

MINAAR- THE AUTHENTIC BIRYANI

MINAAR- THE AUTHENTIC BIRIYANI IS AN EMOTION & LOVE FOR FOOD FROM 2003-2006, STORY OF THIS BIRYANI CLOUD KITCHEN IS AN ODE TO FRIENDSHIP WHICH DATES BACK 20 YEARS.

EVERY DISH IS SAVORED AND CURATED AND LEARNED FROM REGIONAL AUTHENTICITY WHICH EMERGED IN LANES OF CHARMINAAR AND GREW TO CONQUER SPECIAL REGIONS OF SOUTHERN INDIA. EVERY DISH IS THOUGHFULLY SOURCED AND CAREFULLY SERVED. REGIONAL AUTHENTICITY IS IMMORTAL AND “MINAAR- THE AUTHENTIC BIRIYANI” STRIVES TO PROVIDE THESE INTENSE AND ROBUST FLAVORS AT YOUR DOORSTEP.

SHURWAAT – STARTUP’S

- **“HYDERABAD” CHOWMAHALLA KA TALAWA GOSHT**
UNIQUE MEAT PREPARATION WITH LAMB, ONION, FLAVORINGS. EATEN WITH KHATTI OR MITTHI DAL.
- **“HYDERABAD” CHARMINAAR KE SHAAMI KEBAB**
NAWAB ASAF-UD-DULAH’S LOVE OF FOOD LED TO THE INVENTION OF THE SHAMI KEBAB. ORIGINATED FROM WORD “SHAAM” IN URDU
- **“KODAVA” KUNDAPUR GHEE ROAST- CHICKEN/ MUTTON/ PANEER/ ALOO**
ORIGINATED IN LEGENDARY SHETTY LUNCH HOME, IN KUNDAPUR AROUND 90 KMS FROM MANGALORE
- **“CHETTINADU” PUDUKHOTTAI MUTTAI MASS- EGG ROAST**
BRAIN CHILD OF CHEF AT MUTHUPILLAI CANTEEN DECADES AGO, NOW IN MINAAR STYLE
- **“TURRET 65”- CHICKEN/ PRAWN/ PANEER/ ALOO/ GOBI**
65 SPICES BLENDED IN ONE TURRET. TANGY IN FLAVOR & BOOMED WITH CURRY LEAF
- **“ERNAKULAM” KONJU POLlichattu- PRAWNS**
SECRET KERALA SPICES, BANANA LEAF PRAWNS
- **“PANDIYA NADU” URLAI ROAST**
URLAI ROAST RECIPE IS MADE WITH BABY POTATOES AND A FRAGRANT DRY ROASTED FRESH PANDIYA NADU MASALA. PERFECT SIDE DISH
- **“HYDERABAD” SUBZ SHIKAMPURI TIKKI**
SHIKHAM MEANS FILLED BELLY IN URDU- OUR VERSION IS VEGETABLE PATTIES FILLED WITH HUNG CURD & CHILLI. HAILED FROM KITCHENS OF NIZAM.

MINAAR STAR’S

- **MURGH MAKHAN MASALA**
KUNDAN LAL GUJRAL INVENTED BUTTER CHICKEN, ACCIDENTAL HISTORICAL DISH
- **LAZZATDAAR DUM MURGH**
JEWEL IN CROWN- THIS NIZAMI RECIPE HAILS FROM 500 YEARS OLD LEGACY
- **MINAARI BHUNA GOSHT**
BHUNA- MEANS SLOW COOKED WHERE LAMB IS COOKED WITH DOLLOPS OF GHEE, ONION & SPICES.
- **ANDHRA CHILLI CHICKEN- GREEN CHICKEN WITH CHILLIES**
- **“KONGUNADU” CHINTAMANI CHICKEN**
CHINTAMANI PUDUR IS PLACE OF ORIGIN NEAR COIMBATORE, MADE WITH DRIED CHILLI FLAKES, SHALLOTS. FIERY DISH WITH RUSTIC ROOTS OF KONGUNADU
- **“KASARGOD” AATTINKUTTI PALLICURRY**
LAMB CURRY FROM CHEF DEEPU’S KASARGOD HOME- A SUNDAY SPECIAL.

“Food Thoughtfully Sourced Carefully Served”

Food Philosophy Authentically Local & Sustainable – MINAAR- THE AUTHENTIC BIRIYANI

MINAAR- THE AUTHENTIC BIRIYANI'S

MUMTAZ ONCE VISITED THE ARMY BARRACKS AND FOUND THE MUGHAL SOLDIERS LOOKING WEAK AND UNDERNOURISHED. SHE ASKED THE CHEF TO PREPARE A SPECIAL DISH THAT COMBINED MEAT AND RICE TO PROVIDE BALANCED NUTRITION TO THE SOLDIERS – AND THE RESULT WAS BIRYANI OF COURSE!

BIRYANI HAS BEEN A PART OF HYDERABADI CUISINE TRADITION FOR NEARLY 400 YEARS. HYDERABADI DUM BIRYANI, THE KEY DISH OF THE ROYAL KITCHEN CAME TO INDIA AFTER EMPEROR AURANGZEB APPOINTED NIZAM-UL-MULK AS THE NEW RULER OF HYDERABAD.

MINAAR- THE AUTHENTIC BIRIYANI IS AN ODE TO EMOTION TOWARDS IT SINCE 2003 AND FRIENDSHIP WHICH DATES 20 YEARS BACK. THIS HYDERBADI BIRYANI IS STORY WHICH WAS SAVORED IN LANES OF BAGH AMBERPET, HYDERBAD IN RESTAURANT NAMED SHERATON.

- NIZAMI MURGH DUM BIRIYANI
- HYDERABADI MUTTON DUM BIRIYANI
- ZAFFRANI ANDE KI DUM BIRIYANI
- NAWABI SUBZ TARKARI DUM BIRIYANI
- PANEER GHEE ROAST BIRIYANI

“MINAAR KI ROWDY BIRIYANI”- MUTTON/ CHICKEN/ ANDA- WITH POTATO/ CHICKEN 65

BENAAM BAWARCHI KE PULAO

- **“NAVYATH KANADIKA MUSLIM” BHATKALI CHICKEN PULAO**
NAVYATH COMMUNITY FROM BHATKAL ORIGINATED THIS PULAO BETWEEN 8TH & 15TH CENTURY
- **“KARNATAKA” DONNE PULAO- CHICKEN/ MUTTON**
RECIPROCATION OF MILLITARY HOTEL BIRIYANI, OWES NAME TO THE DRIED BANANA LEAF OR LEAFY BOWL (KNOWN LOCALLY AS DONNE)
- **“MAADHURI” DYNAMITE EGG PULAO**
RECIPROCATION OF KASARGOD PULAO WITH LOCAL SPICES OF BEKAL

JEERA SAMBA RICE IS RICH IN ITS FIBRE & REDUCES CHOLESTROL, TOTALLY PACKED WITH NUTRIENTS & MEDICINAL BENEFITS

EVERGREEN SOUTHERN COMFORT

- **“KONGUNADU” ERODE PALLIPALAYAM CHICKEN FRY**
IN MEMORY OF CHEF JACOB SAHAYAKUMAR ARUNI, CHICKEN ROASTED IN TAMILNADU PALLIPALAYAM STYLE MASALA.
- **“GUNTUR” GONGURA MAMSAM**
FROM SPICE CITY OF ANDHRA- GUNTUR, MADE WITH SLIGHT SOUR SORREL LEAVES & GUNTUR CHILLI. THIS TAKES US TO HOME KITCHEN OF SHYAMALA AUNTY, OUR WARDEN IS HOSTEL AT TAPASVI.
- **“ALLEPEY” FISH CURRY**
FROM GOD’S OWN COUNTRY, THENGA PAAL MEEN CURRY SAVOURED WITH RAW MANGOES
- **“KOCHI” CHEENAWALA KONJ ROAST- PRAWNS**
CHEENVALA IS CHINESE FISHING NETS- USED TO CATCH PRAWNS IN KOCHI, THIS IS USUALLY MADE AND SAVOURED ON SHIPS WENT TO DO WILD CATCH OF PRAWNS
- **“MALABAR” VARUTHARACHA KOZHI CURRY**
TYPICAL MALABAR RECIPE WITH SPICES AND DRY ROASTED COCONUT- BALA’S GRANDMOM MAKES IT TOP. CANT FORGET THE VISIT IN 2011 TO TRY THIS, SLURRP!!

SERVED WITH NEI SAADAM- GHEE RICE COOKED TO PERFECTION

SUBZAAHAR PESHKASH

- **NIZAMI PANEER KHATTA PYAZ**
PUNJABI VERSION KADHAI STYLE, WHERE CURRY IS AMALGMATED WITH PICKLED SIRKA ONION, PACKED WITH KUTTA MASALA.
- **DUM PANEER KE GARLAY**
STUFFED COTTAGE CHEESE DUMPLINGS MADE IN HYDERABAD, SAVORED WITH NUTS & BROWN ONION PASTE.
- **RASOI NILGIRI SUBZ KORMA**
REFERRED AS BLE MOUNTAINS, THIS IS SPECIAL RECIPE WITH VEGETABLES SIMMERED IN GREEN CURRY
- **KAMMO KE METHI ALOO MUTTER**
KAMMO WAS OUR PUNJABI AUNTY MAKING OUR TIFFINS FOR DINNER IN HOSTEL, HER ALOO MUTTER WAS NEXT LEVEL- AS I SAY I AM CRAVING FOR IT
- **BUNTY KE PEEPAYWAALE CHOLEY PANEER**
2006- SPECIAL DISH FROM ONE DAY TRIP TO AMRITSAR IN MY CHEF TRAINING DAY, WHAT I GOT TO KNOW IN LESS THAN 24 HRS IS SECRET TO MAKE THESE CHOLEY COOKED IN CONCOTION OF TEA AND LOT MORE.
- **KAPOOR WAALE GHEE CHANA MASALA**
2016- ORIGINATES FROM KHARAR, KAPOOR JI KA DHABA. THIS IS IN FOND MEMORIES OF CHANDIGARH F&B CONFERENCE
- **MAAMA KI KHATTI/ MITHI DAL**
PUNJAGUTTA RIDES WITH RAMESH ANNA AND HIS CONNECTS WITH LOCAL THINDI, IS WHERE WE TRIED THIS SOUR AND SPICY DAL.
- **LANGERWALI DAL**
NOSTALGIC MEAL AT GOLDEN TEMPLE, AMRITSAR WHERE WE HAD THIS DAL COOKED FOR MILLIONS DEVOTEES, STILL AS FRESH IN MIND WITH GREAT SOUL AND SPIRITUALITY.
- **DAL E MINAAR- OUR VERSION OF RICH DAL MAKHNI COOKED 24 HRS**
KAALI DAL, NAMAK, AUR POTLI- 3 ESSENTIALS AS SAID TO ME BY CHEF HUSBAN QURESHI. AND WITH LOTS OF LOVE IN FORM OF WHITE BUTTER

CHUTNEYS/ PACHADI/ RAITA

THESE ARE SIDE RELISHES COOKED OR UNCOOKED AND SERVED FRESH AS PART OF MEAL IN SOUTHERN INDIA. GOES WELL WITH BIRIYANI

- **THAKKALI INJI CHUTNEY- TOMATO & GINGER**
- **GONGURA PACHADI**
- **MINAAR- BURANI RAITA**
- **BOONDI DHUNGAR RAITA**
- **ONION CHILLI PACHADI**
- **KOTHMIRA KHOBBARI CHUTNEY**
- **CHIRKOOT MIRCHI SAALAN**
- **KHATTE ALOO KA SAALAN**

TAWA ROTIYAAN KI DAAWAT

- **VEECH PAROTHA**
TAMIL WORD 'VEESU' WHICH MEANS TO SPIN/WAVE IN THE AIR.
- **CHAPATI**
SIMPLE WHEAT BREAD COOKED OVER GRIDDLE- CAN BE SERVED WITH GHEE OR PLAIN
- **KASOORI TIKONI PARATHA**
TRIANGLE SHAPED BREAD FLAVORED WITH AJWAIN SEEDS
- **ANDE KA TIKONI PARATHA**
TRIANGLE SHAPED BREAD FLAVORED WITH AJWAIN SEEDS
- **MANGLOREAN BUNS**
BANANA BUNS MADE BY MUTT COOKS TO AVOID WASTAGE OF RIPENED BANANA MIXED WITH FLOUR
- **BUTTER DEHLIWALE KULCHE**
RAM DAS, A COOK DURING MAHARAJA RANJIT SINGH REGIME, DEVELOPED A RECIPE WITH THE FERMENTED WATER OF CHICKPEAS INFUSED WITH FENNEL SEEDS AND SOME SECRET MASALA TO KNEAD THE DOUGH AND BAKE IT IN THE OVEN

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MEETHA

- **KHUBANI KA MEETHA**

CHEF'S COURT & OUR CONNECTION- MAKING KHUBANI COMPOTE AND TOPPED WITH CREAM BEFORE SIGNING OFF FOR DAY TO GO BACK TO HOSTEL. CAN'T THANKYOU ENOUGH TO SANDY & VIVEK SIR

- **LAUKI KI KHEER**

SUNDAY PARTIES WITH FAMILY PACKS BIRIYANI WAS INCOMPLERE IN 2003-2006 WITH THIS KHEER. THIS WAS REASON FOR FIGHTS BETWEEN SOME OF OUR GOOD FRIENDS- GOOD OLD DAYS

THANDI WAALI DRINK

- COKE- 500ML
- SPRITE-500ML
- THUMBSUP- 500ML
- WATER BOTTLE
- PEPSI/ COKE/ THUMBSUP/ SPRITE/ FANTA- CANS

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