



SHAHRAN

FINE HYDERABAD CUISINE

+ 971 4 264 0326 | + 971 4 35 30143 | + 971 56 520 2277

SNP INTERNATIONAL RESTAURANT LLC
P.O.BOX 48013 DUBAI, MANDARIN
BUILDING, NEAR LAMCY PLAZA DUBAI
OUD MEHTA, DUBAI, UAE

   /shahrandining
www.shahrandining.com



SHAHRAN



Soups & Salads

DAAL SOUP | 13 AED

Lentil soup blended with Indian spices

MURG DHANIYA SHORBA | 15 AED

A delectable chicken soup made with diced chicken, coriander and lemon

VEG HOT & SOUR SOUP | 15 AED

Vegetables simmered with coriander shoots and lemon

CHICKEN TIKKA SALAD | 15 AED

Tandoori chicken strips tossed in greens, flavoured with lemon juice and black salt

KACHUMBAR SALAD | 10 AED

6 served on the half shell with lemon and classic mignonette.

Classic Appetizers

CHICKEN 65 SIZZLERS| 30 AED

Deep fried chicken cubes flavoured with spices, lemon juice, curry leaves, green chilly and sizzled to perfection

PATHER KA GOHST | 35 AED

Succulent lamb slices cooked with aromatic spices, lemon juice and a hint of pathar ka phool

TALAWA GOSHT (Lamb Sizzler)| 49 AED

Roasted mutton strips served on a hot sizzling plate

TALAWA GOSHT (Beef Sizzler) | 43 AED

Sizzling beef cubes cooked on high flame and served on a hot metal plate

CHOPS SHAANDAR | 42 AED

Tender lamb chops marinated in yoghurt, lemon juice and spices chargrilled (4 pcs)

SHAMI KEBAB | 30 AED

Mutton boti kababs draped with gram flour and flavoured with spices

SHIKAMPURI KEBAB| 30 AED

Mutton boti kababs blended with gram flour, cheese and aromatic spice

DILKASH PRAWNS | 35 AED

Deshelled prawns wrapped in egg, corn flour and spice and deep fried

MASHROOM CHATPATA | 25 AED

Mushroom caps deep fried with aromatic spices

VEG TIKKA BAHAR - E - CHAMAN | 25 AED

A Garden of assorted broccoli, baby corn, mushroom and capsicum

ALOO MEETHI | 15 AED

Diced potato sautéed with fenugreek and tempered with cumin and mild spices

Drinks & Water

AERATED DRINKS | 5 AED

WATER| 3 AED



Breads

TANDOORI ROTI | 5 AED

White wheat flour baked in a tandoor

PLAIN NAAN | 5 AED

White wheat flour blended in egg

BUTTER NAAN | 7 AED

White wheat flour blended with egg, milk and basted with butter

GARLIC NAAN | 7 AED

White wheat flour blended with egg, chopped garlic and butter

HYDERABADI CHAPPATI | 3 AED

Whole wheat baked bread

HYDERABADI PARATHA | 5 AED

White flour blended with egg and saffron flavoured

Desserts

BADAM KI KHEER | 16 AED

A light dessert of sweetened milk cooked with almonds and cashew nut paste

SHAHI TUKDA | 16 AED

Fried bread rectangles cooked in a syrup of sweetened milk, cream and rose water

DOUBLE KA METHA | 16 AED

Bread slices deep fried and soaked in milk and saffron

QUBANI KA METHA | 16 AED

Soaked apricots immersed in a syrup of sugar

GAJAR KA HALWA | 16AED

GULAB JAMUN | 16 AED

Mojitos | Fresh Juices | Lassi's

WATER MELON | 12 AED

PINEAPPLE | 12 AED

ORANGE | 12 AED

GRAPES | 12 AED

MANGO | 12 AED

AVACADAO | 15 AED

BANANA JUICE | 12 AED

SHAHRAJ MOJITO | 15 AED

RASBERRY MOJITO | 15 AED

FASHION MOJITO | 15 AED

CUCUMBER VIRGIN MOJITO | 15 AED

REGULAR VIRGIN MOJITO | 15 AED

DAZZLING MARIA | 18 AED

HYDRABADI LASSI | 15 AED

MANGO LASSI | 18 AED

LIME SODA | 15 AED

LEMON MINT | 15 AED





Vegetarian Menu



SUBZI BRIYANI | 25 AED

Basmati rice cooked with carrot, cabbage and capsicum in fragrant spices

SHAHI PANEER TIKKA | 32 AED

Cottage cheese tikkas marinated in cashewnut paste, cream and strained yoghurt

LASOONI PANEER TIKKA | 30 AED

Cottage cheese tikkas marinated with cream cheese, fried garlic and spices

PUDINA PANEER TIKKA | 30 AED

Cottage cheese tikka flavoured with fennel seed powder and coated in yoghurt, cream and lemon juice

SUFİYANI PANEER TIKKA | 30 AED

Cottage cheese tikkas marinated in yoghurt, cream and flavoured with fennel seed powder

PANEER TIKKA | 30 AED

Cottage cheese tikka flavoured and coated in yoghurt, cream and lemon juice

ZAFRANI PANEER TIKKA | 30 AED

Cottage cheese tikkas delicately flavoured with saffron

VEG SHEEKH KABAB | 30 AED

Mixed vegetables kababs delicately cooked in aromatic spices

MIRCHI KA SALAN | 22 AED

Stuffed green chillies smeared in a peanut-sesame paste, coconut powder, tamarind and spices

BHAGARA BAIGAN | 22 AED

Diced eggplant sautéed in a crunchy peanut and sesame paste with coconut powder, cumin seeds, tamarind and spices

KADAI PANEER | 28 AED

Cottage cheese cubes stirfried with green capsicum, onion, tomato and spices

PANEER JALFARAZI | 25 AED

Cottage cheese juliennes sautéed with bellpeppers, tomato sauce and spices

PANEER BUTTER MASALA | 28 AED

Delicious cottage cheese balls tempered with butter, deep fried and served in a white sauce

MALAI KOFTA | 28 AED

Cottage cheese roundels smeared in a rich white sauce and spices

PANEER PASANDA | 25 AED

Cottage cheese cubes stirfried with onion, tomato and spices

PANEER LABABDAR | 25 AED

Cottage cheese cubes stirfried with onion, tomato and spices

PALAK PANEER | 28 AED

Fried cottage cheese cooked in spinach paste, fresh corn and tempered in butter, cream and spices

KADAI SABZI | 28 AED

Assorted fresh vegetables stirfried in tomato sauce and spices

DUM SABZI HANDI | 28 AED

Diced fresh vegetables slowly cooked in yellow sauce and spices

DAL TADKA | 18 AED

Split yellow lentils tempered with cumin, garlic, chilly and tomato

KHATI DAL | 11 AED

Split yellow lentils patiently cooked with tomato, green chilly, tamarind, lemon juice and flavoured with fresh coriander



Kababs



MURGH TIKAA | 26 AED

Boneless chicken immersed in ginger-garlic paste, spices and lemon juice

RESHMI KABAB | 26 AED

Tender chicken morsels dressed in strained yoghurt, cheese, cream, eggs, spices and a dash of nutmeg powder

MALAI KABAB | 26 AED

Boneless chicken marinated in a creamy green chilly paste, white pepper and cardamom powder

BADAMI KABAB | 30 AED

Boneless chicken immersed in almond paste, spices and lemon juice

NAWABI KABAB | 30 AED

Boneless chicken immersed in almond paste, cream, spices and lemon juice

ACHARI TIKAA | 26 AED

Chicken cubes marinated with ginger, garlic, chilly and curry leaves

KESARI MURGH TIKKA | 26 AED

Chicken cubes marinated with ginger, garlic, chilly and curry leaves

MURGH KAALIMIRCH KABAB | 26 AED

Chicken cubes marinated with ginger, garlic, black pepper and curry leaves

KAJWADI KABAB | 30 AED

Juicy chicken cubes mingled in fenugreek flavoured yoghurt, ginger-garlic paste and lemon juice

HARI MIRCH MURGH TIKKA | 26 AED

Chicken cubes marinated with ginger, garlic, green chilli and curry leaves

MURGH CHATPATA KABAB | 26 AED

Chicken caps deep fried with aromatic spices

MUTTON BOTTI KABAB | 45 AED

2 Skews of mutton cubes marinated with spices, coriander and yoghurt

MUTTON KABAB LAJAWAB | 45 AED

Minced mutton delicately blended with ginger, garlic, green chilly, coriander, brown onion and spices chargrilled (2 skewers)

MIX MUTTON BOTTI KABAB | 80 AED

4 Skews with 2 sides of paratha and peanut gravy



Sea Food

FRIED PRAWNS | 39 AED

Prawns marinated in strained yoghurt, red chilly paste, lemon juice, chilly flakes and deep fried

TAWA MACHI | 39 AED

Fish marinated in chilly paste and flavoured with lemon juice & tawa cooked

FISH FRY | 39 AED

Fish marinated in red chilly paste and flavoured with lemon juice & deep fried



Mutton Curries

NALLI KA SALAN | 43 AED

Lamb shanks cooked with onions, green chilly, coriander and cashew nut paste

MUTTON MAIQALIYA | 39 AED

Authentic Hyderabad Mutton Curry made with perfect blend of tamarind and almonds

BOTI KABAB MASALA | 54 AED

Roasted lamb tandoor with red gravy and spices

MUTTON KHORMA | 35 AED

Mutton cooked in cashewnut paste, butter, cream and garnished with fried fruits

MUTTON MASALA | 35 AED

Roasted mutton tandoor with red gravy and spices

GOSHT PATIYALA | 35 AED

Mutton cubes marinated with traditional gravy and spices

KALIMIRCHI GOSHT | 35 AED

Mutton cubes marinated with ginger, garlic, black pepper and curry leaves

BHUNA GOSHT | 43 AED

Grilled lamb tikkas tossed in tomato based sauce and flavoured with spices

MASALENDAR CHOPS | 45 AED

Lamb ribs simmered in white sauce and aromatic spices

KHEEMA SHIMLA MIRCH | 35 AED

Minced mutton cooked with capsicum and spices

RAAN -E -SHAHJAHANI | 105 AED

Mutton leg marinated in yoghurt, lemon, garlic, red chilly, spices and chargrilled



Chicken & Fish Curries

BUTTER CHICKEN | 30 AED

Chicken cooked in cashewnut paste, butter, cream and garnished with fried fruits

CHICKEN ANGARA | 25 AED

Dum cooked chicken in a tantalising red chilly sauce, tomato puree and spices

DUM KA LAL MURGH | 30 AED

Dum cooked chicken in a tantalising red chilly sauce, tomato puree and spices

MURGH ACHARI | 25 AED

Tender succulent chicken cooked in a pickle gravy and blended with piquant spices

MURGH TIKKA MASALA | 30 AED

Grilled chicken simmered in a sauce of butter, cream and aromatic spices

MURGH HARYALI | 30 AED

Tender chicken cooked in a white sauce and flavoured with mint and coriander

MACHLI RAHRA | 39 AED

Fish fillet lightly cooked in thin gravy of onion, tomato, spices and fresh coriander

LAAL MIRCH KI MACHLI | 39 AED

Succulent fish fillets gently tossed in tomato gravy, red chilly paste, tomato puree and spices



Hyderabadi Biryani's

MUTTON DUM BIRYANI | 38 AED

Fresh mutton and long grained rice patiently cooked in an exotic blend of spices

CHICKEN DUM BIRYANI | 32 AED

Gently cooked chicken cubes and rice in fragrant spices

CHICKEN 65 BIRYANI | 45 AED

Southern style Chicken 65 served with biryani rice topped with browned onions

TALAWA BEEF BIRYANI | 49 AED

Boneless beef cubes cooked with basmati rice and spices

KOFTA BIRYANI | 35 AED

Mutton balls delicately flavoured in spices with basmati rice

NOORJAHAN BIRYANI | 52 AED

Mix of mutton & chicken biryani with topping of Chicken 65

KHEEMA BIRYANI | 35 AED

Basmati rice cooked with minced mutton in aromatic spices

EGG BIRYANI | 25 AED

Boiled eggs cooked with spices and added to flavoured biryani rice

CHICKEN KABAB BIRYANI | 40 AED

A choice of chargrilled kababs with aromatic biryani rice

SUBZI BIRYANI | 25 AED

Basmati rice cooked with carrot, cabbage and capsicum in fragrant spices

MUTTON DUM BIRYANI COMBO | 151 AED

Fresh mutton and long grained rice patiently cooked in an exotic blend of legendary secret spices. Topping with Eggs & C65. (4 - 5 Paxs)

CHICKEN DUM BIRYANI COMBO | 141 AED

Chicken and long grained rice patiently cooked in an exotic blend of legendary secret spices. Topping with Eggs & C65. (4 - 5 Paxs)

SHAHRAN SPECIAL BIRYANI | 230 AED

Celebrate Shahrans Sumptuous Feast with Hyderabad Mutton Dum Biryani Decorated with Mixed mutton & Chicken. Full Tandoori Chicken, topping with Eggs & C65 + Gulab Jamun. (6 - 7 Paxs)

SHAHRAN SUPER SPECIAL BIRYANI | 395 AED

Celebrate Shahrans Sumptuous Feast with Hyderabad Mutton Dum Biryani Decorated with Mixed mutton & Chicken. 2 Full Tandoori Chicken, topping with Eggs & C65 + Gulab Jamun. (12-15 Paxs)

SHAHRAN ROYAL BIRYANI PLATTER | 530 AED

Celebrate Shahrans Sumptuous Feast with Hyderabad Mutton Dum Biryani Decorated with Mixed mutton & Chicken topping of your choices Chops/Pathar ka Gosht & Sea Food. (12-15 paxs)

