

# Menu



Search

Biryani   Breakfast   Lunch   Treats   Dessert



**Mutton Biryani**

⌚ 20 min ⭐ 4.8

₹ 250



**Chicken Biryani**

⌚ 20 min ⭐ 4.6

₹ 190



**Hyderabadi Biryani**

⌚ 20 min ⭐ 4.8

₹ 220



**Ambur Biryani**

⌚ 20 min ⭐ 4.8

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## Dindigul Chicken Biryani

₹ 220    ⌚ 20 min    ⭐ 4.8

Dindigul chicken biryani is a delightful culinary adventure that involves a few key steps to ensure the perfect blend of flavors and aromatic spices. Begin by marinating succulent chicken pieces with a mix of yogurt, ginger-garlic paste, and Dindigul biryani masala. Allow the meat to absorb the flavors for a few hours, enhancing its taste. In a separate pot, partially cook the basmati rice with whole spices until it's almost done. The heart of this biryani lies in the layering – alternate the partially cooked rice with the marinated chicken, fresh mint, and coriander leaves. [see more](#)

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