● Vegetarian  ● Non-Vegetarian
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Mildly Spiced Spicy Food

HYDERABAD MARRIOTT HOTEL & CONVENTION CENTRE
Opposite Hussain Sagar Lake, Tolichowki, Hyderabad - 500 080
T: 040.6652.2999 / 040.6652.2577  |  hyderabadmarriott.com
@HyderabadMarriottHotel  @MarriottHYDMC  @MarriottHYDMC
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.
**SOUPS**

- **Dal Shorba**  
  Spiced lentil broth tempered with cumin and garlic  
  400

- **Makkai ka Shorba**  
  Puree of corn flavoured with ginger  
  400

- **Tomatar Dhania ka Shorba**  
  Slow braised tomato soup with garlic and coriander stem  
  400

- **Murgh Zaffran Shorba**  
  Rich broth of chicken flavoured with saffron  
  450

- **Gosht Kali Mirchi ka Shorba**  
  Mildly spiced lamb soup with crushed peppercorn  
  450

- **Paya Shorba**  
  Bidri signature – overnight cooked lamb trotters flavoured with cardamom and bay leaf  
  475

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**Vegetarian**  
**Non-Vegetarian**  
**Mildly Spiced**  
**Spicy Food**

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### APPETISERS

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

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• **Pattrani Macchili**
  Banana leaf wrapped, coriander and green chili marinated pan fried fish
  750

• **Ajwaini Fish Tikka**
  Yoghurt, chili and carom seeds marinated fish cooked in a tandoor
  750

• **Kalonji Murgh Tikka**
  Traditionally slow cooked chicken morsels with onion seed
  750

• **Murgh Malai Kebab**
  Charcoal flavoured chicken marinated with cream and cheese
  750

• **Miryala Kodi Fry**
  Local favourite - pan fried chicken tossed with black pepper
  750

• **Shikampuri Kebab**
  Shallow fried minced lamb patty filled with hung curd and mint
  850

• **Mamsam Vepudu**
  Telangana style boneless lamb cubes tossed in local spices
  850

• **Tandoori Jhinga**
  Mildly spiced Tandoor cooked King Prawns
  950

• **Dakshin Prawns**
  South Indian style deep fried Bay of Bengal prawns
  950

• **Bidri Raan**
  Slow cooked whole leg of lamb marinated with our signature spice
  1350

• **Bidri Non-vegetarian Platter**
  A sampler platter of the Non-vegetarian appetisers
  1400

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Mildly Spiced  Spicy Food

Bidri Special
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 an onion and saffron gravy

MAIN COURSE

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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

• Bidri Special

• 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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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

#### Kacche Gosht ki Biryani
- Hyderabad Specialty – slow cooked lamb, saffron scented basmati rice along with our Bidri speciality masala
- **Price:** 950

#### Murgh Dum Biryani
- Hyderabad Specialty – slow cooked, saffron scented basmati rice, chicken cooked together in a sealed lagan
- **Price:** 900

#### Tarkari Dum Biryani
- Golden fried onions, saffron scented basmati rice along with our Bidri speciality masala
- **Price:** 750

#### Aloo Gobi Tehari
- Awadhi delicacy - Potato & cauliflower cooked with basmati rice
- **Price:** 750

#### Sufiyani Pulao
- Fennel flavoured pilaf
- **Price:** 700

#### Steamed Rice
- **Price:** 250

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**DAL**

- **Dal Bidri**
  - Our signature black lentils cooked with tomato puree, fresh cream
  - **750**

- **Dal Aap Ki Pasand**
  - Your choice of flavoured yellow lentils prepared with
    - Dal Tadka
    - Spinach
    - Tomato
    - Garlic
  - **700**

**ACCOMPANIMENTS**

- **Plain Dahi**
  - Homemade yoghurt
  - **175**

- **Raita Aap ki Pasad**
  - Cucumber
  - Mixed vegetables
  - Onion
  - Pineapple raita
  - **175**

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**DESSERTS**

- **Khubani ka Meetha** 425
  Hyderabad specialty of stewed apricot topped with sweet cream

- **Malai Kulfi** 425
  Cardamom flavoured reduced and set topped with lachchedar rabdi

- **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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