

## Rate List

the *Mirador*  
HOTEL



# BIRYANI *stories*

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Hyderabadi biryani developed under the rule of Asaf Jah I, who was first appointed as the governor of Deccan by the Mughal Emperor Aurangzeb.

Because every Biryani  
has its own secret

*crimson*  
BALLROOM

*biskotti*  
bakery

*house of asia's*  
MULTI-COOKING CONCEPT BY CHEF

### Biryani Stories by The Mirador Hotel

All biryanis will be served in quantity of ½ kilo to 1 kg.

All the biryani's will be accompanied with Dal Makhani , Raita, Papad and Green salad.

#### Veg Biryani Variant:

Kathal Biryani  
Veg Hyderabad Dum Biryani  
Andhra Bamboo Biryani  
Jaituni Biryani  
Subz Memoni Biryani  
Paneer Dum Biryani

#### Non-Veg Biryani Variant:

Kacche Ghost ki Hyderabad Biryani  
Mutton Kheema Biryani  
Kozhi Ambur Biryani (served with sour eggplant curry)  
Murg Andhra Bamboo Biryani  
Chicken Thalassery Biryani (use of short grain rice)  
Murg Malabar Biryani

### Chef's Tasting Table:

#### **(Mutton Kheema Biryani)**

**1 kg – 2200/+ gst 18%( 7- 8 people) , half kg- 1100/+ 18% gst( 3-4 people)**

Aromatic Kheema Biryani is the delicious amalgamation of long grain rice made with minced lamb meat (Kheema), with aromatic spices, dry fruits, rose water and a wide variety of masalas a delight to relish moods.

A Chef's Signature Recipe

#### **(Kacche Ghost ki Hyderabad Biryani)**

**1 kg – 2200/+ gst 18% ( 7-8 people), half kg- 1100/+ 18% gst ( 3-4 people)**

From the Nizam's Bawarchikhana a perfect combination of raw meat and rice slow cooked in a process of Dum to achieve the perfect tender meat and succulent rice combination a test of chef's skill.

A Chef's Signature Recipe

#### **(Kozhi Ambur Biryani)** (Chicken Biryani served with sour eggplant curry)

**1kg – 1600/+ gst 18% (7-8 people), half kg- 800/+ gst 18% ( 3-4 people)**

Also known as favourite of Nawab of Arcot, a popular variant where rice used is Jeeraka shaala a short-grained fragrant rice, discovered in 1890.

**(Chicken Thalassery Biryani)**

**1kg – 1600/+ gst 18% (7-8 people), half kg- 800/+ gst 18% ( 3-4 people)**

Originated from a coastal town in Kannur district in Kerala. Thalassery Biryani is made with fragrant Kaima rice, indulge in the slow cooked South Indian affair.

**(Murg Andhra Bamboo Biryani)**

**1kg – 1600/+ gst 18% (7-8 people), half kg- 800/+ gst 18% ( 3-4 people)**

Indulge in the succulent taste of chicken and rice combination cooked in the green humble bamboo.

**(Murg Malabar Biryani)**

**1kg – 1600/+ gst 18% (7-8 people), half kg- 800/+ gst 18% ( 3-4 people)**

This biryani has its deep root in the region of Malabar, the secret spices holds the key for tantalizing flavor.

**(Kathal Biryani)**

**1kg – 1400/+ gst 18% (7-8 people), half kg- 700/+ gst 18% ( 3-4 people)**

Kathal Biryani is made using raw jackfruit pieces cooked slowly with a variety of spices and mixed with long grain basmati rice, Raw jackfruit unlike the ripe, has a meatish texture and flavor, and is our specialty to serve the best.

**(Veg Hyderabad Dum Biryani)**

**1kg – 1400/+ gst 18% (7-8 people), half kg- 700/+ gst 18% ( 3-4 people)**

Hyderabad Biryani is characteristically distinct. The aroma, taste, the flavor of Saffron, gives it a distinguished appearance to be a class apart from the rest.

**(Andhra Bamboo Biryani)**

**1kg – 1400/+ gst 18% (7-8 people), half kg- 700/+ gst 18% ( 3-4 people)**

A veg version of the classic green bamboo biryani.

**(Subz Jaituni Biryani)**

**1kg – 1400/+ gst 18% (7-8 people), half kg- 700/+ gst 18% ( 3-4 people)**

A Modern touch to classic biryani, subtle and light easy with abundant modern world vegetables with goodness of black and green olives.

**(Subz Memoni Biryani)**

**1kg – 1400/+ gst 18% (7-8 people), half kg- 700/+ gst 18% ( 3-4 people)**

A luscious variety developed by the Memons of Gujarat-Sindh region in India, appealing strongly to the senses pleasingly rich.

**(Paneer Dum Biryani)**

**1kg – 1600/+ gst 18% (7-8 people), half kg- 800/+ gst 18% ( 3-4 people)**

Goodness of paneer layered with the silkiness of saffron rice and barista and mild spices



## CHICKEN THALASSERY BIRYANI

Originated from a coastal town in Kannur district in Kerala. Thalassery Biryani a popular variant where rice used is Jeeraka shaala a short-grained fragrant rice, indulge in the South Indian affair.

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Mumtaz once visited the army barracks and found the Mughal soldiers looking weak and undernourished. She asked the chef to prepare a special dish that combined meat and rice to provide balanced nutrition to the soldiers – and the result was biryani