



Our Pasión,  
Your Satisfacción

**Abid's<sup>®</sup>**

**R E S T A U R A N T**





Our Passi3n,  
Your Satisfacci3n



## CLEAN INGREDIENTS

Our food contains no artificial preservative, sweeteners, flavors and no color from artificial sources.

## ALL-NATURAL

100% Fresh meat, poultry and seafood - just all-natural, cooked to perfection.

- Orders once placed will not be cancelled
- Please allow 15-20 minutes to serve you better
- Menu items are subject to availability
- Last order to be placed 15 mins before closing
- Taxes as applicable
- Outside food & Beverages strictly not allowed inside the premises
- We are not be responsible for any personal belongings left behind

*Thank You*



# Welcome to Abid's

We are delighted you have chosen to be our guest today. It is our pleasure to bring you an authentic and memorable dining experience.

"As you are one of our most valued customers, we would like to take a moment to express our heartfelt gratitude".

You have been a constant source of inspiration to us as we whip up new recipes and open to a buffet of possibilities.

With fresh new ideas, blending people, technology and ingredients we strive to create waves on your dining table.

**Abid's** food has a **uniquely** Indian flair. We offer traditional Indian dishes featuring the full range of spices that make this complex cuisine so special. Using fresh, local ingredients to prepare unique take on hand-held favorites from **Kabab's to Curries**, simple **wok** exciting **Asian Flavours, Seafood, BBQ and Grills** all the way from Hyderabad to the Arabian Peninsula.

Each cuisine remains true to its original ingredients and cooking techniques while giving a tasteful, subtle nod to Indian spices. An inventive **fusion** springs from this creative marriage of flavours. Our chefs ensure the dishes presented on our menu represent and reflect a variety of culinary influences. Guests can sample dishes from around the **world** right here at home in a cozy, welcoming setting amidst an ambience of charm and comfort.

Restaurant dining can be a source of endless inspiration. We hope our dishes will inspire your palates and your imaginations as much as they inspired us when we first discovered them.

Abid's serves lunch through dinner. An à la carte menu and catering options are available.

We're thrilled to announce our first overseas restaurant franchisee in Colombo, Sri Lanka. (May 2024)

Thank you for your patronage over the years and this contributes to our success.

"Your loyalty means the world to us. We couldn't have done it without you".

**BON**  
**APPETIT**  
**enjoy**  
**your**  
**meal**  
**buon**  
**APPETITO**

**BON APPETIT**

**Abid Zahid Sait, Founder & CEO**

+91 98410 47470 | +91 98412 84701

# Appetizer\*

## PERFECT PLATTERS

*Eat Life!*

### ● d' Grand Platter 1690 / 2940

- Grand Indulges

served with salad, white garlic sauce, peanut sauce, mint chutney, Indian Bread and flavoured saffron rice

	HALF	FULL
Pathar Ka Gosht	3 PCS	6 PCS
Fish Tikka	4 PCS	6 PCS
Chicken Escalope	4 PCS	8 PCS
Moroccan Chicken Kofta	4 Sticks	6 Sticks

### ● SHAAN - E- Murgh Tikka Platter 1170/ 1760

- Coal Grilled to Perfection

Served with salad, mint chutney and Indian bread

	HALF	FULL
Chicken Tikka	4 PCS	6 PCS
Murgh Malai Kabab	4 PCS	6 PCS
Murgh Irani Tikka	4 PCS	6 PCS
Murgh Hariyali Tikka	4 PCS	6 PCS

### ● Arabian Ecstasy 1990/ 3300

- Mashawi Mushakkal (Arabian Mix Grill Delicacies)

mixed Grill Delicacies served on a bed of Arabian mouth-watering aromatic rice

	HALF	FULL
Irani Kebab	4 PCS	6 PCS
Chicken Sheek Kebab	5 Fingers	5 Fingers
Samak Al Faham	3 PCS	6 PCS
Turkish Lamb Adana Kebab	Qtr Meter	Half Meter

Easy entertaining starts with our unique selection of fresh and delicious platters. We offer a wide variety of your favourite foods. Add the perfect finishing touches to your occasion with specialties from all of our departments.

\*Please allow 15-20 minutes for these dishes to be served  
12.30 pm - 3.30 pm and 7.00 pm - 11.00 pm

### ● Abid's Signature Platter

- Taste of Inspiration 1760 / 2990

served with salad, white garlic sauce, peanut sauce, mint chutney, Indian Bread and flavoured saffron rice

	HALF	FULL
Oyster Fried Prawns	5 PCS	8 PCS
Tawa Shahi Machi	3 PCS	6 PCS
Mexican Mutton Sheek	3 Sticks	5 Sticks
Hyderabadi Chicken 65	5 PCS	8 PCS

### ● Wonders of The Sea 1760

- Golden Mixed Seafood Platter 2990

served with French fries, tartare sauce, garlic mayonnaise & hot garlic sauce

	HALF	FULL
Calamari Fritters	Portion	Portion
Golden Crumb Fried Prawns	4 PCS	8 PCS
Fish Fingers	4 PCS	7 PCS
Prawn 65	5 PCS	8 PCS

### ● Fiery Arabian BBQ Platter

Flaming hot BBQ's 1700/ 2760

set your taste buds on fire with our delightful flaming hot selection of kebabs

	HALF	FULL
Chicken Satay	4 Sticks	6 Sticks
BBQ Hot Chicken	Qtr	Qtr
BBQ Hot Wings	4 Pcs	6 Pcs
BBQ Mutton	Qtr	Qtr
Pepper BBQ Mutton		Qtr
Peri Peri BBQ Chicken		Qtr

\* Not valid with other discounts, promotions, set menus, vouchers or credit card, unless otherwise stated

\* Subject to availability.



# Chef's Special

## Executive Chef.

## Mohammed Nizamudeen's

signature creations to turn each speciality dish from good to ultra special.

As the saying goes, "first impression is the last impression". raise the bar with these sensational starters and set the perfect tone by kicking off your dinner in style.

## Arabian

### Charcoal Grill

#### CHICKEN

Classic BBQ Chicken **Qtr 190**

Pepper BBQ Chicken **Half 380**

Peri Peri BBQ Chicken **Full 690**

Al-Faham Chicken **Full 690**

Traditional Arabian grilled chicken with tomato, lemon extract and Arabian spices

BBQ Hot Chicken 380

BBQ Hot Wings - Half / Full <sup>4Pcs</sup> 310 / <sup>6Pcs</sup> 465

#### BRILLIANT BARBECUES

the sizzle, the spice and moments to relish

BBQ Mutton **Qtr / Half / Full**  
<sub>1Pc 2 Pcs 4 Pcs</sub>

Pepper BBQ Mutton 550/ 1100 / 2200

Turkish Lamb Adana Kebab 749

spiced lamb mince kebab skewers with flavours of Arabic spices, chili and parsley.

**FISH** **Half / Full**

Samak Al-Faham 374 / 749

marinated with Arabian spice mix & barbeque in a charcoal grill

BBQ Fish 374 / 749

#### PRAWNS

Tandoori BBQ King Prawns 790

Tandoori BBQ Large Prawns 1100

Tandoori BBQ Jumbo Prawns 1500

## BBQ & Grills

### Stone Grill **Qtr / Half / Full**

#### MUTTON

Pathar Ka Gosht 499/830

Tawa Shahi Malai Gosht 499/830

Meat marinated overnight slow-cooked on slabs of stone / griddle, by the time it is done, the meat acquires a silky, melt-in-the-mouth texture.

Mexican Mutton Sheek 474 / 790  
<sub>3 sticks 5 sticks</sub>

#### CHICKEN

Pathar Ka Murgh 429

Moroccan Chicken Kofta <sup>4 sticks</sup> 380 / <sup>6 sticks</sup> 570

you'll find the Koftas in cylinder shapes, skewered, grilled and served with fries & garlic mayo.

Chicken Satay <sup>4 sticks</sup> 380 / <sup>6 sticks</sup> 570

Chicken Steak 468

with Pepper sauce steamed vegetables & fries

Escalope Chicken\* 285 / 570

a thin slice of meat which is pounded to make it thinner, crumb fried with chef's special ingredients, served with fries and garlic mayo.

**FISH** **Half / Full**

Tawa Shahi Machi 374 / 749

#### PRAWNS

Tawa Jhinga King Prawns 790

Tawa Jhinga Large Prawns 1100

Tawa Jhinga Jumbo Prawns 1500



# A FEAST FOR SULTAN

Want to wow your friends and family with a delicious, wholesome meal?

## SAY HELLO TO 'ONE METER LONG' KEBABS IN CHENNAI

Our Meter Kebab is an evolution and celebration of the many different types of kebab.

We chose some of our favourite dishes that capture the simple essence of Turkish cooking - healthy, fresh and delicious.

**One Meter Kebab Platter Mutton 2200**

**One Meter Kebab Platter - Half Mutton 1300**

Indulge in 'One metre long' kebab in Chennai.

Heavenly kebab dough is marinated in saffron, yoghurt, chef's secret spices and lemon juice.

Chargrilled to perfection, seasoned with herbs and served with grilled veggies, salad, pita bread, Indian flat bread with butter, pulao rice, dal, garlic mayo and yoghurt mint dip.



## CHEF'S SPECIAL THAAL 2850

**A Family Feast**  
Indulge in our Chef's Special Thaal

- Lime Mint Cooler
- Tossed Green Salad
- Spl. Mutton Haleem
- One Meter Kabab Half
- Murgh Malai Kabab
- Chicken Tikka Masala
- Butter Naan
- Dal Fry
- Plain Pulao Rice
- Khubani Ka Meetha with Fresh Cream



# Tandoor

12.30 pm - 3.30 pm and 7.00 pm - 11.00 pm

## CHICKEN

Qtr / Half / Full

Tandoori Chicken 175 / 350/ 665

Chicken marinated in yoghurt and spices cooked in the tandoor

Shaan-E-Murgh Tandoori 380 / 714

Tandoori Chicken Gulnar 380 / 714

Chicken marinated in yoghurt, cream, mustard and mildly spiced cooked in the tandoor (clay oven).

Tangdi Kabab 130/ 250/ 370

Reshmi Tangdi Kabab 140/ 270/ 390

Chicken Tikka 286/ 429

Boneless cubes of chicken marinated in yoghurt and spices, skewered grilled in the tandoor.

Garlic Chicken Tikka 286/ 429

Murgh Hariyali Tikka 286/ 429

Murgh Malai Kabab 299/ 450

Irresistible tender succulent cubes of chicken marinated in thick yoghurt, cream, cheese, herbs and spices, grilled to perfection.

Murgh Reshmi Kebab 310 / 465

Murgh Irani Tikka 299 / 450

Chicken Sheek Kabab 390

## MUTTON

Mutton Sheek Kabab 749

## FISH

Fish Tikka 527 / 790

Barbecued pieces of marinated fish with the flavor of indian herbs.

## PRAWNS

King 790 Large 1100 Jumbo 1500

Tandoori Jhinga

Tandoori Malai Jhinga

# Appetizer

## INDIAN

## CHICKEN

Half / Full

Chicken 65 220 / 396

It's the universal favourite and most popular choice, first introduced in Madras, deep-fried and delicious.

Chicken 65 Boneless 250 / 450

Hyderabadi Chicken 65 231 / 416

Abid's Spl. (Hyd.) Chicken 65 Boneless 261 / 470

chicken pieces marinated with spices and deep fried and then sautéed in yoghurt, spices and curry leaves an amazing taste if eaten by sprinkling lemon all over the chicken and also served with onion

Majestic Chicken 286 / 429

Boneless chicken strips marinated and fried and tossed in spicy tangy mix.

Pepper Chicken Fry 200 / 400

Leg Pepper Fry 250 / 370

Chinese Fried Chicken 231 / 416

"Chinese style, deep fried" chicken pakodas

South Indian Shredded

Pepper Chicken Fry 286 / 429

## MUTTON

Half / Full

Mutton Pepper Fry 325 / 649

## PRAWNS

Prawn 65 649

Prawns Pepper Fry 649

Prawn Fry 649

Prawns marinated with Indian spices deep fried & Sautéed with kadai masala and curry leaves

## SQUID

400 / 790

Squid Fry

Squid rings marinated with Indian spices deep fried and Sautéed with kadai masala and curry leaves

Squid Pepper Fry

## CRAB

Meat 790

Crab Pepper Fry South Indian Style



# Soups

## Choice of

**Veg 205**

**Chicken 225**

**Seafood 265**

Sweet Corn	Cream	
Hot & Sour	Manchow	
Hot Garlic	Lung Fung	
Clear	Cream of Tomato	
Chicken Shorba		225
Mutton Shorba		250
Seafood Broth		265

# Salads

Green Salad	180
Tossed Green Salad	180
Hawaiian Cheese Salad	320
<i>Hawaiian Salad with pineapple, bell pepper, shredded cheese, sugar and dressed with mayonnaise</i>	
Hawaiian Cheese Chicken Salad	350
<i>Hawaiian Salad with pineapple, bell pepper, shredded chicken &amp; cheese, sugar and dressed with mayonnaise</i>	
Pepper Chicken Salad	350
Pasta Chicken Pepper Salad	429
Grilled Chicken Salad	350
Fattoush Salad	320
<i>salad made from several garden vegetables &amp; toasted or fried pieces of pita bread.</i>	
Fattoush Salad with Chicken	350
Greek Salad	320
<i>Ice berg, cucumber, capsicum, onions, parsley, cheese, tomato dressed with olive oil.</i>	

# Western

Calamari Fritters	790
<i>Squid rings dipped in light batter, fried and served with garlic mayonnaise.</i>	
Fish Fingers	790
<i>Served with French fries and tartare sauce.</i>	
Fish 'n' Chips	790
<i>Crumb Fried Fish with french fries &amp; Tartare Sauce</i>	
Grilled fillet-o-fish	790
<i>with steamed vegetables and garlic butter sauce</i>	
Golden Crumb Fried Prawns	790
<i>Crumbed fried tail-on prawns served with hot garlic sauce.</i>	
Butterfly Prawns with garlic sauce	790
Grilled Jumbo Prawns	1500
<i>Served with Steamed vegetables and garnished with garlic butter sauce</i>	



# Pastas

**Chicken 476**

**Prawn 619**

<p>Cheese and White Sauce Pasta choice of Chicken / Prawn</p> <p>Olive Tomato Red Sauce Pasta choice of Chicken / Prawn</p> <p>Chef's Special Mexican Chili Cheese choice of Chicken / Prawn</p>
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\* Subject to availability.



# Appetizer

## ASIAN FLAVOURS

### Chicken

Fried Chicken Lollipop	396
Chicken Drumsticks	416
Chicken Drumsticks in Schezwan Sauce	428
Chicken Drumsticks in Honey Chilli Sauce	428
Spicy Fried Chicken Wings	428
Spicy Fried Chicken Fingers	428
Fried Chicken Wings in Honey Chilli Sauce	465
Dragon Chicken	428
Shredded Chicken in Honey Chilli Sauce	448
Shredded Chicken in Cashew Red Chilli Sauce	448
Shredded Crispy Chicken	428
Salt & Pepper Chicken	428
Fried Chicken in Oyster Sauce	448
Singapore Chili Chicken	448
Khumbao Chili Chicken	448
Chili Chicken	428
Chicken Manchurian	428
Chicken in Szechwan Sauce	428
Chicken in Hot Garlic Sauce	428



### Lamb

Shredded Lamb	749
Crispy fried and sautéed in Oyster Sauce	
Honey Chilly Sauce	
Bell Pepper	
Mexican Chili Sauce	

### Prawn

468 / 749

Oyster Fried Prawns
Mexican Chili Prawns
Khumbao Chili Prawns
Salt & Pepper Fried Prawns
Singapore Chili Prawns
Fried Prawns - Hot Garlic Sauce
Fried Prawns - Szechwan Sauce
Prawns Manchurian
Chili Prawns
Dragon Prawns

### Fish

370 / 690

Singapore Chili Fish
Mexican Chili Fish
Phuket Fish
Spicy fish with chopped onion, ginger and garlic tossed up in soy sauce and chilli
Fried Fish
Fresh green chilly sauce
Honey chilli sauce
Fish Bell Pepper
Chili Fish
Fish Manchurian

### Squid

400 / 790

Singapore Chili Squid
Malaysian Chili Squid
Oyster Fried Squid
Salt & Pepper Fried Squid

### Crab

Meat 790

Singapore Chili Crab
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# Hyderabad

classics from the heritage menu of the Nizams.

# Abid's®

Absolutely Delicious

SIGNATURE MUTTON

# HALEEM



Haleem is a seasonal delicacy of wheat & meat, and cooked for hours to a porridge-like paste. The best way to eat it? Pile on the crisp, golden fried onions, take a liberal pinch of fresh, fragrant mint and coriander and toss in some crisp cashew nuts. Then add a splash of fresh lime. Tangy, smooth, rich. There's nothing quite like it.

	Small	Regular	Special	Family
<b>Dine in</b>	<b>126</b>	<b>347</b>	<b>495</b>	<b>990</b>

### Special Nalli Gosht Mutton Haleem 790

Regular portion of mutton haleem, topped with nalli gosht (mutton shank)

### Special Mutton Haleem & Chicken 65 590

Regular portion of mutton haleem, topped with Spl. Hyd. Chicken 65

### Special Mutton Haleem & Anda 380

Regular portion of mutton haleem, topped with a boiled egg





# Hyderabad

classics from the heritage menu of the Nizams.

## WORLD FAMOUS BIRYANI

The quintessential **HYDERABADI DUM BIRYANI** is made with basmati rice, spices and goat meat in a style known as kachchi yakhni or kachche gosht ki biryani.

The marinated meat is cooked along with raw rice layered with fried onions, chilies, mint and saffron. The dish is sealed with dough and left on slow fire or dum for a fragrant and aromatic flavour.

The biryani is served with **Mirchi Ka Salan**, another unique dish from this city made from green chillies in a spicy roasted peanut and sesame sauce accompanied by **Dahi Ki Chutney**. The tangy and spicy sauce of the Salan is a perfect compliment to the fragrant Biryani.

	Single	Regular	Special Serves 2-3	Family Serves 4-5	Party Serves 8-10
Mutton Dum Biryani A traditional celebration meal.	380	525	788	1575	3150
Chicken Dum Biryani	285	367	550	1100	2200

<b>Festive Family Pack</b>
Biryani + Eggs + Chicken 65 + Sweet

<b>Mutton</b>
<b>2200</b>

<b>Chicken</b>
<b>1750</b>

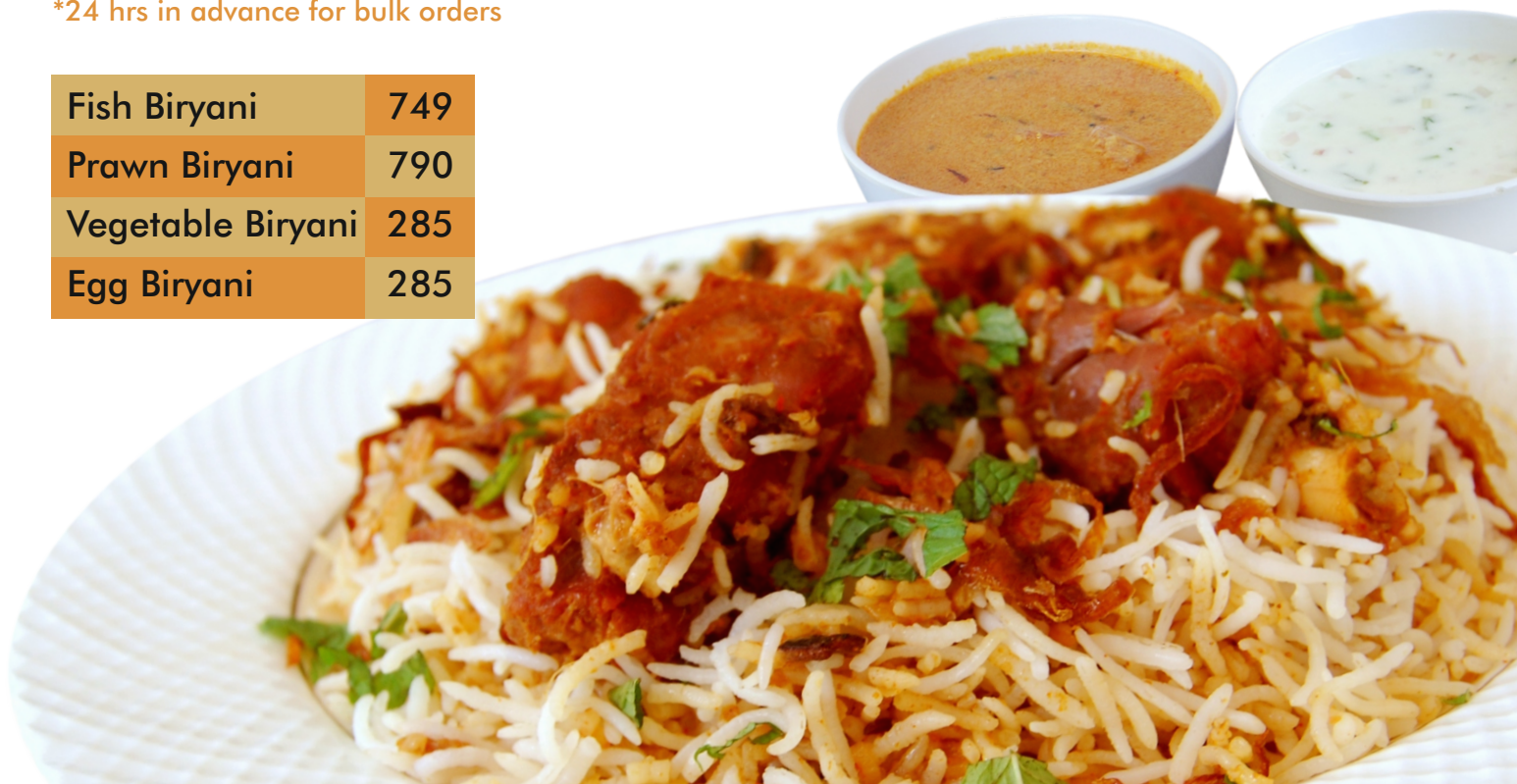
<b>Festive Party Pack</b>
Biryani + Eggs + Chicken 65 + Sweet

<b>Mutton</b>
<b>4400</b>

<b>Chicken</b>
<b>3500</b>

\*24 hrs in advance for bulk orders

Fish Biryani	749
Prawn Biryani	790
Vegetable Biryani	285
Egg Biryani	285



# Roti & Naan

Plain Naan	55
Butter Naan	60
Tandoori Roti	55
Butter Roti	60
Tawa Roti 2nos	76
<i>Traditional whole wheat bread</i>	
Phulka 3nos	76
<i>Traditional whole wheat bread</i>	
Tandoori Paratha	76
<i>Butter layered whole wheat bread</i>	
Lachcha Paratha	89
Ata Paratha	89
Ata Lachcha Paratha	89
Kerala Paratha	76
Pudina Paratha	89
Garlic Paratha	89
Garlic Naan	89
<i>Freshly baked leavened bread with fresh garlic</i>	
Cheese Naan	89
Plain Kulcha	60
Paneer Kulcha	142
<i>Leavened bread stuffed with paneer</i>	
Masala Kulcha	142
Alu Paratha	142
<i>Baked whole wheat bread stuffed with mildly spiced potatoes</i>	
Bread Basket	377



**Mughlai Paratha**



**Chicken & Egg**  
285

**Mutton & Egg**  
335

# Rice & Pulao

Biryani Rice	264	Veg. Pulao	285
Ghee Rice	264	Kashmiri Pulao	342
Zeera Rice	264	Paneer Pulao	342
Steam Rice	190	Anda Pulao	285
Boiled Rice	171	Chicken Pulao	367
Curd Rice	242	Mutton Pulao	525
Plain Pulao	264	Prawn Pulao	790

# Egg spread

Fried Egg	70	Egg Bhurji	240
Fried Egg Sunny Side	70	Egg Pepper Fry	240
Boiled Egg	70	Egg Masala	285
Plain Omlette	120	Egg Curry	285
Masala Omlette	150		





# Indian Gravies

## Chicken 240 Half / 440 Full

Chicken Curry

Pepper Chicken Masala

Murgh Dum Masala

chicken braised in a rich cashewnut gravy and yoghurt

Butter Chicken Masala

Chicken Tikka Masala (Boneless) 260/465

Murgh Kasuri Masala (Boneless) 260/465

Bhuna Chicken Masala

Malabar Chicken Curry

Kadai Murgh

Murgh Rogan Josh

Chicken Roast

a saucy & spicy dish (chutputta & tangy)

Methi Chicken

flavourful, delicious and simple. Made by simmering chicken in moderately spicy masala along with fenugreek leaves.

## Boneless 260 Half / 465 Full

## PRAWNS 468/ 749

Kadai Prawns

Stir fried prawns cooked with bell pepper, onions and tomatoes

Prawn Bhuna Masala

Malabar Prawns Curry

Prawn Pepper Masala

Prawn Butter Masala

## FISH 350 / 690

Fish Tikka Masala

Kadai Fish

Malabar Fish Curry

Madras Fish Curry

Kerala Fish Curry

## Mutton 380 Half / 690 Full

Mutton Pepper Fry

Mutton Pepper Masala

Mutton Bhuna Masala

Mutton Khurma

Mutton Curry

Mutton Kheema

Mutton Roast

a saucy & spicy dish (chutputta & tangy)

## SPECIALS

Mutton Rogan Josh 380 / 690

tender diced pieces of mutton braised with a gravy flavoured with garlic, ginger and aromatic spices, slow cooked with liberal amounts of dried, deseeded Kashmiri Chilies for its characteristic traditional deep red colour.



Mutton Nalli Nihari 380 / 690

a dish straight out of Royalty, dig into succulent lamb shanks, cooked overnight in chef's secret spices to achieve a smooth silk and soft texture, garnished with caramelised onions, ginger juliennes and coriander.

## SQUID 400 / 790

Squid Fry

Squid rings marinated with Indian spices deep fried and Sautéed with kadai masala and curry leaves

Squid Pepper Fry

Squid Masala

Kadai Squid

## CRAB Meat 790

Crab Pepper Fry South Indian Style

# Fried Rice & Noodles

	HALF	FULL		HALF	FULL
Veg. Fried Rice	217	326	Veg. Noodles	217	326
Garlic Fried Rice	217	326	Garlic Noodles	217	326
Mushroom Fried Rice	229	343	Mushroom Noodles	229	343
Paneer Fried Rice	229	343	Paneer Noodles	229	343
Egg Fried Rice	217	326	Egg Noodles	217	326
Chicken Fried Rice	238	357	Chicken Noodles	238	357
Prawns Fried Rice	260	390	Prawns Noodles	260	390
Seafood Fried Rice	260	390	Seafood Noodles	260	390
Lamb Fried Rice	260	390	Lamb Noodles	260	390
Mix Fried Rice	260	390	Mix Noodles	260	390

## Szechwan

### Fried Rice / Noodles

Veg / Egg	230	345
Chicken	257	385
Prawn	275	410
Lamb	275	410
Mix	275	410

## Malaysian Spicy

### Fried Rice / Noodles

Veg / Egg	230	345
Chicken	257	385
Prawn	275	410
Lamb	275	410
Mix	275	410

## Nasi Goreng

Veg / Egg	230	345
Chicken	257	385
Prawn	275	410
Lamb	275	410
Mix	275	410

## Singapore

### Fried Rice / Noodles

Veg / Egg	230	345
Chicken	257	385
Prawn	275	410
Lamb	275	410
Mix	275	410

## Burmese Spicy

### Fried Rice / Noodles

Veg / Egg	230	345
Chicken	257	385
Prawn	275	410
Lamb	275	410
Mix	275	410



享用  
enjoy  
your  
meal

# Chop Suey

## Crispy Noodles

Choice of chicken / lamb / prawn, vegetables in a tomato based red sauce on crispy fried noodles topped with fried egg

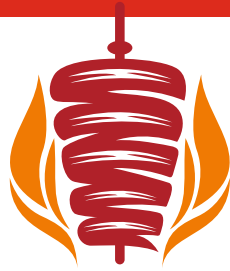
## American / Chinese

Veg 360	Prawn 420
Chicken 390	Lamb 420



# CLASSIC RANGE OF SNACKS

## Arabian Shawarma



### CHICKEN

Shawarma Roll	142
Shawarma Plate	200
Mexican Shawarma Roll	168
Mexican Shawarma Plate	220

### Special (only Chicken without vegetables)

Spl. Shawarma Roll	190
Spl. Shawarma Plate	260
Spl. Mexican Shawarma Roll	200
Spl. Mexican Shawarma Plate	260

### Grilled Lamb Shawarma Platter 690

This succulent Grilled Lamb Shawarma Platter is a mouthwatering combo of flavors, textures and spice served with your choice of bread - naan/paratha/pita bread

### Grilled Lamb Shawarma Roll 499

in pita bread or paratha



**Chicken 160**

**Mutton 190**

Bun Kabab with Egg, Shami Kabab, salad, Chutney and onions.

### Bun Kabab / Shawarma

Mexican Chicken Shawarma Subs 285

## Fried Chicken

Fried Chicken (1 pc)	110
Fried Chicken (2 pcs)	210
FC Wings (3 pcs)	210
FC Lollipop (4 pcs)	260
Chicken Tenders (4 strips)	300

## Samosas & Rolls

### Samosas

Mutton Kheema Samosa (6 pcs)	240
Chicken Samosa (6 pcs)	210

### Spring Rolls

Cocktail Chicken Spring Roll (4 pcs)	160
Cocktail Veg. Spring Roll (4 pcs)	160

### Kati Rolls

Chicken Kati Roll	170
Kolkata Chicken Kati Roll	215
Mutton Kheema Roll	333

### Kabab Rolls

Chicken Tikka Roll	276
Murgh Malai Kabab Roll	286
Mutton Sheek Roll	333

### Turkish Lamb Adana Kabab Roll 374

### Veg. Rolls

Mix Veg. Roll	190
Paneer Kati Roll	238

### Extras

Arabic Pita Bread	25
Garlic Mayo 100 gms	40
French Fries	150



“Fresher. Better. Tastier.”

# Vegetarian

## Tandoor

<b>Paneer Tikka</b>	390
Cubes of homemade cheese, green peppers & onions marinated in exotic spices & roasted on skewers in the tandoor.	
Tandoori Paneer	390
Malai Paneer	420
Tandoori Broccoli	390
<b>Malai Broccoli</b>	420
a flavorful and delightful tandoori appetizer of broccoli florets, coated with rich, creamy malai marinade	
Hara Bhara Sheek Kebab	390
chana dal, spinach, green peas and paneer bind together with chef's special spices resulting one of the most popular vegetarian kebabs in the world!	

## Asian Flavors

<b>Gobi Manchurian</b>	348
<b>Fried Vegetables Green Chili</b>	348
Chili Paneer	390
Chili Mushroom and Babycorn	428
Golden Fried Baby Corn	390
<b>Honey Chili Cauliflower</b>	360
<b>Singapore Chili Mushroom &amp; Babycorn</b>	428
Fried Potato <b>Honey Chili Sauce</b>	360
Fried Potato <b>Hot Garlic Sauce</b>	360
Dragon Potato	360
Chili Vegetables	360
Vegetables Balls <b>Hot Garlic Sauce</b>	348
Vegetables Balls <b>Manchurian Sauce</b>	348

## Indian

Gobi 65	348
Paneer 65	390
Dal Makhani	390

An aromatic blend of lentils simmered on a slow fire until tender tempered with onions, ginger, garlic and tomatoes

Dal Fry	265
Dal Tadka	265
Traditional yellow lentils tempered with spices	
Paneer Butter Masala	390
Paneer Tikka Masala	428
Kadai Paneer	390
Methi Paneer	390
Mixed Vegetable Butter Masala	360
Sabzee Diwani Handi	390
Mixed Vegetable Curry	360
Kadai Veg.	390
Mushroom Masala	428
Mushroom Pepper Fry	428
Mushroom Pepper Masala	428
Kadai Babycorn Mushroom Masala	428
Malai Kofta Curry	428

Malai Kofta is a classic North Indian dish. Koftas added into a richly flavored cream base sauce to make a yummy and silky gravy

Vegetable Kofta Curry	390
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koftas are deep fried balls made from mixed vegetables and they are added into the delicious gravy.

## Add ons

Mix Veg. Raitha	150
Cucumber Raitha	150
Plain Curd	100
Masala Pappad	150
Roast Pappad	120
Appalam	50
Garlic Mayonnaise (white sauce)	60



# Dessert

Khubani Ka Meetha	
with Fresh Cream	200
with Ice Cream	220

Khubani ka meetha is a very popular dessert of Hyderabad cuisine.

Caramel Custard	150
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An all Time Favourite

Gulab Jamun	50
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Gulab Jamun with Ice Cream	90
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Ande Ka Meetha	180
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Bread Ka Halwa	120
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Kunafa	350
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Traditional Arabian dessert



Sunrise Pudding	300
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Cut fruits, dry fruits, nuts, vanilla cake cubes sandwiched with mango jam served in cream, honey and vanilla ice-cream



## Kulfi

Bombay Kulfi	180
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Guava Chili Kulfi	180
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# Mojita's

Fresh Lime Juice sweet/salt	110
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Fresh Lime Soda sweet/salt	150
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freshly squeezed lime juice, sugar and soda or water that is chilled and then served on the rocks.

Fresh Lime Mint Cooler	130
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a refreshing, coolant with fresh squeezed juice of mint and lemon

Virgin Mojito	160
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a refreshing non-alcoholic drink that is perfect for any occasion

Green Apple Fizz	225
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a sparkling mocktail of Green Apple flavour, real lemon juice and mint enough to liven up your senses

Blue Lagoon Virgin Mojito	225
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a eye catching, refreshing and very soothing mocktail made from blue curacao syrup, soda, sprite, lemon juice etc.

Saudi Champagne	225
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a non-alcoholic beverage which is bubbly, fancy, classy AND It's soo refreshing!

Arabian Pulpy Grape	115
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A chewy, pulpy, tasty drink.

## Fresh Juice

Watermelon	165
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Pineapple	165
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Sweet Lime	165
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ALL 3 (WPS)	165
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fresh juice with the goodness of Watermelon, Pineapple and Sweet lime

Watermelon Juice Cooler	165
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refreshing glass of simple watermelon juice with a hint of mint and a dash of lime

## Yoghurt based

Lassi Sweet / Salt	150
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Butter Milk	120
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Bottled Water MRP

# Cool Delightful Combos

## **KNOCK OUT 240**

Choicest Fresh Fruits in a valley of Mango, Black Currant and Butter Scotch Ice Creams, capped with Honey and a Sprinkling of Walnuts.

## **ARABIAN NIGHT 330**

Cool Delight with pineapple slices in Pista, Mango, Strawberry and Pineapple ice cream, laced with Honey and Nuts.

## **ICEBERG 250**

Fresh Fruits in a cool surrounding of Strawberry, Chocolate and Vanilla ice cream with a liberal jelly scooping, finished with chocolate sauce and nuts.

## **ROLLER COASTER 250**

A thriller with Vanilla, Strawberry, Chocolate Ice Cream laced with chocolate sauce and garnished with cashewnut, jelly and pineapple slices.

## **CHOCOLATE CAKE DELIGHT 240**

Chocolate cake hidden under chocolate ice cream garnished with chocolate sauce and cashew nuts.

## **TRIPLE DECOR 300**

Choose any three flavors of ice cream with toppings and nuts

## **AMBROSIA 330**

A smattering of Walnuts and Cashew nuts on a mound of Chocolate, Vanilla, Strawberry and Pineapple Ice Creams, Topped with Honey and Pineapple slices.

## **MANHATTAN 330**

A rich treat of Vanilla, Butter Scotch, Tutti Frutti and Pista Ice Creams, set around a bevy of Fresh fruits with a capping of Honey and Cashew nuts.

## **MAD RUSH 275**

A torrid treat of apricots and vanilla ice cream, plumped with jelly and a dripping of chocolate sauce and cashew nuts.

## **BELLY DANCE 220**

Swing along with the popular duo of vanilla and mango ice cream, tongue smacking with fresh cream and garnished with dry fruits and nuts.

## **CHOCONUT 220**

For the chocrazy tongue chocolate ice cream scoopings, enhanced by a liberal shot of chocolate sauce, capped with cashew nuts.

## **CHOCOLATE BROWNIE 250**

Vanilla ice cream over a chocolate fudge brownie topped with chocolate sauce and nuts.

### **Ice Cream Scoops    Single    Double**

Vanilla	80	150
Strawberry	80	150
Mango	80	150
Chocolate	90	160
Butter Scotch	90	160
Black Currant	90	160
Pista	90	160
Pineapple	90	160

### **Creamy Ice Cream Shakes**

Vanilla	250	Butter Scotch	270
Chocolate	270	Mango	270
Strawberry	270		



#### **Cha Special Irani Dum**

Cha Counter 30 / Dine In 50

#### **Spl. Zafrani Irani Dum**

Cha Counter 60 / Dine In 90

Lemon Tea	30	Masala Tea	30
Ginger Tea	30	Honey Tea	30
Mint Tea	30	Spl. All Mix Tea	40





# ALL TIME FAVOURITE

## **ORIENTAL CHICK COMBO 350**

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Chili Chicken (2 pcs)  
Fried Rice or Noodles  
Chicken Manchurian Gravy (2 pcs)  
Tossed Green Salad

## **TANDOOR CHICK COMBO 440**

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Tandoori Chicken (QTR)  
Pulao Rice  
Naan  
Butter Chicken Masala (1 pc)  
Salad & Mint Chutney

## **FISH LUNCH COMBO - 350**

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Malabar Fish Curry  
Steam Rice / Boiled Rice  
Veg. Side Dish  
Appalam

## **SPECIAL BIRYANI COMBO CHICKEN - 419**

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Hyd. Chicken 65 (3 pcs)  
Hyd. Chicken Biryani  
Mirchi Ka Salan  
Dahi Ki Chutney  
Khubani Ka Meetha

## **SHAAN - E - HYDERABAD CHICKEN - 419**

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Special Mutton Haleem  
Hyd. Chicken Biryani  
Mirchi Ka Salan  
Dahi Ki Chutney  
Khubani Ka Meetha

## **ORIENTAL VEG COMBO 320**

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Gobi Manchurian  
Fried Rice or Noodles  
Veg. Balls Hot garlic sauce (2)  
Tossed Green Salad

## **INDIAN TANDOOR COMBO 475**

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Chicken Tikka - 2 pcs  
Murgh Malai Kabab - 2 pcs  
Plain Pulao Rice | Naan  
Butter Chicken Masala - 1 pc  
Salad & Mint Chutney

## **CHICKEN LUNCH COMBO - 260**

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Chicken Curry 1 pc  
Chicken 65 - 2 pcs  
Steam Rice / Boiled Rice  
Veg. Side Dish & Appalam

## **SPECIAL BIRYANI COMBO MUTTON - 524**

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Hyd. Chicken 65 (3 pcs)  
Hyd. Mutton Biryani  
Mirchi Ka Salan  
Dahi Ki Chutney  
Khubani Ka Meetha

## **SHAAN - E - HYDERABAD MUTTON - 524**

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Special Mutton Haleem  
Hyd. Mutton Biryani  
Mirchi Ka Salan  
Dahi Ki Chutney  
Khubani Ka Meetha



Our Passi3n,  
Your Satisfacci3n

**RESTAURANTS &  
CATERING SOLUTIONS**

**BON  
APPETIT  
enjoy  
your  
meal  
buon  
APPETTITO**

Timings: 12.00 noon - 11.00 pm

\*All menu items are subject to change according to seasonality and availability

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