

MARHABA BIRYANI



HYDERABADI RESTAURANT
332 Racecourse Road, Flemington, VIC 3031

ALLERGIN INFORMATION

Please be advised that food prepared here may contain milk, eggs, wheat, peanuts and tree nuts. If you have a food allergy or a special dietary requirement, please inform our staff member before you place your order.

BIRYANI

- Hyderabadi Dum Biryani (Chicken/Lamb/Goat)** \$16.00
Juicy slow-cooked meat with Basmati rice, aromatic spices and herbs in traditional dum Biryani.
- Egg Biryani** \$16.00
Boil eggs cooked in aromatic spices, layered with basmati rice
- Vegetable Biryani / Paneer Biryani** \$16.00
Soft paneer cubes marinated in aromatic spices, layered with basmati rice
- Chicken 65 Biryani (Boneless)** \$18.00
Fried crispy boneless Chicken 65 pieces tossed in flavorful spices layered with aromatic basmati rice
- Chicken Tikka Biryani (Boneless)** \$18.00
Juicy boneless chicken tikka pieces, marinated in creamy yoghurt & spices, grilled to perfection, then layered with basmati rice.



RICE

- Saffron Rice** \$6.00
Steam Rice with Flavored with Saffron
- Plain Rice** \$5.00
Steamed long-grain basmati rice, fluffy and perfectly cooked
- Kaju Rice** \$8.00
Fragrant basmati rice cooked with golden roasted cashews, mild spices
- Chicken Egg Fried Rice** \$16.00
Fried chicken cooked with aromatic basmati rice, mild spices, egg & herbs
- Zeera / Lemon Rice** \$8.00
Basmati rice gently toasted with whole cumin seeds & other aromatic spices.



MARHABA BBQ

- Chicken Tikka (Boneless)** \$15.00
Juicy Pieces of Chicken Fillet Marinated Overnight & Cooked in Tandoor
- Chicken Rashmi Kebab (Boneless)** \$17.00
Boneless chicken marinated with mint, green chilly, yoghurt, cream & cooked in Tandoor
- Tandoori Chicken (Half)** \$15.00
Tandoori Chicken Marinated in Yoghurt & Generously Homemade Spices.
- Tandoori Chicken (Full)** \$22.00
Tandoori Chicken Marinated in Yoghurt & Generously Homemade Spices.
- Chicken Lajawab (Special)** \$33.00
Tandoori Chicken Cooked Butter and Cream with Special Spice
- Chicken Kebab Platter (Normal)** \$43.00
5 pieces of each Chicken tikka, Rashmi Kebab & Marhaba Special Kebab
- Chicken Mix Platter Family Pack** \$65.00
6 pieces of each Chicken tikka, Rashmi Kebab, Marhaba Special Kebab and Adana Kebab
- Andana Kebab 2 Skewers** \$10.00
Juice lamb mince marinated overnight and cooked in Tandoor



CHICKEN CURRIES

- Butter Chicken** \$17.00
Wok Tossed Filled of Chicken with Cream & Nuts Paste with Spices
- Chicken Korma** \$17.00
Chicken Cooked in a Light Cream Sauce Finished with Coconut and Nuts with Homemade Spices



Dine in Menu

- Chicken Karahi / Chicken Handi** \$17.00
Chicken Slowly Cooked in a Tomato, Onion with Green Chillies & Freshly Ground Spices
- Chicken Vindaloo** \$17.00
Boneless Chicken cooked with tomato and vindaloo sauce.
- Chicken Mughlai** \$18.00
A Creamy & Rich Preparations of Cashew Nuts with Homemade Spices
- Chicken Angara** \$18.00
Marinated Chicken Tossed with Yoghurt, Nuts Paste Curry Leave & Spices
- Chicken Chili (Wet / Dry)** \$18.00
Fried boneless chicken tossed with onions, capicum, and tomato sauce with spices
- Chicken 65 wet** \$18.00
Chicken 65 Tossed in Spices & Tangy Sauce with Curry Leaves & Green Chillies
- Chicken Tikka Masala** \$18.00
Marinated chicken cooked in tandoor and saute with onion & cooked with tomato sauce and special spices.



LAMB/GOAT CURRIES

- Lamb Masala** \$18.00
Lamb Cooked in an Aromatic Rich Gravy and Spices
- Lamb Nizami Korma** \$18.00
Lamb in a Light Creamy Sauce, Finished with Coconut and Nuts with Homemade Spices
- Lamb Kadai / Lamb Handi** \$18.00
Lamb Slowly Cooked in a Tomato, Onion with Green Chillies and Freshly Ground Spices
- Lamb Vindaloo / Lamb Rogan Josh** \$18.00
Lamb slowly cooked with tomato, vandalo paste and nuts
- Lamb Andhra** \$18.00
A Spicy Lamb Cooked with Mustard Seeds and Curry Leaves, Spices
- Lamb Achari** \$18.00
Lamb cooked in aromatic rich gravy and spices
- Lamb Fry (Talawa Gosh)** \$20.00
Lamb Fry on Pan with Curry Leave Green Chilli and Homemade Spices

VEGAN & VEGATABLES CURRIES

- Daal Tadka (Vegan)** \$15.00
Yellow or Red Lentil is Cooked with Traditional Herbs & Homemade Spices
- Daal Palak (Vegan)** \$15.00
Yellow or Red Lentils is Cooked with Spinach & Homemade Spices
- Sweet Lentils (Vegan)** \$15.00
Yellow Lentils is Boiled with Fried Onion and Mint Leaves
- Rajma (Vegan)** \$15.00
Kidney Beans Cooked with Tomatoes and Homemade Spices
- Bhindi (Okra) Masala (Vegan)** \$15.00
Ladyfinger Fry and Tossed with Special Masala
- Aloo Gobi (Potato With Cauliflower)(V)** \$15.00
Potato with Cauliflower Tossed with Special Homemade Spices
- Aloo Palak (Potato With Spinach)(Vega)** \$15.00
Potato with Spinach Tossed Onion Based Sauce with Homemade Spices



- Daal Makhani** \$16.00
Lentils Cooked with Cream and Butter
- Aloo Chole (Potato With Chick Peas)(Ve)** \$15.00
Potato and Chick Peas Cooked with Tomatoes and Homemade Spices
- Shahi Mutter Paneer** \$17.00
Cubes of Cottage Cheese Cooked in Creamy Flavored with Exotic Spices and Nuts Paste
- Palak Paneer** \$17.00
Cottage Cheese Cooked in Spinach Puree
- Paneer Butter Masala** \$17.00
Cottage Cheese Cooked in a Rich Butter Cream Sauce
- Kadai Paneer** \$17.00
Cottage Cheese Cooked with Bell Pepper and Red Chillies
- Gobi Manchurian** \$18.00
Crispy cauliflower florets tosses in a tangy, spicy sauce, perfect for a flavorful vegetarian delight.



FRIED DISHES

- Chicken 65 (Dry)** \$15.00
- Paneer 65 (Dry)** \$16.00
- Gobi 65 (Dry)** \$16.00
- Fish 65 (Dry)** \$16.00
- Prawn Masala (Semi Gravy)** \$18.00



BREADS

- Plain Naan** \$2.50
- Butter Naan** \$3.00
- Garlic Naan** \$3.50
- Cheese Naan** \$5.00
- Cheese Garlic Naan** \$6.00
- Aalo Paratha** \$7.00



SIDE DISHES

- Papad 4 Pcs** \$3.00
- Onion Salad** \$3.00
- Raita** \$3.00
- Samosa 2 Pcs** \$5.00



DESSERTS

- Gulab Jamun** \$5.00
- Rasmalai (2pcs)** \$5.00



DRINKS

- Mango Lassi** \$3.00
- Tea / Black Tea (Sulemani)** \$3.00
- Lemon & Green Tea** \$3.00
- Ginger & Mint Tea** \$3.00



SOFT DRINKS

- Soft Drink** \$3.00
- Faluda With Ice Cream** \$7.00

