



THE LENSURY

JOURNEY THROUGH

India



A FEAST ACROSS FLAVOURS, ONE REGION AT A TIME -
DISCOVER A NEW CULINARY JOURNEY OF INDIA EVERY WEEK

A CULINARY JOURNEY OF...

Hyderabad

2 COURSES

£26

3 COURSES

£29.50

STEP INTO THE VIBRANT KITCHENS OF HYDERABAD WHERE BOLD SPICES MEET SLOW-COOKED TRADITION TO BRING YOU FRAGRANT AND HEARTY DISHES.

Tuesday Special

AVAILABLE 5.30PM – 9PM

Starters

HYDERABADI CHICKEN 65

A spiced and tangy chicken fry, tossed with curry leaves and green chillies.

HYDERABADI PANEER 65 (VEG)

A spiced and tangy paneer fry, tossed with curry leaves and green chillies.

Main Course Curries

HYDERABADI DUM KA MURGH

A slow-cooked chicken curry in a yogurt-based, nutty gravy, cooked under dum.

HYDERABADI DUM KI SABZI (VEG)

Slow-cooked seasonal vegetables in a yogurt-based, nutty gravy cooked under dum.

GOSHT KA KORMA

Tender mutton in a rich, aromatic korma-style curry with coconut, poppy seeds, and fried onions.

Special Dal

KHATTI DAL (VEG)

A tangy Hyderabad-style toor dal tempered with garlic, curry leaves, dried red chillies, and tamarind.

Rice & Bread

HYDERABADI VEGETABLE TAHARI (VEG)

A spiced vegetable rice dish.

MINI NAAN BREADS & POPPADUM

Salads

ONION & LEMON SALAD

Thinly sliced onions tossed with lemon juice, coriander, salt and chilli powder.

CUCUMBER MINT RAITA

Cooling yogurt dip with grated cucumber and mint.

KACHUMBER WITH CHAAT MASALA

Diced tomatoes, onions, cucumber, tossed with lemon juice and chaat masala.

Dessert

DOUBLE KA MEETHA

Fried bread, soaked in cardamom scented sugar syrup, topped with overnight cooked thickened milk and garnished with nuts.