



Bidri, at Hyderabad Marriott Hotel and Convention Centre already set its mark as one of the best Indian specialty restaurant in Hyderabad, has adorned a new avatar and brought you the Cuisine of Riyasats - inspired by Awadhi, Patiala, Kapurthala and Faridkot cooking.

With a culinary tribute to the varied traditional Indian cuisines that leave the senses and the palate spellbound, Bidri retains the class and splendor of a Riyasati Rasoi presenting the culture and cuisine of bounded by Ganges, Awadh and the colorful Region of Punjab in an authentic approach.

Dining at Bidri is always an experience: an amalgamation of delectable food, impeccable service and effortless tradition.

The new menu incorporates three important aspects that blend traditional philosophy with modern ideology, offering our guests delicacies that will leave them mesmerized –

- Handpicked Ingredients Each ingredient of every dish is picked with great respect and patience, almost like an art, prompting a captivating plate.
- Home ground spices The chef's special house mix of spices is authentic and real from the very core of roots of Awadh, Patiala, Kapurthala and Faridkot.
- Authenticity Every dish in the menu specially created by our Chef will take you back to the very roots of the Riyasat.

Dive into the rituals of Riyasat as we take pride in serving food full of authenticity chosen among the best Riyasats of India with a wide array of specialty dishes innovated and designed by our chef to bring out the richness of Indian flavors and brighten up your taste buds.

### शोरबा SOUPS

	<i>)</i> •	Tamatar Dhania Farm fresh tomato broth, spices, coriander, savory crisp	375
oigui	•	Lasooni Dal Palak Yellow lentil, asafoetida, baby spinach, fried garlic	375
	<b>₩</b> •	Jhinga Tulsi Bay of Bengal prawn, Indian basil, fresh tomato, black pepper	425
oigui	<i>j</i> •	Paya 12 hours braised baby lamb trotter, Chef's signature spices, yoghurt	425

## शुरुआत APPETISERS

	₩	•	Suva Lal Mirch ka Lobster Wild caught lobster from Bay of Bengal, fresh dill leaf, garden fresh bell pepper	1500
	₩	•	Dum Jhinga Nisha Tiger prawn, caraway seed, dry fenugreek, hung yoghurt	1050
Ø	Þ	•	Mahi Gulnaar Silver pomfret, peanut butter, brown onion, cashew nut	850
piqui	À	•	Dhania kali Mirch ki Salmon Norwegian Salmon, fresh coconut, coriander seed, black pepper, orange relish	1200
8	Þ	•	Mahi Methi Malai Tikka River Sole, fenugreek, cheese, cream, cashew nut	775
	Þ	•	Macchi Amritsari River Sole, Bengal gram flour, rice flour, caraway seed	775
	ý	•	Tandoori Murgh Half spring chicken on bone, Kashmiri chilli, fenugreek, hung yoghurt	750
piqui		•	Bhuney Murgh ke Pasandey Chicken breast, Bengal gram flour, cheese, cream, hung yoghurt, pure saffron thread, royal cumin, cashew nut	750
	8	•	Chandi Murgh Malai Tikka Chicken leg, cheese, cream, cashew nut, silver leaf	750
	<b>®</b>	•	Doodhiya Mutton ki Chaap Baby lamb ribs, milk, cheese, cashew nut	850
	<i>®</i>	•	Rampur ki Chapli Lamb mince, onion, cashew nut, coriander, red chilli flakes, inverted griddle cooked bread	775
pigui	ý	•	Raan-e-Bidri Whole leg of lamb, Chef's signature spices, spiced rum	1200
			SiCCI Bidri Signature	
		j d	uildly Spiced 🏽 🖞 Contains Shellfish 🖈 Contains Fish 🧬 Contains Nuts 💋 Conta	ains Soybean

## शुरुआत APPETISERS

		Sunehri Malai Broccoli     Charred broccoli florets, cream cheese, cashew nut, hung yoghurt, pure saffron thread, gold leaf	600
Piqui		<ul> <li>Aam Papad Pudina Paneer Tikka         Dry mango stuffed cottage cheese, hung yoghurt, mint, chilli, cashew nut, orange relish     </li> </ul>	650
	j	Surkh Paneer Tikka     Cottage cheese, Kashmiri chilli, caraway seed, hung yoghurt	600
Pigui	P	Kacche Kele ki Karari Tikki     Seared raw banana cake, peanut, cashew nut, hung yoghurt	550
		Dahi Kebab Roll     Hung yoghurt, cream cheese, bread, bell pepper, onion	550
		<ul> <li>Dohra Khumb</li> <li>Mouth melting button mushroom, pistachio, cashew nut, cheese, saffron, hung yoghurt</li> </ul>	550
		<ul> <li>Zimikand ki Galouti         Pan seared yam, brown onion, cashew nut, pure saffron thread, yellow lentil, rose water.     </li> </ul>	550
bidrį <b>d</b>	<b>)</b>	Soya Chaap Lazeez Soya, cheese, bell pepper, onion, mushroom, cashew nut, hung yoghurt, cream	600
J	<b>*</b>	Bharwan Amritsari Aloo     Stuffed potato barrels, cashew nut, raisin, pomegranate, sesame seed, brown onion, cheese	550













# मुख्य भौज MAIN COURSE

ΝΦ		•	Macchi Hara Pyaaz River Sole, onion, spring onion, tomato	850
<b>₩</b>		•	Jhinga ka Salan Bay of Bengal prawn, onion, tomato, yoghurt, poppy seed	975
Piqui	j	•	Pind da Kukkad Slow cooked Amritsari preparation of chicken	850
ý		•	Murgh Tikka Makhani Charcoal oven roasted chicken, tomato, cashew nut, butter, cream, fenugreek	850
Pigui	P	•	Murgh Wajid Ali Boneless spring chicken, onion, yoghurt, poppy seed, desiccated coconut, lanzan seed	900
	j	•	Meat Belliram Slow cooked baby lamb on bone, onion, yoghurt, mint	900
Pichi	<b>B</b>	•	Nalli Nehari Lamb shank, brown onion, yoghurt, cashew nut, Bengal gram flour, pure saffron thread	950
		•	Palak Gosht Baby lamb on bone, farm fresh spinach, onion, tomato, cream, fenugreek	900
	j	•	Mutton Roganjosh Slow cooked Kashmiri preparation of lamb	900
picri		•	Bidri Haleem  Pounded lamb cooked overnight –five varieties of lentils, ghee, broken wheat, whole spices	900





# मुख्य भौज MAIN COURSE

Pigui	P	•	Paneer Pasanda  Awadhi stuffed cottage cheese preparation, house spices	675
•	<b>)</b>	•	Paneer Tikka Lababdar Charcoal oven roasted cottage cheese, onion, cashew nut, tomato, bell pepper	650
	8	•	Subz Begum Bahar Garden fresh seasonal vegetables, spices	550
	8	•	Nawabi Khumb Korma Farm fresh button mushroom, onion, tomato, poppy seed, lanzan seed, desiccated coconut	675
,	<b>)</b>	•	Dum ki Singhada Gucchi Morel mushroom, water chestnut, almond, onion, yoghurt, saffron	725
		•	Masala Kutri Bhindi Handpicked lady finger, onion, tomato, lemon	550
piçui	8	•	Phaldari Kofta Curry Slow cooked raw banana dumpling cooked in yoghurt, onion, tomato, cashew nut gravy	675
		•	Lasooni Makai Palak American corn, farm fresh spinach, fenugreek, garlic, onion, tomato	650
picui	j	•	Amritsari Chole – Kulche Slow cooked chickpea, onion, tomato, coriander seed, dry pomegranate, potato stuffed bread, onion tamarind relish	650
	Í	•	Hing Dhaniya Aloo Baby potato, cumin, green chilli, ginger, coriander, asafoetida	500





## रोटी INDIAN BREADS

• Roti	150
o Plain	
o Butter	
o Missi	
<ul> <li>Naan</li> </ul>	150
o Plain	
o Butter	
o Garlic	
o Cheese	
Cheese chilli olive	
<ul><li>Paratha</li></ul>	175
∘ Laccha	
o Pudina	
Signature Breads	200
<ul><li>Ulte tawe ka paratha</li></ul>	
Roomali roti	
<ul> <li>Ajwaini warqi paratha</li> </ul>	
<ul> <li>Tandoori kulcha-potato/cottage cheese/onion</li> </ul>	





. الإلايا









### चावल RICE

oidri	<ul> <li>Lucknawi Gosht Dum Biryani         Baby lamb on bone, saffron scented basmati rice, Chef's special spices     </li> </ul>	900
-	<ul> <li>Kacche Gosht ki Biriyani         Hyderabadi Specialty, slow cooked baby lamb, saffron scented basmati rice along with our Bidri potli masala     </li> </ul>	900
	<ul> <li>Murgh Dum Biriyani         Hyderabadi Specialty, saffron scented basmati rice, chicken cooked together in a sealed lagan     </li> </ul>	850
	<ul> <li>Murgh Tawa Pulao</li> <li>Spring chicken, saffron scented basmati rice, homemade spices, onion, tomato, bell pepper</li> </ul>	800
	<ul> <li>Subz Dum Biryani         Seasonal vegetables, saffron scented basmati rice, homemade spices     </li> </ul>	725
	Safed Chawal     Steamed basmati rice	175



### दाल DAL

pigui	<ul> <li>Dal Bidri         24 hours braised black lentil, tomato, cream, butter, fenugreek     </li> </ul>			
	Lasooni Dal Tadka     Yellow lentil, asafoetida, garlic, onion, tomato	575		
J	<ul> <li>Dal Panchratan         Black urad split, yellow lentil, red kidney bean, garlic, onion, tomato     </li> </ul>	575		

## मिठा DESSERTS

		Malai Kulfi Falooda Sweet frozen milk, corn flour vermicelli, basil seed, pure saffron thread, pistachio	450
Pigui		Apple Jalebi Rose Ice Cream Crispy apple fritter, chocolate soil, rose ice cream, pistachio, cashew nut, coconut	575
	8	Amritsari Gud ka Kaada Jaggery, semolina, almond, fennel, clove	400
		Shahi Tukda Indian milk bread, saffron, pistachio, almond, cardamom, honey	375
	•	Baked Rasgullah Poached milk dumpling, cardamom, pure saffron thread	400











