# Rice



### Plain Basmati Rice

(Long Grain Plain Rice which is having Nutty Flavour & goes well along Curry or Tawa Masala)

## Curd Rice 🏋



(South Indian Dish made with Precooked Jeera Rice, Fresh Curd, Dry Fruits, Fruits, Herbs & Tempering Spices)

# Palak Rice 🎊



(Indian-Style Spinach Rice made with Basmati Rice, Fresh Spinach, Spices & Herbs)

#### Masala Rice

(A Flavored & Spicy Rice Prepared with Dry Spices, Butter & Vegetables)

#### Tomato Rice

(Delicious Treat where Jeera Rice is Cooked with lots of Tomatoes, Fresh Herbs, & Aromatic Spices)

# **Ghee Rice**



(Classic & Super Aromatic South Indian Meal made with Rice, Ghee, Whole Spices, Onions, Cashews & Raisins)

### Jeera Rice

(Fragrant Rice Cooked with Cumin Seeds & Butter along with Whole Spices, Cashewnuts, Peanuts & Herbs)

#### Dal Khichdi

(Classic Indian Dish made with Jeera Rice, Veggies, Ghee & Yellow Mung Lentils)





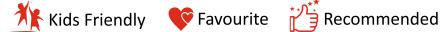














# Biryani

Veg •

Chettinadu Mushroom Biryani

(Flavourful Biryani made by Marinating Mushrooms with Aromatic Spice & Cooked with Basmati Rice, Coconut Milk & Chttinadu Biryani Masala)

Babycorn Donne Biryani 🍑

(Babycorn Donne Biryani is Spicy, Aromatic Biryani made with Basmati Rice, Special Blend of Spices and Herbs)

Hyderabadi BBQ Paneer Tikka Biryani

(Vegetarian's Delight Cooked by Marinating Paneer with Spices & then Layered the Barbecued Paneer with Rice, Saffron & Dum Cooked)

Hyderbadi Veg Matka Biryani 🍎

(Flavorful Biryani prepared in Clay Put in Dum Pukht Style)

Vilayati Sabzi Biryani/ Sizzler 🗸 🌿

(Mix English Vegetable Biryani Cooked in Aromatic Spices & Basmati Rice)

Shahi Potli Biryani

Royal Vegetable Biryani Cooked in New Avtar

Kolkatta Parda Biryani

(Amazingly Flavorful & Spicy Biryani prepared with Baby Potatoes, Dry Fruits, Herbs & Basmati Rice) Awadhi Methi Chaman Biryani)

Nawabi Veg Dum Ki Tehri

(A Rice Preparation of Vegetables, Saffron, Flavorful Ground Spices & Basmati Rice)

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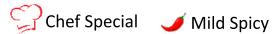




# Mix Veg Mandi Biryani 130 Why Should Non-Vegetarians Have All the Fun? We Present to you the most interesting & Delicious Biryani from Persia) Mix Veg Ulavacharu Biryani 🥩 130 (All time Vegetarians Favorite, Horse Gram Soup Biryani prepared with Mix Vegetables) Paneer Zafrani Biryani 130 (Fully Loaded with Aromatic Special Spices and Veggies, & Flavored with Saffron) Non Veg • **CHICKEN** Hyderabadi Biryani Rice 🍎 170 (Enjoy our Famous Biryani which is Dum Cooked with Traditional Chef Abdul's Secret Spices) Hyderabadi Egg Biryani 🎻 (Enjoy our Famous Biryani which is Dum Cooked with Traditional Chef Abdul's Secret Spices & served along with Fried Boiled Eggs) Hyderabadi Egg Fried Biryani 130 (Aromatic Biryani Delight with Fried Eggs in Indo Chinese Style) Hyderabadi Chicken Biryani 190 (Tender Fresh Chicken Chunks are Marinated & Kept on Dum along



with Flavorful Basmati Rice)



(Boneless Tandoori Chicken Tikka Tossed in Hot Butter and Secret

(Aromatic Biryani Delight with Fried Chicken in Spicy Indian Style)

Hyderabadi Chicken Fried Biryani

Hyderabadi Chicken Tikka Biryani

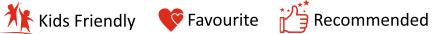






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Hyderabadi Chicken Shangri-La Biryani 🕖

(Morsels of Chicken Mixed with Secret Spices & Cashenut which is Tossed in Butter Served with Aromatic Hyderabadi Biryani Rice)

Bahubali Hyderabadi Tandoori Chicken Biryani 🥖 (Serves 3 Pax - 4 Pax)

(Delicious and Aromatic Hyderabadi Biryani, which is Served along with Tandooriwala Special Whole Chicken)

Bakasura Hyderabadi Tandoori Chicken Biryani 🕖 690 (Serves 5 Pax - 6 Pax)

(Delicious and Aromatic Hyderabadi Biryani, which is Served along with Tandooriwala Special Chicken Platter)

Mandi Chicken Biryani (Single/ Regular/ Bahubali/ Bakasura)

(This Saudi Arabian Aromatic Biryani is cooked along with Arabian Spices, and Roasted Marinated Chicken is placed on Heaps of Fluffy Aromatic Rice Garnished with Almonds, Raisins, Cashews, & Fried Onions)

Shahi Chicken Biryani 245/275/745/1545 (Single/ Regular/ Bahubali/ Bakasura)

(Shahi Chicken Biryani is an Extremely Flavorful and delicious Biryani, Quintessential Delicacy from the Mughlai Cuisine)

Ulavacharu Chicken Biryani 245/275/745/1545 (Single/Regular/Bahubali/Bakasura)

(This Horse Gram Chicken Biryani is an All-Time Favorite Biryani for aChange in Taste)

Zafrani Chicken Biryani 245/275/745/1545 (Single/Regular/Bahubali/Bakasura)

(A Special Chicken Biryani Dish that was Cooked in the Imperial Kitchens of the Moghul Empire, which is Spicy and the use of Saffron is guite prominent in this Royal Dish)











245/275/745/1545



210







#### **MUTTON**

Hyderabadi Mutton Biryani

(100% High Quality Biryani prepared from Natural Ingredients in Dum cooking technique in which Tender Fresh Mutton Chunks are Marinated & Kept on Dum along with Flavorful Basmati Rice)

Hyderabadi Mutton Fried Biryani

(Aromatic Biryani Delight with Fried Chicken in Spicy Indian Style)

Hyderabadi Mutton Seekh Biryani

(Juicy BBQ Mutton Seekh Kebab served on the Bed of Aromatic Hyderabadi Mutton Biryani Rice)

Hyderabadi Mutton Kheema Biryani

(Flavorous Mutton Kheema Tossed with Fluffy Aromatic Hyderabadi Biryani Diced Egg Whites)

Bahubali Hyderabadi Mutton Biryani 🕖 (Serves 3 Pax - 4 Pax)

(Delicious and Aromatic Hyderabadi Mutton Biryani, which is Served along with Tandooriwala Special Whole Chicken)

Bakasura Hyderabadi Mutton Biryani 🕖 (Serves 5 Pax - 6 Pax)

(Delicious and Aromatic Hyderabadi Mutton Biryani is Served along with a Tandooriwala Special Mutton Platter.)

Mandi Mutton Biryani

325/395/945/1645

(Single/Regular/Bahubali/Bakasura)

(Flavorful Arabian Dish served with Dry Fruits, Marinated & Roasted Mutton on a Bed of Aromatic Arabian Rice)

Shahi Mutton Biryani

325/395/945/1645

(Single/Regular/Bahubali/Bakasura)

(Shahi Chicken Biryani is an Extremely Flavorful and delicious Biryani, a Quintessential Delicacy from the Mughlai Cuisine)

















# tandooriwala

# Ulavacharu Mutton Biryani

325/395/945/1645

(Single/ Regular/ Bahubali/ Bakasura)

(This Horse Gram Mutton Biryani is an All-Time Favorite Biryani for a Change in Taste)

# Zafrani Mutton Biryani

325/395/945/1645

(Single/ Regular/ Bahubali/ Bakasura)

(A Special Mutton Biryani Dish that was Cooked in the Imperial Kitchens of the Moghul Empire, which is Spicy, and the use of Saffron is quite prominent in this Royal Dish)

### **SEAFOOD BIRYANI**

# Hyderabadi Apolo Fish Fry Biryani

(Enjoy our Famous Biryani which is Dum Cooked with Traditional Chef Abdul's Secret Spices)

# Hyderabadi Fish Tikka Biryani 🥩

(Enjoy our Famous Biryani, which is Dum Cooked with Traditional Chef Abdul's Secret Spices & and served along with Moist and Delicious Barbecued Fish Tikka)

# Barbecued Pomfret Hyderabadi Biryani

(Whole Fish Pomfret Barbecue in Charcoal and served on Bed of Aromatic Biryani)

# Hyderabadi Prawn Biryani

(Aromatic Biryani Delight with Fried Prawns in Indo Chinese Style)

### Hyderabadi Prawn Tikka Biryani

(Barbecued Tiger Prawns served on Bed of Aromatic Hyderabadi Biryani)

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