

Indian Restorent Menu Card



1.Hydrabad Restorent



2.Punjabi Restorent



3.South Indian Restorent

Hydrabad Restorent Menu



Hyderabadi Biryani



Haleem



Kebabs



Dosa





No trip to Hyderabad is complete without trying the city's famous biryani. This dish is a combination of long-grain rice, meat (usually chicken or mutton), and a blend of spices. Hyderabadi biryani is cooked in a sealed pot, which allows the flavours to infuse and the rice to cook to perfection.

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Punjabi Restorent Menu



Tandoori Chicken

Tandoori chicken is a Punjabi cuisine which is also known as tandoori murgh. The chicken meat is mixed in yogurt seasoned with tandoori masala, nutmeg, and cumin seeds before being skewered. Traditionally, this Punjabi food is cooked at high temperatures in tandoors to give a smoky flavor.



Butter Chicken

Butter chicken in India is a favorite Indian meal that combines chicken, spices, tomatoes, and cream. Classic butter chicken has delicious creamy gravy. The juicy chicken is served with basmati rice or naan bread.



Sarso ka Saag

Sarson ka saag (a vegetarian Punjabi specialty) is one of the most traditional and popular vegetarian dishes of Punjab. Punjabis prepare it in desi ghee which is later served with makki ki roti (makki di roti.)



South Indian Restorent Menu



1.

Idali

Idli or idly is a type of savory rice cake, originating from the Indian subcontinent, popular as a breakfast food in Southern India and in Sri Lanka. The cakes are made by steaming a batter consisting of fermented black lentils and rice.



2.

Vada

Vada is a category of savory fried snacks from India. Different types of vadas can be described as fritters, cutlets, donuts, or dumplings. Alternative names for this food include wada, vade, vadai, wadeh, and bara



3.

Appam

Appam is a type of pancake, originating from South India, made with fermented rice batter and coconut milk, common in Kerala, Sri Lanka, and Tamil Nadu. It is most frequently eaten for breakfast or dinner. Plain appam or vella appam are bowl-shaped thin pancakes made from fermented rice flour.



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2

EXPLORER

HydrabadResto.html

HydrabadResto.html > html > body > br

```
1 <!DOCTYPE html>
2 <html lang="en">
3 <head>
4   <meta charset="UTF-8">
5   <meta http-equiv="X-UA-Compatible" content="IE=edge">
6   <meta name="viewport" content="width=device-width, initial-scale=1.0">
7   <title>HydrabadRestorent</title>
8 </head>
9 <body>
10
11   <h1>Hydrabad Restorent Menu</h1>
12
13   <!--Menu list -->
14
15   <ol>
16
17     <li><a href="H-R0.html"></li>
19     <li><a href="H-R1.html"></li>
21     <li><a href="H-R2.html"></li>
23     <li><a href="H-R3.html"></li>
25     <li><a href="H-R4.html"></li>
27     <li><a href="H-R5.html"></li>
29     <li><a href="H-R6.html"></li>
31     <li><a href="H-R7.html"></li>
33     <li><a href="H-R8.html"></li>
35     <li><a href="H-R9.html"></li>
37     <li><a href="H-R10.html"></li>
```

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2

EXPLORER

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H-R0.htmlH-R1.htmlH-R2.htmlH-R3.htmlH-R4.htmlH-R5.htmlH-R6.htmlH-R7.htmlH-R8.htmlH-R9.htmlH-R10.htmlH-R11.htmlH-R12.htmlH-R13.htmlH-R14.htmlHydrabadResto.htmlIndian.htmlPunjabiResto.htmlSouthindianResto.html

OUTLINETIMELINE

Indian.htmlHydrabadResto.htmlH-R0.htmlPunjabiResto.htmlSouthindianResto.htmlH-R2.html

PunjabiResto.html > html > body > a > br

```
1 <!DOCTYPE html>
2 <html lang="en">
3 <head>
4   <meta charset="UTF-8">
5   <meta http-equiv="X-UA-Compatible" content="IE=edge">
6   <meta name="viewport" content="width=device-width, initial-scale=1.0">
7   <title>PunjabiRestorent</title>
8 </head>
9 <body>
10  <h1>Punjabi Restorent Menu</h1>
11
12  <!--Menu list -->
13
14  <ol>
15    <li><img src="" height="100px" weight="100px"><h4>Qubani ka Meetha</h4><p>
24    </p></li>
25    <li><img src="" height="100px" weight="100px"><h4>Irani chai</h4><p>
26    </p></li>
27    <li><img src="" height="100px" weight="100px"><h4>Mirchi ka salan</h4><p>
28    </p></li>
29    <li><img src="" height="100px" weight="100px"><h4>Double ka meetha</h4><p>
30    </p></li>
31    <li><img src="" height="100px" weight="100px"><h4>Paya</h4><p>
32    </p></li>
33    <li><img src="" height="100px" weight="100px"><h4>gosht biryani</h4><p>
34    </p></li>
35    <li><img src="" height="100px" weight="100px"><h4>Nihari</h4><p>
36    </p></li>
37    <li><img src="" height="100px" weight="100px"><h4>osmani biscut</h4><p>
38    </p></li>
39  </ol>
40 </body>
41 </html>
```

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2

EXPLORER

2

H-R0.htmlH-R1.htmlH-R2.htmlH-R3.htmlH-R4.htmlH-R5.htmlH-R6.htmlH-R7.htmlH-R8.htmlH-R9.htmlH-R10.htmlH-R11.htmlH-R12.htmlH-R13.htmlH-R14.htmlHydrabadResto.htmlIndian.htmlPunjabiResto.htmlSouthindianResto.html

OUTLINETIMELINE

Indian.htmlHydrabadResto.htmlH-R0.htmlPunjabiResto.htmlSouthindianResto.htmlH-R2.html

SouthindianResto.htmlhtml>body>ol

```
1 <!DOCTYPE html>
2 <html lang="en">
3 <head>
4   <meta charset="UTF-8">
5   <meta http-equiv="X-UA-Compatible" content="IE=edge">
6   <meta name="viewport" content="width=device-width, initial-scale=1.0">
7   <title>SouthindianRestorent</title>
8 </head>
9 <body>
10  <h1>South Indian Restorent Menu</h1>
11
12  <!--Menu list -->
13
14  <ol>
15    <li><h4>Idali</h4><p>
16      Idli or idly is a type of savory rice cake, originating from the Indian subcontinent, popular as a breakfast food in Sout
17    <li><h4> Vada</h4><p>
18      Vada is a category of savory fried snacks from India. Different types of vadas can be described as fritters, cutlets, don
19    <li><h4>Appam</h4><p>
20      Appam is a type of pancake, originating from South India, made with fermented rice batter and coconut milk, common in Ker
21    <li><h4> Dosa</h4><p>
22    </p></li><p>Rice and wheat are the top two grains consumed by Indians, with rice topping the list. Indians have taken this hu
23
24
25    <!-- <li><img src="" height="100px" weight="100px"><h4>Qubani ka Meetha</h4><p>
26    </p></li>
27    <li><img src="" height="100px" weight="100px"><h4>Irani chai</h4><p>
28    </p></li>
29    <li><img src="" height="100px" weight="100px"><h4>Mirchi ka salan</h4><p>
30    </p></li>
31    <li><img src="" height="100px" weight="100px"><h4>Double ka meetha</h4><p>
32    </p></li>
33    <li><img src="" height="100px" weight="100px"><h4>Paya</h4><p>
34    </p></li>
35    <li><img src="" height="100px" weight="100px"><h4>gosht biryani</h4><p>
36    </p></li>
37    <li><img src="" height="100px" weight="100px"><h4>Nihari</h4><p>
38    </p></li>
39  </ol>
40  </body>
41 </html>
```

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