



25

YEARS  
ANNIVERSARY



# THE ART OF INDIAN FINE CUISINE

A vibrant illustration of two dancers in traditional Indian attire. The dancer on the right is a woman in a red and gold sari, performing a dynamic pose with one leg raised and arms extended. The dancer on the left is a man in a white and gold outfit with a green patterned dhoti, also in a dynamic pose. Both are adorned with traditional jewelry and have their eyes closed in a state of artistic expression.

haa's welcome you to enjoy and find your perfect balance through a variety of dishes prepared by its team. And in addition has it, where there is good food there is always affection in the way it has been prepared and served...  
INDULGE



Clean  
Restaurant  
Table Disinfected  
After Each Visit



Protective  
Equipment  
Masks on Every  
Team Member





## CHEF'S SPECIAL

### Wasabi Mahi Tikka 🌶️🌶️

Chunks of Red Snapper marinated in wasabi and grilled over red hot embers

### Nali Gosht Chattinad 🌶️

Braised lamb Shank Finished in chattinad masala

### Tandoori Tom Yam Kung 🌶️

Tiger prawns marinated in a sour and spicy Tom Yam paste and grilled in the charcoal oven

### Kerala Fish Curry 🌶️

Tremendous curry combines tender, flaky fish with a rich, fiery sauce, flavored from a combination of earthy hot spices and creamy coconut milk

### Avocado Pani Puri 🌶️

Tamarind, Avocado, Jaggery, filled in water balls, ready to burst in your mouth

### Hyderabadi Haleem 🌶️🌶️

Indian savory porridge originating from Hyderabad, where it was brought over by the Chaush people during the rule of the Nizams.

### Papri Chaat Mix Berries

Popular north Indian snack covered with lots of dipping's

### Prawn Koliwara 🌶️

Crispy fried prawn's appetizer, moderately spiced, lightly tangy, with the pungent flavor of ajwain, and has a crispy coating which is in direct contrast to the juicy inside.

### Pesto Panner Tikka

Morsels of Indian homemade cheese marinated in an Indian spiced pesto and finished in the tandoor

### Kalan Pollichathu

Traditionally Kerala style mushrooms cooked in coconut oil and toasted in a Cast-iron Pan, wrapped in banana leaf and served.

### Ghee Roast Chicken

Dry roasted spices ground into aromatic masala, coated on the chicken, cooked in ghee for rich and classy flavor

### Lucknowi Kathal Kebab

Melt-in-your-mouth kebabs made simple and easy using chef favorite ingredient and raw tender jackfruit.

### Malabar Fish Curry 🌶️🌶️

A signaturred Keralian recipe where Fish chunks are cooked in gravy of Coconut and tamarind paste, tempered with curry leaves



## TASTING MENU FROM KING'S COURTYARD

### TANDOORI JHINGA

King prawns steeped in roasted mustard seeds, caraway flamed in the tandoor and served with pineapple-chili chutney

### TANDOORI CHAAP

Spring lamb chops marinated in fenugreek and mustard oil infused yogurt, finished over hot coals

### BAWARCHI MURGH MAKHANWALA

The queen of all curries in lusciously smooth tomato gravy finished with piquant dried fenugreek

### SALMON TIKKA MASALA

Barbequed Norwegian Salmon Fillets served in tomato, fenugreek and onion sauce

### ROGAN JOSH

A signature dish from Kashmir. Tender lamb cooked amidst fennel, ginger, garlic and chilies, reduced to a thick and unforgettable gravy

### BAWARCHI DAL MAKHANI

A divine combination of black lentils and tomatoes simmered overnight on charcoal, served with a touch of butter

### ASSORTED BREAD BASKET

Olive and garlic Naan or green & red chili Paratha

### KESRI CHAWAL

Saffron flavoured Basmati Rice

### DESSERTS

Rasmalai or Moong Daal Halwa

### BAWARCHI BHARWAAN

#### PANEER TIKKA

Skewered Paneer cubes, marinated in a medley of spices, and stuffed with mint chutney, grilled in the earthen oven

### TANDOORI MALAI BROCCOLI

Fresh broccoli marinated in a velvety mix of cream cheese, cardamom, and black salt

### SAAG MAKHANA

Foxnuts simmered in smooth spinach and fenugreek sauce and tempered with roasted garlic

### PUDINA MALAI KOFTA

Handmade creamy cottage cheese dumplings, served in a full-bodied cashew and mint gravy

### PORTOBELLO MASALA

A wholesome dish of portobello mushrooms, enriched with tomato gravy and herbs

### BAWARCHI DAL MAKHANI

A divine combination of black lentils and tomatoes simmered overnight on charcoal, served with a touch of butter

### ASSORTED BREAD BASKET

Olive and garlic Naan or green & red chili Paratha

### KESRI CHAWAL

saffron flavoured Basmati Rice

### DESSERTS

Gajar Halwa or Gulab Jamun



## SHORBA (SOUP)

Travel back in time to the Mughul rule of India,  
where this deftly spiced consommé was created

### TAMATAR COCONUT SHORBA

Fresh tomato and coriander broth -  
scented with coconut juice, then garnished  
with tender coconut flesh

### MURGH BADAAMI SHORBA

Chicken broth spiced with green chili  
and garnished with toasted almond flakes

### DAL SHORBA

Thick yellow lentil soup lightly spiced with  
black pepper and cumin, finished with  
fresh coriander

### SAMUNDARI SHORBA

Creamy fennel seed infused prawn and  
snapper chowder served with masala crisps

## TRADITIONAL CLAY OVEN

### CHICKEN

#### TANDOORI MURGH

Chicken marinated in fresh yogurt, mustard oil and garam masala

#### BAWARCHI MURGH MALAI KEBAB

Plump chicken thighs marinated in cream cheese, cardamom and black salt

#### ACHARI MURGH TIKKA

Boneless chicken encrusted in tandoori masala and mustard seed



## LAMB

### SEEKH KEBAB

Tender rolls of minced lamb, ginger, green chilies, cumin, Amchoor and royal saffron, then grilled over charcoal fire

### TANDOORI CHAAP

Spring lamb chops marinated in fenugreek and mustard oil infused yogurt, finished over hot coals

### SIKANDRI RAAN

Whole hind leg of lamb, marinated overnight in a rich blend of red chili, garlic, fresh coriander and Rattan lot then slow pot roasted in stock flavored with Garam Masala then grilled in the tandoor for a perfect finish

### SHAMI KEBAB

A popular snack in India, this kebab is minced lamb and grounded chickpeas with a touch of spice. Best eaten with mint chutney

## SEAFOOD

### BAWARCHI TANDOORI POMFRET

Ajwain-flavoured whole Pomfret dusted in yellow chili and Garam Masala, roasted in the tandoor, then sprinkled with lemon juice and BAWARCHI's blend of masala

### TANDOORI JHINGA

Tiger prawns steeped in roasted mustard seeds and caraway, flamed in the tandoor and served with pineapple-chili chutney

### AJWAINI MACCHI TIKKA

Seabass fillets encased in caraway seeds, fresh curd and garam masala skewered and finished in the tandoor

### KASTOORI SALMON TIKKA

Fenugreek studded marinade over fresh salmon, fired quickly in the tandoor

### TANDOORI SEABASS

A whole fish marinated in our Chef's Special recipe and charcoal grilled in the tandoor. Best enjoyed with a squeeze with lemon

### TANDOORI LOBSTER

Whole lobster marinated in yoghurt and mild Indian spices, chargrilled to perfection



## VEGETARIAN

### **BAWARCHI BHARWAAN PANEER TIKKA**

Skewered paneer cubes, marinated in a medley of spices and stuffed with mint chutney grilled in the earthen oven

### **SUBZ SEEKH KEBAB**

Handcrafted rolls of cumin and royal saffron spiced minced vegetables, grilled over charcoal

### **BHARWAAN ALOO**

Halved potatoes filled with fragrant cashews, pistachios, and minced cottage cheese, finished in the tandoor

### **DAHI KE KEBAB**

Fresh hung curd patty mixed with fresh coriander and green chilies, fried until golden

### **TANDOORI KHUMB**

Portobello marinated in Indian spices, stuffed with garlic, spinach and grated cheese, char-grilled, and served with beetroot relish

### **TANDOORI MALAI BROCCOLI**

Fresh broccoli marinated in a velvety mix of cream cheese, cardamom, and black salt, served with fresh apple and pomegranate chutney

### **BEETROOT SHAMI**

A heaven's for vegan's

## TANDOORI KHAZAANA

(Tandoori Tasting Platters)

Tasting menu of BAWARCHI's legendary Tandoor.  
Grilled Delicacies.

### **VEGETARIAN SELECTION**

### **NON - VEGETARIAN SELECTION**



## BAWARCHI TAWA MASALA (CURRIES)

A BAWARCHI signature curry  
Choose from the list below to be cooked in an unctuously spiced masala gravy

### BAWARCHI TAWA MASALA 🌶️🌶️

**Subz**      **Paneer**      **Murgh**      **Gosht**      **Jhinga**      **Macchi**      **Lobster**

### MURGH MAKHANWALA

Tandoor grilled chicken, simmered in a smooth tomato gravy enriched with cashew and made piquant with dried fenugreek

### ROGAN JOSH 🌶️🌶️

An aromatic signature dish from Kashmir. Tender lamb cooked amidst fennel, ginger, garlic and chilies, reduced to a thick and unforgettable gravy

### BAWARCHI GOSHT OOH LA LA 🌶️🌶️🌶️

BAWARCHI creation and the spiciest curry on our menu! Succulent lamb cooked in gravy with a heavy kick of both fresh and dried chilies

### KADAI MACCHI 🌶️🌶️🌶️

Boneless Red Snapper cooked with bell peppers and tomato, tempered with coriander seeds and black peppercorn, finished in an enriched tomato gravy

### JHINGA MAKHANWALA 🌶️

Succulent King prawns stir fried in lusciously smooth tomato gravy enriched with cashew then finished with piquant dried fenugreek



## SUBZ BAHAR (VEGETARIAN)

### **BHINDI MASALA**

Flavour-packed delight made from stir-fried okra, folded into a spicy tomato reduction

### **DHINGRI MUTTER**

Combination of fresh button mushrooms & green peas cooked in luscious brown onion and tomato gravy

### **GOBI MASALA**

Cauliflower florets tossed in an addictive dry masala

### **SAAG PANEER**

Paneer cubes simmered in smooth spinach and fenugreek sauce served with roasted whole garlic and jaggery pieces

### **PANEER MAKHANI**

Grilled cottage cheese simmered in a rich tomato paste and finished with cream

### **Portobello Masala (V)**

A wholesome dish of Portobello mushrooms, enriched tomato gravy

### **BAWARCHI DAL MAKHANI**

A divine combination of black lentils and tomatoes simmered overnight on charcoal, served with a touch of butter

### **DAL DEGCHI**

Yellow lentils tempered with perfumed turmeric, ginger, garlic, coriander, and mustard seeds



## **SANG SATHI (Side Dishes)**

### **GARDEN SALAD**

Fresh lettuce, cucumber, tomato and red onion served with green chilies and vinaigrette

### **ARABI SALAD**

BAWARCHI's Arabic Fattoush - fresh vegetables blended with mint and lemon juice

### **KHATTA MEETHA JHINGA**

Warm salad, comprising of tandoori King prawns and crispy salad greens with vegetables, folded in a piquant, sweet & sour tamarind dressing

### **MASALA PAPAD**

Fresh onion and tomato Kachumber presented in crisp papad cones and seasoned with a secret blend of dry spices

### **RAITA**

HOMEMADE CURD CONDIMENT

### **SUBZ**

Red capsicum and cucumber topped with roasted Jeera mixed in curd



## **BASMATI ki BAHAR (Rice)**

### **ZEERA CHAWAL**

Cumin-tempered Basmati

### **KESRI CHAWAL**

Saffron flavoured Basmati

### **SADA CHAWAL**

Traditionally cooked Basmati

## **BIRYANI**

A choice of meats or vegetables braised with our very own BAWARCHI Masala, combined with saffron-hued basmati and cooked on Dum

### **BAWARCHI HYDERABADI**

Famous Nizam style with lamb

### **Murgh**

Chicken

### **Jhinga**

Prawn

### **SUBZ**

Combination of vegetables and cottage cheese



## HOMEMADE INDIAN BREADS

### ROTI

Made from stoneground wholemeal flour, unleavened

### TANDOORI

### MISSI (ONION, GREEN CHILLIES)

### NAAN

Leavened Indian flatbread

#### PLAIN

#### BUTTER

#### GARLIC

#### CHEESE

#### TOMATO GARLIC

#### OLIVE

### FAMILY NAAN

Sharing is caring and what better way to enjoy your dinner with your loved ones. This Upsized naan is artfully perfected in the tandoor. Instagram-worthy, that's for sure.

### PARATHA

Unleavened wholewheat flatbread cooked on the tawa

#### PUDINA (MINT)

#### LACCHA(LAYERED)

#### MIRCH(RED CHILLI)



## DESSERTS

### RASMALAI

Also known as Rossomalai, this dessert comes from Bengal. The name ras-malai is the Hindi cognate, which comes from two words in Bengali: rōs meaning “juice” and mālāi meaning “cream”. It is often described as a rich cheesecake without a crust

### MOONG DAL HALWA

Made with skinless split green gram. A very rich pudding with ghee and dry fruits

### GAJJAR KA HALWA

Carrot-based sweet dessert pudding from Punjab, made by placing grated carrots in a pot containing a specific amount of water, milk and sugar and then cooking while stirring regularly. loads of koya and dry fruits.

### GULAB JAMUN

One of India’s most popular desserts, deep-fried dumplings made of khoya, dipped in rose cardamom flavored sugar syrup and topped with almond

### KULFI

Indian Ice cream - a classic way to end your dinner on a sweet note