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**
  Gms 295 | Kcal 224 | A Rich Broth of Roasted Lamb Trotter, Served with Lemon Juice and Coriander Leaves
  Price: 675

- **Patthar Ka Gosht**
  Gms 220 | Kcal 730 | Anise Flavoured Succulent Lamb Picattas Finish On Hot Stone
  Price: 1150

- **Gosht Shikampur**
  Gms 280 | Kcal 1155 | Yoghurt Centered Griddle Cooked Minced Lamb Gallets
  Price: 1150

- **Jheenge Ka Salan**
  Gms 380 | Kcal 635 | Fresh Prawns in Typical Hyderabadi Curry Using Sesame, Coconut and Peanuts
  Price: 1600

- **Hyderabadi Tawa Machli**
  Gms 275 | Kcal 869 | Griddle Cooked Spiced Murrell Fish Fillets
  Price: 1350

- **Haleem with Sheermal**
  Gms 435 | Kcal 1564 | Popular Hyderabadi Dish of Lamb Simmered Hours Together with Whole Wheat and Indian Spices to make it Soft and Musky
  Price: 1200

- **Nalli Gosht**
  Gms 425 | Kcal 460 | Slow Cooked Lamb Shanks in Chef’s Special Gravy
  Price: 1250

- **Dum Ka Murgh**
  Gms 390 | Kcal 816 | Boneless Pieces of Chicken Cooked in Hyderabadi Dum Gravy Garnished with Cream and Onions
  Price: 1150

- **Dum Ka Paneer**
  Gms 360 | Kcal 511 | Cottage Cheese Cubes Cooked in Hyderabadi Dum Gravy Garnished with Cream and Brown Onions
  Price: 950

- **Nizami Handi**
  Gms 350 | Kcal 449 | A Mélange of Vegetables Tossed with Tomatoes, Onions and Cashew Curry
  Price: 850

- **Bagare Baigan**
  Gms 370 | Kcal 486 | Fried Eggplants Cooked in A Coconut Sesame Seeds and Tamarind Curry
  Price: 850

- **Kaddu Ka Dalcha**
  Gms 360 | Kcal 416 | Tender Cooked Split Chickpea with Tempered Bottle Gourd
  Price: 700

- **Hyderabadi Khatti Dal**
  Gms 350 | Kcal 518 | Yellow Lentils Cooked with Tamarind Pulp and Zesty Garlic
  Price: 700

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Non-Vegetarian | Vegetarian
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Please inform your order taker if you are allergic to any ingredient. All prices are in Indian Rupees and subject to applicable government taxes.
**BIRYANIS**

- **Kacche Gosht Ki Dum Biryani**  
  Gms 700 | Kcal 1440 | Basmati Rice Cooked with Tender Marinated Lamb and Spices – A Classic From Nizams Kitchen | 1150

- **Dum Murgh Biryani**  
  Gms 700 | Kcal 990 | Basmati Rice Cooked with Chicken and Spices in A Sealed Pot | 1150

- **Hyderabadi Subz Dum Biryani**  
  Gms 600 | Kcal 916 | Basmati Rice Cooked with Vegetables and Spices in A Sealed Pot | 950

**SOUPS**

- **Bhuni Mirch Aur Makai Ka Shorba**  
  Gms 250 | Kcal 185 | Smoked Bell Pepper and Corn Soup | 600

- **Tamatar Tulsi Ka Shorba**  
  Gms 250 | Kcal 96 | Smooth Tomato Soup with Hint of Basil | 600

- **Badami Broccoli Shorba**  
  Gms 250 | Kcal 440 | Broccoli Soup Enriched with Almonds | 600

- **Jahangiri Murgh Shorba**  
  Gms 265 | Kcal 349 | Creamy Chicken Broth with Indian Spices | 650

**APPETIZERS**

**Non-Vegetarian**

- **Malai Lasooni Jheenga**  
  Gms 280 | Kcal 355 | Garlic and Spiced Yoghurt Marinated Char Grilled Prawns | 1600

- **Tandoori Salmon**  
  Gms 200 | Kcal 359 | Dil Scented Clay Oven Cooked Salmon | 1650

- **Nimbu Machli Tikka**  
  Gms 235 | Kcal 436 | Lemon Scented Yoghurt and Spice Marinated Fish, Finished in Clay Oven | 1400

- **Tawa Masala Chops**  
  Gms 315 | Kcal 737 | Lamb Chops Marinated with Hand Pounded Masalas and Cooked on A Griddle | 1150

- **Gilafi Seekh Kebab**  
  Gms 280 | Kcal 729 | Skewered Lamb Mince Kebabs Studded with Chopped Bell Peppers | 1150

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All prices are in Indian Rupees and subject to applicable government taxes.
<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Details</th>
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</thead>
<tbody>
<tr>
<td><strong>Tala Gosht</strong></td>
<td>1150</td>
<td>Hyderabadi Speciality of Lamb Finished with Local Spices and Brown Onions</td>
</tr>
<tr>
<td><strong>Kebab-e-firdaus</strong></td>
<td>1150</td>
<td>Star Anise Flavoured Chicken Kebab, Finished in A Clay Oven</td>
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<tr>
<td><strong>Murgh Tikka</strong></td>
<td>1150</td>
<td>Choice of Malai or Lal Mirch</td>
</tr>
<tr>
<td><strong>Shahi Aata Murgh</strong></td>
<td>1150</td>
<td>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</td>
</tr>
<tr>
<td><strong>Kebabs Sampler</strong></td>
<td>2450</td>
<td>An Irresistible Assortment of Non-vegetarian Kebabs</td>
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**Vegetarian**

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<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Details</th>
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</thead>
<tbody>
<tr>
<td><strong>Tandoori Paneer</strong></td>
<td>800</td>
<td>Choice of Malai, Kutti Mirch, Bhatti Masala</td>
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<tr>
<td><strong>Ganderi Kebab</strong></td>
<td>800</td>
<td>Spiced Potato Kebabs On Sugarcane Stick</td>
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<tr>
<td><strong>Nadru Matar Ke Kebab</strong></td>
<td>800</td>
<td>Melange of Lotus Stem and Green Peas Pounded Together, Cooked On Griddle</td>
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<tr>
<td><strong>Bhutta Tawa Masala</strong></td>
<td>800</td>
<td>Spiced Potato Stuffed Corn Cooked On Griddle</td>
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<tr>
<td><strong>Makai Motia Seekh</strong></td>
<td>800</td>
<td>Single Piece of 1 and A Quarter Feet Long Skewered Corn Kebab Studded with Pimentos</td>
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<tr>
<td><strong>Bhatti Tandoori Aloo</strong></td>
<td>800</td>
<td>Charcoal Grilled Potato Marinated with Yoghurt, Spices and Fresh Mint</td>
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<tr>
<td><strong>Tandoori Broccoli- Choice of Malai Broccoli Or Sarson</strong></td>
<td>800</td>
<td>Clay Oven Cooked Broccoli Florets with Choice of Marionette</td>
</tr>
<tr>
<td><strong>Mirch Bhari Batata Tikki</strong></td>
<td>800</td>
<td>Semolina Crusted Cheese and Jalapenos Stuffed Potato Cakes</td>
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<th>Allergens</th>
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<td>Molluscs</td>
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Non-Vegetarian | Vegetarian | Please inform your order taker if you are allergic to any ingredient. | All prices are in Indian Rupees and subject to applicable government taxes.
Dahi Ke Kebab
Gms 250 | Kcal 458 | Gallets of Hung Yoghurt Flavoured with indian Spices, Spiked with Green Chillies

Vegetarian Sampler
Gms 550 | Kcal 649 | An Irresistible Assortment of Vegetarian Kebabs

MAINs

Achari Lobster
Gms 225 | Kcal 288 | Fresh Lobster Chunks Stir-fried with Pickling Spices

Jheenga Jhoshina
Gms 350 | Kcal 683 | Cochin Prawns Cooked with indian Spices and Pimentoes

Machli Begum Bahar
Gms 395 | Kcal 1138 | Fish Picattas Cooked in A Smooth Peppery Gravy

Raan - e - Firdaus
Gms 950 | Kcal 1413 | Pot Roasted Whole Leg of Lamb, Gently Rubbed with Yoghurt and Indian Spice Blend

Hari Mirch Ka Gosht
Gms 380 | Kcal 1042 | Local Spiced Lamb Preparation with Tangy Sorrel Leaves

Chicken Tariwala
Gms 380 | Kcal 904 | Old Age Chicken Curry Recipe Made with Home Ground Spices, Finished with Coriander Leaves

Tandoori Kukad Masala
Gms 375 | Kcal 1002 | Tandoori Chicken Morsels infused in A Buttery Tomato Gravy

Vegetarian

Paneer Sirka Pyaz
Gms 360 | Kcal 747 | Cottage Cheese in Onion Tomato Masala with Pickled Red and White Onion

Papad Wale Kofte
Gms 325 | Kcal 638 | Potato Vegetable Dumplings Coated with Lentil Pancake and Crispy Fried Seeped in Spiced Cashew Curry

Masala Soya Chaap
Gms 350 | Kcal 225 | A Unique and Protein-rich indian Curry Recipe Made with Soya Chaap and Spiced Rich Gravy

Non-Vegetarian | Vegetarian | Please inform your order taker if you are allergic to any ingredient. All prices are in Indian Rupees and subject to applicable government taxes.
Bhind 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
**BREADS**

- **Roti**
  - Gms 45 | Kcal 274 | Whole Wheat Bread Made in The Clay Oven | 250

- **Naan**
  - Gms 75/75/70 | Kcal 249/280/274 | Leavened Bread Made with Refined Flour Served with Garlic Butter, Cheese, Plain | 250

- **Paratha (Lachha/pudina)**
  - Gms 60 | Kcal 299 | Layered Whole Wheat Bread Served with Butter Or Crushed Mint Leaves | 250

- **Missi Roti**
  - Gms 60 | Kcal 260 | Beasn, Onion, Green Chilli, Corriander | 250

- **Kulcha**
  - Gms 80 | Kcal 365 | Clay Oven Cooked Refined Flour Bread Stuffed with Potatoes, Onions Or Cottage Cheese | 250

- **Tawa Phulka**
  - Gms 35 | Kcal 205 | Puffed Indian Bread Made with Ground Wheat On A Griddle | 250

- **Brie Cheese Naan**
  - Gms 75 | Kcal 280 | Leavened Bread Made with Refined Flour Stuffed with Brie Cheese | 250

- **Raita**
  - Gms 320 | Kcal 56 | Boondi, Pudina Pyaaz, Mix Vegetable, Burrani, Pineapple | 300

- **Set Curd**
  - Gms 100 | Kcal 60 | 250

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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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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

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

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Fresh lobster chunks stir-fried with pickling spices

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Khubani ka Meetha
Stewed apricots served cold with fresh cream

Kulfi

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