TRYST WITH TRADITION

SPICE JUNXION

TAJ DECCAN HYDERABAD

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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.

Hailing from the land of passionate spirit and incredible resilience is the signature delicacy, Telangana Mamsam Pucha, with mutton morrels slow-cooked in rich gravy.

REGIONAL CUISINE OF THE TWIN STATES

STARTERS
- ROYYALU VEPUDU (300g $1.90)  1075  15.50 Net
- MANGAM VEPUDU (300g $3.80)  1000  14.50 Net
- KODI VEPUDU (300g $2.60)  975  13.50 Net
  Chef’s signature dish, coated and simmered in homemade spices.
- MIRAKAYA ROYYALU (200g $3.20)  1075  15.50 Net
- MIRAKAYA MANGAM (200g $3.20)  1000  14.50 Net
- MIRAKAYA KODI (200g $3.20)  975  13.50 Net
  A salty chilli-based delicious Than the usual.
- PANIER MIRAKAYU FRY  800  19.80 Net
  Deep fried panier fritters with homemade spices
  + Mumbai kebabs.

MAIN COURSE
- ROYYALU IGULU (300g $3.90)  1095  25.50 Net
  A thick gravy in curry flavoured with handpicked spices
  + Dedalu speciality.
- TELANGANA MAMSA MULU (300g $3.90)  1090  25.50 Net
  Mutton morsels gently cooked in suya gravy.
- GONGUMA MAMSA (150g $1.90)  1090  22.00 Net
  A nutty delicacy coated with sauce and lubes
  + Dedalu speciality.
- CHEPULU PUULU (150g $2.80)  995  20.60 Net
  Fish fillet cooked in onion tomato gravy
  + Nellor speciality.
- GUNTUR KOOD KURA (150g $3.60)  995  20.60 Net
  A salty home style chicken curry.

- PAJAKURA RADILU (150g $2.50)  995  20.60 Net
  Roasted Bengal gram and sweet pumpkins.
- TELANGANA CUT MIRCHI (150g $2.50)  995  20.60 Net
  Large green chillies dipped in Bengal gram flour better and deep fried
  In hot oil
  + Bread speciality.
- MASALA DAL WADA (150g $3.50)  995  20.60 Net
  Deep fried patties made of ground brown chana dal, onion,
  and spices.

*Given values are calories per portion

Please inform our associate if you are allergic to any ingredients.
Pervading greenery and fresh water sources underline Godavari districts’ distinct culinary traditions. Royaya figure is a perfect example of the bounty and finesse of the region.

**STAPLES**

- **Andhra Mamamam Pulao** (500gm) 1050 275 82.25
- **Andhra Koozi Pulao** (500gm) 975 250 80.83
- **Andhra Vegetable Pulao** (500gm) 800 170 88.33
  A satisfying combination with a choice of vegetables/vegetables.

- **Flavoured Rice** (500gm)
  - Yorungi Annam
  - 800 180 83.33
  - Vekanaiy Annam
  - 800 180 83.33

- **Perugu Annam** (500gm) 600 120 80
  Soft bed rice seasoned with turmeric and tempered with mustard seeds and onion laces.

- **Ullacharu** (500gm) 425 100 80.83
  A local delicacy of rice grown cooked with spices, a smooth textured grey served with vegetable pulao, rice or corn.

- **Sambhar** (500gm) 425 100 80.83
  A local preparation seasoned with tamarind extract and spices.

**BREADS**

- **Jonna Rotte** (100gm) 80 2 1.25
- **Chapati** (500gm) 75 2 1.5
- **Poodi** (500gm) 60 2 1.0

**Tiffin Box (Only for lunch)**

To start with homemade items,
- 1 shankar, 1 mesi onion, 1 dat, 1 flavoured rice Acompanied by side-pulhu, mixed veg, papad, pickles, chutney, and spices.

- **Non - Vegetarian** (200gm) 1359 33.97
- **Vegetarian** (200gm) 1099 27.73

*Given values are calculated per portion.*
**STARTERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>KODI GHEE ROAST (250g)</td>
<td>975</td>
<td>205.5kcal</td>
</tr>
<tr>
<td>Slow-cooked tender with chilli and homemade garlic butter - a Mangalore specialty</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FISH FY (250g)</td>
<td>975</td>
<td>170.7kcal</td>
</tr>
<tr>
<td>Spicy fish ghee - a Chennai delicacy</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PANIYAR GHEE ROAST (250g)</td>
<td>800</td>
<td>421.2kcal</td>
</tr>
<tr>
<td>Crisp fish with dried and handmade garlic butter - a Mangalore specialty</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CAULIFLOWER BEZULE (150g)</td>
<td>550</td>
<td>46.0kcal</td>
</tr>
<tr>
<td>Original Indian flower blend - a Mangalore delicacy</td>
<td></td>
<td></td>
</tr>
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</table>

**SOUP**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHETTINAD KOZHI RASAM (250g)</td>
<td>375</td>
<td>45.5kcal</td>
</tr>
<tr>
<td>Delicious savoury chicken soup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PAPPU RASAM (250g)</td>
<td>375</td>
<td>58.2kcal</td>
</tr>
<tr>
<td>Mathra flavoured lentil soup</td>
<td></td>
<td></td>
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</tbody>
</table>

**MAIN COURSE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>MADRAS PRAWNS CURRY (250g)</td>
<td>1095</td>
<td>25.0kcal</td>
</tr>
<tr>
<td>A prawn curry with tendered, groundnut, spices, and coconut</td>
<td></td>
<td></td>
</tr>
<tr>
<td>KADAMA GASSI (250g)</td>
<td>800</td>
<td>50.0kcal</td>
</tr>
<tr>
<td>Spinach and coconut curry in a spicy curry</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ALEPPPI FISH CURRY (250g)</td>
<td>995</td>
<td>165.6kcal</td>
</tr>
<tr>
<td>Fish marinated with green mango and coconut curry</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ALOO DUM (250g)</td>
<td>800</td>
<td>36.0kcal</td>
</tr>
<tr>
<td>Brinjal potato curry - a Mangalore delicacy</td>
<td></td>
<td></td>
</tr>
<tr>
<td>KOSHA MANGSHI (250g)</td>
<td>1050</td>
<td>155.2kcal</td>
</tr>
<tr>
<td>Broken red salted mutton with potatoes and pulses chicklets - a Mangalore delicacy</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CHICKEN CHETTINAD (250g)</td>
<td>995</td>
<td>320.0kcal</td>
</tr>
<tr>
<td>A spicy chicken stew prepared with chilli and head rabbit</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PACHAKARI STEW (250g)</td>
<td>800</td>
<td>250.0kcal</td>
</tr>
<tr>
<td>Assorted vegetables cooked with coconut powder - a Mangalore speciality</td>
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</tbody>
</table>

*All values are calories per portion*
STAPLES

- STEAMED RICE (300gms) $375/475
  - Rice Masala/Dum Biryani
- MALABAR PARATHA (450gms) $275
  - Iamy refined flour bread
- BISI BELE BATH (450gms) $495
  - A spicy rice and lentil dish flavoured with hand-pounded spices.
- AAVAM (500gms) $275
  - A seasoned rice pancake.

DESSERTS

- PARIPPU PAYASAM (500ml) $495
  - Classical combination of toasted lentils with palm jaggery.
- ELAANEER PAYASAM (500ml) $495
  - A refreshing tender coconut pudding.

*Given values are calories per portion.

Please inform our associate if you are allergic to any ingredients.
Rich and aromatic spices in a yogurt-based gravy, slow-cooked lamb shanks that just melt perfectly in the mouth, the warm decadence of Nizam-Mughlai cuisine, makes Nalli Gosht a royal indulgence indeed.

FROM THE LAND OF NIZAMS

**KEBABS**

- BIKAKTI KA JHEENGIA (150gms) $1075  $10.75
  - Goat pieces cooked in a clay oven.
  - Red

- GOJHITI SHIKAMBU KEBAB (250gms) $2000  $20.00
  - Soft and mouth-watering traditional Hyderabad buta enqike.
  - Red

- MURG MAAJI KEBABS (150gms) $975  $9.75
  - Chicken silky tender platters.
  - Red

- FELLI MIRCHI KA MAHI TIKKA (500gms) $1795  $17.95
  - Yellow onion, coriander, and cardamom.
  - Red

- MAKHANALI PANJAR TIKKA (150gms) $800  $8.00
  - White and creamy cottage cheese.
  - Red

- MAKAI KI SEKH (150gms) $800  $8.00
  - Cheddar grilled fresh corn kheeras.
  - Red

**SOURS**

- PAYA SHEREBA (500gms) $595  $5.95
  - Lamb broth simmered in flavored stock.

- MAKAI AUR BADAM KA SHORBA (300gms) $595  $5.95
  - Tender corn and almonds broth.

*All values are in rupees per portion.
HYDERABAD

The crown jewel of the Nizam culinary splendour is the soulful and intricate Biryani, a basmati rice delicacy that is cooked at a savoury pace, adding aromatic spices, meat, vegetables in nuanced and well-timed layers to steam in a sealed pot.

MAIN COURSE

- **JHEenga Tawa Masala** (Vegetarian)  
  Lamb shank cooked in a shallow pan with a mixture of Indian spices.  
  1095 229.75 Rs.

- **Nalli Gosht** (Vegetarian)  
  Lamb shank cooked in a shallow pan with a mixture of Indian spices.  
  1050 211.75 Rs.

- **Haleem** (Vegetarian)  
  A traditional brew with lentils and rice.  
  1050 211.75 Rs.

- **Dal ka Makhani** (Vegetarian)  
  A popular lentil recipe in the state of Rajasthan.  
  995 190.91 Rs.

- **Paniesh Khata Piyaz** (Vegetarian)  
  Cabbage, onion, and green peas cooked in a pot with a sauce of spices.  
  800 166.66 Rs.

SPECIALS

- **Bagara Baingan** (Vegetarian)  
  Baby eggplant sautéed with turmeric and spices in a pan.  
  800 166.66 Rs.

- **Singada Makana Masala** (Vegetarian)  
  Green lentils cooked with spices in a pan.  
  800 166.66 Rs.

- **Lagoshi Makai Palak** (Vegetarian)  
  Green corn and spinach cooked in a pan with spices.  
  800 166.66 Rs.

- **Dal-e-Sheen** (Vegetarian)  
  A traditional lentil dish cooked in a pan with spices.  
  625 125 Rs.

- **Hyderabadi Khatti Dal** (Vegetarian)  
  Yellow lentil cooked in a mild spice and seasoned with garlic, ginger, and coriander.  
  600 120 Rs.

BIYANI

- **Kocche Gosht Ki Duni Biryani** (Vegetarian)  
  A traditional lamb dish cooked in a pot with a sauce of spices.  
  1050 211.75 Rs.

- **Dum Kichra Biryani** (Vegetarian)  
  A traditional lamb dish cooked in a pot with a sauce of spices.  
  995 190.91 Rs.

- **Subzi Dum Biryani** (Vegetarian)  
  A traditional lamb dish cooked in a pot with a sauce of spices.  
  800 166.66 Rs.

SIDE DISHES

- **Chawal** (Vegetarian)  
  Plain rice served with a vegetable and meat mixture.  
  100 2.04 Rs.

- **Indian Breads** (Vegetarian)  
  A variety of breads served with lunch and dinner.  
  275 55.28 Rs.

*Fixed prices are calculated per portion.

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**DESSERTS**

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<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Double Ka Meetha</td>
<td>495</td>
<td>375</td>
</tr>
<tr>
<td>Klusani Ka Meetha</td>
<td>495</td>
<td>275</td>
</tr>
<tr>
<td>Rasmalai</td>
<td>495</td>
<td>375</td>
</tr>
<tr>
<td>Sheer Khurma</td>
<td>495</td>
<td>275</td>
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**BEVERAGES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Packaged Water AYERATED</td>
<td></td>
<td>375</td>
</tr>
<tr>
<td>Packaged Water STILL (HIMALAYAN)</td>
<td></td>
<td>275</td>
</tr>
<tr>
<td>Lassi (SALTED/SWEET/ROSE)</td>
<td>495</td>
<td>375</td>
</tr>
<tr>
<td>Seasonal Fresh Juice (HIMALAYAN)</td>
<td>375</td>
<td>17.80</td>
</tr>
<tr>
<td>AYERATED DRINKS</td>
<td></td>
<td>375</td>
</tr>
<tr>
<td>ENERGY DRINKS</td>
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<td>375</td>
</tr>
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Spices that run as the life-thread of South Indian culinary traditions. #Populadabba

The spice capital of Indian brings its unique mix of vegetarian and non-vegetarian culinary delights to the Spice Junction at Tij Doccam.

TRYST WITH TRADITION

Colourful, gracious and affectionate, Deccan tradition imbues every aspect of life. We are weaving together this rich tradition with the spices of peninsular India, in a rich tapestry of culinary delights at Spice Junction.