

MR BAWARCHI

AUTHENTIC FLAVOURS • MEMORABLE OCCASIONS • BENGALURU

Catering & Event Menu

Vegetarian Selections

STARTERS & APPETIZERS

Paneer Tikka

Fresh cottage cheese marinated in spiced hung yogurt, chargrilled with peppers and onions.

Hara Bhara Kebab

Crispy pan-fried spinach, green pea, and paneer patties subtly spiced with aromatic herbs.

Crispy Corn Tikki

Golden sweet corn and potato cakes seasoned with roasted spices and served with tamarind dip.

Veg Seekh Kebab

Finely minced seasonal garden vegetables with royal cumin, garam masala, and fresh mint.

Dahi Ke Kebab

Velvety hung curd croquettes flavored with green chili, crushed coriander, and cardamom.

Tandoori Malai Broccoli

Tender broccoli florets steeped in rich cream, cashew paste, cardamom, and clay-oven roasted.

MAIN COURSE SPECIALITIES

Paneer Butter Masala

Cottage cheese simmered in a luscious tomato, butter, and cashew nut velvet gravy.

Dal Makhani

Whole black lentils cooked overnight over slow charcoal embers with fresh cream and butter.

Subz Diwani Handi

Assorted seasonal farm vegetables cooked in a fragrant brown onion and spinach puree gravy.

Dal Tadka

Slow-simmered yellow lentils tempered with desi ghee, burnt garlic, cumin, and whole red chilies.

Kadhai Paneer

Tossed cottage cheese and crisp bell peppers in crushed coriander and coarse kadhai masala.

Shahi Dum Aloo

Baby potatoes filled with seasoned cottage cheese, slow-cooked in a rich Kashmiri gravy.

BREADS, RICE & ACCOMPANIMENTS

Vegetable Dum Biryani

Aged long-grain basmati rice steamed on dum with marinated vegetables, mint, and saffron milk.

Butter Naan

Traditional tear-drop clay oven leavened bread generously glazed with fresh country butter.

Tandoori Roti

Wholesome whole-wheat Indian bread baked against the hot inner walls of clay tandoor.

Jeera Rice

Fragrant basmati rice tossed with royal cumin seeds, whole spices, and pure desi ghee.

Garlic Naan

Crisp tandoor-baked flatbread topped with roasted garlic flakes and fresh chopped coriander.

Burani Boondi Raita

Chilled spiced yogurt whisked with crisp gram flour pearls, roasted cumin, and mint.

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☑ Non-Vegetarian Selections

STARTERS & APPETIZERS

Chicken Tikka

Tender boneless chicken morsels steeped in Kashmiri chili, mustard oil, and tandoori spices.

Murgh Malai Tikka

Creamy chicken cuts bathed in mild cheese, cardamom cream, hung curd, and roasted to tenderness.

Fish Amritsari Tikka

Crisp carom-seed spiced fish fillets marinated in lemon, garlic, and gram flour batter.

Seekh Kebab

Minced prime mutton skewers blended with coriander, ginger, royal spices, and char-grilled.

Tandoori Chicken

Authentic whole bone-in chicken marinated in freshly ground spices and roasted in hot tandoor.

Mutton Galouti Kebab

Melt-in-mouth Lucknowi minced meat medallions smoked with cloves and scented with rose water.

MAIN COURSE SPECIALITIES

Butter Chicken (Murgh Makhani)

Smoked tandoori chicken cooked in silky smooth tomato, butter, and sun-dried kasoori methi gravy.

Mutton Rogan Josh

Prime cuts of mutton braised in an authentic Kashmiri aromatic red gravy flavored with ratan jot.

Bhuna Gosht

Dry roasted succulent mutton cubes slow-cooked until spices cling to meat in rich thick masala.

Chicken Korma

Traditional slow-cooked chicken in caramelized onion, cashew paste, yogurt, and aromatic saffron.

Chicken Handi

Bone-in chicken simmered in an earthenware pot with whole spices, tomatoes, and ground coriander.

Fish Malabar Curry

Delicate fish simmered in light coconut milk, mustard seeds, curry leaves, and kokum.

BIRYANIS & BREADS

Hyderabadi Chicken Dum Biryani

Our signature biryani—fragrant basmati rice layered with spiced chicken, fried onions, and saffron.

Butter Naan

Soft, pillowy leavened flatbread freshly baked in tandoor and brushed with butter.

Kashmiri Pulao

Basmati rice simmered in saffron milk and garnished with roasted cashews, almonds, and pomegranate.

Mutton Dum Biryani

Royal mutton biryani slow-cooked under dough seal with aged spices, mint, and rich stock.

Roomali Roti

Handkerchief-thin delicate flatbread tossed over an inverted wok and folded hot.

Mirchi Ka Salan & Raita

Traditional Hyderabadi peanut-sesame chili gravy and chilled whipped onion-cucumber raita.