



# MARHABA BIRYANI

## BIRYANI

### 1. Hyderabadi Dum Biryani (Chicken/Lamb/Goat) \$16.00

Juicy slow-cooked meat with Basmati rice, aromatic spices and herbs in traditional dum Biryani.



### 2. Egg Biryani \$16.00

Boil eggs cooked in aromatic spices, layered with basmati rice

### 3. Vegetable Biryani / Paneer Biryani \$16.00

Soft paneer cubes marinated in aromatic spices, layered with basmati rice

### 4. Chicken 65 Biryani (Boneless) \$18.00

Fried crispy boneless Chicken 65 pieces tosses in flavorful spices layered with aromatic basmati rice

### 5. 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

### 6. Saffron Rice \$6.00

Steam Rice with Flavored with Saffron



### 7. Plain Rice \$5.00

Steamed long-grain basmati rice, fluffy and perfectly cooked

### 8. Kaju Rice \$8.00

Fragrant basmati rice cooked with golden roasted cashews, mild spices

### 9. Chicken Egg Fried Rice \$16.00

Fried chicken cooked with aromatic basmati rice, mild spices, egg & herbs

### 10. Zeera / Lemon Rice \$8.00

Basmati rice gently toasted with whole cumin seeds & other aromatic spices.

## MARHABA BBQ

### 11. Chicken Tikka (Boneless) \$15.00

Juicy Pieces of Chicken Fillet Marinated Overnight & Cooked in Tandoor



### 12. Chicken Rashmi Kebab (Boneless) \$17.00

Boneless chicken marinated with mint, green chilly, yoghurt, cream & cooked in Tandoor

### 13. Tandoori Chicken (Half) \$15.00

Tandoori Chicken Marinated in Yoghurt & Generously Homemade Spices.

### 14. Tandoori Chicken (Full) \$22.00

Tandoori Chicken Marinated in Yoghurt & Generously Homemade Spices.

### 15. Chicken Lajawab (Special) \$33.00

Tandoori Chicken Cooked Butter and Cream with Special Spice

### 16. Chicken Kebab Platter (Normal) \$43.00

5 pieces of each Chicken tikka, Rashmi Kebab & Marhaba Special Kebab

### 17. Chicken Mix Platter Family Pack \$65.00

6 pieces of each Chicken tikka, Rashmi Kebab, Marhaba Special Kebab and Adana Kebab

### 18. Adana Kebab 2 Skewers \$10.00

Juice lamb mince marinated overnight and cooked in Tandoor

## CHICKEN CURRIES

### 19. Butter Chicken \$17.00

Wok Tossed Filled of Chicken with Cream & Nuts Paste with Spices



### 20. Chicken Korma \$17.00

Chicken Cooked in a Lightt Cream Sauce Finished with Coconut and Nuts with Homemade Spices

## Dine in Menu



### 21. Chicken Karahi / Chicken Handi \$17.00

Chicken Slowly Cooked in a Tomato, Onion with Green Chillies & Freshly Ground Spices



### 22. Chicken Vindaloo \$17.00

Boneless Chicken cooked with tomato and vindaloo sauce.



### 23. Chicken Mughlai \$18.00

A Creamy & Rich Preparation of Cashew Nuts with Homemade Spices

### 24. Chicken Angara \$18.00

Marinated Chicken Tossed with Yoghurt, Nuts Paste Curry Leave & Spices



### 25. Chicken Chili (Wet / Dry) \$18.00

Fried boneless chicken tossed with onions, capicum, and tomato sauce with spices



### 26. Chicken 65 wet \$18.00

Chicken 65 Tossed in Spices & Tangy Sauce with Curry Leaves & Green Chillies



### 27. Chicken Tikka Masala \$18.00

Marinated chicken cooked in tandoor and saute with onion & cooked with tomato sauce and special spices.



## LAMB/GOAT CURRIES

### 28. Lamb Masala \$18.00

Lamb Cooked in an Aromatic Rich Gravy and Spices



### 29. Lamb Nizami Korma \$18.00

Lamb in a Light Creamy Sauce, Finished with Coconut and Nuts with Homemade Spices



### 30. Lamb Kadai / Lamab Handi \$18.00

Lamb Slowly Cooked in a Tomato, Onion with Green Chillies and Freshly Ground Spices



### 31. Lamb Vindaloo / Lamb Rogan Josh \$18.00

Lamb slowly cooked with tomato, vandalo paste and nuts



### 32. Lamb Andhra \$18.00

A Spicy Lamb Cooked with Mustard Seeds and Curry Leaves, Spices



### 33. Lamb Achari \$18.00

Lamb cooked in aromatic rich gravy and spices



### 34. Lamb Fry (Talawa Gosh) \$20.00

Lamb Fry on Pan with Curry Leave Green Chilli and Homemade Spices



## VEGAN & VEGETABLES CURRIES

### 35. Daal Tadka (Vegan) \$15.00

Yellow or Red Lentil is Cooked with Traditional Herbs & Homemade Spices



### 36. Daal Palak (Vegan) \$15.00

Yellow or Red Lentils is Cooked with Spinach & Homemade Spices



### 37. Sweet Lentils (Vegan) \$15.00

Yellow Lentils is Boiled with Fried Onion and Mint Leaves



### 38. Rajma (Vegan) \$15.00

Kidney Beans Cooked with Tomatoes and Homemade Spices



### 39. Bhindi (Okra) Masala (Vegan) \$15.00

Ladyfinger Fry and Tossed with Special Masala



### 40. Aloo Gobi (Potato With Cauliflower)(V) \$15.00

Potato with Cauliflower Tossed with Special Homemade Spices



### 41. Aloo Palak (Potato With Spinach)(Vegan) \$15.00

Potato with Spinach Tossed Onion Based Sauce with Homemade Spices

## 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.

### 42. Daal Makhani

Lentils Cooked with Cream and Butter

\$16.00



### 43. Aloo Chole (Potato With Chick Peas)(V) \$15.00

Potato and Chick Peas Cooked with Tomatoes and Homemade Spices

\$15.00



### 44. Shahi Mutter Paneer

Cubes of Cottage Cheese Cooked in Creamy Flavored with Exotic Spices and Nuts Paste

\$17.00



### 45. Palak Paneer

Cottage Cheese Cooked in Spinach Puree

\$17.00



### 46. Paneer Butter Masala

Cottage Cheese Cooked in a Rich Butter Cream Sauce

\$17.00



### 47. Kadai Paneer

Cottage Cheese Cooked with Bell Pepper and Red Chillies

\$17.00



### 48. Gobi Manchurian

Crispy cauliflower florets tosses in a tangy, spicy sauce, perfect for a flavorful vegetarian delight.

\$18.00



## FRIED DISHES

### 49. Chicken 65 (Dry) \$15.00

Spicy Chicken 65 Tossed in Spices & Tangy Sauce

\$15.00



### 50. Paneer 65 (Dry) \$16.00

Spicy Paneer 65 Tossed in Spices & Tangy Sauce

\$16.00



### 51. Gobi 65 (Dry) \$16.00

Spicy Gobi 65 Tossed in Spices & Tangy Sauce

\$16.00

