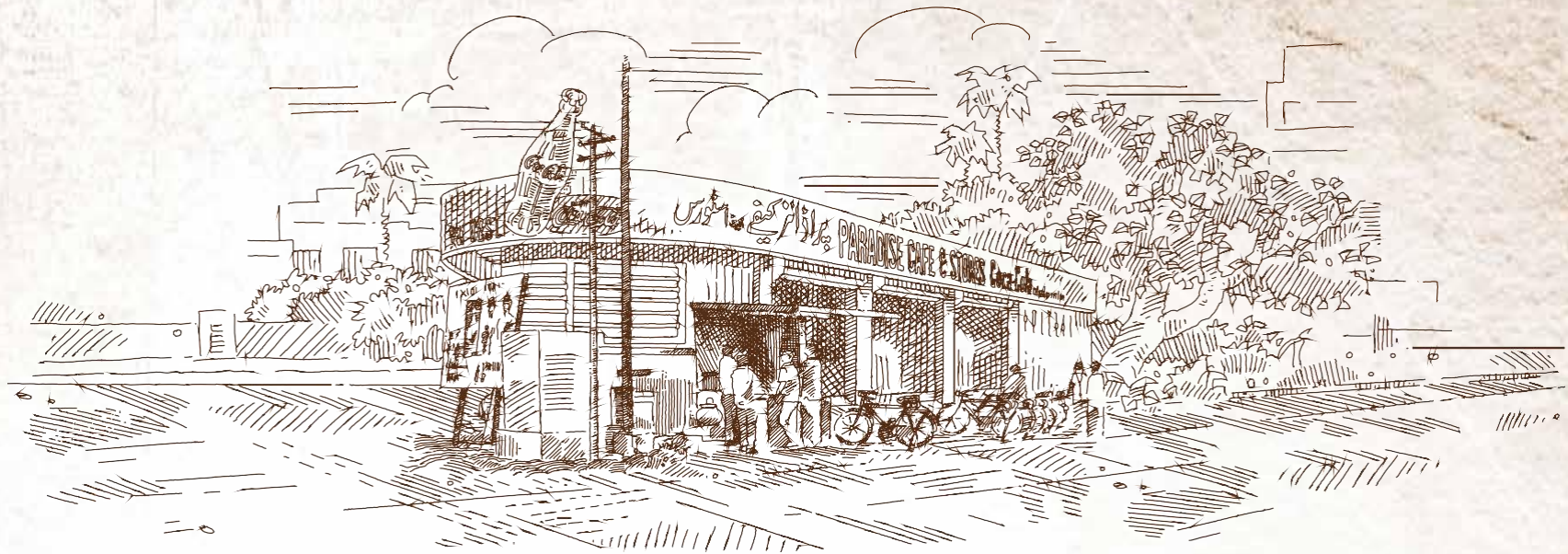




# Hotel Muruga Bhavan

CLASSIC MULTICUISINE LEGENDARY RESTAURANT  
SINCE 1953





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# Athithi Devo Bhava

(Guest is Akin to God)

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**At Paradise, this guiding principle matters in everything. Rather, it matters more than anything. For us, a guest is equivalent to God and we shall always extend to our guests, an enthusiastic welcome and offer the greatest service.**

**Our mission is to serve the best Hyderabadi cuisine, including the 'World's Favourite Biryani', in a comfortable and family friendly environment.**

**Our objective is to keenly listen to our guests with a view to continuously improve and improvise the signature experience across all our outlets.**

**Our approach is to generate customer delight by serving guests in a truly personalised manner by paying close attention to their unique needs and expectations.**

**Our goal is to produce good cuisine, impart excellent service and provide a delightful and consistent experience across all outlets.**

**Our elements for ensuring that we live up to the above philosophy are time-tested recipes, premium ingredients, professional staff, innovative practices and intense commitment.**

**In essence, our philosophy is best expressed through our tagline.**

**Good Food. Great Service. Happy Times.**

# History of Paradise

**The world-famous Paradise brand has its origins in a small Canteen and a Café in a cinema theatre called Paradise in Secunderabad in the Year 1953.**

**A small 100-seater restaurant started serving typical Hyderabadi cuisine like Biryani etc. from early Sixties. The Café also used to sell general food items to the people as a one-stop Food Store.**

**In 1978, Mr A Hemati took complete charge of the Restaurant from his Father & Uncle and set about renovating the Restaurant to suit the changing social trends and the evolving food habits of people in India.**

**In 1983 an Air-cooled multi-cuisine Restaurant called Paradise Persis Family Restaurant and the highly popular Paradise Takeaway came up at Secunderabad.**

**In 1987 the Paradise theatre and consequently the Canteen was closed. But the Café and Restaurant continued its operations.**

**In 1996, Paradise underwent a major restructuring, renovation and modernization programme. It expanded both vertically and horizontally.**

**In 2006, the entire operations were computerised & technology upgradations have been continuously happening since then.**

**In 2016, a Management team comprising experienced professionals were appointed to execute the aggressive growth plan.**

**Paradise expanded its operations by moving into Bengaluru, Chennai, Visakhapatnam, Vijayawada, Guntur and Gurugram besides expanding its presence in Hyderabad. More outlets are being planned in the above cities and an aggressive nationwide expansion plan including a foray into international markets is also underway.**



# World's Favourite Biryani™



\*Images are for illustration purposes only

## Chicken Biryani 289

Chicken and basmati rice cooked in layers, flavoured with saffron, served with raita and mirchi-ka-salan

## Mutton Biryani 319

An aromatic mixture of rice, lamb, saffron, herbs and spices, served with raita and mirchi-ka-salan

## Special Biryani 1034

A rare combination of chicken and lamb with saffron, served with raita and mirchi-ka-salan  
(Serves 3-4 guests)

## Special Supreme Chicken Biryani 1099

A magnificent, extra large portion of the World's Favourite Biryani.  
Great for sharing. (Serves 4-5 guests)

## Special Supreme Mutton Biryani 1149

A magnificent, extra large portion of the World's Favourite Biryani.  
Great for sharing. (Serves 4-5 guests)

## Egg Biryani 239

A seasoned mixture of egg and basmati rice, served with raita and mirchi-ka-salan

## Veg. Biryani 239

Fresh vegetables and basmati rice cooked in layers, flavoured with saffron, served with raita and mirchi-ka-salan

We use only Halal meat in all our preparations.

Tax Extra as applicable



# SOUPS



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## VEG

<b>Manchow Soup</b> Spicy and hot soup made with mixed vegetables	143
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<b>Sweet Corn Veg Soup</b> Tender corn kernels and vegetables simmered to a soup	143
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<b>Veg. Hot &amp; Sour Soup</b> Spicy and tangy soup of mushroom and other vegetables	143
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<b>Cream of Tomato Soup</b> Thickened puree of tomato with croutons and fresh cream	143
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## NON-VEG

<b>Chicken Manchow Soup</b> Spicy and hot soup with chicken and vegetables	153
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<b>Sweet Corn Chicken Soup</b> Tender corn kernels and diced chicken, simmered to a soup	153
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<b>Hot &amp; Sour Chicken Soup</b> Spicy and tangy soup with sesame and chilli flavour topped with chicken	153
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Tax is extra as applicable



# STARTERS



## VEG

Veg. Spring Roll 200

**Crisp deep fried rolls with a stuffing of stir-fried vegetables**

Veg. Manchurian 253

**Stir fried vegetable dumplings in spiced Manchurian sauce**

Gobi Manchurian 253

**Stir fried florets of cauliflower in spiced Manchurian sauce**

Crispy Corn Chilli Pepper 253

**Wok tossed corn kernels with chilli & peppers**

Baby Corn Manchurian 262

**Stir fried crisp tender baby corn in spiced Manchurian sauce**

Chilli Paneer 262

**Wok tossed cubes of deep fried paneer, coated with tangy chilli sauce**

Paneer 65 262

**Paneer pakoras tossed in curry leaf & chilli flavoured curd sauce**

Baby Corn Hot & Pepper 262

**Crispy baby corn cooked with chillies and soya**

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# STARTERS



## NON-VEG

Egg Spring Roll	212
Crisp deep fried rolls with a stuffing of stir-fried vegetables & egg	
Chicken Spring Roll	212
Crisp deep fried rolls with a stuffing of stir-fried vegetables & shredded chicken	
Chicken 65	354
Tender chicken pakoras tossed in spiced yoghurt sauce with curry leaves	
Chilli Chicken	354
Wok tossed cubes of deep fried chicken, coated with tangy chilli sauce	
Chicken Drum Sticks	354
Deep fried lollipops of chicken, served with hot garlic sauce	
Chicken Manchurian	354
Stir fried chicken in spiced Manchurian sauce	
Pepper Chicken	354
Deep fried marinated cubes of chicken flavoured with cracked pepper corns	

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# STARTERS



## NON-VEG

<b>Apollo Fish</b> Crispy fried fish tossed in a yoghurt sauce with green chillies and curry leaves	410
<b>Chilli Fish</b> Wok tossed deep fried fish, coated with tangy chilli sauce	410
<b>Golden Fried Prawns</b> Succulent tiger prawns marinated and deep fried, served with hot garlic sauce	432
<b>Chilli Prawns</b> Wok tossed deep fried tiger prawns, coated with tangy chilli sauce	432
<b>Loose Prawns</b> Crisp fried cut pieces of prawns tossed with onions & chillies	432

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# CHINESE



## NOODLES

Veg. Soft Noodles	211
Veg. Hakka Noodles	211

## NOODLES

Egg Soft Noodles	184
Chicken Soft Noodles	223
Chicken Hakka Noodles	223

## RICE

Veg. Fried Rice	211
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## RICE

Egg Fried Rice	223
Chicken Fried Rice	223

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# MAINS



## VEG CURRIES

Dal Fry	229
A rich blend of split red and yellow gram, garnished with coriander leaves and butter.	
Dal Makhani	229
Simmered black gram and red kidney beans finished with butter and cream.	
Nizami Handi	229
Seasonal vegetables tossed with a special masala and finished in a handi.	
Kadai Veg.	229
Seasonal vegetables cooked in a spicy gravy.	
Veg. Do Pyaza	229
Assorted vegetables steeped in rich cashew gravy.	
Methi Chaman	229
Aromatic blend of paneer, spinach and fresh fenugreek leaves in a mild gravy.	
Kadai Paneer	241
A perfect combination of cottage cheese, tomato, onion and capsicum in a rich gravy.	
Malai Kofta	241
Fried dumplings of paneer & vegetables simmered in mild creamy shahi gravy.	
Paneer Butter Masala	241
Cottage cheese cooked in a rich butter cream sauce.	
Palak Paneer	241
Cottage cheese cooked in spinach puree.	

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# MAINS



## NON-VEG CURRIES

### Poultry & Meat

<b>Egg Masala</b> Curried boiled eggs simmered in spiced aromatic gravy.	229
<b>Chicken Curry</b> Chicken Cooked in a spicy tomato and onion gravy.	318
<b>Chicken Chilli Masala</b> Spiced chicken (with bone) curry with green chillies and fresh coriander.	318
<b>Chicken Masala</b> Chicken (with bone) cooked with onion, tomatoes and cashew gravy.	318
<b>Fish Masala</b> Marinated fish cooked with fried onions, green chillies and tomatoes.	330
<b>Tandoori Chicken Masala</b> Succulent chicken legs cooked in aromatic and flavoured spices.	330
<b>Butter Chicken Boneless</b> Chicken marinated in yoghurt and spices, cooked in tomato puree and cream.	330

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# MAINS



## NON-VEG CURRIES

Poultry & Meat

Paradise Special Chicken 330

Chicken (with bones) cooked gently in a special gravy.

Chicken Tikka Masala 330

Chicken tikka cooked in rich fenugreek flavoured tomato gravy.

Kadai Chicken 330

Chicken (with bone) cooked in flavoured gravy.

Murgh Musallam 354

Chicken (with bones) curry enriched with spiced minced lamb & boiled egg.

Chicken Nawabi 330

Shredded chicken simmered in a rich fenugreek flavoured mild gravy.

Chicken Kandhari 330

Shredded chicken simmered in a rich aromatic gravy.

Mutton Rogan Josh 354

Tender mutton pieces simmered in a tomato onion gravy.

Kadai Gosht 354

Mutton cooked till soft and finished in a wok with bell peppers and red chillies.

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# MAINS



## NON-VEG CURRIES

### Poultry & Meat

<b>Prawns Masala</b> Marinated prawns cooked with onions and tomatoes in a tangy sauce.	354
<b>Mutton Tikka Masala</b> Boneless pieces of lamb grilled in the tandoor and cooked in a spicy gravy.	354
<b>Mutton Masala</b> Lamb (with bones) cooked in rich aromatic gravy.	354
<b>Kheema Masala</b> Delicately spiced tangy minced lamb cooked to perfection.	354
<b>Paradise Special Mutton</b> Boneless pieces of mutton served in a butter and tomato gravy.	377

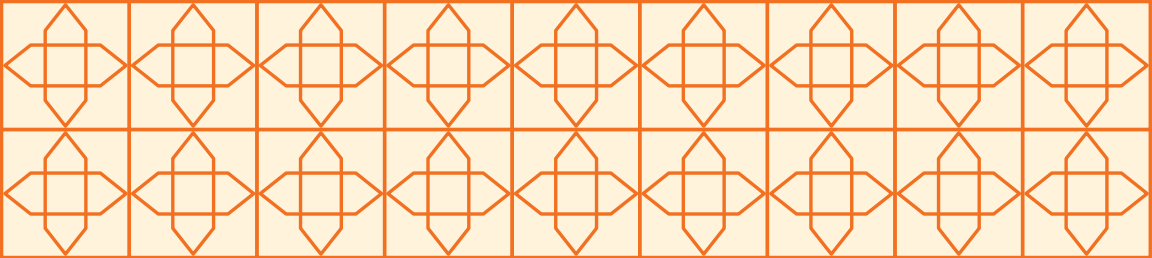
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# INDIAN BREADS



Rotis	
Tandoori	52
Rumali	52
Butter	67
Naan	
Plain	67
Butter	77
Garlic	77
Paratha	
Pudina	77
Aloo	77

# ACCOMPANIMENTS



## RAITA

Mixed Raita	96
Pineapple Raita	90
Cucumber Raita	90
Plain Curd	96

## PAPAD

Roasted	44
Masala	44
Fried	44

## Salad

Green Salad	58
Onion Salad	58
Cucumber Salad	58

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# DESSERTS



Double Ka Meetha 96

**Bread pudding dessert with a hint of saffron and cardamom**

Qubani Ka Meetha 143

**Authentic Hyderabad sweet with stewed apricots**

Gulab Jamun 102

Gajar Ka Halwa 119

Chocolate Browine 114

Ice Cream 143

**Black Forest / Butterscotch / Chocolate / Mango / Pista Strawberry / Vanilla / Tutty Fruity / Kaju Kishmish / Kasatta**

Pot Kulfi 114

171

**Pineapple with Vanilla / Fruit Salad / Honey Moon Special Qubani Ka Meetha / Vanilla with Hot Chocolate Sauce Lychee with Strawberry / Lychee with Vanilla**

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# BEVERAGES



Lassi 96

Falooda 96

Fruit Punch 99

Milkshake 95  
Mango / Pineapple / Chocolate / Strawberry / Vanilla  
Butterscotch / Pista

Fresh Fruit Juices 96  
Pineapple / Orange / Mango / Grape / Sweet Lime / Cocktail

Fresh Lime Water 54

Fountain 48  
Coca Cola 300 ml / Fanta 300 ml  
Sprite 300 ml / Thums up 300 ml

Diet Coke / Coke Zero MRP

Packaged Drinking Water MRP

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A LEGEND. SINCE 1953

World's Favourite Biryani®

Hyderabad | Bengaluru

Chennai | Visakhapatnam

Gurugram | Vijayawada | Guntur

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