuri** \$14.90
Fresh vegetables in spicy tomato & onion sauce with a hint of fenugreek
- 78 Jain Pulao** \$5.90

Rice and Biryani

- 79 Jeera Rice** \$2.00
- 80 Bombay Pulao** \$5.90
- 81 Vegetable Biryani** \$11.90
- 82 Chicken biryani** \$13.90
- 83 Lamb Biryani** \$13.90
- 84 Goat Biryani** \$14.90
- 85 Prawn Biryani** \$16.90

Breads

- | | | | |
|--------------------------|--------|-------------------------|--------|
| 86 Tava Roti | \$2.00 | 92 Butter Naan | \$4.00 |
| 87 Bajari Rotala | \$3.50 | 93 Cheese Naan | \$4.50 |
| 88 Roti | \$2.00 | 94 Kashmiri Naan | \$4.00 |
| 89 Naan | \$2.00 | 95 Kheema Naan | \$4.00 |
| 90 Lachha Paratha | \$3.00 | 96 Veg Paratha | \$3.50 |
| 91 Garlic Naan | \$3.00 | 97 Onion Paratha | \$3.50 |

Side Dishes

- | | | | |
|--------------------------|--------|--------------------------------------|--------|
| 98 Cucumber Raita | \$2.00 | 102 Yogurt | \$2.00 |
| 99 Pickle | \$2.00 | 103 Papadum with mint sauce | \$2.00 |
| 100 Green Salad | \$4.00 | 104 Lasan Chutney | \$2.00 |
| 101 Onion Salad | \$3.00 | 105 Ghee Gol (Jaggery & Ghee) | \$2.00 |

Thali (Only for lunch)

- 106 Veg Thali** \$13.90
4 veg curries, roti, rice, salad, raita, sweet, papad
- 107 Non-veg Thali** \$14.90
2 veg curries, 2 non-veg curries, roti, rice, salad, raita, sweet, papad

Desserts

- | | | | |
|------------------------|--------|-----------------------|--------|
| 109 Pista Kulfi | \$5.00 | 113 Rasmalai | \$4.00 |
| 110 Mango Kulfi | \$5.00 | 114 Ice Cream | \$4.00 |
| 111 Gulab Jamun | \$4.00 | 115 Sweet Paan | \$2.00 |
| 112 Rasgulla | \$4.00 | 116 Faluda | \$5.00 |

Banquet Menu (Min 4 people)

Vegetarian \$19.90

Veg platter, 2 Paneer dish 1 Veg dish 1 Dal, assorted bread basket, rice, raita, salad, papad, Dessert any sweet of your choice

Non-Veg \$24.90

Entree mixed meat platter, 4 assorted 2 veg and 2 non-veg curries, assorted bread basket, rice, raita, salad, papad, Dessert any sweet of your choice

Seafood \$32.90

Entree seafood platter, 4 assorted curries (2 seafood, 2 meat dishes), bread basket, rice, raita, salad, papad, Dessert any sweet of your choice



BAWARCHI

INDIAN RESTAURANT



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Ph: 9806 9518

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Entrée



Vegetarian

- 1 Samosa (2 pcs)** \$5.00
Homemade flour pastry stuffed with peas & potato, served with mint sauce
 - 2 Kurkuri Bhaji** \$6.90
Onion fritters with gram flour, chopped chillies and garli
 - 3 Pani Puri (8 pcs)** \$5.90
Hollow balls of flour filled with potato, chana, tangy spicy water
 - 4 Sev Puri** \$6.90
Crispy hollow balls filled with onion, potato, chickpea, tamarind sauce & sev
 - 5 Dahi Puri (8 pcs)** \$6.90
Hollow balls of flour filled with tamarind (sweet) sauce, green (hot) sauce, yoghurt and sev
 - 6 Bhel** \$6.90
Rice bubbles served with pieces of potato, chana, sweet & hot sauce with herbs
 - 7 Samosa Chat** \$6.90
Curry puff stuffed with potatoes, peas, spices served with sweet tangy sauce
 - 8 Palak Papri Chat** \$7.90
Diced potatoes, Chick peas, Onions, Served with puffy spinach wafers and Garnished with yogurt, Sweet & sour sauce
 - 9 Veg Cutlet (4 pcs)** \$7.90
Patty made of mashed potato, vegetables, garlic, ginger and herbs
 - 10 Veg Tikki** \$6.90
Mix vegetable patties served yoghurt and sweet tangy sauce
 - 11 Chilli Pakora (4pc)** \$7.90
Deep fried spicy battered chilli filled with herbs and spices
 - 12 Chilli Paneer** \$12.90
Cottage cheese pieces cooked in onion, capsicum, garlic, herbs & fresh chilli
 - 13 Paneer Sizzler** \$15.90
Cottage cheese marinated with spicy yoghurt & cooked in the tandoor
- ### Non - Vegetarian
- 14 Chicken Tikka (5 pc)** \$11.90
Boneless chicken marinated in herbs & cooked in tandoor
 - 15 Tandoori Chicken Half (4pc).. \$9.90 Full (8pc)..\$19.90**
Tandoor roasted chicken, marinated & seasoned in yoghurt, ginger & garlic
 - 16 Chilli Chicken** \$13.90
Chicken tikka marinated & cooked with onion, capsicum, herbs & chillies
 - 17 Seekh Kebab (4pc)** \$10.90
Minced lamb with herbs & spices pressed in a skewer & cooked in a tandoor
 - 18 Achari Seekh Kebab (4pc)** \$11.90
Minced lamb with herbs and spices pressed in a skewer & cooked in a pan
 - 19 Lamb Chops** \$14.90
Tender lamb chop marinated in herbs and spices
 - 20 Non-Veg Mix** \$11.90
Platter of 2 chicken tikka and 2 seekh kebab
 - 21 Fish Fry** \$12.90
Fish fillets marinated in yoghurt and spices, coated with chickpea flour, fried
 - 22 Tandoori Fish** \$12.90
Fish fillets marinated in ginger, spices & herbs cooked in tandoor
 - 23 Tandoori Prawn** \$12.90
King prawns marinated with spices and cooked in tandoor
 - 24 Murgh Malai Tikka (5 pc)** \$12.90
Chicken marinated in cream, cheese and spices, served with mint sauce
 - 25 Reshmi Kebab** \$11.90
Chicken chunks marinated & flavoured with coriander & mint base
 - 26 Chicken 65** \$11.90
Tender pieces of chicken, marinated in herbs & spices, shallow fried

Main Course



Chicken

- 27 Butter Chicken** \$14.90
Tandoori chicken in buttery tomato makhani sauce, flavoured with fenugreek and cream
 - 28 Chicken Tikka Masala** \$14.90
Boneless chicken roasted in tandoor cooked with chopped onion & capsicum
 - 29 Chicken Vindaloo** \$14.90
Boneless chicken cooked with hot and spicy vindaloo sauce
 - 30 Kadhai Chicken** \$14.90
Boneless chicken cooked with diced onion, capsicum with thick gravy
 - 31 Chicken Saag** \$14.90
Boneless chicken cooked with spinach
 - 32 Chicken Methi** \$14.90
Boneless chicken cooked with a fenugreek leaves with a masala flavour
 - 33 Mango Chicken** \$14.90
Chicken fillets cooked in freshly churned yoghurt, Kashmiri deghi mirch, mango & cashewnuts
 - 34 Chicken Korma** \$14.90
Authentic style chicken dish cooked in cashew, butter and mild creamy sauce, garnished with nuts
 - 35 Chetinad Chicken** \$14.90
Boneless chicken curry cooked with aromatic spice, curry leaves & black pepper,
 - 36 Desi Murghi** \$15.90
Chicken with bones cooked with onion, tomato, capsicum & thick gravy
- ### Lamb
- 37 Lamb Rogan Josh** \$14.90
A classic Kashmiri dish cooked with diced lamb in rich onion tomato sauce
 - 38 Lamb Vindaloo** \$14.90
Boneless lamb cooked with hot and spicy vindaloo sauce
 - 39 Lamb Saag** \$14.90
Lamb marinated in ground mustard with spinach in tomato fenugreek sauce
 - 40 Shahi Lamb Korma** \$14.90
Authentic style lamb dish cooked in cashew, butter & mild creamy sauce
 - 41 Bhuna Lamb** \$14.90
Lamb cooked with tomato, capsicum and onions in a thick sauce
- ### Goat
- 42 Goat Masala** \$16.90
Peaces of goat pan fried with chopped onions, pepper with herbs & spices
 - 43 Goat Mughlai** \$16.90
A Mughlai style Goat dish cooked with cashew, butter, cream & tomato gravy
 - 44 Goat Saag** \$16.90
Goat dish cooked with spinach, fenugreek, onion and garlic
- ### Seafood
- 45 Fish Tikka Masala** \$17.90
Hot fish curry made with onions, capsicum tomatoes & chillies
 - 46 Fish Malabari** \$17.90
Fish cooked in a sauce of a coriander seeds, cumin, turmeric & coconut cream
 - 47 Narial Prawn** \$17.90
Delicate South Indian style Prawn curry in coconut sauce & curry leaves
 - 48 Prawn Vindaloo** \$17.90
Prawn cooked in homemade spices with hot vindaloo sauce
 - 49 Prawn Tikka Masala** \$17.90
Prawns cooked with onion, ginger, capsicum with herbs and spices

Vegetarian Gujarati Speciality



- 50 Undhiyu** \$13.90
Mix vegetable, Methi Pakoda (Methi na Muthiya in Gujarati), green peas, methi, eggplant, coriander, green chillies, ginger, garlic, papadi (beans) cooked in special gujarati spices
 - 51 Bhadathu (Baingan Bharatha)** \$12.90
Baked eggplant simmered with onions, tomatoes and Indian spices.
 - 52 Bharela Ringana (Stuffed Baingan)** \$11.90
Egg plant stuffed with Gujarati spices.
 - 53 Sev Tomato** \$10.90
Besan sev (cheak pea flour snack) cooked with garlic and tomato tadaka.
 - 54 Lasania Bataka (Garlic Potatoes)** \$11.90
Simple spiced potatoes cooked with mustard seeds, ginger, garlic and Indian spices.
 - 55 Bhindi Masala** \$14.90
Okra cooked with special Gujarati spices.
- ### Punjabi Dishes
- 56 Kaju curry** \$14.90
Cashew nut curry cooked with thick gravy of onion and tomato
 - 57 Khoya Kaju** \$14.90
Buttery tomato makhani sauce and cashew flavoured with fenugreek and cream
 - 58 Paneer Bhurji** \$14.90
Homemade shredded cheese cooked with onions, bell pepper & mild spices
 - 59 Paneer Butter Masala** \$14.90
Cubes of homemade cheese cooked with diced onion, capsicum and tomato sauce blended with cream and spices
 - 60 Paneer Toofani (hot)** \$14.90
Homemade cottage cheese cooked with hot vindaloo sauce
 - 61 Palak Paneer** \$13.90
Deliciously cooked spinach with homemade Indian cheese cubes cooked in spices and herbs
 - 62 Shahi Paneer** \$12.90
Homemade cheese cubes in a creamy tomato sauce with raisins and cashews
 - 63 Malai Kofta** \$12.90
Homemade cheese dumplings stuffed with potato, dried fruits and cooked in a mild creamy sauce
 - 64 Mutter Paneer** \$11.90
Green peas and cottage cheese cooked in medium spicy sauce
 - 65 Navratan Korma** \$11.90
A seasonal mix of fresh vegetables, exotica korma dish cooked with saffron & almonds in rich cashew sauce
 - 66 Veg Kolhapuri** \$13.90
Fresh vegetables in spicy tomato & onion sauce with a hint of fenugreek
 - 67 Dal Makhani** \$9.90
Black lentils cooked in a light butter with fresh onions, garlic and tomatoes
 - 68 Dal fry** \$9.90
Yellow lentils accented with onions, tomatoes and spices