

Discover our exquisite curries, where rich, aromatic gravies envelop tender meats and fresh vegetables. Each dish is a harmonious blend of traditional spices, slow-cooked to perfection to create a depth of flavor that delights the senses. Savor the warmth and complexity of our curries—crafted with passion and expertise for a truly memorable dining experience.

Korma & Curry

- **Dal Makhani** ₹ 399
Slow-cooked black lentils and kidney beans, rich with spices, butter, and cream.
- **Butter Paneer** ₹ 399
Cubes of paneer simmered with butter and tomato-based makhani gravy.
- **Kadhai Paneer** ₹ 469
Cubes of paneer tossed with bell peppers and flavorful kadhai masala.
- **Gharwali Chicken Curry** ₹ 399
Homestyle chicken curry, slow-cooked with desi ghee for rich flavor. Best enjoyed with rice.
- **Butter Chicken Boneless** ₹ 469
Boneless chicken cooked in a luscious and creamy tomato-based gravy, enriched with butter for a delightful experience.
- **Chicken Korma** ₹ 469
Tender chicken slow-cooked with nuts, onions, and yogurt, best enjoyed with ulie tawa ka parantha or naan.
- **Butter Chicken with Bone** ₹ 499
Bone-in chicken cooked in a luscious and creamy tomato-based gravy, enriched with butter for a delightful experience.

Indulge while you wait.

Biryani (1/2 Kg) served just in 15 minutes

Biryani

- **Veg Hyderabad Dum Biryani** ₹ 349
This is "Kacchi" style biryani, fresh vegetables marinated in freshly ground BBK spices, layered with basmati rice, slow-cooked in clay handi.
- **Paneer Hyderabad Dum Biryani** ₹ 399
This is "Kacchi" style biryani, fresh paneer pieces marinated in freshly ground BBK spices and layered with premium long grain basmati rice & dum cooked in sealed handi.
- **Chicken Hyderabad Dum Biryani (2Pcs)** ₹ 389
This is "Kacchi" style biryani, fresh chicken are marinated in a mixture of freshly ground BBK spices & layered with long grain basmati rice in the handi and slow-cooked in the sealed handi.
- **Mutton Hyderabad Dum Biryani (2Pcs)** ₹ 449
This is "Kacchi" style biryani, tender mutton pieces marinated in BBK spices, layered with basmati rice, slow-cooked in a handi, with masala at the bottom.

Indulge in our delectable selection of kebabs, offering a symphony of flavors—from tender, marinated meats to vibrant vegetarian options. Experience the perfect balance of spices and textures, with smoky, charred exteriors giving way to juicy, flavorful centers. Crafted with care and culinary expertise, each bite promises an unforgettable taste journey.

Kebabs

■ Dahi Ke Kebab ₹ 289

Creamy kebabs, made with hung curd and mild spices for a melt in the mouth experience.

■ Crispy Corn Stick ₹ 299

Crispy, golden, crunchy delights made with sweet corn, spices, and breadcrumbs, fried to perfection.

■ Veg Galouti Kebab ₹ 299

A melt in your mouth Awadhi kebab, made with spiced ground vegetables, served with laccha onion and mint chutney.

■ Paneer Tikka ₹ 349

Soft, cubed paneer marinated in a flavorful blend of yogurt, spices, and herbs, then char-grilled. Served with a side of tangy mint chutney.

■ Paneer 65 ₹ 409

Crispy fried paneer marinated in Hyderabadi masala, tossed in a tangy, spiced sauce with curry leaves a true vegetarian delight.

■ Chicken Tikka ₹ 349

Chicken Tikka is marinated chicken chunks in yogurt and spices, then grilled or baked until tender and flavourful.

■ Chicken Malai Tikka ₹ 369

Succulent chicken pieces marinated in a creamy, mildly spiced marinade, grilled to tender perfection.

■ Chicken Seekh Kebab ₹ 389

Minced chicken blended with Indian spices grilled over charcoal flame in skewers. Served with salad & mint chutney.

■ Tandoori Chicken (Half/Full) ₹ 399/699

Succulent chicken, marinated in spices and yogurt, char-grilled for a rich, smoky flavor and a tender bite.

■ Chicken 65 ₹ 419

Crispy fried boneless chicken tossed with Indian spices and yogurt.

■ Chicken Ghee Roast ₹ 429

Tender boneless chicken pan-roasted in ghee and a special blend of BBR spices with the richness of onion masala.

■ Mutton Galouti Kebab ₹ 549

A melt-in-the-mouth Awadhi kebab, made with spiced ground meat, served with laccha onion and mint chutney.

■ Veg Kebab Platter ₹ 649

Veg Galouti Kebab, Kaju Seekh, Crispy Corn Stick & Kasuri Paneer. Served with a spicy dip, mint chutney & onion salad.

■ Non-Veg Kebab Platter ₹ 799

Mutton Galouti Kebab, Chicken Seekh Kebab, Chef Special Chicken Kebab & Tawa Fish. Served with a spicy dip, mint chutney & onion salad.

bread, refreshing beverage, and indulgent sweets are crafted to complete your Biryani by Kilo journey. Dive into these irresistible sides to elevate your meal, leaving your taste buds craving for more.

Breads

- **Tandoori Roti (Plain/Butter)** ₹ 39/49
Whole wheat flour bread cooked in a tandoor.
- **Rumali Roti** ₹ 45
Soft and thin Indian flatbread, perfect for scooping up rich curries and gravies.
- **Ulte Tawe Ka Parantha** ₹ 69
A unique, flaky flatbread cooked on an inverted tawa, offering a distinctive texture and flavor.
- **Naan (Plain/Butter/Garlic)** ₹ 70/79/79
Large bread made from refined flour, with a topping of one of the mentioned ingredients.
- **Goshe Keema Parantha** ₹ 129
Flavourful stuffed flatbread filled with spiced ground meat, and cooked until crispy and golden.

Sweet & Desserts

- **Gulab Jamun with Rabri** ₹ 175
Soft and syrupy fried dough balls served with creamy, sweetened milk for a decadent dessert.
- **Maska Phirni (250 gms)** ₹ 180
A traditional rice pudding served in a clay pot, flavored with cardamom and garnished with nuts.

Beverages

- **Imli Achraki Lemonade** ₹ 80
A refreshing blend of tamarind, ginger, and lemon, perfect for a tangy and zesty thirst-quencher.
- **Lassi (Sweet/Salted)** ₹ 99
A creamy yogurt-based drink available in spiced or sweet varieties, perfect for cooling down.
- **Masala Thanda** ₹ 99
A chilled, spiced beverage combining traditional Indian spices for a refreshing and aromatic drink.
- **Virgin Mojito** ₹ 149
A classic cocktail with a refreshing mix of mint, lime, and soda, ideal for a cool and revitalizing sip.
- **Mineral Water** MRP

Extras

- **Raita** ₹ 69
- **Salan** ₹ 69
- **Masala Curry** ₹ 75
- **Burani Raita** ₹ 99

Add-on

- **Chicken 1 Pc** ₹ 79
- **Mutton 1 Pc** ₹ 119