

Kebabs

Vegetarian

- ▣ Lazeez khumb galouti 555
Minced mushroom and cheese patty
- ▣ Nimbu mirch achari paneer tikka 555
Pickled Indian spice marinated cottage cheese
- ▣ Pahadi aloo aur hari boot kebab 555
New skin potato and green gram patty, jalapeño and mascarpone filling, deep fried
- ▣ Sarsoon ka phool 555
Indian spices marinated broccoli, clay oven cooked
- ▣ Tandoori subz shaslik 555
Medley of char grilled vegetables, tossed with sweet tamarind, ginger chutney
- ▣ Dahi ke kebab, chakundri pyaaz 555
Fresh hung curd patties with pounded spices, deep fried
- ▣ Tandoori peri-peri baby potato, barik sev 555
Peri-peri spiced new skin baby potato, clay oven cooked
- ▣ Barbecued cottage cheese coins, coriander pesto 555
Coriander roots, spiced cottage cheese discs
- ▣ Vegetarian sampler 895
Assortment of any 4 vegetarian appetizers

Non Vegetarian

- ▣ Bhatti ka choosa 395
2pcs
4pcs
Fiery spice marinated chicken, clay oven cooked
- ▣ Kesari mirch murgh ke parchey, cheddar melt 695
Spanish saffron and bird's eye chilli flavoured chicken supreme
- ▣ Lahori murgh ke nawabi tukde, ajwaini papad 695
Chicken marinated with brown onion and cashew paste, clay oven cooked
- ▣ Gosht barrah kebab, desi ghee 755
Charcoal grilled lamb, dry spice marinade
- ▣ Usilampatti kari sukka, reshampatti chilli 755
Braised lamb tossed with shallots and chillies

- ▣ Makhmali gosht galawat, warqi paratha 755
Lucknowi lamb patty, baked flaky bread
- ▣ Fresh water skipjacks, chatpata bora spiced 755
Southern spiced lady fish, shallow fried
- ▣ Achari cochin tiger prawns, shrimp chips 895
Pickled jumbo prawns cooked to perfection
- ▣ Tandoori soft - shell crabs 895
Indian spiced marinated crab, clay oven cooked
- ▣ Non vegetarian sampler 1095
Assortment of any 4 non vegetarian appetizers

Western

All grills are served with bread, house salad and a choice of accompaniment

Main Course

Vegetarian

- ▣ Cajun spiced cottage cheese steaks 595
- ▣ Broccoli florets and cherry tomatoes 595
- ▣ Trio of mushroom 595
- ▣ Grilled pineapple in bird's eye chilli marination 595
- ▣ Courgette and palm hearts 595
- ▣ Oregano garlic confit reduction in barbaresco 695

Non Vegetarian

- ▣ Corn-fed chicken joints 695
best paired with hickory barbecue sauce
- ▣ Warm breast of free range chicken 695
best paired with hickory barbecue sauce
- ▣ Vietnamese basa, roasted brussels sprouts 755
best paired with herb butter sauce
- ▣ Australian lamb chops 855
best paired with merlot rosemary jus
- ▣ Japanese coastal john dory 895
best paired with herb butter sauce
- ▣ Norwegian pink salmon 895
best paired with olive tapenade
- ▣ Scallops 895
best paired with olive tapenade

- ▣ Rock lobster 925
best paired with basil caper butter sauce
- ▣ New Zealand lamb shank, curried potato steaks 1100
best paired with hickory barbecue sauce
- ▣ T-bone steak, grain mustard potato 1495
best paired with merlot rosemary jus

Accompaniments

- ▣ Red cheddar and porcini mash 135
- ▣ Jacket potato with Himalayan salt sprinkle 135
- ▣ Seasonal charred vegetables 135
- ▣ Shoestring fries / wedges 135
- ▣ Roasted sweet potato 135
- ▣ Handcut chips 135
- ▣ Herb buttered pilaf 135
- ▣ Corn on the cob 135

Sauces - choose any one

- ▣ Merlot rosemary jus
- ▣ Cranberry jus
- ▣ Mexican salsa verde
- ▣ Basil caper butter sauce
- ▣ Japanese teriyaki sauce
- ▣ Hickory barbecue sauce
- ▣ Peri-peri chilli

Sizzlers on a pan 400

Please choose any dish from the above menu to be served on a sizzling pan
Served with the main dish, pilaf, curry, french fries, grilled tomato and grilled onion

Curry affair

Vegetarian

- ▣ Kai dal 555
Double cream, dairy butter and red chilli tempered black lentils
- ▣ Toor dal double ghee tadka 555
Garlic and ginger tempered yellow lentils
- ▣ Paneer vasanta pyaaz, showered paprika, makhana fritters 655
Cottage cheese, cashew gravy with popped lotus seeds and spring onions
- ▣ Khumb hari gobhi khurchan 655
Button mushroom and broccoli with peppers
- ▣ Tadka vegetables, crispy spinach, roasted sesame seeds 655
Seasonal vegetables cooked with ground spices, crispy spinach and sesame seeds
- ▣ Polenta crusted makkai corn, sarson ka saag, makhana aur gud 655
Fresh mustard leaves cooked with American corn accompanied with butter and jaggery
- ▣ Methi chaman makhanawala 655
Purèed spinach and cottage cheese with light tempering
- ▣ Nazakat-e-kofta 655
Cottage cheese and dry fruit barrels, rich tomato cashew gravy

Non Vegetarian

- ▣ Roasted chicken supreme - dum ki gravy 725
Slow baked chicken, roasted cashew, melon seeds and yoghurt gravy
- ▣ Paanch phoran chicken, kasundi aloo rasa 725
Five spice pot roasted chicken and mustard potato stew
- ▣ Peshawari murgh tikka, trio pepper, barik paneer 725
Chicken morsels cooked with fresh bell peppers
- ▣ Mutton rogan josh 725
Braised lamb chunks cooked with brown onions in a yoghurt, garlic, ginger and Indian spice gravy

- ▣ Kareli vindaloo 725
Lamb with potatoes cooked with red chillies, garlic, Goan vinegar and hard palm jaggery
- ▣ Vietnamese basa pollichattu 725
Pan seared basa cooked with onion, ginger, tomato and Kerala kokum, encased in banana leaves
- ▣ Tiger prawns chakundri pyaaz, caramelized walnuts 825
Prawns tossed with vinaigrette onions, tomatoes, garnished with caramelized walnuts

Speciality Rice

Hyderabadi dum biryani

Unique combination of rice and meat or vegetables cooked over coal
Served with chilli and peanut curry, spiced onions and curd dip

- ▣ Tarkari (Vegetable) 595
- ▣ Murgh (Chicken) 695
- ▣ Gosht (Lamb) 695

Breads

- ▣ Roti 135
Whole wheat unleavened bread cooked in the clay oven
Plain, Butter, Multigrain
Khasta
Bread made with a combination of whole wheat flour and semolina
Missi
Bread made with a combination of whole wheat flour and gram flour
- ▣ Paratha 135
Whole wheat flat bread, clay oven cooked
Warqi
Whole wheat bread folded and cooked on hot griddle
Pudina
Whole wheat bread flavoured with mint
Lachha
Multi layered whole wheat bread cooked in the clay oven

- ▣ Naan 135
Leavened flat bread made from refined flour cooked in the clay oven
Plain, Butter, Garlic, Chilli cheese, Olive
Kashmiri
Cooked with a topping of dry fruits

- ▣ Kulcha 135
Leavened bread with fillings made from whole wheat flour cooked in the clay oven
Masala
Filling of spices, onions and potatoes
Paneer
Filling of cottage cheese
Amritsari
Filling of potatoes
Pyaaz
Filling of onions
Badami
Leavened bread made from almonds and whole wheat flour

Sugar and sweet

- ▣ Palak ka halwa, roasted nuts, almond biscotti 355
Sweetened fresh spinach purée with dry nuts
- ▣ Parsi dairy chikki kulfi 355
Disc shaped frozen Indian dairy dessert
- ▣ Vivanta flavour gelato spiced tea, fig and parmesan 355
- ▣ Seasonal cut fruits 355
- ▣ Gianduja chocolate fondant with vanilla bean ice cream 355
- ▣ Italian tiramisu 355
- ▣ Sugarfree kahlua mocha mousse, vanilla bean ice cream 355



VIVANTA
BEGUMPET HYDERABAD
BY TAJ