

The Nizams of the Asaf Jahi dynasty who ruled Hyderabad for two centuries were passionate about literature, art, architecture, cuisine and particularly jewellery. Here, we present you with a treatise on the bedazzling jewellery collection of the 'Nizam-ul-Mulk'.

After all, what else can be a more befitting topic of discussion over a princely Hyderabadi repast at the Jewel of Nizam!



The Jacob Diamond

The Imperial diamond, also known as the Jacob Diamond, is almost fantastical, weighing 184.5 carats. It has a rectangular 'cushion cut' with 58 facets, and measures 39.5 mm long, 29.25 mm wide and 22.5 mm deep. It was acquired by the Sixth Nizam, Mahboob Ali Pasha, in 1891 from a Jewish trader, Alexander Malcolm Jacob, and hence the name. This dazzling beauty is almost double the size of the Koh-i-Noor Diamond and is the Seventh largest in the world.

Pehla Nasha

Amrud Ki Lassi ₹425.00

Indigenous iced yoghurt shake churned from guava and freshly made ginger.

Shikanjavi ₹425.00

Traditional Hyderabad lemonade served sweet or salted and peppered as per your choice.

Gulab Ras Thandai ₹425.00

Rose petal & saffron flavoured rich milk to tickle your taste buds.

Adraki Burhani ₹425.00

Digestive yoghurt churned with ginger and mint freshly made as a coolant.

Signature Dish

Kairi Ka Aabshola (Seasonal) ₹425.00

Piquant summer cooler of raw mangoes, cumin and mint.

Khaas Peshkash

Non-Vegetarian

Tandoori Lobster ₹2000.00

Lobster marinated with yoghurt and exotic herbs, kept overnight and char-grilled in its own shell in the clay oven on slow embers of coal. Served with mint chutney.

Nisha Jheenga ₹1150.00

Jumbo prawns marinated in creamed cheese, coriander, mint, and enhanced with a mustard and sesame seed paste, cooked in the clay oven on slow embers of charcoal.

Lal Mirch ka Jheenga  ₹1150.00


Fresh jumbo prawns marinated in pounded Kashmiri chilli, cashews, yoghurt and honey infused with smoked chilli flakes and Indian spices, cooked in a tandoor and served with mint chutney.

Boti Kebab  ₹950.00

Boneless lamb chunks marinated in ginger, garlic, red chillies, black pepper and cooked on a slow fire.

Gilauti Kebab with Ulta Tawa ka Parantha ₹950.00

Minced lamb patties seasoned with secret spices and then smoked with clove powder and pan-fried. A succulent mouth watering kebab that melts in your mouth served with rich saffron flat bread, rolled and eaten with mint chutney. An experience to cherish!

Gilafi Seekh Kebab  ₹950.00

Minced lamb spiced with cardamom, cloves and cinnamon, skewered with finely diced bell peppers and onion and coated with egg white, cooked in a tandoor.

Shikampuri Kebab ₹1800.00

A delicious, flavorful kebab made with spiced Lamb minced meat, stuffed with a tangy mix of yogurt, onions, and herbs-grilled to perfection.

Bharwan Tangdi ₹825.00

Stuffed chicken legs marinated with handpicked spices and herbs, crumbed and deep-fried golden-brown in colour.

Medium Spicy 

Very Spicy 

Service Charges & Government taxes as applicable.
If you have any food allergies or intolerances, please inform our service associates.



Khaas Peshkash

Non-Vegetarian

Varqui Lukme  ₹950.00

Deep-fried crispy flaky pastry stuffed with seasoned lamb mince.

Chatpati Machchi ₹875.00

Murrel fillets, seasoned with coriander, mint, green chillies and caraway seeds flavoured with garam masala and cooked in the tandoor.

Kagji Machhi Tikka ₹875.00

Murrel marinated in coconut milk, yoghurt, cashew nuts and rubbed with lemon zest and lemon grass, kept overnight and enhanced with spices and herbs. Slow cooked in tandoor and served with mint chutney.

Machchi Noorani ₹875.00

Murrel fillet stuffed with minced fish and then marinated with herbs and spices, cooked in a tandoor.

Murgh ka Tikka ₹825.00

Boneless chunks of chicken rubbed with royal cumin enriched cream, allspice, pepper, cardamom, cinnamon, cloves and cooked in a tandoor.

Angoori Murgh ₹825.00

Boneless chunks of chicken soaked in fresh black grape juice, marinated with the choicest of spices and cooked to a juicy texture on skewers in a tandoor.

Murgh Tikka Kalimirchi  ₹825.00

Chicken morsels marinated with creamy yoghurt and seasoned spices, sparingly coated with black pepper and cooked in a tandoor.

Lehsuni Murgh Tikka ₹825.00

Chicken tikka marinated with aromatic spices, garlic and creamy yoghurt, cheese and cooked in a tandoor for succulent taste.

Kalmi Kebab  ₹825.00

Succulent morsels of chicken coated with cheese and finished in the tandoor.

Golkonda Khaas Kebab Platter ₹2000.00

An assortment of the choicest kebabs to tingle your taste buds.

Signature Dish

Barkas Patthar Gosht ₹950.00

Pepper-kissed picatta of lamb tenderised with raw papaya, reserved in a marinade of cloves, patthar ka phool, yoghurt and grilled on a Deccan stone. When Arabs became the Nizam's practorian guard, the Middle Easterners fell in love with this kebab and it became a great favourite in the Barracks. The locals couldn't pronounce the word Barracks; it's distortion was 'Barkas', hence the 'Barkas' Kebab.

Medium Spicy 


Very Spicy  

Service Charges & Government taxes as applicable.
If you have any food allergies or intolerances, please inform our service associates.



Khaas Peshkash

Vegetarian

Paneer Tikka  ₹800.00

Chunks of cottage cheese marinated in yoghurt, skewered with bell pepper, onion, and cooked in a tandoor.

Zafraani Paneer Tikka ₹800.00

Cottage cheese chunks stuffed with potato and red chilli, marinated with a mixture of cheese, saffron, dash of cardamom and Indian masalas, served with sweetened black pepper yoghurt.

Paneer Seekh Kebab ₹800.00

A delicate combination of grated cottage cheese and roasted channa dal with a faint trace of aniseed - skewered and cooked in a tandoor.

Kaju Malai ki Seekh ₹775.00

Roasted cashew nuts with vegetables discreetly spiced with cumin, black pepper with grated cheese, seasoned and skewered, cooked in a tandoor for crisp texture and a soft center.

Hara Bhara Kebab ₹775.00

Griddle-fried spinach kebab with cottage cheese, raisins and walnuts.

Tilwale Tandoori Aloo ₹775.00

Scooped potatoes stuffed with vegetable and spices, coated with yoghurt, white sesame seeds and cooked in a tandoor - a must try for vegetarians.

Subz Varqui Lukme ₹775.00

Flaky pastry layered with royal cumin tempered fresh vegetables, pimentos, potatoes, ginger and coriander.

Corn Kurkuri Tikki  ₹775.00

Fried baby corn along with roasted vegetables seasoned with gram flour, coated with corn flakes and shallow fried for a crisp texture.

Chota Bhutta Seekh ₹775.00

Minced corn kernels with roasted vegetables spiced with black pepper, cumin, and cinnamon, skewered and roasted over charcoal.

Khumbh Ki Gilouti ₹775.00

Minced mushroom patties seasoned with secret spices and smoked with clove powder and then pan fried. A succulent, mouth-watering kebab served with rich saffron flat bread, rolled and eaten with mint chutney.

Tandoori Mushroom ₹800.00

Button mushroom stuffed with cheese and spinach, marinated in red chilli paste and yoghurt with the pungent aroma of cumin and garam masala spices, cooked in a tandoor and served with mint chutney.

Dahi ki Kebab ₹825.00

Delicately spiced, soft, and, unique vegetarian patties that combines the rich creaminess of yogurt, cashew nut and aromatic spices.

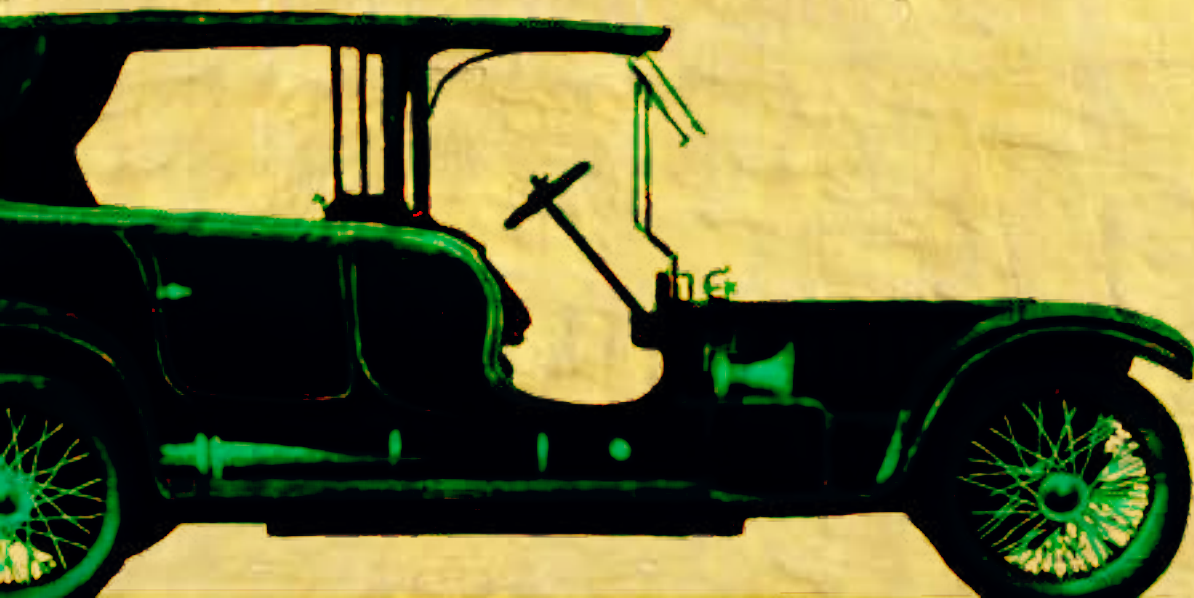
Subz Platter ₹1300.00

An assortment of the choicest vegetarian kebabs to tingle your taste buds.

Signature Dish

Hyderabadi Subz Seekh  ₹775.00

A mixture of sweet corn, carrots, cauliflower, yam, figs, almonds and chironji spiced with pepper, cardamom, cinnamon and cloves, skewered and roasted over charcoal.



Medium Spicy 

Very Spicy  

Service Charges & Government taxes as applicable.
If you have any food allergies or intolerances, please inform our service associates.



*Sarpech Kalan Zamarrud
Wa Karwal Almas
Ba Awaiza-i-Zamarrud*


The royal 'Sarpech' adorned the turbans of the Nizams. It came into origin when Queen Victoria ascended the throne and ruled that the Indian Royalty could not thereafter wear a crown. This royal substitute comprised a 'Sarpatti', 'Kalgi', 'Jigha' and 'Turra', delicately strung together. Historical records suggest that this particular 'Sarpech' was crafted by Hamilton & Co. of Calcutta in 1894. All four pieces are embellished with priceless diamonds, emeralds and pearls.

Shorbas


Non-Vegetarian

Paya Shorba  ₹650.00

An aromatic stew cooked with lamb trotters.

Marag  ₹550.00

Reduced lamb broth with cardamom and black pepper served with braised lamb meat.

Yakhni Shorba  ₹550.00

Yoghurt and saffron based lamb broth flavoured with aromatic spices.

Murgh Subz Shorba ₹500.00

An aromatic chicken and vegetable broth mildly spiced with cardamom and star anise.

Shorbas

Vegetarian

Palak Shorba ₹475.00

Garlic flavoured soup made with fresh and crispy spinach leaves.

Tamatar Khada Masala Shorba  ₹475.00

Spicy tomato and fresh coriander broth flavoured with wholesome Indian spices.

Adrak Subz Mutter ka Shorba ₹475.00

Mixed vegetable broth spiced with all-spice and ginger, thickened with vegetable puree.

Dal Shorba  ₹475.00

Lentil soup with deccan spices.



Medium Spicy 

Very Spicy 

Service Charges & Government taxes as applicable.
If you have any food allergies or intolerances, please inform our service associates.




Saath Larh Marvareed Kalan Almas Samosa Parab

The famous 'Saath Larh' or the seven string pearl necklace belonged to the family of Mahboob Ali Pasha. It is indeed magnificent with a total of 465 priceless 'Basra' pearls ending in triangular terminals, each set in 'Kundan' style in gold with a large foiled table-cut diamond at the centre within a cluster of smaller diamonds in the front. It's size and weight are simply unimaginable – approximately 714 gm. This seven-stringed wonder is a part of the Fifth Schedule of the Nizam's Jewellery Trust.

Khaas Peshkash

Non-Vegetarian

Jheenga Tamatar  ₹1150.00

A piquant delicacy of prawns simmered in rich tomato gravy, finished with the traditional Hyderabad tempering of cumin, mustard and curry leaves.

Jheenga Nizami ₹1150.00

Fresh water prawns sautéed with rich cashew nut and tomato gravy with a hint of yellow chilli powder, crushed black pepper and lemon juice.

Haleem ₹1150.00

A type of stew, prepared from pounded wheat and mutton, made into a thick paste. Seasoned and accompanied with deep-fried onions, cashew nuts and a slice of lemon. (Originally considered to be an Arabic dish made from meat, wheat flour, spices and ghee, it is said to have come to Hyderabad during the Mughal period via Iran and Afghanistan).

Gosht Kaliya ₹975.00


Lamb chunks cooked in a roasted rich onion, tomato and almond gravy flavoured with Indian spices and tempered with onion seeds.

Gosht Kalimirch ₹975.00

Tender morsels of lamb  flavoured and cooked in black pepper. Not for the faint-hearted or lovers of mild spice.

Mutton Taar Korma ₹975.00


Mutton chunks stewed in rich onion and tomato gravy finished with freshly pounded herbs and nuts.

Mutton Rogan Josh  ₹975.00

An aromatic mutton curry quite popular all over India; Rogan means oil and Josh means heat or passion. Rogan Josh thus means cooked in oil at intense heat.

Raan-e-Nizami  ₹2800.00


Leg of lamb gently massaged with a spicy compound of spices that combines the bold flavors of Hyderabad patthar ka phool, allspice, cinnamon, cloves and pepper with cashew nuts. Cooked on delicately burning embers of coal.

Mahi Kaliya  ₹900.00

Chunks of murrel cooked in a roasted onion-tomato gravy, flavoured with Indian spices and tempered with onion seeds.

Macchi Masaledar  ₹900.00

Chunks of murrel enveloped with an onion-tomato masala.

Murgh Hara Masala  ₹850.00


Chunks of chicken cooked in a gravy with a delicately mixed proportion of coriander, mint and green chilies, finished with yoghurt.

Murgh ka Salan ₹850.00

Medium spiced tender morsels of chicken cooked in a rich flavoured gravy of cashew nuts, almond, chironji and dry coconut, with a tempering of mustard leaves and curry leaves.

Murgh Dhaniya Korma ₹850.00

Succulent pieces of chicken gently simmered with coriander gravy.

Murgh Mazedaar  ₹850.00

Boneless chicken chunks cooked in a rich flavoured gravy of cashew nuts, almond, chironji, fresh herbs like mint and coriander, seasoned with black pepper, brown onion and lemon juice, finished with ghee.

Signature Dish

Hyderabadi Dum ka Murgh ₹850.00

Chicken morsels cured in a marinade of yoghurt, saffron, tomato and coconut gravy, cooked in lagan.

Medium Spicy 

Very Spicy  

Service Charges & Government taxes as applicable.
If you have any food allergies or intolerances, please inform our service associates.



Khaas Peshkash

Vegetarian

Paneer Makkhan Masala ₹825.00

Cottage cheese cooked in a tangy home-style tomato gravy enriched with cashew paste and fenugreek leaves.

Paneer Tamatar ka Qut  ₹825.00

Cottage cheese stewed in spicy roasted tomato and onion gravy, tempered with mustard seeds, curry leaves and whole red chillies.

Methi Paneer Chaman ₹825.00

Cubes of silken cottage cheese, stewed with fried fenugreek and cashew nuts.

Subz Dum ₹775.00

Seasonal vegetables cooked in a traditional Dum Pukht style.

Aloo Aap ki Pasand ₹775.00

Salarjung Style

Baby potatoes cooked in a rich onion, tomato and cashew gravy, flavoured with saffron, fenugreek leaves and butter.

Bukhara Style

Potato dumplings seasoned and stuffed with dried apricot, stewed in rich tomato gravy, flavoured with fenugreek leaves and garam masala.

Kofta Naram-e-Dil ₹825.00


Indian cottage cheese infused with fresh herbs and cooked in rich traditional Shahi gravy flavoured with Indian spices and dry fruits.

Subz Nizami Kofta ₹825.00

A mix of vegetables with paneer and Indian herbs, cooked in a delicious tangy tomato gravy with Indian powdered spices.

Subz Chatpata  ₹775.00

A mix of vegetables parboiled and cooked in a spicy tomato gravy with a tempering of whole red chillies.

Nizami Tarkari Handi  ₹775.00

A mix of vegetables stewed in rich cashew gravy flavoured with cinnamon, cumin and garam masala, finished with chopped spinach.

Bharwan Baghara Baingan  ₹775.00

Roasted lentil and curry leaves stuffed inside a baby eggplant, cooked in a tangy coconut and tamarind gravy.

Arbi Ka Salan ₹775.00

Arbi cooked in a richly flavoured gravy of cashew nuts, almonds, chironji and dry coconut, tempered with mustard seeds and curry leaves.

Medium Spicy 


Very Spicy  

Chuninda Peshkash

Vegetarian

Dal Maa Sahiba ₹750.00

Dal Makhani - our own in-house speciality.

Hyderabadi Khatti Dal  ₹750.00

Traditional preparation of lentils flavoured with raw mangoes and tempered with mustard, whole red chillies and curry leaves.

Keoti Dal ₹750.00

An amalgamated preparation of four types of lentils – tuar, masoor, moong and chana - with green chillies, coriander and lemon juice; tempered with cumin and mustard seeds.

Dal Dum Banjara ₹750.00

An exotic combination of whole black and green gram lentils simmered overnight and then gently tempered with traditional Indian spices.

Signature Dish

Subz Kandhari ₹775.00

Batter-fried vegetables in a rich creamy cashew gravy - an in-house speciality.

Service Charges & Government taxes as applicable.
If you have any food allergies or intolerances, please inform our service associates.



Paizeb Yakhoot Wa Almas Wa Zamarrud

These are an exotic pair of 'Paizeb' or anklets crafted in the form of rectangular plaques with 'flower-heads' pattern set in diamond, with alternating diamond, ruby and emerald centres, weighing more than 250 carats. The 'a jour' settings reflect Western craftsmanship, while the large number of rose diamonds set along the edges showcase royal extravagance. It's a rare piece, revered by connoisseurs and gemologists across the world.

Asli Lagan Se

Murgh Dum Biryani  ₹950.00

Hyderabadi speciality of subtly spiced chicken and basmati rice cooked dum-style in a sealed deggh.

Subz Dum Biryani ₹875.00

The incomparable Hyderabadi rice delicacy of vegetables marinated in spices and hung yoghurt, cooked with basmati rice in a sealed deggh.

Jeera Peas Pulao ₹750.00

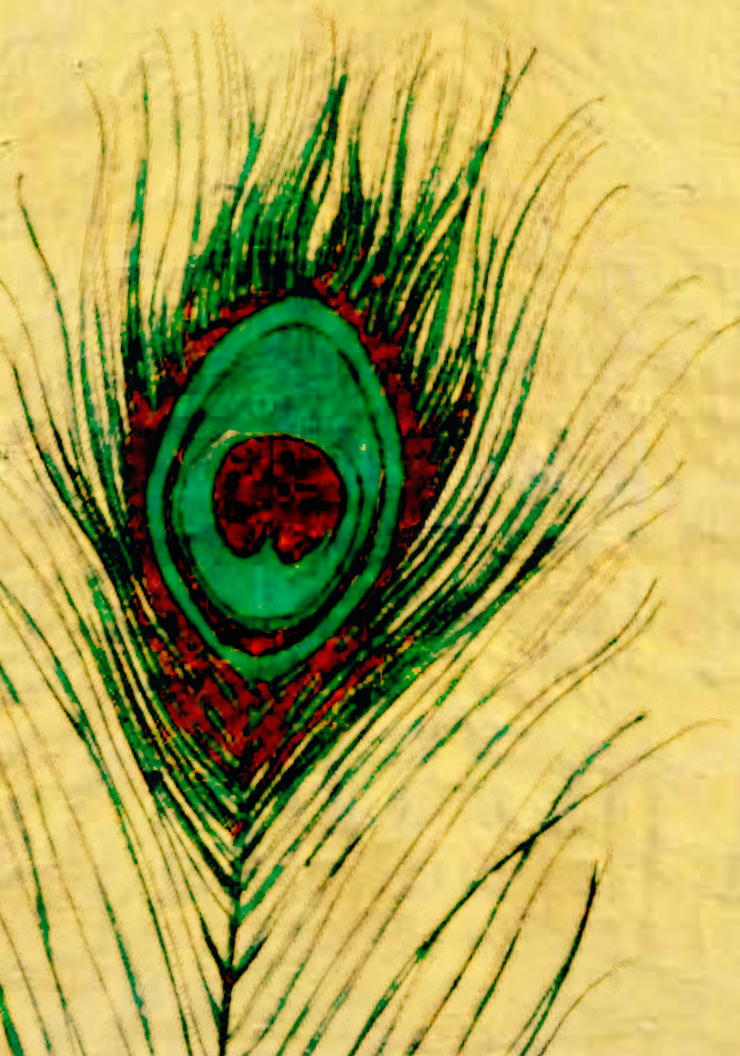
Delicious basmati flavoured rice prepared in dum style with tempered jeera and green peas.

Signature Dish

Kacchi Dum Biryani  ₹1050.00

Hyderabadi speciality of subtly spiced lamb and basmati rice dum-cooked in a sealed deggh.

Chef's Recommendation



Medium Spicy 

Very Spicy 

Roti Ki Bahaar

Tandoori Roti ₹220.00

Naan ₹250.00

Plain, Butter, Garlic

Stuffed Kulcha ₹300.00

Paneer, Aloo, Onion, Masala

Phulkas ₹250.00

Parantha ₹250.00

Plain, Chilly, Pudina

Bakharkhani ₹250.00

Speciality leavened rich bread

Roghani Naan ₹250.00

Speciality leavened rich bread

Afghani Naan ₹250.00

Keema Kulcha ₹450.00

Kulcha stuffed with minced lamb

Aur Bhi

Dahi ₹350.00

Fresh Indian yoghurt

Subz Raita ₹350.00

An Indian side dish made with spiced yoghurt and vegetables.

Service Charges & Government taxes as applicable.
If you have any food allergies or intolerances, please inform our service associates.



Kanthi Almas Kanwal

This majestic 'Kanthi' or necklace, set with diamonds arranged in a delicate lace pattern with prized diamonds in the centre, was worn by Mir Osman Ali Khan. The 226-old cut diamonds weigh more than 150 carats. Necklaces such as these were worn by the British aristocracy in Victorian England. While Western jewellers used platinum, gold was preferred in India. Interestingly, the seven large diamonds in the centre are of different shapes and sizes, yet the necklace is perfectly symmetrical and proportional showcasing the genius of our indigenous craftsmanship.

Beshumaar Meetha

Khubani ka Meetha ₹525.00

Hyderabad's famed dessert of stewed apricots, garnished with apricots and almonds, served with a dollop of whipped cream.

Apricot Pudding ₹525.00

Handed over by the British to the Nizams, this trifle delicacy is perfect for those with a sweet tooth.

Kulfi Falooda ₹525.00

Rich creamy kulfi topped with falooda and rose syrup.

Double ka Meetha ₹525.00

Shahi Tukda with a difference! In this Hyderabad version, slices of double roti bread are bathed in saffron syrup, baked on dum and served with a garnish of almond and pistachio slivers.

Shakhora Phirni ₹525.00

A creamy Indian style pudding made with rice flour and milk, delicately flavoured with cashew nuts, almonds and pistachios.

Kaddu ka Halwa ₹525.00

A dessert made with pumpkin which is quite delicious and at the same time, nutritious.

Signature Dish

Anokhi Kheer ₹525.00

Hand-picked white onions cooked and reduced in rich cream milk, sweetened and garnished with pistachios and almond flakes - an in-house speciality.



Daawat-e-Nizam

A specially crafted selection of dishes for the connoisseur of Hyderabad gourmet - Daawat-e-Nizam provides a unique opportunity to savour the best of Hyderabad cuisine in a single-meal experience.

The culinary journey commences with a traditional beverage followed by the choicest of starters. An array of authentic main courses, including the Hyderabad Dum Biryani, which is now synonymous with the city of pearls. Daawat-e-Nizam is completed with a trio of traditional Meetha.

Non-Vegetarian with Prawns ₹3500.00

A tribute to the legacy of The Nizam, the Daawat features the choicest of prawn, fish, mutton and chicken starters, followed by traditional main courses, including the famous Hyderabad Biryani. The meal is completed with the choicest selection of Meetha.

Non-Vegetarian ₹3200.00

A special Nizami Daawat with lip-smacking mutton, fish and chicken starters, followed by an array of traditional main courses, including the famous Hyderabad Biryani. The meal is completed with the choicest selection of Meetha.

Vegetarian ₹2800.00

A peshkash for the connoisseur of vegetarian Hyderabad cuisine. An array of Nizami starters, followed by traditional main courses, including the Hyderabad Subz Biryani. The meal is completed with the choicest selection of Meetha.



We levy service charge of 5% on food and beverage served.
The above charges are distributed among the employees as per policy.
Government taxes as applicable

Charminar is Hyderabad's pride.
In their formative years, every Hyderabad
is taught that the secrets of life are held within the Four Minars.

First secret
Be a hospitable soul
لہلہااں ناوازی

Third secret
Be generous
داریا دیوااے



Second secret
Respect tradition
رہااa

Fourth secret
Be progressive
تاراککی کا جازبا

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