

BIRIYANI

- **Kolkata Biryani**
- **Thalassery Biryani**
- **Ambur Biryani**

Kolkata Biryani



Famous Restaurants

- Arsalan, multiple outlets
- New Aliah Hotel, Bentinck St.
- Shiraz Golden Restaurant, Park Street
- Dada Boudi Biryani, Barrackpore

Kolkata Biryani is exceptionally light, low on essence and colour, and mildly spiced - using just the right amount of spices to enhance the taste. In a huge handi, rice is steamed with cooked mutton, spices and the much loved browned potatoes. Kolkata has its distinct style of biryani which is on a par with the best biryanis in India—including Lucknow-style biryani and the Hyderabadi biryani. Kolkata biryani, in spite of the usage of a staggering number of spices, is not spicy. It is subtle and fragrant without being dry. A good Kolkata biryani should be moist and can be eaten on its own—no raita or salan required. This style of biryani is descended from the Lucknow style biryani that came to Calcutta with the exiled Nawab of Awadh, Wajid Ali Shah.

Thalassery Biryani



Famous Restaurants

- Paris Restaurant Thalassery
- Raravis Thalassery
- Lafair Restaurant Thalassery
- Caravan Arabic Cuisine
- Pepper Palace Restaurant Thalassery

The Thalassery biryani recipe has additional distinct features; unlike other biryanis it is not oily because of the dum process used for preparation. A unique blend of spices is added and the kaima rice also adds a unique flavour. No oil is used to make the chicken, which is added raw into the masala mix. Thalassery biriyani is a rice dish blended with Chicken and Spices. The recipe has a strong legacy of the Mughlai cuisine. This variant of biryani is an Indian cuisine and has originated from the Malabar region of South India. It is often called the city of "three C's" in the state - cricket, cake and circus. It is the place where the British first played cricket, the first cakes introduced by the British were baked here in the Mambally's Royal Biscuit Factory and Indian circus had its origins in this town as well.

Ambur Biryani



Famous Restaurants

- Ambur Star Briyani
- K.R. Biryani
- Rahamaniya Biryani
- Caravan Arabic Cuisine
- Zaitoon Restaurant

Ambur biryani is a delightful one-pot meal with succulent pieces of meat cooked to perfection along with the aromatic jeera samba rice, mint leaves, coriander leaves and whole spices. The flavor and taste of meat is more dominant in Ambur biryani than the other ones due to the fewer spices used. The meat is soaked in yoghurt and then flavoured with mint and coriander before adding to the cooked rice along with other whole spices. This biryani is similar to the Lucknowi Biryani but is considered to be lighter on the stomach than the former. Muneer Ahmed, Nazeer Ahmed's son following his family legacy opened Star Briyani on the Chennai - Bangalore National highway. Star Briyani, today has grown around 34 outlets in India and is expanding internationally.