

TAJ
DECCAN
HYDERABAD

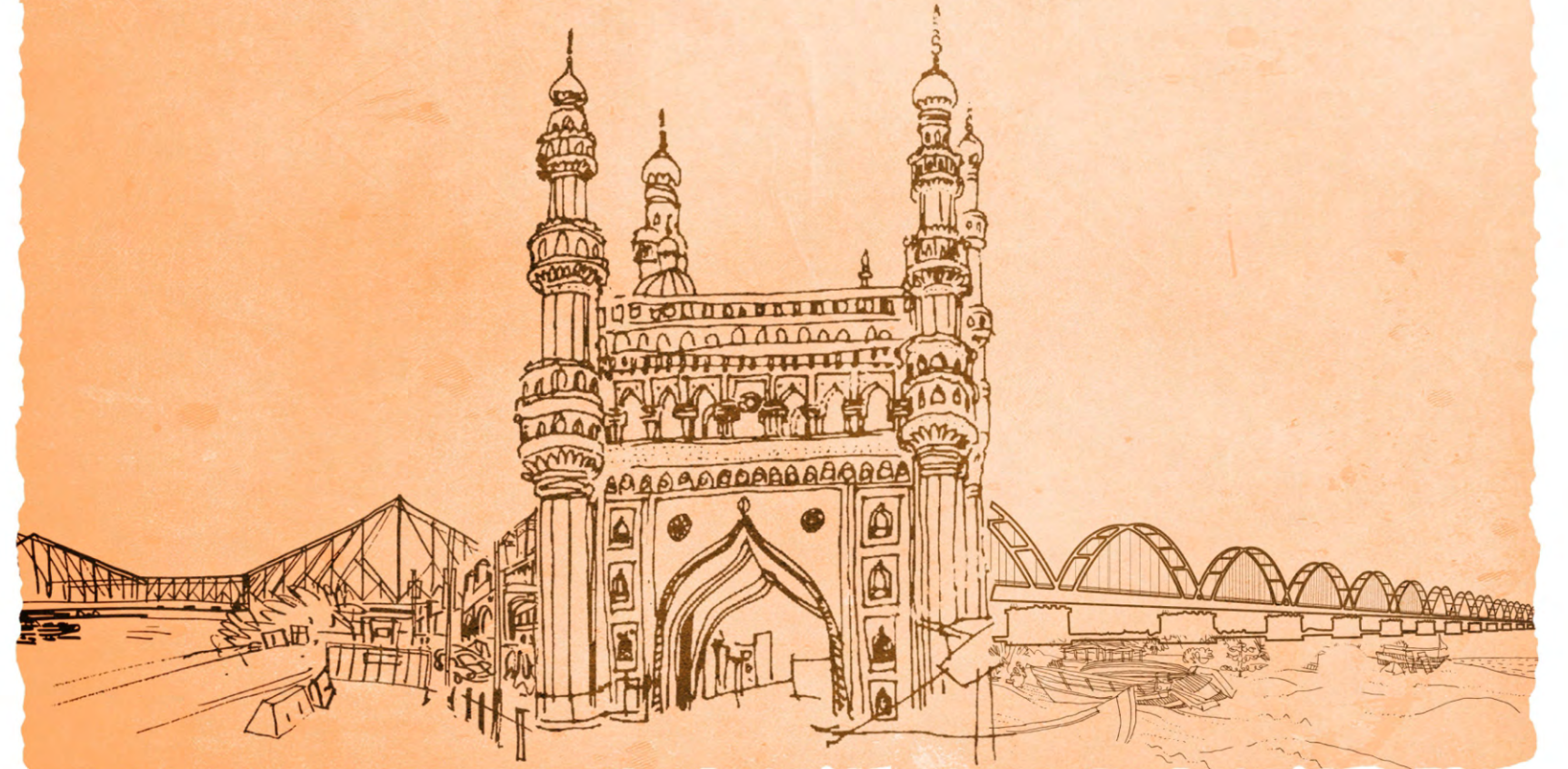
SPICE JUNXION

TRYST WITH TRADITION

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TELANGANA

As per the guidelines issued by
Food Safety & Standards Authority of India (FSSAI)
 on average active adult requires **2000 kcals** of energy per day.
 However the actual calories needed may vary per person.

Hailing from the land of
 passionate spirit and
 incredible resilience is
 the signature delicacy,
 Telangana Mamsam
 Pulusu, with mutton
 morsels slow-cooked in
 rich gravy.



REGIONAL CUISINE OF THE TWIN STATES

STARTERS

ROYYALU VEPUDU (300gms)	1075	257Kcal	PALAKURA BADILU (280gms)	550	492.25 Kcal
MAMSAM VEPUDU (300gms)	1000	231Kcal	Popular Bengal gram and spinach dumplings.		
KODI VEPUDU (300gms)	975	258Kcal	TELANGANA CUT MIRCHI (260gms)	550	540.5 Kcal
Chef's signature dish, fried and tossed in homemade spices.			Large green chillis dipped in Bengal gram flour batter and deep-fried in hot oil - a local specialty.		
MIRAPAKAYA ROYYALU (300gms)	1075	247Kcal	MASALA DAL WADA (260gms)	550	522.75 Kcal
MIRAPAKAYA MAMSAM (300gms)	1000	222Kcal	Deep-fried patties made of grounded channa dal, onions,		
MIRAPAKAYA KODI (300gms)	975	239Kcal			
A spicy chilli-based delicacy from the state.					
PANEER MIRIYALU FRY (280gms)	800	338.75 Kcal			
Deep-fried paneer fingers with homemade spices - a Telangana delicacy.					

MAIN COURSE

ROYYALA IGURU (320gms)	1095	251Kcal	ULLIPAYA JEEDI PAPPU KURA (320gms)	800	271.75 Kcal
A thick prawn curry flavoured with hand-picked spices - a Godavari specialty.			Baby onion and whole cashewnut curry.		
TELANGANA MAMSAM PULUSU (360gms)	1050	255.5Kcal	ALOOGADDA VEPUDU (320gms)	800	366Kcal
Mutton morsels gently cooked in spicy gravy.			A dry preparation of potatoes, tempered with curry leaves.		
GONGURA MAMSAM (360gms)	1050	221.5Kcal	TAMATA MUNNAKAYA KURA (320gms)	800	135.5Kcal
A mutton delicacy cooked with tangy sorrel leaves - a Warangal specialty.			Tomato and drumstick curry.		
CHEPALA PULUSU (360gms)	995	256.25 Kcal	BHINDI PEANUT FRY (300gms)	800	450Kcal
Fillet of fish cooked in tangy tomato gravy - a Nellore speciality.			Deep-fried mixture of okra, peanuts, and freshly grated coconut.		
GUNTUR KODI KURA (360gms)	995	307.25 Kcal	PAPPU (300gms)	625	312/336/330/344 Kcal
A spicy home-style chicken curry.			(Tomato/Palakura/Gongura/Mamdikaya) Tempered yellow lentils with a choice of tangy vegetables.		



*Given values are calories per portion

Please inform our associate if you are allergic to any ingredients.

ANDHRA PRADESH

Pervading greenery and fresh water sources underline Godavari districts' distinct culinary traditions. Royyala Iguru is a perfect example of the bounty and finesse of the region.



STAPLES

- ANDHRA MAMSAM PULAO (650gms)  1050 359Kcal
- ANDHRA KODI PULAO (650gms)  995 358Kcal
- ANDHRA VEGETABLE PULAO (650gms)  800 273Kcal
 A spicy rice preparation with a choice of mutton/chicken/vegetables.
- FLAVOURED RICE (550gms)  800 209/309 /326/350 /295Kcal
 Tomato/Curry leaves/Coriander/Coconut/Lemon/Tamarind.
- PERUGU ANNAM (550gms)  600 276.25Kcal
 Soft-boiled rice blended with yogurt and tempered with mustard seeds and curry leaves.
- ULAVACHARU (300gms)  425 352Kcal
 A local delicacy of horse gram cooked with spices, into a smooth textured gravy, served with steamed rice, curd or cream.
- SAMBAR (400gms)  425 411.5Kcal
 A lentils preparation tempered with tamarind extract and spices.

BREADS

- JONNA ROTTE (80gms) 275 87.25 Kcal
- CHAPATI (80gms)  275 132.25 Kcal
- POORI (60gms)  275 199.75 Kcal

TIFFIN BOX (Only for Lunch)

To start with homemade rasam,
 1 starter, 2 main course curries, 1 dal, 1 flavoured rice
 Accompanied on side - phulka, steamed rice, papad,
 podi, pickle, and ghee.

- NON – VEGETARIAN (1200gms)  1199 1263Kcal
- VEGETARIAN (1100gms)  1099 1231Kcal



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TAMIL NADU

The aroma of Chettinad spices mixed with a hint of seaspray emanated by the Chennai Fish Fry has an enticing quality to it, much like the culture and diversity of the vibrant Chennai.



INDIAN COASTAL CUISINE

STARTERS

- **KODI GHEE ROAST** (300gms) 975 296.5Kcal
 Slow-roasted chicken with chilli and homemade clarified butter - a Mangalore specialty.
- **FISH FRY** (300gms) 975 375.75Kcal
 Spicy fish goujons - a Chennai delicacy.
- **PANEER GHEE ROAST** (300gms) 800 303.25Kcal
 Cottage cheese with chilli and homemade clarified butter - a Mangalore specialty.
- **CAULIFLOWER BEZULE** (280gms) 550 246Kcal
 Crisp-fried spicy cauliflower florets - a Mangalore delicacy.

SOUP

- **CHETTINAD KOZHI RASAM** (260gms) 375 46.5Kcal
 Delicately spiced chicken soup.
- **PARIPPU RASAM** (260gms) 375 34.25Kcal
 Mildly flavoured lentil soup.

MAIN COURSE

- **MADRAS PRAWNS CURRY** (350gms) 1095 251Kcal
 A prawn curry with tamarind, groundred spices, and coconut.
- **ALLEPPEY FISH CURRY** (350gms) 995 331.5Kcal
 Fish morsels simmered in green mango and coconut curry.
- **KOSHA MANGSHO** (350gms) 1050 265.25Kcal
 Tender lamb cubes cooked with potato and plum chillies - a Bengal delicacy.
- **CHICKEN CHETTINAD** (350gms) 995 301Kcal
 A spicy chicken preparation cooked with chettinad spices.
- **PACHAKARI STEW** (320gms) 800 281Kcal
 Spring vegetables cooked in rich coconut gravy - a Kerala speciality.
- **KADALA GASSI** (350gms) 800 503Kcal
 Black chickpeas cooked in a byadgi chilli and coconut gravy.
- **ALOO DUM** (300gms) 800 361Kcal
 Bengali potato curry.

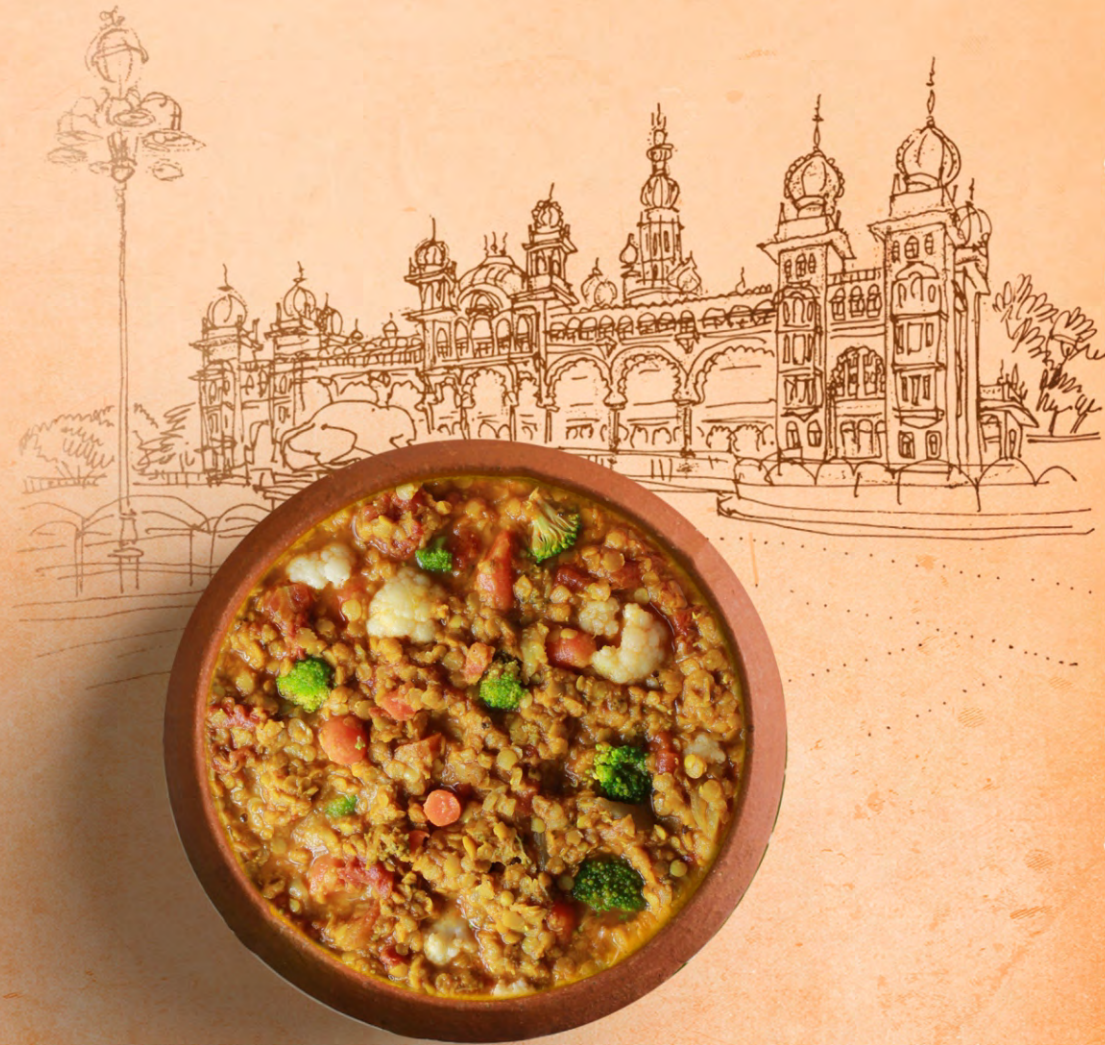


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KARNATAKA

From the heartland of Wadiyars, embarks this spicy rice and lentil preparation - Bisi Bele Bath that makes for a soulful meal.



STAPLES

- ▣ STEAMED RICE (300gms) 375/475 127.5Kcal
Sona Masoori/Basmati
- ▣ MALABAR PARATHA (80gms) 275 143.5Kcal
Flaky refined flour bread.
- ▣ BISI BELE BATH (400gms) 495 353.25Kcal
A spicy rice and lentil dish flavoured with hand-pounded spices.
- ▣ APPAM (120gms) 275 122Kcal
Fermented rice pancake.

DESSERTS

- ▣ PARIPPU PAYASAM (180gms) 495 184.25Kcal
Classical combination of roasted lentils with palm jaggery.
- ▣ ELANEER PAYASAM (180gms) 495 281.5Kcal
A refreshing tender coconut pudding.



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HYDERABAD

Rich and aromatic spices in a yogurt-based gravy, slow-cooked lamb shanks that just melt perfectly in the mouth, the warm decadence of Nizam-Mughlai cuisine, makes Nalli Gosht a royal indulgence indeed.



FROM THE LAND OF NIZAMS

KEBABS

- | | |
|---|--|
| <p>▣ BHATTI KA JHEENGA (300gms)  1075 221.25 Kcal
Bay prawns cooked in a clay oven.</p> | <p>▣ AKHROT AUR ANJEER KE KEBAB (320gms)  800 550.75 Kcal
Walnuts and dry figs patty.</p> |
| <p>▣ GOSHT SHIKAMPURI KEBAB (350gms)  1000 467.25 Kcal
Soft and smooth traditional Hyderabadi mutton recipe.</p> | <p>▣ MALAI BROCCOLI (350gms)  800 145.25 Kcal
Broccoli florets cooked in flavored creamy marinade.</p> |
| <p>▣ MURGH MALAI KEBAB (300gms)  975 243.5 Kcal
Creamy succulent tenders of chicken.</p> | <p>SHAHI KEBAB PLATTER
▣ NON-VEGETARIAN (600gms)  1395 849Kcal
Combination of Mutton Shikampuri, Murgh Malai Tikka, Tandoori Jheenga and Peeli Mirch ka Mahi Tikka.</p> |
| <p>▣ PEELI MIRCH KA MAHI TIKKA (300gms)  975 377Kcal
Yellow chilli-enhanced fish chunks.</p> | <p>▣ VEGETARIAN (600gms)  1350 623Kcal
Combination of Makhmali Paneer Tikka, Makai ki Seekh, Akhrot Anjeer ke Kebab, Malai Broccoli.</p> |
| <p>▣ MAKHMALI PANEER TIKKA (300gms)  800 214.25 Kcal
Smooth and creamy cottage cheese.</p> | |
| <p>▣ MAKAI KI SEEKH (280gms)  800 527Kcal
Charcoal-grilled fresh corn kebab.</p> | |

SOUPS

- | | |
|---|--|
| <p>▣ PAYA SHORBA (300gms)  595 101Kcal
Lamb trotters simmered in flavored stock.</p> | |
| <p>▣ MAKAI AUR BADAM KA SHORBA (280gms)  595 150.5Kcal
Tender corn and almond broth.</p> | |



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HYDERABAD




The crown jewel of the Nizam culinary splendour is the soulful and intricate Biryani, a basmati rice delicacy that is cooked at a savoury pace, adding aromatic spices, meat, vegetables in nuanced and well-timed layers to steam in a sealed pot.



MAIN COURSE

<p>▣ JHEENGA TAWA MASALA (350gms)  </p> <p>Bay prawns cooked on hot plate with aromatic spices.</p>	1095	270.25 Kcal	<p>▣ BAGARA BAINGAN (320gms)   </p> <p>Aubergine tempered with fenugreek seeds sesame and tamarind.</p>	800	628.75 Kcal
<p>▣ NALLI GOSHT (350gms) </p> <p>Lamb shanks cooked in spiced yogurt gravy.</p>	1050	427Kcal	<p>▣ SINGADA MAKHANA MASALA (300gms)  </p> <p>Water chestnut and lotus seeds cooked in tomato gravy.</p>	800	163.25 Kcal
<p>▣ HALEEM (380gms)  </p> <p>Hyderabadi traditional minced lamb and lentil preparation.</p>	1050	305Kcal	<p>▣ LASOONI MAKAI PALAK (350gms) </p> <p>Garlic-tempered corn and spinach preparation.</p>	800	375.5Kcal
<p>▣ DUM KA MURGH (350gms)  </p> <p>Popular Hyderabadi chicken dish simmered with almond and spices and finished with dollops of fresh cream.</p>	995	474Kcal	<p>▣ DAL-E-DECCAN (320gms) </p> <p>Overnight-soaked black lentils cooked in rich, buttery and creamy gravy.</p>	625	241.5Kcal
<p>▣ PANEER KHATA PYAZ (320gms)  </p> <p>Cottage cheese cooked with pickled onions.</p>	800	425.75 Kcal	<p>▣ HYDERABADI KHATTI DAL (300gms) </p> <p>Yellow lentils cooked in tamarind juice and tempered with garlic.</p>	600	330.75 Kcal

BIRYANI

(Served with Mirchi Ka Salan and Raita)   

<p>▣ KACCHE GOSHT KI DUM BIRYANI (700gms)   </p> <p>Basmati rice cooked with tender lamb marinated in spices in sealed pot.</p>	1050	265Kcal	<p>▣ INDIAN BREADS (180gms)  </p> <p>Tandoori Roti, Lachha Butter Naan, Garlic Naan, Lachha Paratha, Masala Kulcha, Roomali Roti, Pudina Paratha.</p>	275	142/145/153/148/121/122/151Kcal
<p>▣ DUM MURGH BIRYANI (700gms)   </p> <p>Basmati rice cooked with chicken in sealed pot.</p>	995	247Kcal			
<p>▣ SUBZ DUM BIRYANI (700gms)    </p> <p>Basmati rice cooked with vegetables in sealed pot.</p>	800	219Kcal			

SIDES

<p>▣ STEAMED RICE (350gms)</p>	475	127.5Kcal
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HYDERABAD


Creamy richness with a whiff of aromatic saffron, Double Ka Meetha is a dessert of decadence crafted out of simple ingredients.



DESSERTS

- **DOUBLE KA MEETHA** (160gms)  495 293.25 Kcal
 Golden-fried bread soaked in sweetened milk.
- **KHUBANI KA MEETHA** (160gms)  495 149.25 Kcal
 Cold stewed apricots preparation.
- **RASMALAI** (160gms)  495 382Kcal
 Cottage cheese dumplings in sweetened milk.
- **SHEER KURMA** (160gms)  495 254Kcal
 Traditional Hyderabadi delicacy.

BEVERAGES

- PACKAGED WATER AERATED 375
- PACKAGED WATER STILL (HIMALAYAN) 275
- LASSI (300gms)  375 39/109/121Kcal
 (SALTED/SWEET/ROSE)
- SEASONAL FRESH JUICE (300gms) 375 31.8Kcal
- AERATED DRINKS 375 44Kcal
- ENERGY DRINKS 375 45Kcal



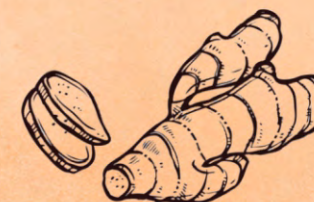
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*Spices that run as the
life-thread of South-Indian
culinary traditions.*

#Populadabba

*The spice capital of Indian
brings its unique mix of
vegetarian and
non-vegetarian culinary
delights to the Spice Junxion
at Taj Deccan.*



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TRYST WITH TRADITION

Colourful, gracious and affectionate, Deccan tradition imbibes every aspect of life. We are weaving together this rich tradition with the speckles of peninsular India, in a rich tapestry of culinary delights at Spice Junxion.