Enjoy Our Food Enjoy Your Life





		El Dorado Hills Town Center, 2085 Vine St, Suite 102, El Dorado Hills, CA 95762
	AUTHENTIC & FAVORFUL BIRYANI'S INDO - CHINESE	O NORTH & SOUTH INDIAN DISHES HALAL MEAT
	SOUPS Veg Corn Soup\$4.99	Chilli Chicken \$8.99 Batter fried boneless chicken tossed with chopped onion, peppers and hot garlic sauce.
	Creamy style sweet corn mixed with vegetables. Tomato Soup\$4.99 Chettinadu Kozhi Rasam\$5.99	Bawarchi Spl. Chicken Fried Rice\$11.99 Indo-Chinese style fried rice tossed with Vegetables and house spl chicken.
	A traditional South Indian soup made with chicken stock and Chettinad spices.	Veg Fried Rice\$8.99 Indo-Chinese style fried rice tossed with vegetables.
	Chicken Corn Soup\$5.99 A thick soup of corn kernels and shredded chicken.	Egg Fried Rice. \$9.49 Indo-Chinese style fried rice tossed with vegetables and egg.
	QUICK BITES VEG	Chicken Fried Rice\$9.99 Indo-Chinese style fried rice tossed with vegetables and chicken.
	Mix Veg Pakora	Shrimp Fried Rice\$10.99 Indo-Chinese style fried rice tossed with vegetables and shrimp.
	served crispy with spicy chutneys. Samosa	Vijayawada Chicken Fried Rice\$11.99 Indo-Chinese style fried rice tossed with vegetables and house spl sauce and chicken.
,	Cut Mirchi	Veg Noodles
	Pungulu\$7.99 Fried snack made with Rice flour with other spices	Egg Noodles\$9.49 Noodles tossed with shredded vegetables with choice of Egg
	Mysore Bajji\$8.49 Fried lentil balls served with spicy chutneys	Chicken Noodles \$9.99 Noodles tossed with shredded vegetables with choice of Chicken.
	NON - VEG Egg Bonda\$7.99	Shrimp Noodles \$10.99 Noodles tossed with an assortment of shredded vegetables and savory sauces.
	Boiled egg dipped into batter and fried, served with mint chutney.	TANDOORI ITEMS
		Tandoori Chicken\$9.99
		Marinated chicken cooked in clay oven served with mint sauce Chicken Tikka\$9.99
	Chicken breast strips tossed with bell pepper and exotic spices.	Marinated chicken breast meat cooked in clay oven served with mint sauce
	Chicken wings marinated in a house special sauce and fried.	Hariyali Chicken Tikka\$9.99 Chicken breast meat marinated with fresh green herbs cooked in
	Cubes of Fish marinated in spicy masala and fried, garnished with onion and lemons.	clay oven served with mint sauce Malai Chicken Tikka\$9.99
	Fresh anchovies marinated in Indian spices and fried along with	Chicken breast meat marinated with cream and yogurt cooked in clay oven served with mint sauce Tandoori Shrimp\$11.99
	Shrimn 65 \$10.00	Shrimp marinated with cream and yogurt cooked in clay oven served with mint sauce
1	Bawarchi Shrimp Fry\$10.99	DOSA CORNER Plain Dosa\$7.99
	Chicken fried and tossed with special Bawarchi sauce.	Rice crepes served with sambar and three types of chutneys Masala Dosa\$8.99
1	Bawarchi Fish Fry\$9.99 Fish fried and tossed with special Bawarchi sauce.	Rice crepe stuffed with mashed potato marsala Andhra Spicy Dosa\$8.99
		Rice crepes filled with Andhra spicy sauce Cilantro Dosa\$8.99
	Gobi Manchurian\$7.99	A crispy crepe brushed with house special cilantro chutney. Cheese Dosa\$8.99
	Batter fried cauliflower tossed in Chinese sauce. Baby Corn Manchurian\$7.99	A crispy crepe topped with grated Jack & Cheddar cheese. Mysore Masala Dosa\$8.99
	Batter fried baby-corn tossed in Chinese sauce. Paneer Manchurian\$8.99	Rice crepe filled with Mysore spicy sauce and mashed potato Chilli Cheese Dosa\$8.99
	Batter fried Indian cottage cheese tossed in hot ginger and garlic sauce.	Rice crepes filled with cheese and chili Paneer Dosa\$8.99
	Chicken Manchurian\$8.99 Batter fried boneless chicken tossed hot ginger and garlic sauce.	Rice crepes topped with grated paneer. Paper Dosa \$8.99 A super this crispy crepe made of rice and lentil batter.
	Chilli Gobi \$7.99	A super thin origny group made of rice and lentil hatter

Chilli Fish\$8.99
Clay oven served with mint sauce.

and hot garlic sauce.

Paneer, Cheese.

A super thin crispy crepe made of rice and lentil batter.

A fluffy Indian pancake made with rice and lentil batter

Uthappam......\$7.99

Custom Uthappam.....\$8.99 Any 3 Toppings: Mushroom, Chillies, Onion, Tomatoes, Bell Pepper,

	BIRYANI CORNER		9
	Hyderabad Veg Dum Biryani\$10.99		
	A mixture of aromatic Basmati rice, mixed vegetables, Indian herbs and our famous Hyderabadi Biryani masala cooked in the traditional Hyderabadi Dum method.		
	Paneer Biryani\$11.99 Panner pieces mixed with a special sauce and served with Biryani.	Bawarchi Special Goat Curry\$12.99 A traditional spiced Indian curry with tender pieces of Goat.	
	Egg Biryani \$10.99 A mixture of aromatic Basmati rice, Indian herbs, hard boiled Eggs)
	and our famous Hyderabadi Biryani masala.	Goat Pepper Masala \$12.9	9
	Hyderabad Chicken Dum Biryani\$11.99 A mixture of aromatic Basmati rice, Indian herbs, tender pieces of Chicken and our famous Hyderabadi Biryani masala cooked in the traditional Hyderabadi Dum method.	Lamb Curry \$12.99 A traditional mildly spiced Indian curry with tender pieces of Lamb	9
,	Vijayawada Chicken Biryani \$12.99 Boneless chicken pieces mixed with a special sauce and served with Biryani.	Lamb Pepper Masala\$12.99 Lamb meat tempered with our chefs special masala finished with freshly ground black pepper.	9_
	Keema Biryani\$12.99 A mixture of aromatic Basmati rice, mince chicken, peas and spices cooked in our traditional Hyderabadi Dum method. (Goat add \$2)	freshly ground black pepper. Lamb Saag \$12.99 Boneless lamb cooked in spinach sauce Lamb Kadai \$12.99 Lamb cooked in onion sauce made with special Indian spices,	9
	Ualavacharu Chicken Biryani\$12.99 A mixture of aromatic Basmati rice, Indian herbs, succulent pieces of Chicken mixed with special horse gram sauce and our famous	onions and bell peppers.	
	Hyderabadi Biryani masala. Goat Biryani \$12.99	Lamb Rogan Josh\$12.99 Hot and Spicy slow-cooked lamb curry Lamb Vindaloo\$12.99 Lamb cooked in rich tangy gravy with curry leaves, potatoes and	9
	Goat Biryani\$12.99 A mixture of aromatic Basmati rice, Indian herbs, succulent pieces of Goat meat and our famous Hyderabadi Biryani masala cooked in the traditional Hyderabadi Dum method.	coconut milk	
	Ulavacharu Goat Biryani\$13.99 A mixture of aromatic Basmati rice, Indian herbs, succulent pieces	Andra Chanala Pulusu \$11.99	9_
	of goat, mixed with special horse gram, sauce and and our famous Hyderabadi Biryani masala cooked in the traditional Hyderabadi Dum method.	Fish cooked in house Andria style gravy with tamaring sauce	
- 2	Thalapakattu Biryani\$13.99 A Goat Biryani specialty from the Dindigul region of Tamil Nadu.	Shrimp Pepper Masala\$12.99 Shrimp cooked onion and tomato sauté in grill finished wit	
	Fish Biryani\$12.99 A mixture of aromatic Basmati rice, Indian herbs, Fish and our famous Hyderabadi Biryani masala.		١
,	Shrimp Biryani\$13.99 A mixture of aromatic Basmati rice, Indian herbs and our famous Hyderabadi Biryani masala.	BREAD & RICE Plain Naan\$1.9 A traditional Indian flat bread made with refined flour and baked is a tandoor oven.	9
	VEG CURRIES	Butter Naan\$2.4	9
	Baingan Bharta\$9.49 North Indian curry made cooked in onion & tomato gravy with	a tandoor oven and finished with fresh butter.	
	aromatic Indian spices Alu Gobi \$9.49 Potato and cauliflower cooked with onion sauce	Garlic Naan \$2.99 Indian bread filled with chopped garlic	
	Gobi Pepper Masala\$9.49 Florets of cauliflower cooked with mild Indian spices and finished	chilli, baked in a tandoor oven and finished with fresh butter.	
	with freshly ground black pepper. Kadai Paneer\$9.99 Indian cottage cheese, red onion and peppers cooked in onion sauce	Traditional Indian flat bread made with Atta (wheat flour) baked i	
	Malai Kofta\$9.99	Flat thin wheat bread	9
	Golden cheese balls cooked in creamy sauce Bhindi Masala	Pulka (2 Pc)\$2.4 Dry heated Flat thin wheat bread	9
	and onions	A Bowl of steamed rice.	9
	Palak Paneer\$9.99 Cottage cheese cooked with blended Indian spices spinach sauce	DESSERTS Gulab Jamun\$3.49	9
	Paneer Tikka Masala \$9.99 Fried Cottage cheese cubes cooked with butter creamy sauce.	Rasa Malai\$3.99	9
	Mutter Paneer\$9.99 Green peas and homemade cheese cubes cooked with creamy sauce	(VANILLA, MANGO, CHOCOLATE)	
	Andhra Dal\$8.99 Yellow lenthils and tamotos cooked well with mild spices	Falooda\$4.99 Kulfi (Malai, Mango, Pista)\$4.99	9
	Navaratan Kurma		
	NON VEG CURRIES	Milkshake (Pineapple or Peach)\$5.99 Hand-spun milkshake with fresh fruits and vanilla ice cream	
	NON VEG CURRIES Chicken Tikka Masala\$10.99 Boneless chicken breast cooked in creamy spice sauce	Chikoo Smoothie\$5.99 Healthy smoothie blended with chikoo slices	
	Butter Chicken	BEVERAGES	
	Chicken Vindaloo\$10.99 Chicken cooked in rich tangy gravy with curry leaves, potatoes and coconut milk	Tea\$2.99 Coffee\$2.99 Soda's (Coke,Sprite)\$1.99	9
	Chicken Saag\$10.99 Boneless chicken cooked with spinach	Fresh Lime Soda\$2.99	9
	Kadai Chicken\$10.99 Chicken cooked in onion sauce made with special Indian spices	Water Bottle\$1.99	
-	Chicken Pepper Masala\$10.99		9
	blackpepper powder Chicken Sukka\$10.99 Boneless chicken cooked with dry Indian spices on hot grill	Dana Milli	9
	Boneless chicken cooked with dry Indian spices on hot grill Spicy Items Chef Special Items	Butter Milk\$2.99 Gratuity of 18% will be charged for party of 6 or more	
1	Opicy items — Cher Special Items	Gratary of 10% with De Charges for party of 0 of more	

INDO - CHINESE ONORTH & SOUTH INDIAN DISHES HALAL MEAT

Chicken Chettinadu\$10.99