

HYDERABAD MARRIOTT HOTEL & CONVENTION CENTRE
Opposite Hussain Sagr Lake, Tank Bund Road, Hyderabad - 500 080
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Bidri

Bidri, at Hyderabad Marriott Hotel and Convention Centre, has already set its mark as one of the best Indian speciality restaurants in Hyderabad, adorned a new avatar and brought you Cuisine of Riyasats - inspired by Persian and Afghani cooking.

The journey continues as Bidri adds a few more jewels to its crown and brings you an all-new line up of dishes, serving you the best of Riyasati cuisine.

Known for its eclectic mix of food, service and tradition, Bidri retains the class and splendour of a Riyasati Rasoi presenting the culture and cuisine of Hyderabad, United Punjab, Telangana in an authentic fashion. Besides classic flavours, the menu also features intricately selected specialities from each Riyasat.

In addition to gastronomic excellence, the new menu also incorporates three important aspects that blend traditional philosophy with modern ideology, offering Hyderabad healthy and nutritious delicacies that they can enjoy guilt free -

- Perfect Seasoning - authentic, real ingredient from the core of every dish.
- Personally Handcrafted - each dish is lovingly created with great respect and patience, from picking the ingredients to the garnish, almost like an art.
- Empowered Dining - people are becoming highly educated about health, wellness and the effects different food have on the body. This shifting relationship with food and ingredients has spiked a trend of clean and empowered eating.

शोरबा SOUPS

- Dal Shorba 400
Spiced lentil broth tempered with cumin and garlic
- Makkai ka Shorba 400
Puree of corn flavoured with ginger
- 🍴 ● Tomatar Dhania ka Shorba 400
Slow braised tomato soup with garlic and coriander stem
- Murgh Zaffran Shorba 450
Rich broth of chicken flavoured with saffron
- 🍴 ● Gosht Kali Mirchi ka Shorba 450
Mildly spiced lamb soup with crushed peppercorn
- bidri 🍴 ● Paya Shorba 475
Bidri signature – overnight cooked lamb trotters flavoured with cardamom and bay leaf

bidri Bidri Special

🍴 Mildly Spiced

🍴 Spicy Food

● Vegetarian ● Non-Vegetarian

Taxes extra as applicable. We levy no service charge.

If you have any concerns regarding food allergies please let your server know prior to ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

शुरुआत APPETISERS

- Dahi ke kebab 600
Deep fried hung curd patty filled with sweet papaya relish
- Methi Mutter ki Seekh 600
Fresh fenugreek and green peas mash in a skewer cooked in 'tandoor'
- Malai Hara Phool 600
Cream and cheese marinated broccoli finished in a clay pot oven
- Tandoori Aloo 600
Almonds and raisin filled potato in a spicy yoghurt marinade
- Bidri Tulasi Paneer Tikka 650
Cream and basil marinated cottage cheese cooked in a clay oven
- Laal Mirchi Paneer Tikka 650
Kashmiri Red Chili and yoghurt marinated cottage cheese, cooked in traditional clay oven
- Bidri Vegetable Platter 700
A sampler platter of the vegetarian appetisers

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- **Patrani Macchili** 750
 Banana leaf wrapped, coriander and green chili marinated pan fried fish
- **Ajwaini Fish Tikka** 750
 Yoghurt, chili and carom seeds marinated fish cooked in a tandoor
- **Kalonji Murgh Tikka** 750
 Traditionally slow cooked chicken morsels with onion seed
- **Murgh Malai Kebab** 750
 Charcoal flavoured chicken marinated with cream and cheese
- **Miryala Kodi Fry** 750
 Local favourite - pan fried chicken tossed with black pepper
- **Shikampuri Kebab** 850
 Shallow fried minced lamb patty filled with hung curd and mint
- **Mamsam Vepudu** 850
 Telangana style boneless lamb cubes tossed in local spices
- **Tandoori Jhinga** 950
 Mildly spiced Tandoor cooked King Prawns
- **Dakshin Prawns** 950
 South Indian style deep fried Bay of Bengal prawns
- **Bidri Raan** 1350
 Slow cooked whole leg of lamb marinated with our signature spice
- **Bidri Non-vegetarian Platter** 1400
 A sampler platter of the Non-vegetarian appetisers

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मुख्य भोज MAIN COURSE

-  ● Subz Nizami Handi 700
Nizam's favourite mixed vegetable curry, mildly spiced
- Faldari Kofta Curry 700
Cottage cheese and dry fruits dumplings cooked in a rich onion and cashew gravy
- Jodhpuri Aloo 700
Potatoes filled with dry nuts cooked in a tomato and fenugreek gravy
- Aloo Jeera 700
Potatoes cooked with cumin and turmeric
-  ● Subz Abir 700
Corn kernels cooked in spinach gravy tempered with garlic
- Dam ka Gobi Mutter 700
Cauliflower and green peas cooked in nutty gravy and smoked
-  ● Paneer Kurchan 725
Julienne of cottage cheese and bell peppers tossed with Indian spices
- Paneer Pasanda 725
Batter fried filled cottage cheese cooked in a onion and saffron gravy

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- **Methi Macchili**

Deep fried marinated fish cooked with fresh fenugreek leaves

850
- **Dum ka Murgh**

Smoked chicken cooked in a rich yoghurt, cashew nut and brown onion gravy

900
- **Murgh Tikka Masala**

All-time favourite – chicken tikka cooked with tomato and cream

950
- **Murgh Wajid Ali**

Chicken breast filled with nuts and dry fruits simmered in a brown onion gravy

950
- **Dalcha Gosht**

Hyderabad Specialty – mutton cooked with Bengal gram spiced with whole spices

950
- **Badami Gosht Quorma**

Slow braised mutton with whole spices in a rich brown onion and almond gravy

950
- **Kadai Jhinga Masala**

Pan tossed prawns with bell peppers and hand pound homemade spices


950
- **Ambhada Jhinga**

Local delight – prawns cooked with sorrel leaf gravy

950
- **Bidri Haleem**

Pounded lamb cooked overnight, five varieties of lentils, ghee, broken wheat whole spices

975

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रोटी INDIAN BREADS

- Khamiri Roti 225
- Warqui Paratha 225
- Bakharkhani 225
- Missi Roti 225
- Tandoori Roti 200
- Naan 200
 - Butter Naan
 - Garlic Naan
 - Plain Naan
 - Mirchi Ka Naan
- Stuffed Kulcha 200
 - Potato
 - Cottages cheese
 - Onion
 - Cauliflower
- Stuffed Paratha 200
 - Potato
 - Cottage cheese
 - Onion
 - Cauliflower

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चावल RICE

- bidri 🍛 • **Kacche Gosht ki Biryani** 950
Hyderabad Specialty – slow cooked lamb, saffron scented basmati rice along with our Bidri speciality masala
- bidri 🍛 • **Murgh Dum Biryani** 900
Hyderabad Specialty –slow cooked, saffron scented basmati rice, chicken cooked together in a sealed lagan
- **Tarkari Dum Biryani** 750
Golden fried onions, saffron scented basmati rice along with our Bidri speciality masala
- **Aloo Gobi Tehari** 750
Awadhi delicacy - Potato & cauliflower cooked with basmati rice
- **Sufiyani Pulao** 700
Fennel flavoured pilaf
- **Steamed Rice** 250

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दाल DAL

बिद्री

- Dal Bidri 750
Our signature black lentils cooked with tomato puree, fresh cream
- Dal Aap Ki Pasand 700
Your choice of flavoured yellow lentils prepared with
 - Dal Tadka
 - Spinach
 - Tomato
 - Garlic

संगत ACCOMPANIMENTS

- Plain Dahi 175
Homemade yoghurt
- Raita Aap ki Pasad 175
 - Cucumber
 - Mixed vegetables
 - Onion
 - Pineapple raita



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मिठा DESSERTS

- बिद्री
- **Khubani ka Meetha** 425
Hyderabad specialty of stewed apricot topped with sweet cream
 - **Malai Kulfi** 425
Cardamom flavoured reduced and set topped with lachhedar rabdi
- बिद्री
- **Double ka Meetha** 400
Golden fried milk bread with saffron sugar syrup
 - **Pista Gulab Jamun** 400
Pistachio stuffed golden fried fresh cottage cheese dumpling dipped in sugar syrup
 - **Assorted Seasonal Fresh Fruits** 400

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