

**Marriott**  
HYDERABAD HOTEL &  
CONVENTION CENTRE

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## Shorba

Nihari	450
reduced lamb stew with myriad variations of spiciness and texture served with our home made "sheermal" bread	
Khamshi Shorba	350
reduced lamb broth with cardamom and black pepper served with braised lamb meat	
Murgh Badam Shorba	350
mildly spiced chicken and almonds with star anise and cardamom	
Shorba - e - Tarkari	300
an aromatic vegetable soup flavored with fresh herbs	
Tomato Dhaniya Shorba	300
spicy tomato and fresh coriander	
Palak Makai Shorba	300
creamy tender corn finished with garlic and wilted spinach	



## Kebabs

Bidri Signature Taster	450
Subz - e - Samarkand	425
an assortment of fresh vegetables, cottage cheese, and figs cooked in the tandoor	
Palak Aur Channe Ki Shammi	395
spicy baby spinach and bengal lentil cakes with cumin, dry mango and spiced apricot chutney	
Subz Till Seekh	395
skewered vegetable kebab coated with sesame seeds and cooked in the tandoor	
Aloo Pudina Tikka	395
deep fried potato and mint "tikkas" coated with vermicelli	
Khushk Paneer Ki Seekh	395
spiced cottage cheese skewers with a roasted corn kernel crust and a tomato curry leaf dip	
Tandoori Bharwan Aloo	395
potato halves filled with cottage cheese and moderately roasted in the tandoor	
Paneer Pudina Tikka	395
indian cottage cheese layered with a yogurt mint dip cooked in the tandoor	

## Kebabs

Kebab - e - Samarkand	525
an assortment of delicious non-vegetarian kebabs baked in the tandoor	
Pathar Ka Gosht	525
lamb with a green chili, ginger and black pepper rub, grilled on a heated moss stone "pathar"	
Tattari Kebab	525
finely ground mutton kebab with fresh yogurt, saffron and aromatic spices cooked in a charcoal tandoor	
Kebab - e - Furghana	525
saffron yogurt marinated lamb skewers, tandoor roasted and finished with home made purified butter "ghee"	
Shikampur Kebab	525
griddle cooked minced lamb filled with mint and yogurt	
Murgh Malai Kebab	500
chicken "tikka" with sweet and spicy flavored cream cheese, yogurt and cooked in the tandoor	
Murgh Abeer Tikka	500
tandoor grilled chicken with a saffron, rose petal, star anise and cream cheese marinade	



## Kebabs

Deccani Samak Tikka	500
fresh river water sole marinated with ginger, garlic and aromatic herbs slow cooked in the tandoor	
Deccani Pomfret	650
crumb fried fillet of fresh pomfret marinated with ginger, garlic and mint sauce	
Mehalaty Jhinga	750
pan fried king prawns marinated with spicy yogurt, coriander, cumin and cracked pepper	
Changezi Raan	800
whole leg of lamb in a rich brown marinade, with chirauli nuts, yogurt and deghi chili	
Lobster Kebab	1200
ocean lobster marinated with "bidri" signature kebab spices and served in its own shell.	

## Khaas

Siya Mirch Aloo	425
spicy potato curry with cracked black pepper "siya mirch", coriander, green chili and garlic paste	
Dum Ke Baingan	425
baby eggplants slow cooked in a peanut, poppy seed, coriander seed, fresh coconut and onion gravy with bidri's blend of spices	
Diwani Subz Handi	450
mélange of fresh vegetables in a spiced tomato onion, cumin and fenugreek gravy	
Paneer Do Piyaza	450
indian cottage cheese cooked with diced onion, green pepper and tomato in an onion cashew gravy	
Makai Palak Abeer	450
corn kernels cooked in fresh spinach gravy flavored with fenugreek and finished with fresh cream	
Paneer Pasanda	450
indian cottage cheese cooked in a thick coconut, almond, poppy seed and cashew gravy	
Subz Kofta	450
deep fried dumplings of fresh vegetables simmered in an onion tomato gravy	

## Khaas

Lashkari Kaliyan	550
baby lamb slow cooked in a rich brown onion, tomato, almond and black "chironji" gravy with blend of "bidri" spices	
Aloo Methi Keema	550
minced lamb and potato simmered in an onion tomato gravy finished with fenugreek and fresh coriander	
Siya Mirch Chaamp	550
lamb chops pan roasted with black pepper "siya mirch", ginger, garlic and red chili masala	
Deccani Haleem	600
a persian speciality of shredded lamb cooked with five lentils, broken wheat, milk, purified butter and whole spices	
Laagan Ka Murgh	525
corn fed chicken cooked with yogurt, brown onion, and almond cashew paste	

 Khaas

Begamati Do Piyaza	525
chicken with coriander, green chili and pearl onions, reminiscent of the cooking style of the royal palace "begams"	
Sailani Khorma	525
chicken simmered in an onion, poppy seed, almond and yogurt gravy flavored with whole spices	
Mahi Khaliya	525
fillet of fresh water sole cooked in an onion, coconut, coriander and tamarind paste	
Dum Ki Macchli	525
fresh water sole cooked in "dum" with an onion, yogurt and coconut almond paste finished with fresh coriander	
Ambada Jhinga	750
fresh water prawns sautéed with sour roselle leaf masala in an onion tomato gravy	

## Dal

Bidri Dal	375
our signature dal comprising of slow cooked lentils flavored with a blend of fourteen aromats	
Chaunk Ki Dal	325
yellow lentils "toovar", garlic, cumin and green chili tempering "chaunk"	
Palak Ki Katli	325
red lentils with baby spinach and whole coriander	
Kaddu Ka Dalcha	325
yellow bengal lentils cooked with white pumpkin, onion and tomatoes	
Khatti Dal	325
tangy hyderabadi yellow lentils cooked with raw mangoes and fresh tomatoes, tempered with cumin	

## Raita

Dahi Ki Chutney	150
whipped yogurt with onion, chilies and fresh green coriander flavored with cumin	
Palak Anar Ka Raita	150
mildly spiced yogurt and sautéed spinach with pomegranate	
Bhindi Ka Raita	150
spiced and sweetened yogurt with crisp fried okra	
Subz Raita	150
yogurt with a mélange of fresh cucumber, onion, tomatoes and coriander	
Dahi Ki Hundi	125
fresh indian yogurt set in a clay pot	

## Pilaf

Kacche Gosht Ki Biryani 550

the essential hyderabadi speciality of tender lamb marinated with onions, red chilies, and yogurt, slow cooked with saffron scented "basmati" rice

Sofiyani Dum Biryani 525

mildly spiced saffron spring chicken layered with fragrant "basmati" rice

Qubooli Biryani 475

pilaf of spiced bengal lentils with cinnamon, caraway and fresh mint

Aloo Tehari 475

the hyderabadi styled pilaf of baby potatoes with cumin, bay leaf, yogurt and fresh coriander

Tarkari Biryani 475

vegetarian option of the hyderabadi speciality with fresh carrots, green peas, tomatoes and beans flavored with the exquisite "biryani" spices

Basmati Rice 175

steamed indian flavored "basmati" rice

...all pilafs are served with mirchi ka salan and dahi ki chutney

## Roti

Paratha / Laccha Paratha	125
unleavened tandoor baked bread with whole cream milk	
Kheema Kulcha	150
tandoor baked indian bread stuffed with flavored lamb mince	
Stuffed Kulcha	125
leavened bread stuffed with a choice of cottage cheese, onion or potato	
Khasta Roti	125
flaky whole wheat bread baked in the tandoor	
Sheermal	125
sweetened naan made out of maida, leavened with yeast, baked in an iron tandoor oven	
Naan / Roti	125
hand formed bread baked in the tandoor, served plain, with butter or garlic	
Roomali	125
paper thin, pan griddled whole wheat indian bread	

## Mithai

Bidri Signature Dessert	325
Double Ka Meetha	295
golden bread croutes topped with saffron cream and steeped in honeyed milk	
Sheer Khurma	295
a traditional indian vermicelli dessert made with sweetened milk "sheer" and broken dry nuts "khurma"	
Khubani Ka Meetha	295
the royal wedding favorite featuring the prized badami apricot compote with whole cream milk	
Seb Jalebi Aur Kulfi	295
our signature apple "jalebis" with cinnamon ginger kulfi, pistachio and rose petal syrup	
Sewaiyan Ka Muzzafar	295
a hyderabadi speciality of fried and sweetened vermicelli loaded with nuts	
Phalon Ki Kulfi	295
fruit flavored frozen milk dessert served with whole milk cream	
Uroosa	295
beetroot with condensed milk and cardamom	