

Entree

SAMOSA (2 PCS)

(Triangular Pastry Filled with Spiced Potatoes & Peas)

\$7.49

GOBI 65 (Cauliflower)

(Cauliflower pieces mixed in a spicy batter then fried & Tempered with green chillies & curry leaves)

\$14.99

PANEER 65 (8 Pcs)

(Fresh Paneer Cubes mixed in a spicy batter then fried & Tempered with green chillies & Curry Leaves)

\$15.49

CHICKEN 65 (8 Pcs)

(Boneless Chicken Cubes mixed in a spicy batter then fried & Tempered with green chillies & Curry Leaves)

\$15.49

CHILLI CHICKEN (Dry)

(Boneless Chicken Battered & Cooked in rich spices and sauce with Onions & Green Capsicum)

\$15.49

APOLLO FISH (6 PCS)

(Fish Fillet Cubes Pan Fried in a spicy batter & Tempered with Onions and green chillies)

\$15.99

CHILLI PRAWNS

(Prawns battered & Cooked in rich spices and sauce with Onions & Green Capsicum)

\$17.99

LOOSE PRAWNS

Crispy, spicy Indo-Chinese prawns, deep-fried to golden perfection and tossed with garlic, ginger, curry leaves, and green chillies. A bold, aromatic, flavour-packed dry starter.

\$17.99

NIZAMI CHILLI PANEER

Paneer (Cottage Cheese) tossed in royal Nizami spices with onions and capsicum)

\$15.99

NIZAMI LOLIPOP CHICKEN

(Crispy, deep-fried chicken drumettes shaped like lollipops, marinated in bold Nizami spices and fried to juicy perfection)

\$15.99



Spice Up Your Senses

Tandoori Dishes

SHEEKH KEBAB (4 PCS)

(Lamb marinated with blend of herbs & spices cooked to perfection in Tandoor oven)

\$15.99

FISH TIKKA

(Boneless Fish pieces coated with herbs & spices cooked in Tandoor)

\$17.99

CHICKEN TIKKA (6 PCS)

(Tender Cubes of Chicken Cooked to Perfection in Tandoor)

\$15.99

CHICKEN MALAI KEBAB (6 PCS)

(Chicken marinated with cashew, cream, yoghurt, herb & spices Cooked in Tandoor)

\$15.99

CHICKEN HARYALI KEBAB (6 PCS)

(Tender Cubes of Chicken Marinated with green herbs & spices Cooked in Tandoor)

\$15.99

TANDOORI CHICKEN (HALF)

(Chicken with yoghurt & spices cooked in Tandoor)

\$13.99

TANDOORI CHICKEN (FULL)

(Chicken with yoghurt & spices cooked in Tandoor)

\$23.99

TANGDI KEBAB

(Marinated whole leg of chicken cooked in Tandoor)

\$9.99

SMALL PLATTER (2-3 PPL)

(2Pc Sheikh Kebab, 2Pc Malai Kebab, 2Pc Chicken Tikka, 2Pc Haryali Kebab)

\$29.99

LARGE PLATTER (4-5 PPL)

(4Pc Sheikh Kebab, 4Pc Malai Boti, 4Pc Chicken Tikka, 4Pc Haryali Kebab, 4Pc Nizam Special Zafrani Kebab)

\$64.99

NIZAM SPECIAL ZAFRANI CHICKEN KEBAB

Saffron-marinated chicken kebabs, to smoky perfection in Tandoor with bold spices and a spicy kick. A rich, aromatic Nizam-style delight., best enjoyed with chutney, Onion or Naan

\$16.49



Spice Up Your Senses

Chicken Dishes

BUTTER CHICKEN

(Boneless Chicken Cooked in a tomato, butter & cashew nut gravy, Flavoured with spices)

\$17.49

CHILLI CHICKEN GRAVY

(Boneless Chicken Battered & Cooked in rich spices and sauce with Onions & Green Capsicum in GRAVY)

\$17.49

METHI CHICKEN

(Boneless chicken Cooked in creamy Cashews with smooth Onion yoghurt and fenugreek leaves curry)

\$17.49

CHICKEN ACHARI

(Boneless chicken cooked in a special Hyderabad pickle based curry)

\$17.49

CHICKEN MANCHURIAN

(Boneless chicken fried with spiced batter and cooked in indo-chinese style sauce)

\$17.49

KADHAI CHICKEN (HOT)

(Boneless chicken cooked in tomato gravy flavoured with special kadahai masala and herbs)

\$17.49

CHICKEN SAAG

(Chicken cooked with spinach & green herbs)

\$17.49

CHICKEN KHORMA

Chicken Cubes Cooked in rich creamy cashew, Coconut, Peanuts sesame seeds and poppy seeds gravy

\$17.49

CHICKEN 65 GRAVY

Boneless Chicken Cubes mixed in a SPECIAL HYDERABADI spicy batter then fried & Tempered with green chillies & Curry Leaves

\$17.49

CHICKEN TIKKA MASALA

Tender Chicken Cubes cooked in Tandoor mixed with onion and capsicum in creamy tomato gravy

\$17.49



Spice Up Your Senses

Lamb Dishes

LAMB ROGAN JOSH

(Lamb Cooked with Onions, Ginger, Garlic, Yoghurt whole spices and red chilli at intense heat)

\$18.49

LAMB VINDALOO (HOT)

(Lamb Cooked in Indo-Portuguese Style Gravy)

\$18.49

LAMB MADRAS

(Lamb Cooked in a Spicy south Indian style Gravy)

\$18.49

LAMB KHORMA

(Lamb Cooked in rich creamy cashew, Coconut, Peanuts sesame seeds and poppy seeds gravy)

\$18.49

TALAWA GOSHT (DRY)

(Lamb tempered with black pepper, Curry leaves & Coriander)

\$18.49

LAMB SAAG

(Lamb cooked with spinach, Green chillies and coriander)

\$18.49

HARI MIRCHI GOSHT

(Lamb cooked with cashews & green chillies & yoghurt)

\$18.49

LAMB KADHAI (HOT)

(Lamb cooked in tomato gravy Flavoured with special kadhai masala and herbs)

\$18.49

LAMB ACHARI

(Lamb cooked in a special hyderabadi pickle based curry)

\$18.49



Spice Up Your Senses

Vegetarian Dishes

DAAL MAKHANI

(Lentils simmered to perfection with herbs, spices and tempered with butter)

\$16.49

KHATTI DAL (V)

(Tangy red lentils cooked with herbs and tomatoes. Then tempered with spices)

\$16.49

VEGETABLE KHORMA

(Mix Vegetable Cooked in rich creamy cashew, Coconut, Peanuts, sesame seeds and poppy seeds gravy)

\$16.49

ALOO MUTTER (V)

(Potato & Peas cooked in tomato gravy & flavoured With cumin seeds)

\$16.49

ALOO BAIGAN (V)

(Potato & Eggplant cooked with curry leaves)

\$16.49

MALAI KOFTA

(Potato patties cooked in rich flavored butter base)

\$16.49

PALAK PANEER

(Spinach curry cooked with cottage cheese and rich flavored base)

\$16.49

PANEER TIKKA MASALA

(Tandoor cooked cottage cheese mixed with onion and capsicum in creamy tomato gravy)

\$16.49

PANEER KADHAI (HOT)

(Paneer cubes cooked in a tomato gravy flavoured With special kadhali masala&herbs)

\$16.49

NIZAMI CHILLI PANEER GRAVY

Paneer (Cottage cheese) simmered in a rich yogurt-based curry infused with Nizam's aromatic spices.

\$16.49



Spice Up Your Senses

Biryani

Saffron Flavoured aromatic Basmati rice cooked in a unique process (Dum Pukth) Biryani is prepared with meat marinated with spices overnight and again soaked in Yoghurt before cooking. The meat is covered with layers of fragrant long-grained Basmati rice, and is cooked dum pukth (Steaming over slow heat).

Biryani is available in the following options :

MUTTON BIRYANI	\$18.49
CHICKEN BIRYANI	\$18.49
CHICKEN 65 BIRYANI	\$18.49
EGG BIRYANI	\$18.49
PANEER BIRYANI	\$17.49
NIZAM SPECIAL BIRYANI	\$20.99
(Mutton or Chicken)	

Jumbo Biryanis

(Mutton / Chicken (Special Jumbo))

For 5 Ppl	\$82.50(\$97.50)
For 6 Ppl	\$99.00(\$117.00)
For 7 Ppl	\$115.50(\$136.50)
For 8 Ppl	\$132.00(\$156.00)



SPICE UP YOUR SENSES

Weekly Specials

HALEEM

\$18.49

(A traditional and festive Hyderabad Dish, Goat meat pounded and cooked with heat, lentils, herbs and spices)

NIZAMS SPECIAL HALEEM

\$20.99

(Traditional Haleem with boiled egg and Chicken 65 pcs)

NIZAMS CHILLI EGG CURRY

\$16.49

(Boiled eggs fried and cooked in rich spices with sauce and green capsicum and gravy.)

NIZAMS CHEF SPECIAL CURRY

\$23.99

Choice (Chicken, Lamb, Goat)

(Special curry choice of Goat/Lamb/ chicken slow cooked in a Royal blend of Nizami spices And rich aromatic gravy- a bold, flavourful dish fit for a king.)

NIZAMS SOUP OF THE DAY

\$9.99

(Soup with special nizami spices (choice) of chicken or Vegetables.)



Spice Up Your Senses

Rice Dishes

VEGETABLE FRIED RICE

\$14.99

(Basmati rice stir fried with assorted Vegetables & spices)

PANEER FRIED RICE

\$15.99

(Basmati rice stir fried with assorted vegetables, fresh paneer cubes & spices)

EGG FRIED RICE

\$15.99

(Basmati rice stir fried with assorted vegetables, Chunks of egg & spices)

CHICKEN FRIED RICE

\$16.49

(Basmati rice stir fried with assorted vegetables, Boneless chicken & spices)

BIRYANI RICE

\$13.49

(Fragrant basmati rice cooked with aromatic Nizami spices and herbs, bursting with authentic biryani flavour.)

BAGHARA RICE (V)

\$6.99

(Rice cooked in a traditional Hyderabadī style)

ZEERA RICE (V)

\$6.99

(Rice cooked with cumin seeds)

SAFFRON RICE (V)

\$4.99

(Basmati rice flavoured with Saffron water)

PLAIN RICE (V)

\$3.99

(Boiled white rice)



Spice Up Your Senses

Naan Breads

PLAIN NAAN

\$3.00

BUTTER NAAN

\$3.50

GARLIC NAAN

\$4.00

HARYALI NAAN

\$3.50

(All Our Bread Contains Egg)



Dessert

GULAB JAMUN

\$7.49

Gulab jamun is a popular Indian dessert made of soft, deep-fried dough balls soaked in sweet, aromatic syrup. Rich, syrupy, and delicious!

FRUIT SALAD

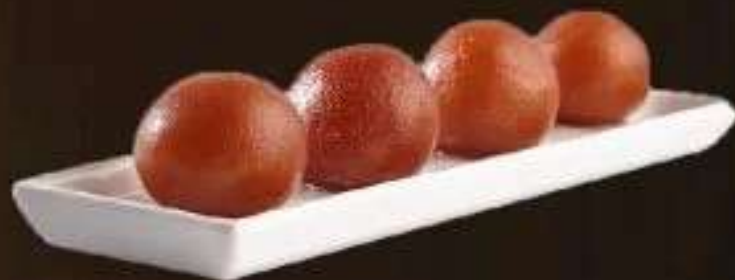
\$7.49

(A Hyderabadi style fruit salad mixed with custard)

HYDERABADI QUBAANI (APRICOT) KA MEETHA

\$7.49

Qubani ka Meetha is a traditional Hyderabadi dessert made from dried apricots simmered into a sweet, jam-like compote. (Topped with cream and Nuts.)



SPICE UP YOUR SENSES

Drinks

LASSI (SWEET OR SALTED)

MANGO LASSI

MASALA CHAI

SOFT DRINKS

THUMS UP

CHILLED WATER 600ML



\$4.00

\$4.50

\$3.50

\$3.50

\$4.00

\$3.50

Extras

BOILED EGG

SMALL / LARGE RAW ONION

FRIED ONION

SMALL / LARGE MIRCHI KA SALAN

SMALL / LARGE RAITA

\$1.99

\$1.00 / \$3.99

\$1.99

\$1.00 / \$3.99

\$0.50 / \$3.99

Spice Up Your Senses