



**Biligiri
Hotels**

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ISO 9001: 2000 Certified

Terrace
Barbeque





WORLD PLATTER

Starters

- | | |
|---|---|
| <ul style="list-style-type: none"> ■ Baked Nachos
 Mexican tortilla chips topped with refried Beans, Salsa, Cheese sauce cheese and baked
 190 <ul style="list-style-type: none"> ■ Chicken 50 ■ Lamb 60 ■ Fried Mozzarella Sticks
 Mozzarella Sticks Coated with Bread-Crumb and deep fried
 200 ■ Barbeque Chicken Drumstick
 Chicken Drumstick Marinated in homestyle BBQ. Sauce
 240 ■ Crispy Fried Cajun Chicken
 Cajun Spice Marinated Crispy Fried Chicken Strips
 240 ■ Parmesan Fish Finger
 Crumbed Fish Finger with Touch of Garlic and Parmesan Cheese
 280 ■ Tandoori Grilled Basil Pesto Prawn
 Basil Pesto Marinated Prawn Cooked in Clay Oven
 350 | <ul style="list-style-type: none"> ■ Vegetarian ■ Paneer ke Soole 195 Milli Julli Subz Kurkure 185 Hara Bhara Kebab 175 Veg Manchuria 195 ■ Szechwan Paneer 195 Paneer Satay 195 Crispy Corn / Corn 65 195 ■ Non Vegetarian ■ Deghi Mirch Murgh Tikka 230 Peshawari Murgh Tikka 230 Bharwan Tangdi Kebab 240 Apollo Fish 280 Kung Pao Chicken 215 Chicken Bell Pepper 215 Chicken Satay 230 Roasted Chilli Lamb 245 Loose Prawns 350 |
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Pastas

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| <ul style="list-style-type: none"> Choice of Pastas-Penne, Spaghetti, Fussili
 210 ■ Arabbiatta ■
 Spicy Tomato Sauce with Herbs
 210 Alfredo ■
 Creamy White Sauce and Herbs
 225 Basil Pestocream Sauce ■
 280 Lamb Bolognese ■
 Lamb Sauce and Herbs
 300 Seafood and Herb Sauce ■ Creamy White Sauce, Herbs and Seafood Add on pasta... <ul style="list-style-type: none"> ■ Chicken 40 ■ Mushroom 20 ■ Pepperoni 50 ■ Prawn 70 |
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PASTAS & DESSERTS

Selection



Desserts

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| <ul style="list-style-type: none"> Walnut Brownie with Ice Cream
 A Rich Chocolate Brownie Served With a Scoop of Vanilla Ice Cream
 135 Chocolate Roll
 A Spring Roll Variant with dark Chocolate serve with Vanilla Ice Cream
 135 Double Chocolate Mousse
 Two Layered white and dark chocolate mousse made to perfection
 135 Matka Malai Kulfi
 Cardamom Flavoured Ice Cream of Indian Origin
 95 Qubani Ka Meetha
 Apricots Gently Stewed in Sugar a Hyderabad Speciality
 95 Gulab Jamun
 Golden Fried Dumplings of Khoya, Simmered in Sugar Syrup
 85 Choice Of Ice Creams
 (Vanilla, Strawberry, Chocolate, Coffee)
 80 |
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ORIENTAL

Selection

Rice and Noodles

- **Veg Fried Rice** 155
 Rice Tossed with Vegetables
- **Egg Fried Rice** 175
 Rice Tossed with Egg Drops and Vegetables
- **Chicken Fried Rice** 195
 Rice Tossed with Chinese Spices, Chicken and Egg
- **Mix Fried Rice** 225
 Rice Tossed with Chicken, Fish, Prawns and Egg
- **Veg Soft Noodle** 155
 Wok Tossed Noodles with Juliennes of Vegetables
- **Chicken Soft Noodle** 195
 Noodles Tossed with Shredded Chicken and Egg

- ■ **Babycorn Three Treasure in Soya Chilli Sauce** 175
 A Wok Tossed Preparation from Across the Great Wall
- **Diced Veg. in Corriander Sauce** 175
 Pan Fried Vegetables In A Unique Spicy Tangy Sauce
- **Manchuria Wet- Veg./gobi** 175
 Local Favourite
- **Chicken with Red and Green Peppers** 195
 Diced Chicken Pan Fried the Beijing Style
- **Hong Kong Chicken** 195
 Pan Fried Chicken Cooked with Dry Red Chillies
- **Shredded Lamb & Green Beans In Oyster Sauce** 225
 Stir Fried
- **Shanghai Fish** 245
 Pan Fried Preparation Of Fish From Shanghai



Soups

- Soup of the Day
- Veg 80
- N/V 95

Sizzlers

- ■ **Tex -Mex Grilled Veg Sizzler** 229
 Jalapeno Chilli Spiced Veg Cutlet, Homemade Fries, Spring Veg and Mexican Rice
- **Paneer Shashlik** 249
 Cubes of Cottage Cheese, Skewered & pangrilled with BBQ Sauce serve with Butter Garlic Fried Rice
- **Chicken Shashlik** 269
 Cubes of Chicken Skewered & pangrilled with BBQ Sauce serve with Butter Garlic Fried Rice
- **Chicken Steak Sizzler** 269
 Grilled Chicken Steak, Spring Veg and Jacket Potato
- **Seafood Sizzler** 369
 Grilled Seafood, Spring Veg., Homemade Fries and Saffron Rice

SOUPS, SIZZLERS & MAINCOURSE

Continental

Maincourse

- **Baked vegetable** 260
 Veg cooked in sauce and gratinated with cheese
- **Veg brochettes with saffron rice and spicy tomato sauce** 260
- **Grilled pepper chicken with pepper or mushroom sauce** 310
 Chicken steak, garlic mash potato and spring veg
- **Chicken stroganoff** 310
 Chicken stew with gherkins, mushroom, onion, bell peppers, accompanied with herb rice and baby garlic naan
- **Basil pesto grilled fish olive, tomato and garlic butter** 350
 Basil pesto marinated murrel fish, mash potato and spring veg
- **Fish n chips** 350
 Batter fried fish, masy green peas and home made fries
- **Grilled rosemary marinated lamb cutlet** 375
 Spinach mash potato, spring veg and rosemary jus





TRADITIONALLY

Indian

Vegetarian

-  **Paneer Tikka Masala** 185
Grilled Cottage Cheese Cooked in the Traditional Gravy and Finished with Butter
- Methi Chaman** 185
Minced Cottage Cheese Slow Cooked with Fenugreek and Spinach
- Diwani Handi Khasamkhas** 175
Assorted Vegetables Cooked in Specially Prepared Hyderabad Gravy
- Dal maska** 165
A Rich Preparation of Black Lentils - Our in House Speciality
- Dal Tadkewali** 145
Lentils Cooked to Perfection and Freshly Tempered with Cumin

Non Vegetarian

-  **Murgh Tikka Lababdar** 225
Tender Chicken Tikka Cooked a Piquant Tomato Gravy and Finished with Cream
-  **Murgh Kali Mirch** 225
Tender Chicken Gently Cooked with Aromatic Freshly Ground Pepper Corns
- Gosht Roganjosh** 245
Tender Lamb Cooked with the Aromatic Spices from the Valley of Kashmir
-  **Bhuna gosht** 245
Boneless Pieces of Lamb Cooked with Onions and Fragrant Indian Spices
- Kadai Mahi Tikka** 295
Boneless Fish tossed with traditional kadai spices
- Bhuna Jhinga** 345
Prawns Cooked Dry in a Spiced Indian Gravy

ACCOMPANIMENTS

Roti & Rice

Indian breads

- Roti / Butter Roti 30/35
- Naan / Butter Naan 35/40
- Naan Chaman Bahar 40
- Tandoori Paratha - Pudina / Aloo 45
- Stuffed Kulcha - Plain / Masala 45 / 55

Flavours of Rice

-  **Kacche Gosht Ki Biryani** 210
Marinated Lamb and Fragrant Basmati Rice Cooked Together
-  **Nizami Murgh Biryani** 195
Chicken Marinated in Select Spices with Aromatic Basmati Rice
-  **Dum Subz Biryani** 165
Melange of Vegetables Layered with Long Grain Basmati rice
-  **Jeera Pulao** 145
Basmati Rice Tempered with Cumin
-  **Bagalabhaat** 110
Blend of Rice and Creamy Curd

Accompaniments

- Raita** 50
Creamy Yoghurt with your choice of Veg - Mix / Cucumber / Mint Corn
- Garden Green Salad** 50
Slices of Fresh Seasonal Salad Vegetables
- Masala Papad** 60
Fried Papads Topped with spicy Mix of Onions and Tomatoes
- Roasted Papad (2 Nos.)** 50

