



Shahi Dastarkhwan: Royal Cuisine of Hyderabad

The cuisine of Hyderabad & surrounding areas, also known as Deccani Cuisine, is influenced by the foreign invaders like the Mughals, Turks and Arabs along with its native population.

This cuisine began to develop as a princely legacy around the 14th century.

We invite you to explore the complex flavors of Hyderabadi cuisine through the Dastarkhwan,
a 5-coursed royal meal.

Summer Restaurant Week Menu 60

1st:

Aghaz or Soup

Choice of one

Hyderabadi Mutton Marag

in India, mutton refers to goat. this is an aromatic mutton soup, with cashew-almond paste

Til ka Khatta

a cold, tangy soup made with a paste of roasted sesame seeds, peanuts and fresh herbs, garnished with oil tempered with dried red chillies and cumin seeds

Khatti Dal

red lentil soup highlighting the fruity tanginess of tamarind

2nd:

Mezban or Appetizer

Choice of one

Lukhmi

meat pockets, a Hyderabadi variation on samosas

Besan ki Mirchi

a traditional street side snack, enjoyed especially during Ramadan

Bendakaya Fry

Okra, pan fried with spice sand crushed peanuts

3rd:

Waqfa

Sorbet

in-between courses as a palate cleanser

4th:

**Mashgool Dastarkhwan
or Main Course**

Choice of one Rice dish

Mirchi ka Saalan

an emblematic dish of this region, a beautifully balanced 'gravy' made with a smooth blend of sesame seeds, peanuts, dried coconut and spices, served with long peppers

Burani Raita

yogurt based dish, a perfect side to the elaborate rice preparations

Qubooli Pulao

Okra, pan fried with spice sand crushed peanuts

Hyderabadi Chicken Biryani

the biryani is the ultimate celebration dish, showcasing the glory of this cuisine at its best. marinated chicken and rice are slow-cooked together, allowing the aromas and flavors of come together perfectly balanced

5th:

**Zauq-e-Shahi or
Dessert**

Double ka Meetha

sliced bread is known as 'Double' in parts of India. bread slices fried in ghee, layered with thick, creamy milk, scented with cardamom, saffron and rose essence