



Firdaus

As per the guidelines issued by
Food Safety & Standards Authority of India (FSSAI)
on average active adult requires **2000 kcals** of energy per day.
However the actual calories needed may vary per person.

KITCHENS OF NIZAM

-  **Paya Shorba**  **675**
Gms 295 | Kcal 224 | A Rich Broth of Roasted Lamb Trotter, Served with Lemon Juice and Coriander Leaves
-  **Patthar Ka Gosht**   **1150**
Gms 220 | Kcal 730 | Anise Flavoured Succulent Lamb Picattas Finish On Hot Stone
-  **Gosht Shikampur**    **1150**
Gms 280 | Kcal 1155 | Yoghurt Centered Griddle Cooked Minced Lamb Gallets
-  **Jheenge Ka Salan**      **1600**
Gms 380 | Kcal 635 | Fresh Prawns in Typical Hyderabad Curry Using Sesame, Coconut and Peanuts
-  **Hyderabadi Tawa Machli**      **1350**
Gms 275 | Kcal 869 | Griddle Cooked Spiced Murrel Fish Fillets
-  **Haleem with Sheermal**    **1200**
Gms 435 | Kcal 1564 | Popular Hyderabad Dish of Lamb Simmered Hours Together with Whole Wheat and indian Spices to make it Soft and Musky
-  **Nalli Gosht**  **1250**
Gms 425 | Kcal 460 | Slow Cooked Lamb Shanks in Chef's Special Gravy
-  **Dum Ka Murgh**    **1150**
Gms 390 | Kcal 816 | Boneless Pieces of Chicken Cooked in Hyderabad Dum Gravy Garnished with Cream and Onions
-  **Dum Ka Paneer**    **950**
Gms 360 | Kcal 511 | Cottage Cheese Cubes Cooked in Hyderabad Dum Gravy Garnished with Cream and Brown Onions
-  **Nizami Handi**   **850**
Gms 350 | Kcal 449 | A Mélange of Vegetables Tossed with Tomatoes, Onions and Cashew Curry
-  **Bagare Baigan**     **850**
Gms 370 | Kcal 486 | Fried Eggplants Cooked in A Coconut Sesame Seeds and Tamarind Curry
-  **Kaddu Ka Dalcha**   **700**
Gms 360 | Kcal 416 | Tender Cooked Split Chickpea with Tempered Bottle Gourd
-  **Hyderabadi Khatti Dal**   **700**
Gms 350 | Kcal 518 | Yellow Lentils Cooked with Tamarind Pulp and Zesty Garlic



 Non-Vegetarian |  Vegetarian | Please inform your order taker if you are allergic to any ingredient.
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BIRYANIS

- ▲ **Kacche Gosht Ki Dum Biryani** 🍷🌾 **1150**
Gms 700 | Kcal 1440 | Basmati Rice Cooked with Tender Marinated Lamb and Spices – A Classic From Nizams Kitchen
- ▲ **Dum Murgh Biryani** 🍷🌾 **1150**
Gms 700 | Kcal 990 | Basmati Rice Cooked with Chicken and Spices in A Sealed Pot
- **Hyderabadi Subz Dum Biryani** 🍷🌾🍅 **950**
Gms 600 | Kcal 916 | Basmati Rice Cooked with Vegetables and Spices in A Sealed Pot

SOUPS

- **Bhuni Mirch Aur Makai Ka Shorba** 🍷🌾🍅 **600**
Gms 250 | Kcal 185 | Smoked Bell Pepper and Corn Soup
- **Tamatar Tulsi Ka Shorba** 🍷🌾 **600**
Gms 250 | Kcal 96 | Smooth Tomato Soup with Hint of Basil
- **Badami Broccoli Shorba** 🍷🌾🍅 **600**
Gms 250 | Kcal 440 | Broccoli Soup Enriched with Almonds
- ▲ **Jahangiri Murgh Shorba** 🍷🌾 **650**
Gms 265 | Kcal 349 | Creamy Chicken Broth with Indian Spices

























APPETIZERS

NON-VEGETARIAN

- ▲ **Malai Lasooni Jheenga** 🍷🦀 **1600**
Gms 280 | Kcal 355 | Garlic and Spiced Yoghurt Marinated Char Grilled Prawns
- ▲ **Tandoori Salmon** 🍷🐟🌾 **1650**
Gms 200 | Kcal 359 | Dil Scented Clay Oven Cooked Salmon
- ▲ **Nimbu Machli Tikka** 🍷🐟🌾 **1400**
Gms 235 | Kcal 436 | Lemon Scented Yoghurt and Spice Marinated Fish, Finished in Clay Oven
- ▲ **Tawa Masala Chops** 🍷🍅 **1150**
Gms 315 | Kcal 737 | Lamb Chops Marinated with Hand Pounded Masalas and Cooked on A Griddle
- ▲ **Gilafi Seekh Kebab** 🍷🍅 **1150**
Gms 280 | Kcal 729 | Skewered Lamb Mince Kebabs Studded with Chopped Bell Peppers





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-  **Tala Gosht**   **1150**
Gms 250 | Kcal 671 | Hyderabad Speciality of Lamb Finished with Local Spices and Brown Onions
-  **Kebab-e-firdaus**    **1150**
Gms 400 | Kcal 438 | Star Anise Flavoured Chicken Kebab, Finished in A Clay Oven
-  **Murgh Tikka**    **1150**
Gms 280 | Kcal 556/457 | Choice of Malai or Lal Mirch
-  **Shahi Aata Murgh**     **1150**
Gms 1100 | Kcal 1356 | Whole Chicken Marinated in Hand Picked Spices Wrapped in Banana Leaf and then Encased within A Thick Layer of Freshly Kneaded Dough and Slow Baked - Order to be Placed 12 Hours in Advance
-  **Kebabs Sampler**        **2450**
Gms 650 | Kcal 1038 | An Irresistible Assortment of Non-vegetarian Kebabs

VEGETARIAN

-  **Tandoori Paneer**     **800**
Gms 260 | Kcal 420/396/373 | Choice of Malai, Kutti Mirch, Bhatti Masala
-  **Ganderi Kebab**   **800**
Gms 200 | Kcal 703 | Spiced Potato Kebabs On Sugarcane Stick
-  **Nadru Matar Ke Kebab**    **800**
Gms 273 | Kcal 183 | Melange of Lotus Stem and Green Peas Pounded Together, Cooked On Griddle
-  **Bhutta Tawa Masala**   **800**
Gms 300 | Kcal 323 | Spiced Potato Stuffed Corn Cooked On Griddle
-  **Makai Motia Seekh**    **800**
Gms 220 | Kcal 263 | Single Piece of 1 and A Quarter Feet Long Skewered Corn Kebab Studded with Pimentos
-  **Bhatti Tandoori Aloo**     **800**
Gms 230 | Kcal 705 | Charcoal Grilled Potato Marinated with Yoghurt, Spices and Fresh Mint
-  **Tandoori Broccoli- Choice of Malai Broccoli Or Sarson**   **800**
Gms 260 | Kcal 287/234 | Clay Oven Cooked Broccoli Florets with Choice of Marination
-  **Mirch Bhari Batata Tikki**   **800**
Gms 300 | Kcal 705 | Semolina Crusted Cheese and Jalapenos Stuffed Potato Cakes



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- **Dahi Ke Kebab** 🥛 🌾 🍌 **800**
Gms 250 | Kcal 458 | Gallets of Hung Yoghurt Flavoured with indian Spices, Spiked with Green Chillies
- **Vegetarian Sampler** 🥛 🌾 🍌 🥬 **2200**
Gms 550 | Kcal 649 | An Irresistible Assortment of Vegetarian Kebabs

MAINS










- ▲ **Achari Lobster** 🥛 🦞 🍌 🥬 **2400**
Gms 225 | Kcal 288 | Fresh Lobster Chunks Stir-fried with Pickling Spices
- ▲ **Jheenga Jhoshina** 🥛 🦞 🍌 🥬 **1450**
Gms 350 | Kcal 683 | Cochin Prawns Cooked with indian Spices and Pimentoes
- ▲ **Machli Begum Bahar** 🥛 🐟 🍌 **1350**
Gms 395 | Kcal 1138 | Fish Picattas Cooked in A Smooth Peppery Gravy
- ▲ **Raan - e - Firdaus** 🥛 🍌 **1900**
Gms 950 | Kcal 1413 | Pot Roasted Whole Leg of Lamb, Gently Rubbed with Yoghurt and Indian Spice Blend
- ▲ **Hari Mirch Ka Gosht** 🥛 🍌 **1100**
Gms 380 | Kcal 1042 | Local Spiced Lamb Preparation with Tangy Sorrel Leaves
- ▲ **Chicken Tariwala** 🥛 🍌 **850**
Gms 380 | Kcal 904 | Old Age Chicken Curry Recipe Made with Home Ground Spices, Finished with Coriander Leaves
- ▲ **Tandoori Kukad Masala** 🥛 🍌 🥬 **1100**
Gms 375 | Kcal 1002 | Tandoori Chicken Morsels infused in A Buttery Tomato Gravy

VEGETARIAN


- **Paneer Sirka Pyaz** 🥛 🍌 **950**
Gms 360 | Kcal 747 | Cottage Cheese in Onion Tomato Masala with Pickled Red and White Onion
- **Papad Wale Kofte** 🥛 🌾 🍌 **900**
Gms 325 | Kcal 638 | Potato Vegetable Dumplings Coated with Lentil Pancake and Crispy Fried Seeped in Spiced Cashew Curry
- **Masala Soya Chaap** 🥛 🍌 🥬 **850**
Gms 350 | Kcal 225 | A Unique and Protein-rich indian Curry Recipe Made with Soya Chaap and Spiced Rich Gravy



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- **Bhindi Naintara**  **850**
Gms 200 | Kcal 208 | Okra Tossed Assortment of Spices and Sesame Seeds
- **Khumb Matter**  **900**
Gms 250 | Kcal 297 | Sweet Pea and Mushrooms Tossed in indian Spice Mix
- **Lasooni Palak**  **900**
Gms 220 | Kcal 137 | Choice of Tempered Spinach Plain, Makai Or Mushroom
- **Pindi Chole**  **850**
Gms 280 | Kcal 513 | Classic Punjabi Delicacy Curry Recipe Made with Soaked Chickpeas and Blend of Spices
- **Aloo Wadi Rassa**  **850**
Gms 220 | Kcal 472 | Sun Dried Urad Dal Dumpling Cooked with Spicy Potato Curry
- **Baigan Bharta**  **850**
Gms 220 | Kcal 150 | Roasted Eggplant Mash Cooked with Spices
- **Methi Chaman**  **850**
Gms 225 | Kcal 545 | Rich and Creamy Spinach and Cottage Cheese Delicacy Flavoured with Fenugreek Leaves
- **Dal Makhani**  **800**
Gms 200 | Kcal 472 | Black Gram Simmered Overnight and Finished with Fenugreek, Home Churned Butter and Cream
- **Tadke Wali Dal**  **750**
Gms 190 | Kcal 509 | Cumin and Garlic Tempered Yellow Lentils with Onions, Tomatoes and Green Chillies Finished with Coriander Leaves

RICE

- **Subz Pulao**  **850**
Gms 560 | Kcal 766 | Tempered Basmati Rice with Vegetables
- **Jeera Pulao**  **850**
Gms 480 | Kcal 500 | Cumin Tempered Basmati Rice
- **Perugu Annam**  **650**
Gms 350 | Kcal 376 | Soft Boiled Rice Mashed and Blended with Yoghurt and Tempered with Mustard Seeds, Curry Leaves and Red Chillies
- **Sada Chawal** **500**
Gms 300 | Kcal 419 | Steamed Basmati Rice



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BREADS

- █ **Roti** 🌾 **250**
Gms 45 | Kcal 274 | Whole Wheat Bread Made in The Clay Oven
- █ **Naan** 🥛 🌾 **250**
Gms 75/75/70 | Kcal 249/280/274 | Leavened Bread Made with Refined Flour
Served with Garlic Butter, Cheese, Plain
- █ **Paratha (Lachha/pudina)** 🥛 🌾 **250**
Gms 60 | Kcal 299 | Layered Whole Wheat Bread Served with Butter
Or Crushed Mint Leaves
- █ **Missi Roti** 🥛 🌾 **250**
Gms 60 | Kcal 260 | Beasn, Onion, Green Chilli, Corriander
- █ **Kulcha** 🥛 🌾 **250**
Gms 80 | Kcal 365 | Clay Oven Cooked Refined Flour Bread Stuffed
with Potatoes, Onions Or Cottage Cheese
- █ **Tawa Phulka** 🌾 **250**
Gms 35 | Kcal 205 | Puffed indian Bread Made with Ground
Wheat On A Griddle
- █ **Brie Cheese Naan** 🥛 🌾 **250**
Gms75 | Kcal 280 | Leavened Bread Made with Refined Flour Stuffed
with Brie Cheese
- █ **Raita** 🥛 **300**
Gms 320 | Kcal 56 | Boondi , Pudina Pyaaz, Mix Vegetable, Burrani, Pineapple
- █ **Set Curd** 🥛 **250**
Gms100 | Kcal 60 |



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FINAL TOUCHES

- █ **Kulfi** 🥛🍌 **600**
Gms 100 | Kcal 892/581 | Choice of Pista Kulfi Or Malai Kulfi
- █ **Double Ka Meetha** 🥛🌾🍌 **600**
Gms 200 | Kcal 346 | Golden Fried Bread Soaked in Saffron Flavoured Thickened Sweet Milk
- █ **Rasmalai** 🥛🍌 **600**
Gms 115 | Kcal 282 | Cottage Cheese Dumplings in Thickened Saffron Milk
- █ **Rabdi Rasogolla** 🥛🍌 **600**
Gms 170 | Kcal 396 | A Delicacy From Bengal, Served in A Lightly Thickened Milk
- █ **Khubani Ka Meetha** 🥛🍌 **600**
Gms 200 | Kcal 249 | Stewed Apricots Served Cold with Fresh Cream
- █ **Baked Anjeer Halwa** 🥛🍌 **600**
Gms 200 | Kcal 396 | Fig Pudding Topped with Thickened Milk and Served Hot
- █ **Raspberry Sorbet** **600**
Gms 100 | Kcal 50 |
- █ **Dessert Platter** 🥛🍌 **750**
Gms 250 | Kcal 343 | Design Your Own Platter By Choosing Any Three Varieties of Desserts



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▣ SHAHI DAWAT - VEGETARIAN (kcal 2111)

2800

SOUPS

Badami Broccoli Shorba

Broccoli soup enriched with almonds

STARTERS

Malai Paneer Tikka

Creamy cottage cheese picatas cooked in tandoor

Nadru Matar ke Kebab

Melange of lotus stem and green peas pounded together, cooked on griddle

Sarson ke Phool

Mustard infused broccoli florlets

MAIN COURSE

Dum ka Paneer

Cottage cheese cubes cooked in hyderabadi dum gravy garnished with cream and brown onions

Nizami Handi

A mélange of vegetables tossed with tomatoes, onions and cashew curry

Lasooni Palak

Garlic tempered spinach

Kaddu ka Dalcha

Tender cooked split chickpea with tempered bottle gourd

Hyderabadi Subz Dum Biryani

Basmati rice cooked with vegetables and spices in a sealed pot

Mirchi ka Salan

Green chilli cooked in typical hyderabadi curry using sesame, coconut and peanuts

Mix Vegetable Raita

Assorted indian Breads

DESSERTS

Double ka Meetha

Golden fried bread soaked in saffron flavoured thickened sweet milk

Khubani ka Meetha

Stewed apricots served cold with fresh cream

Kulfi



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SOUPS

Paya Shoraba

A rich broth of roasted lamb trotter, served with lemon juice and coriander leaves

STARTERS

Gosht Shikampur

Yoghurt centered griddle cooked minced lamb gallets

Hyderabadi Tawa Machli

Griddle cooked spiced murrel fish fillets

Kebab-e-Firdaus

Star anise flavoured chicken kebab, finished in a clay oven

MAIN COURSE

Haleem with Sheermal

Popular Hyderabadi dish of lamb simmered hours together with whole wheat and indian spices to make it soft and musky

Nalli Gosht

Slow cooked lamb shanks in chef's special gravy

Dum ka Murgh

Boneless pieces of chicken cooked in Hyderabadi dum gravy garnished with cream and onions

Nizami Handi

A mélange of vegetables tossed with tomatoes, onions and cashew curry

Kaddu ka Dalcha

Tender cooked split chickpea with tempered bottle gourd

Kacche Gosht ki Dum Biryani

Basmati rice cooked with tender marinated lamb and spices – a classic from Nizams kitchen

Mirchi ka Salan

Green chilli cooked in typical Hyderabadi curry using sesame, coconut and peanuts

Mix Vegetable Raita

Assorted indian Breads

DESSERTS

Double ka Meetha

Golden fried bread soaked in saffron flavoured thickened sweet milk

Khubani ka Meetha

Stewed apricots served cold with fresh cream

Kulfi



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SOUPS

Paya Shoraba

A rich broth of roasted lamb trotter, served with lemon juice and coriander leaves

STARTERS

Malai Lasooni Jheenga

Garlic and spiced yoghurt marinated char grilled prawns

Gosht Shikampur

Yoghurt centered griddle cooked minced lamb gallets

Hyderabadi Tawa Machli

Griddle cooked spiced murrel fish fillets

MAIN COURSE

Haleem with Sheermal

Popular Hyderabadi dish of lamb simmered hours together with whole wheat and indian spices to make it soft and musky

Achari Lobster

Fresh lobster chunks stir-fried with pickling spices

Jheenge ka Salan

Fresh prawns in typical Hyderabadi curry using sesame, coconut and peanuts

Nalli Gosht

Slow cooked lamb shanks in chef's special gravy

Kaddu ka Dalcha

Tender cooked split chickpea with tempered bottle gourd

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