

## DRINKS

### Hyderabadi Dum Biryani

- Mutton Dum Biryani** \$15.00  
Mughali style basmati rice cooked with Mutton and special spices.
- Chicken Dum Biryani** \$15.00  
Mughali style basmati rice cooked with chicken and special spices
- Chicken 65 Biryani** \$16.00  
Mughali style basmati rice cooked with fried chicken and special spices
- Vegetable Biryani** \$14.00  
Mughalai style basmati rice cooked with seasonal vegetables

### Wood Fired (Tandoor) Breads

- Plain Naan** \$3.50  
White bread roasted in tandoor
- Butter Naan** \$3.95  
Bread from clay oven with butter.
- Garlic Naan** \$4.50  
Bread from the clay oven with fresh garlic, coriander and butter.
- Cheese Naan** \$5.00  
Bread from clay oven stuffed with cheese
- Cheese & Garlic Naan** \$5.50  
Bread from clay oven stuffed with cheese and topping with garlic and coriander.

## SIDES

- Raita** \$2.50  
Yogurt mixed with veg chop & herbs
- Mint Sauce** \$2.50  
Yogurt mixed with fresh grinded mint
- Mango Chutney** \$2.50  
Spicy condiment of mangoes with spices, and sugar.
- Papadum (4ps)** \$3.00  
Thin and crispy serve made of chickpeas flour and potatoes
- Pickles** \$2.50  
Mixed pickles

## DESSERT

- Gulab Jamun (2ps)** \$5.50  
Sweet dumpling soaked in caramelised syrup
- Kulfi (Mango/ Pistachio)** \$5.00  
Ice cream with mango/pistachio flavour
- Gajar Halwa** \$5.50  
Shredded carrot cooked with milk, cream and sugar.
- Cream Fruit** \$5.50  
Mixed fruit mixed with custard and special syrups.

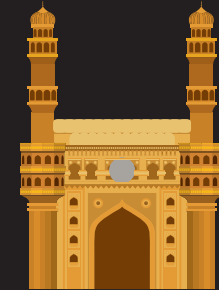
- Chai** \$3.00  
Indian Tea
- Soft drink cans** \$3.50  
Coca cola, sprite, fanta, solo, Sunkist
- Soft drink bottles** \$5.50  
Coca cola, sprite, fanta, solo, Sunkist
- Mango Lassi** \$5.50  
Fresh Mango puree with yogurt
- Sweet lassi** \$4.50  
Yogurt and sugar
- Salted lassi** \$4.50  
Yogurt and salt

## INDO CHINESE

- Chicken Noodles** \$14.95  
Chicken noodles is a popular indo chinese recipe made with chicken, noodles, vegetables, garlic tossed with sauces.
- Veg Noodles** \$13.95  
Veg noodles is a popular indo chinese recipe made with noodles, vegetables, garlic tossed with sauces.
- Chicken Fried Rice** \$14.95  
Chicken fried rice is a popular indo chinese recipe made with cooked rice, chicken, vegetables, garlic tossed with sauces.
- Veg Fried Rice** \$13.95  
Veg fried rice is a popular indo chinese recipe made with cooked rice, vegetables, garlic tossed with sauces.
- Schezwan Fried Rice** \$15.95  
Schezwan fried rice is a popular indo chinese recipe made with cooked rice, chicken, vegetables, garlic tossed with schezwan sauce.
- Chilli Chicken** \$15.95  
Chilli Chicken is a popular Indo-Chinese appetizer, consisting of tender fried chicken bites tossed in a super aromatic sweet, spicy and slightly tangy chili sauce.
- Chicken Manchurian** \$15.95  
Crispy chicken enveloped in a spicy, tangy, sweet sauce tossed with capsicum, onion and garlic.
- Veg Manchurian** \$14.95  
Crispy vegetable balls enveloped in a spicy, tangy, sweet sauce tossed with capsicum, onion and garlic.
- Chilli Paneer** \$14.95  
Chilli paneer is a popular Indo-Chinese appetizer, consisting of tender fried chicken bites tossed in a super aromatic sweet, spicy and slightly tangy chili sauce.

## THALIS

- Chicken Thali** \$10.00  
Zeera Rice + Daal + Chicken 65
- Mutton Thali** \$10.00  
Zeera Rice + Daal + Tala Hua Gosh.
- Adaab Special Thali** \$13.00  
Zeera Rice + Daal + Chicken 65 + Tala Hua Gosh



# ADAAB HYDERABAD

Indian & Pakistani Restaurant

open 7 days

200 Enmore rd

Enmore 2042

Ph - 02 8021 2354

Half curry+half rice+plain naan

\$10

(Special takeaway only)



## Entrée

<b>Samosa (2ps)</b>	<b>\$8.90</b>
A crispy pastry filled with potato, peas, cashew nuts and herbs served with tamarind sauce.	
<b>Veg. Pakora (4ps)</b>	<b>\$9.90</b>
A crispy mix of chick peas flour, potato, onion, herbs and other vegetables served with mint sauce.	
<b>Onion Bhaji</b>	<b>\$9.90</b>
Sliced onion coated in spiced besan(chickpea flour)batter & served crisp.	
<b>Chat Papdi</b>	<b>\$12.90</b>
A sweet combination of potatoes, onion, tomato, crispy pastry & various sauces.	
<b>Samosa Chaat</b>	<b>\$12.90</b>
Lightly Spiced potatoes and peas filling wrapped in homemade pastry in a refreshing yogurt sauce and tamarind sauce	
<b>Aloo Tikki Chaat</b>	<b>\$12.90</b>
Spicy potato patties combined with green chillies and onions, served with tangy chickpeas and chef's special chutney.	
<b>Veg. Platter</b>	<b>\$15.95</b>
A great mix of Pakora, Samosa, onion bhaji.	
<b>Chicken Tikka (4ps)</b>	<b>\$15.95</b>
Boneless spring chicken marinated overnight gently roasted in tandoor.	
<b>Tandoori Chicken</b>	<b>Half \$12.00, Full \$22.00</b>
Chicken marinated with yogurt & spices, roasted in tandoor.	
<b>Lahori Fried Fish</b>	<b>\$15.95</b>
Fish fillet marinated overnight, deep fried & served with mint sauce.	
<b>Non veg Platter for 2 (Chef's Special)</b>	<b>\$25.00</b>
2 pieces of tandoori chicken ,2 pieces of tikka and 2 pieces of fried fish	
<b>Chicken 65</b>	<b>\$15.95</b>
Chicken pieces flavoured chef's special herbs, spices and fried served with mint sauce and lemon wedges.	

## Mains -Vegetarian

<b>Vegetable Karahi</b>	<b>\$14.00</b>
Combination of seasonal vegetables cooked in a exquisite sauce.	
<b>Vegetable Korma</b>	<b>\$14.00</b>
Seasonal mixed vegetables cooked in a creamy sauce.	
<b>Bombay Potatoes</b>	<b>\$14.00</b>
Hot potato dish with onion, tomatoes and fresh chillies and fresh coriander.	
<b>Malai Kofta</b>	<b>\$15.50</b>
Deep fried potato dumplings in rich and creamy mustard gravy with fenugreek leaves.	
<b>Palak Paneer</b>	<b>\$15.50</b>
Cottage cheese cooked with spinach, cream, herbs & spices.	
<b>Paneer Tikka Masala</b>	<b>\$15.50</b>
Roasted Cottage cheese cooked with capsicum, onions, tomatoes with spices.	

<b>Paneer Makhani</b>	<b>\$15.50</b>
Homemade cheese cooked in chef's special recipe	
<b>Aloo baigan</b>	<b>\$14.50</b>
Eggplant, potato cooked with herbs & spices in a exquisite sauce.	
<b>Daal Tadka</b>	<b>\$14.00</b>
Gram lentils flavoured with ginger, garlic, tomatoes and onions.	
<b>Daal Makhani</b>	<b>\$14.00</b>
Black lentils cooked overnight on tandoor and flavoured with ginger, garlic and a touch of cream.	
<b>Chilli Paneer</b>	<b>\$15.50</b>
Fried Paneer pieces sauted with fresh onion, capsicum and green chilli in oriental sauce.	

## Meat (Chicken)

<b>Butter Chicken</b>	<b>\$17.00</b>
Boneless chicken roasted in tandoor & cooked in cashew, butter and mild creamy sauce.	
<b>Chicken Tikka Masala</b>	<b>\$15.00</b>
Tandoor roasted chicken cooked with capsicum, onions ,herbs & spices in tomato sauce.	
<b>Lahori Chicken</b>	<b>\$15.00</b>
Boneless chicken cooked with green chilli, black pepper, yogurt, ginger and special spices.	
<b>Achari Chicken</b>	<b>\$15.00</b>
Marinated boneless chicken cooked with pickles and special spices.	
<b>Chicken Sagwala</b>	<b>\$15.00</b>
Mughalai dish of chicken pieces cooked with fresh spinach & coriander.	
<b>Chicken Vindaloo</b>	<b>\$15.00</b>
Boneless chicken pieces cooked in spicy vindaloo paste.	
<b>Chicken Korma</b>	<b>\$15.00</b>
Mughalai style chicken dish cooked in cashew, butter & mild sauce garnished with nuts.	
<b>Mango Chicken</b>	<b>\$15.00</b>
Tender pieces of chicken cooked in fresh mango puree cream.	
<b>Chilli Chicken</b>	<b>\$15.00</b>
Boneless chicken pieces cooked in garlic, capsicum, onion, tomato, herbs & fresh chilli.	
<b>Chicken Madras</b>	<b>\$15.00</b>
Hot & spicy chicken dish cooked with coconut cream and curry leaves.	
<b>Chicken Haleem (Chef's Special)</b>	<b>\$15.00</b>
Four different lentils, wheat cooked with mixture of boneless chicken traditional Pakistani hot curry.	

## Meat (Lamb/Goat)

<b>Lamb Rogan josh</b>	<b>\$15.00</b>
Lamb dish cooked with tomato, onion & coriander	
<b>Lamb Masala</b>	<b>\$15.00</b>
Tender lamb pan fried in dry sauce with onion and capsicum.	
<b>Lamb sagwala</b>	<b>\$15.00</b>
Mughalai dish of tender lamb with fresh green spices from Kashmir & a puree of spinach with coriander.	
<b>Lamb Korma</b>	<b>\$15.00</b>
Mughalai style lamb dish in butter with cashews, and cream.	
<b>Lamb Vindaloo</b>	<b>\$15.00</b>
Diced lamb cooked in spicy vindaloo sauce.	
<b>Lamb Madras</b>	<b>\$15.00</b>
Hot spicy lamb with coconut cream and curry leaves	
<b>Goat Karahi</b>	<b>\$16.00</b>
Goat meat cooked with master sauce, herbs & spices with a touch of ginger and garlic.	
<b>Achari Goat</b>	<b>\$16.00</b>
Marinated Goat cooked with pickles and special spices.	

## Meat (Beef)

<b>Beef Masala</b>	<b>\$15.00</b>
Tender beef cooked in capsicum, tomatoes, onion and with hot chillies and roasted spices.	
<b>Beef Korma</b>	<b>\$15.00</b>
Mughalai style beef dish in creamy sauce with cashews	
<b>Bombay Beef</b>	<b>\$15.00</b>
Tender pieces of beef cooked in potatoes & finished with coriander	
<b>Beef Madras</b>	<b>\$15.00</b>
Hot spicy beef with coconut cream & curry leaves.	
<b>Beef Saag Wala</b>	<b>\$15.00</b>
Beef cooked with spinach and coriander	
<b>Beef Vindaloo</b>	<b>\$15.00</b>
Hot spicy beef with vindaloo sauce.	
<b>Beef Nihari</b>	<b>\$15.00</b>
Delicious hot spicy rich curry beef a trendy dish in traditional Pakistani style.	

## Rice

<b>Plain Rice</b>	<b>\$3.50</b>
Steamed basmati rice	
<b>Zeera Rice</b>	<b>\$4.50</b>
Basmati rice boiled with a twist of cumin seeds and butter.	
<b>Saffron rice</b>	<b>\$4.50</b>
Basmati rice cooked with saffron to perfection	
<b>Mutter Pulao</b>	<b>\$4.50</b>
Basmati rice cooked with green peas, cumin seeds and spices to perfection	