

Mehfil

Indian – Hyderabad Cuisine

BREAKFAST (Sat & Sun only)

Khichdi Khatta Kheema	12.99	
Plain Dosa	7.99	G,N
Masala Dosa	8.99	D,G,N
Karam Dosa	9.99	D,G,N
Ghee Roast Dosa	9.99	N
Onion Dosa	9.99	N
Gun Powder Dosa	9.99	N
Idli with Sambar/Chutney	6.99	G,N
Wada with Sambar/Chutney	7.99	G,N
Poori with Sambar/Chutney	7.99	G,N
Halwa Poori/Chole	7.99	D,G,N



Dosa

Dosas are thin, crispy crepes made from a fermented batter of rice and urad dal (black gram). Originating from South India, they are typically served with a variety of chutneys and sambar (a spicy lentil soup).



Starters, or appetizers, are a vibrant introduction to the rich flavors global cuisine. These starters are perfect for stimulating the palate and setting the stage for a delicious meal.

STARTERS

Aloo Samosa (V)	5.99	G
Onion Bhaji (V)	5.99	G
Gobi Manchurian (V)	7.99	
Paneer Tikka (V)	8.99	
Chicken 65	8.99	G
Chicken Tangdi	7.99	
Chilly Chicken	8.99	
Chicken Tikka	8.99	
Shami Kofta	9.99	G
Talawa Gosht	9.99	
Mutton Fry	9.99	

PLATTERS

Platter for 1	15.95
Platter for 1	29.99
Platter for 4	49.99



Biryanis

Biryani is a beloved Indian rice dish known for its rich flavors and aromatic spices. Made with Basmati rice, marinated meat (like chicken, mutton, or seafood), making it a hearty and satisfying main course.

BIRYANI KA BAAP

*Hyderabadi Biryani mein
NO compromise!*

	SINGLE	SHARING Serves Two	FAMILY Serves Four	
Zafrani Chicken Biryani	12.99	23.99	45.99	D
Zafrani Lamb Biryani	14.99	27.99	53.99	D
Vegetable Dum Biryani	12.99	23.99	45.99	D
Paneer Dum Biryani	13.99	25.99	49.99	D
Anda Biryani	12.99	23.99	45.99	D



Haleem

Hyderabadi Haleem is a rich and flavorful dish made from a slow-cooked mixture of wheat, lentils, and meat. This traditional dish is especially popular during Ramadan and is known for its creamy texture and aromatic spices, including cardamom, cloves, and saffron. Haleem is cooked for several hours to achieve its signature consistency and is often garnished with fried onions, mint, and lemon.

HYDERABADI SPECIALS

Nawabi Haleem (Lamb) <i>Pheley niwaley meich zaban bolna - "Arre Miya, kya baat hai!"</i>	14.99	G,N
Shahi Marag (Lamb) <i>Nizam sarkar ke zamane ki recipe hai yeh</i>	13.99	N
Dum ka Murag (Chicken) <i>Deccan ka asli khazana - "Puraney Hyderabad se lekar naye zamaane tak!"</i>	13.99	D,N
Khatti Daal Talawa Gosht (Friday special only) <i>Jumme ke din Khatti Daal - Talawa Gosht nai khaye tho kya khaye</i>	15.99	

CURRIES

	CHICKEN	PANEER	LAMB
Butter Chicken/Paneer (V)	12.99	12.99	D,N
Tikka Masala	12.99	12.99	D,N
Bhuna	12.99	12.99	13.99 D
Jalfrezi	12.99	12.99	13.99 D
Achari	12.99	12.99	13.99
Balti	12.99	12.99	13.99
Korma	12.99	11.99	13.99
Telangana Mutton Curry (Chef special)			13.99
Tadka Daal (V)	11.99		
Dal Fry (V)	11.99		
Aloo Gobi (V)	11.99		
Bhendi Fry (V)	11.99		
Veg Curry (V)	11.99		
Hyderabadi Baghare Baigan (V)	11.95		

INDIO-CHINESE FUSION

Chilly Chicken	12.99	G
Hot & Sour Chicken Corn soup	8.99	G
Chicken Manchuria	12.99	G
Chicken Fried Rice	12.99	
Egg Fried Rice	11.99	
Veg Fried Rice (V)	11.99	
Chicken Fried Noodles	12.99	G
Veg Fried Noodles (V)	11.99	G
Veg Chowmein	11.95	
Chicken Chowmein	12.95	



KIDS MENU

Fries + Goujons + Caprisun/Mango Juice	7.99
Chicken Korma with Plain Rice	8.99

SIDES

Boiled Rice	3.99
Zeera Rice	3.99
Kaju Rice	3.99 N
Pulao Rice	3.99
Plain Naan	2.50 G
Butter Naan	3.00 G
Garlic Naan	3.00 G
Coriander Naan	4.00 G



DESSERTS

Shahi Tukda (Double ka Metha)	6.99 D,N,G
Qubani ka Meetha	6.99 N
Kaddu ki Kheer	6.99 D,N
Zafrani Kheer	6.99 D,N
Gulab Jamun	5.99 D,N,G
Ice Cream	4.99

Desserts

Indian desserts are diverse and rich, often characterized by their use of ingredients like milk, sugar, and various nuts.



BEVERAGES

Hyderabadi Irani Chai	1.99 D
Mango Lassi	3.99 D
Namkeen Lassi	2.99 D
Neembu ka Sharbat	2.99
Water	1.99
Soft Drinks	1.99



Allergen Note:

D: Dairy Product G: Gluten N: Nuts

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