



UTSAVA

CHIRU THILLU

Garelu

Deep fried urad dal galettes.

Karam Kudumulu

Steamed rice flour dumplings with lentil tempering.

PODULU, PACHADULU, OORAGAYALU

Kandi Podi

Dry roasted lentils and red chillies blended into a coarse powder.

Palli Podi

Dry roasted peanuts powdered with dry red chillies & raw garlic.

Karivepaku Podi

Dry roasted curry leaves with lentils, dry red chillies blended into a fine powder.

Pachi Mirapakaya Pachadi

Spicy green chillies chutney.

Dondakaya Pachadi

Tindora chutney.

Mamidikaya turumu pachadi

Grated fresh mango pickle.

Neyyi

Clarified Butter.

APPADALU

Appadalu

Sun dried lentil dough crisps.

Oora Mirapakayalu

Long thick green chillies marinated in sour curd & sun dried, served by deep frying them in oil.

Vadiyalu

Sun dried crisps made out of various vegetables, lentils, rice & sesame.

SAMPOORNA BHOJANAM

Chinthapandu Pulihora

Tamarind extract and spices mixed with steamed rice.

Steamed Rice

Steamed sona masoori rice.

Kuragayala Pulao

Mix vegetable cooked with basmati rice and spices.

Ragi Rotte

Finger millet flat bread.

PAPPU

Gongura Pappu

Toor dal cooked with sorrel leaves.

KOORA, VEPUDU, IGURU

Bangaladumpa Thalimpu

Fried potatoes tossed with onion and coconut.

Vankaya Kothimeera Karam

Brinjal cooked with coriander and chillies.

Bendakaya Vepudu

Stir fried Okra with fried Peanuts.

Gummidikaya Perugu Pachadi

Tempered yoghurt cooked with white pumpkin.

PULUSU & CHARU

Chinna Ullipaya Pulusu

Shallots cooked with onion and tamarind.

Tomato Rasam

Tomato rasam.

Pachi Pulusu

Raw tamarind extract tempered with mustard and onions.

PERUGU

Gadda Perugu

Fresh milk set curd.

MADHURAM

Godhuma Nooka Halwa

Porridge with broken wheat in jaggery and cardamom.

Boorelu

Deep fried chanadal and jaggery balls dipped in urad and rice flour batter.



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UTSAVA

CHIRU THILLU

Kodi Vepudu

Chicken stir fried with cashewnut and a special spice blend.

Golichina Mamsam

Boneless mutton cooked with native spices.

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Ragi Rotte

Finger millet flat bread.

PAPPU

Gongura Pappu

Toor dal cooked with sorrel leaves.

KOORA, VEPUDU, IGURU

Bangaladumpa Thalimpu

Fried potatoes tossed with onion and coconut.

Mulakkada Mamsam Kura

Traditional mutton curry with drumsticks.

Gongura Kodi Kura

Chicken cooked with onion and sorrel leaves.

Gummidikaya Perugu Pachadi

Tempered yoghurt cooked with white pumpkin.

PULUSU & CHARU

Tomato Rasam

Tomato rasam.

Pachi Pulusu

Raw tamarind extract tempered with mustard and onions.

Chepala Pulusu

Marinated murrel cooked with shallots and tamarind pulp.

PERUGU

Gadda Perugu

Fresh milk set curd.

MADHURAM

Godhuma Nooka Halwa

Porridge with broken wheat in jaggery and cardamom.

Boorelu

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Non-veg

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MAHOTSAVA

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Garelu

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Karam Kudumulu

Steamed rice flour dumplings with lentil tempering.

Gunta Ponganalu

Urad dal and rice batter mixed with onions and green chilli, fried in a special pan.

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Kuragayala Pulao

Mix vegetable cooked with basmati rice and spices.

Ragi Rotte

Finger millet flat bread.

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Fried potatoes tossed with onion and coconut.

Vankaya Kothimeera Karam

Brinjal cooked with coriander and chillies.

Bendakaya Vepudu

Stir fried Okra with fried Peanuts.

Gummidikaya Perugu Pachadi

Tempered yoghurt cooked with white pumpkin.

Sorakaya Senagapappu Kura

Bottle gourd and bengalgram cooked with onions and tomatoes.

Arati Davva Pesarpapu

Banana stem cooked with ,green moong dhal onion and coconut.

Panasa Pottu Iguru

Raw jackfruit cooked with onions and tomatoes.

PULUSU & CHARU

Chinna Ullipaya Pulusu

Shallots cooked with onion and tamarind.

Tomato Rasam

Tomato rasam.

PERUGU

Gadda Perugu

Fresh milk set curd.

MADHURAM

Godhuma Nooka Halwa

Porridge with broken wheat in jaggery and cardamom.

Pootharekulu

Thin rice wafers filled with ghee,jaggery and nuts.

Boorelu

Deep fried chanadal and jaggery balls dipped in urad and rice flour batter.



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MAHOTSAVA

CHIRU THILLU

Kodi Vepudu

Chicken stir fried with cashewnut and a special spice blend.

Golichina Mamsam

Boneless mutton cooked with native spices.

Chepa Vepudu

Pan seared seabass marinated in native spices.

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Traditional mutton curry with drumsticks.

Gongura Kodi Kura

Chicken cooked with onion and sorrel leaves.

Gummidikaya Perugu Pachadi

Tempered yoghurt cooked with white pumpkin.

Boti Kura

Goat intestine cooked with onion, tomato and native spices.

Kodi Karjam roast

Chicken liver stir fried with spices.

Kodi Guddu Iguru

Boiled eggs sauteed with onions and garlic.

PULUSU & CHARU

Tomato Rasam

Tomato rasam.

Pachi Pulusu

Raw tamarind extract tempered with mustard and onions.

Chepala Pulusu

Marinated murrel cooked with shallots and tamarind pulp.

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DAWAT-E-GOSHT

Pathar Ka Gosht

Lamb escalopes, marinated and tenderized with Nizami masalas, cooked on hot granite stone.

Muthi Kebab

Saffron and cardamom flavoured lamb mince kebab.

Shikampuri Kebab

A hyderabadi classic filled with piquant hung yoghurt.

Nizami Ark Gosht

Recipe from the household of the Salarjung family- Lamb stewed with long lost aromatics from the royal kitchens of yore.

Kacchi Gosht Ki Biryani

mirchi ka salan | burhani raita.

Gajar Ka Halwa

Minced heirloom black carrots caramelised with sugar and embellished with milk condensate.

Khubani Ka Meetha

High altitude, unbleached apricots stewed with floral essence.

Double Ka Meetha

Hyderabadi bread pudding topped with milk condensate and nuts.

DAWAT-E-MURGH

Shikanja Murgh

Chicken morsels marinated with garam masala and yoghurt, cooked on an open flame.

Murgh Jooja Kebab

Skewered chicken marinated with ginger, garlic and native herbs.

Murgh Ka Lauz

Minced chicken kebab flavoured with sweet spices and saffron.

Sunheri Murgh Korma

Chicken stewed with an aged nut paste, cardamom and mint.

Chicken Biryani

mirchi ka salan | burhani raita.

Gajar Ka Halwa

Minced heirloom black carrots caramelised with sugar and embellished with milk condensate.

Khubani Ka Meetha

High altitude, unbleached apricots stewed with floral essence.

Double Ka Meetha

Hyderabadi bread pudding topped with milk condensate and nuts.

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TRADITIONAL BEVERAGES

Amrutha neer

A refreshing drink of tender coconut water lemon and honey.

Rajahmundry rose milk

Popular rose flavored milk drink.

Nannari sherabat

A traditional drink made with syrup from the root of Sarasaparilla.

Masala Majjiga

Spiced butter milk.

SOFT BEVERAGES

Himalayan Water 750 ml

Perrier 330 ml

Red Bull

Aerated Beverages

Fresh lime - Water / Soda

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