



Hyderabad
Tastes



Appetisers



PAPAD & CHUTNEY V G	£2.95
MASALA PAPAD V G	£2.95
PAPDI CHAAT V G Crispy wafers with chick peas, potatoes, onion, yogurt and tamarind sauce.	£6.45
VEGETABLE SAMOSA (2pc) V G N Triangular pastry stuffed with potatoes, mixed vegetables and ground spices.	£3.45
VEGETABLE SAMOSA CHAT V G D N Vegetable samosa served with spicy chick peas, yogurt and assortment of chutneys.	£6.45
MEAT SAMOSA (3pc) G Triangular pastry stuffed with mince lamb cooked in authentic spices and peas.	£3.99
CHICKEN NUGGETS G	£4.95
FRENCH FRIES	£3.95

Soups

SWEET CORN SOUP G (Veg/Chicken)	£7.95
MANCHOW SOUP G (Veg/Chicken)	£7.95

South Indian Selection

IDLY (2pc) V Steamed rice cakes served with traditional chutney's & sambar.	£4.45
VADA (2pc) V Fried lentil doughnut served with coconut chutney & sambar.	£4.95
PLAIN DOSA V Thin crispy rice & lentil crepe served with traditional chutney's & sambar.	£5.95
GHEE DOSA V Ghee (Indian Butter) spread on the thin rice & lentil crepe served with traditional chutney's & sambar.	£6.45



V Vegetarian | G Gluten | D Dairy | N Nuts
"Please allow 30-40 mins for food to be prepared"



V Vegetarian | G Gluten | D Dairy | N Nuts
"Please allow 30-40 mins for food to be prepared"

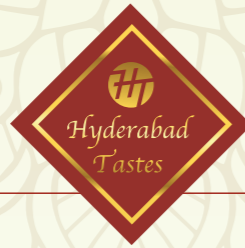


MASALA DOSA V <i>Signature dish</i> Crispy rice crepe filled with potato masala served with traditional chutney's & sambar.	£6.95
MYSORE MASALA DOSA V Spicy rice crepe layered with varieties of chutney's topped with potato masala served with traditional chutney's & sambar.	£7.95
ONION DOSA V Thin crispy rice & lentil crepe topped with onions served with traditional chutney's & sambar.	£6.95
PANEER DOSA V D Thin crispy rice & lentil crepe stuffed with paneer (Indian cottage cheese) served with varieties of chutney & sambar.	£7.95
RAVA DOSA (PLAIN) V <i>(Please allow 30 minutes)</i> Cream of wheat & rice crepe mildly spiced & garnished served with traditional chutney's & sambar.	£7.45
RAVA MASALA DOSA V <i>(Please allow 30 minutes)</i> Cream of wheat & rice crepe stuffed with potato masala served with traditional chutney's & sambar.	£7.95
UTHAPAM V Thick soft rice & lentil pancake topped with onions, green chillies & tomatoes and served with traditional chutney's & sambar.	£6.95
POORI MASALA (Aloo/Chana) (2pc) V Deep fried thin puffy Indian bread made of wheat flour served with a choice of Aloo Masala/Chana Masala.	£6.95

Noodles Fried Rice

VEG NOODLE / FRIED RICE V G	£9.95
EGG NOODLE / FRIED RICE G	£9.95
CHICKEN NOODLE / FRIED RICE G	£10.95
PRAWN NOODLE / FRIED RICE G	£11.95
MIX NON VEG NOODLE / FRIED RICE G	£12.95

Tandoori Appetisers



Tandoori is a charcoal fired cylindrical clay oven. Tandoori dishes are prepped in authentic spice based marinade and cooked in the tandoor till perfection.

- TANDOORI MIXED GRILL** V D **£24.95**
Lamb seekh kebab, chicken tikka, fish tikka, chicken wings & lamb chops cooked in a Tandoor.
- PANEER TIKKA** V D **£9.95**
Panner cubes marinated in special tikka sauce and cooked in tandoor.
- TANDOORI CHICKEN (half)** D **£9.95**
Chicken on the bone marinated with traditional tandoori spice, yogurt and grilled in tandoor till perfection.
- CHICKEN TIKKA** D **£9.95**
Boneless chicken marinated with special tikka sauce, yogurt and cooked in tandoor.
- CHICKEN WINGS** D **£9.95**
Chicken wings cooked to a special recipe in tandoor.
- LAMB CHOPS (4pcs)** D **£12.95**
Spicy and succulent lamb chops long marinated to achieve the tenderness and deep flavours grilled in tandoor.
- SEEKH KEBAB (4pcs)** D **£10.95**
Skewered lamb mince kebab cooked in tandoori with special spices and mint.
- FISH TIKKA** D **£10.95**
Succulent pieces of fish marinated with special tikka sauce and cooked in tandoor till perfection.

Vegetarian Appetisers



- CUT MIRCHI** V G *Signature dish* **£7.95**
Deep fried chilli bajji cut into small pieces topped with spicy onions.
- VEG SPRING ROLL** V G **£7.95**
Deep fried cylindrical pastry filled with mildly spiced and sauted vegetables.
- GOBI MUNCHURIAN** V G **£9.95**
Deep fried cauliflower tempered with chefs special sauce and chillies.
- PEPPER MUSHROOM** V G **£9.95**
Crispy mushrooms tossed in a special tangy-spicy sauce with onions and capsicum.
- CHILLI PANNER** V G D **£10.45**
Paneer cubes tossed in a special tangy-spicy sauce with onions and capsicum.
- PANEER 65** V G D **£10.95**
Deep frying marinated and batter coated paneer until crisp. It is later tossed in a spicy tempering made with spices, garlic, curry leaves and yogurt or lemon juice.
- PANEER PEPPER MAJESTIC** V G D N **£10.95**
Sliced Paneer tossed in chefs special recipe with chillies and coriander.
- CRISPY CORN KERNELS** V G D **£8.95**
Corn, salt and pepper
- CHILLI MOGO** V G **£8.95**
Chunky chips deep fried and tossed in a spicy and aromatic indo chinese masala.
- CRISPY GOBI POPCORN** V G *Signature dish* **£10.95**
Deep fried cauliflower tossed with light spices to get that perfect crisp taste.
- PANEER MONGOLIAN** V G D N **£10.95**
Special preparation of cottage cheese tossed in sweet chilli sauce and flavored with chilli flakes and peanut powder.
- VEG MUNCHURIAN** V G D *Signature dish* **£10.45**
Assorted minced vegetable dumplings tossed in a soya based sauce.
(please ask member of staff for veg munchurian gravy)

Non Vegetarian Appetisers

- CHICKEN 65** G D *Signature dish* **£10.95**
Spicy pan-fried cubes of chicken, tempered with chef's special sauce, chillies and curry leaves
- CHICKEN MONGOLIAN** G N *Signature dish* **£10.95**
Strips of Chicken tossed with selected spices, fenugreek and thinly sliced groundnuts, a house speciality
- CHICKEN MAJESTIC** G N **£10.95**
Chicken cubes tossed in chef's special recipe with chillies and coriander
- CHILI CHICKEN** G **£10.95**
Chicken cubes tossed in a special tangy-spicy sauce with onions and capsicum
- PEPPER CHICKEN** G **£10.95**
Sothern Favourite, Spicy pan-fried cubes of chicken, tempered with chef's special black pepper spice, chillies, garlic and curry leaves
- CHICKEN LOLLYPOP (5pcs)** G *(please ask member of staff for dry chicken lollypop)* **£11.95**
Crispy chicken drumstick cooked in spicy sauce
- CHICKEN FRY** G N **£13.95**
Chicken pieces fried in authentic ground spices & classic snack
- PEPPER MUTTON** G *Signature dish* **£12.95**
Sothern Favourite, Spicy pan-fried cubes of lamb, tempered with chef's special black pepper spice, chillies, garlic and curry leaves
- MUTTON FRY** G N **£14.95**
Lamb pieces fried in authentic ground spices & classic dish.



V Vegetarian | G Gluten | D Dairy | N Nuts
"Please allow 30-40 mins for food to be prepared"

V Vegetarian | G Gluten | D Dairy | N Nuts
"Please allow 30-40 mins for food to be prepared"

Seafood Appetisers



PRAWN PEPPER FRY G N <i>Signature dish</i>	£12.95
Prawns tempered with chef's special black pepper spice, chillies, garlic and curry leaves	
BUTTERFLY PRAWNS G	£11.95
Prawns fried in chef's special marinade and served with special sauce	
CHILLI SQUID G	£11.95
Tender pieces of squid with a crispy, spicy coating make salt and pepper Squid an enduringly popular dish.	
FISH AMRITSARI G	£11.95
Crispy batter fried fish, a famous street side snack from Amritsar, India.	

Vegetarian Main Course

DAL MAKHANI V D <i>Signature dish</i>	£9.95
Black lentils tempered with tomatoes, garlic, ginger and seasoned with delicate home-made churned butter & cream	
GONGURA DAL V D <i>Signature dish</i>	£10.45
A classic Andhra speciality – lentils cooked with edible Hibiscus and seasoned to traditional flavours	
TOMATO/METHI/TARKA DAL V	£8.95
Yellow lentils cooked with fresh herbs tempered with garlic, cumin, chilli and the choice of vegetable.	
RAJMA MASALA V D	£9.95
Traditional home-style kidney beans curry enhanced with authentic flavours	
CHANA MASALA V	£9.95
Chickpeas cooked with aromatic ground spices and seasoned to traditional flavours. A Classic Punjabi dish	
BENDI COCONUT V N	£9.95
Okra slowly tempered with shredded coconut and seasoned with curry leaves & ground nut An Andhra speciality	
BRINJAL MASALA V N	£9.95
Hyderabadi Speciality Aubergine cooked in traditional masala sauce packed with rich vibrant flavours	
MIXED VEG CURRY V N	£9.95
Selected vegetables simmered in chef's special masala sauce with deep flavours	
ALOO GOBI V N	£9.95
Potato and cauliflower cooked in authentic ground spices A Punjabi classic!	
PALAK PANEER V D N	£9.95
Paneer cubes cooked in garden fresh spinach puree sauted in authentic spices - A Punjabi classic!	
PALAK MUSHROOM V D	£9.95
A luxuriant dish that vibrates with the effect of spices, whole and ground.	
MUSHROOM MASALA V N	£9.95
Mushrooms cooked in chef's special masala sauce with deep flavours	
PANEER BUTTER MASALA V D N <i>Signature dish</i>	£10.95
Paneer cubes simmered in rich creamy tomato gravy packed with authentic flavours	
MUTTER PANEER V D N	£9.95
Paneer cubes simmered in tomato based gravy with peas and traditional spices	
KADAI PANEER V D N	£10.95
Paneer cubes sauteed in house special kadai masala	
BHINDI DO PYAZA	£9.95
An okra and onion combination, cooked with capsicum in special sauce.	
BABY CORN MASALA V D <i>Signature dish</i>	£9.95
A very tasty and comforting baby corn gravy cooked in tomato onion masala.	

V Vegetarian | G Gluten | D Dairy | N Nuts
 "Please allow 30-40 mins for food to be prepared"

Seafood Main Course



KERALA FISH CURRY D N	£13.95
Fish simmered in coconut based gravy to preserve its tenderness A south special	
KING PRAWN KADAI G D N	£14.95
King prawns baked in tandoor and finished off in masala gravy with exotic herbs & spices	
ALAPPEY KING PRAWN D N	£14.95
Ginger, curry leaves flavoured in coconut base sauce cooked with mango & king prawn.	
CRAB CURRY N	£15.95
Fresh crab slowly simmered to perfection in chef's special recipe A south special	
ANDHRA FISH PULUSU G D N <i>Signature dish</i>	£13.95
Andhra fish curry recipe with tamarind, a ground curry paste, and fish steaks.	

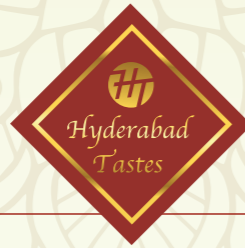
Lamb Main Course

LAMB MASALA N	£12.95
House speciality – Tender juicy chunks of lamb slowly cooked in chef's special recipe	
GONGURA MUTTON N <i>Signature dish</i>	£13.95
A house speciality – Boneless tender chunks of lamb slowly cooked in edible hibiscus gravy till perfection	
MUTTON KURMA D N	£12.95
Tender pieces of lamb cooked in a rich cashew and coconut based gravy with mild spices	
DUM KA GHOST	£13.95
A house speciality – Boneless lamb cooked with authentic spices in traditional vessel.	
KARAHI GHOST N	£12.95
Tender chunks of lamb cooked in special mix of spices and tossed dry in a karahi pan	
SAAG GHOST D N	£12.95
Tender chunks of lamb cooked in special puree made of spinach leaves cooked in traditional complimentary spices	
HALEEM G <i>Signature dish</i>	£12.95
Slow-cooked lentils & minced lamb and blended with flavours in chef's special recipe	



V Vegetarian | G Gluten | D Dairy | N Nuts
 "Please allow 30-40 mins for food to be prepared"

Chicken Main Course



CHICKEN MASALA N	£10.95
House speciality Tender juicy chunks of chicken cooked in chef's special recipe	
CHICKEN KARAHI N	£11.95
Boneless chicken cooked in special mix of spices and tossed dry in a karahi pan	
CHICKEN CHETTINADU N <i>Signature dish</i>	£11.95
Chettinadu describes the cuisine of madras (South India). A flavour mix of black peper & curry leaves.	
SAAG CHICKEN N	£10.95
Boneless chicken cooked in special puree made of spinach leaves cooked in traditional complimentary spices	
METHI CHICKEN N	£10.95
Boneless chicken cooked with fenugreek leaves based gravy and complimentary spices	
CHICKEN TIKKA MASALA D N	£10.95
Boneless chicken marinated and grilled in tandoor and finished in traditional tikka masala gravy	
BUTTER CHICKEN D N	£11.95
Boneless chicken marinated and grilled in tandoor and finished in rich creamy gravy	
EGG MASALA D N	£10.95
Boiled Eggs lightly tossed in spices and cooked in special tomato gravy	
GONGURA CHICKEN D N <i>Signature dish</i>	£12.95
A house speciality Boneless tender chunks of chicken slowly cooked in edible hibiscus gravy till perfection	
CHICKEN KURMA D N	£11.95
Tender pieces of chicken cooked in a rich cashew and coconut based gravy with mild spices	
DUM KA MURG D N	£11.95
A house speciality boneless chicken cooked with authentic spices in traditional vessel.	

Breads



TANDOORI ROTI V G	£2.75
BUTTER NAAN V G D	£2.75
GARLIC & CHILLI NAAN V G D	£3.45
CHEESE NAAN V G D	£4.50
KEEMA NAAN G	£5.95
PESHAWARI NAAN V G D N	£4.95
PLAIN PARATHA V G D	£4.50

Rice

LEMON RICE V N	£8.95
JEERA RICE V N	£8.95
PLAIN RICE V	£4.95
CURD RICE V D	£8.95
RICE WITH SAMBAR V	£8.95
GREEN SALAD V	£5.95



V Vegetarian | G Gluten | D Dairy | N Nuts
 "Please allow 30-40 mins for food to be prepared"



V Vegetarian | G Gluten | D Dairy | N Nuts
 "Please allow 30-40 mins for food to be prepared"

Hyderabad Dum Biryanis



Dum' refers to the cooking method of Biryani where meat or vegetables are layered with rice and steamed together until they are both cooked to perfection.

CHICKEN DUM BIRYANI D G N <i>Signature dish</i>	£11.95
LAMB DUM BIRYANI D G N <i>Signature dish</i>	£12.95
SPECIAL CHICKEN BIRYANI (Boneless) D G N	£11.95
SPECIAL LAMB BIRYANI (Boneless) D G N	£12.95
PRAWN BIRYANI D G N	£14.95
CRAB BIRYANI D G N	£16.95
FISH BIRYANI D G N	£14.95
EGG DUM BIRYANI D G N	£11.95
VEG DUM BIRYANI V D G N <i>Signature dish</i>	£10.95
PANEER BIRYANI V D G N	£11.95

All our biryanis are served with **RAITA** (yogurt which consists of carrots, onions and cucumber) & **MIRCHI KA SALAN** (spicy sauce which consists of bullet chilli, peanuts, cumin seeds and spices)

SPECIAL BIRYANI PACKS (only for takeaway)

VEGETARIAN	CHICKEN	LAMB
Family Pack Biryani £32.95 (4 People)	Family Pack Biryani £35.95 (4 People)	Family Pack Biryani £39.95 (4 People)
Jumbo Pack Biryani £48.95 (6 People)	Jumbo Pack Biryani £53.95 (6 People)	Jumbo Pack Biryani £56.95 (6 People)



SPECIAL OFFER
FREE STARTER
on
BIRYANI PACKS
only for takeaway

V Vegetarian | G Gluten | D Dairy | N Nuts
"Please allow 30-40 mins for food to be prepared"

Desserts



RASAMALAI V D N Rich cheese cake without a crust, soaked in malai and flavoured with cardamom.	£5.95
GULAB JAMUN V G D Mainly made from milk solids, soaked in sugar syrup flavoured with rich ingredients.	£5.95
ICE CREAMS V D Vanilla/Mango/Pista & Chocolate	£5.95
GAJAR HALWA WITH ICE CREAM V D N	£5.95
KULFI V D N Malai/Mango/Pista	£4.95



WE CATER FOR ALL OCCASION

Tel. 020 8569 6442, 07515 723 138
E-mail: info@hyderabadtastes.com

Few of our food items contain nuts if you have any allergies.
Please enquire at the counter before placing your order.

V Vegetarian | G Gluten | D Dairy | N Nuts
"Please allow 30-40 mins for food to be prepared"



All items subject to availability, please ask at the counter for all details.
Management reserves right of admission.
Actual dishes may vary from the displayed images.

All meat products are HALAL.
All major credit cards are accepted subject to minimum spend of £15.
Few of our food items contain nuts if you have any allergies.
Please enquire at the counter before placing your order.
We do not allow outside food & soft drinks in our premises.

Tel. : 020 8569 6442, 07515 723 138
15 High Street, London Road, Hounslow TW3 1RH
E-mail: info@hyderabadtastes.com
www.hyderabadtastesrestaurant.com