



TAJ FALAKNUMA PALACE  
HYDERABAD

### Antipasto

*Classic Caprese with Fresh Tomato, Buffalo Mozzarella, Basil*

Or

*Mixed Greens with Pomegranate & Honey Mustard*

Or

*Farm Fresh Mesclum Greens with Tomato, Artichoke with Cilantro Dressing*



### Soup

*Mushroom Cappuccino with Truffle Foam*

Or

*Veloute of Chicken with Braised Onion & Paprika Dust*

Or

*Minestrone Soup*

Or

*Cream of Mushroom Soup*



### Sorbet

*Chef's Choice Sorbet*

### Pasta & Pizza

*Pizza with Exotic Vegetables*

Or

*Four Cheese Pizza*

Or

*Orzo Pasta with Chilli Caramelized Onion*

Or

*Lobster Ravioli with Champagne Burre Blanc & Truffle*

Or

*Gnocchi with Tomato Basil Sauce*

Or

*Spinach & Ricotta Ravioli*

Or

*Fusilli with Slow Roasted Tomatoes & Mellow Garlic*

### Mains

*Asparagus & Saffron Risotto with Parmesan Shavings*

Or

*Wood Grilled Vegetables with Aged Balsamic*

Or

*Rosemary Braised Lamb Chops with Truffle Mash & Grilled Vegetables*

Or

*Herb Crusted Salmon with Pesto Drizzle & Garlic Tossed Vegetables*

Or

*Mushroom & Sun Dried Tomato Risotto*

Or

*Risotto with Mixed Greens & Parmesan*

### Dolci

*Taste Of Falaknuma*

## Agaz

### The Beginning

**Gosht Ka Marg**—Lamb broth flavored with cashew nuts & Indian spices,  
150 Kcals | 100 gms |

**Tomato Potli Shorba**—Tomato soup with southern spices  
52 Kcals | 100 gms |



## Mezban

### A Taste of the Closely Guarded Secrets of Nizam's Culinary Repertoire

**Murgh Asaf Jahi**—Tandoor roasted chicken marinated with regional spices  
272 Kcals | 100 gms |

**Andhra Tawa Macchi**—Pan fried fish marinated with curry leaves  
186 Kcals | 100 gms |

**Pathar Ka Gosht**—lamb marinated for forty-eight hours, cooked on a hot stone  
250 Kcals | 100 gms |

**Sarson Ke Phool**—Broccoli marinated with a mustard & cooked in tandoor  
112 Kcals | 100 gms |

**Zimikand Shikampuri Kebab**—Elephant yam patty with yoghurt stuffing  
121 Kcals | 100 gms |

**Bharwan Paneer Tikka**—Dry fruit stuffed cottage cheese  
314 Kcals | 100 gms |



## Itmenanse

Slow cooking at its best, a recipe from Falaknuma's archives perfected by our chefs

**Haleem**—Regional ramadan dish with ground meat & broken wheat  
159 Kcals | 100 gms |

**Dahi Ke Kebab**—Pan fried hung yoghurt patty  
187 Kcals | 100 gms |



## Waqfa

**Chef's Choice Sorbet** 288 Kcals | 100 gms |

## Mashgool Dastarkhwan

### Selection of Royal Hyderabad Delicacies for Your Indulgence

**Lagan Ka Gosht**—Lamb cooked in rich onion gravy with aromatic spices  
257 Kcals | 100 gms |

**Dakhni Jhinga**—Prawns, curry leaves, tomato gravy  
193 Kcals | 100 gms |

**Lazzat-e-Murgh**—Boneless chicken in saffron infused gravy  
271 Kcals | 100 gms |

**Subz Miloni**—Mélange of vegetables in tomato gravy  
139 Kcals | 100 gms |

**Bharwan Malai Kofta**—Cheese & nuts stuffed cottage cheese dumplings  
cooked in creamy tomato gravy  
284 Kcals | 100 gms |

**Gunchao Keema**—Cauliflower florets tossed with bell peppers & tomatoes  
58 Kcals | 100 gms |

**Kutti Lal Mirch or Dhania Aloo**—Baby potatoes, coriander and chilli flakes  
136 Kcals | 100 gms |

**Thotakura Pappu**—Lentils tempered with amaranth leaves  
189 Kcals | 100 gms |

**Hyderabadi Kacche Gosht Ki Biryani**—Lamb marinated overnight, layered  
with fragrant basmati rice, cooked in a sealed brass pot  
185 Kcals | 100 gms |

**Subz Gulzar Biryani**—Mélange of vegetables cooked in a sealed brass pot,  
layered with fragrant basmati rice  
127 Kcals | 100 gms |

**Mirch Ka Salan**—Bhavnagri chilies in peanut gravy  
226 Kcals | 100 gms |

**Raita** 288 Kcals | 100 gms |

**Chef's Selection of Indian Breads** 530 Kcals | 100 gms |



## Zauq-E-Shahi

### A Platter of Chef's Selection of Hyderabad Desserts

245 Kcals | 100 gms |

Allergens :     

- Red Indicates Non Vegetarian
- Green Indicates Vegetarian