

అదాా

"Hyderabadi cuisine has its roots in the 16th-century Qutb Shahi dynasty, which brought Persian cooking techniques to South India and blended them with local spices. Unlike Mughlai cuisine, which was heavily influenced by Central Asia, Deccan cuisine developed its own unique flavor. Hyderabad's history of welcoming migrants from around the world has contributed to its distinct culinary identity. Over time, foreign flavors were adapted to local tastes, resulting in a derivative cuisine that often surpasses the original.

The traditional Hyderabadi meal is a grand affair, featuring an array of dishes like kebabs, roasts, and curries made with meats such as goat, lamb, beef, and game. These are served with freshly baked bread like sheermal, roghni or naan, fragrant biryani, and various dal preparations.

At our award-winning restaurant Adaa, our chefs have conducted extensive research to bring you the best of Hyderabadi cuisine, using age-old recipes, traditional spices, and cooking techniques. Our goal is to transport you to the era of the Nizams, where culinary artistry knew no bounds."



TAJ FALAKNUMA PALACE
HYDERABAD

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.

Mentioned calorie values for all dishes in the menu are considered as per portion size of the same.

Please scan the below mentioned QR code for detailed information on the nutritional values of each item in the menu.



ALLERGEN & DIETARY INDICATORS



SHORBA-E-SHAHI

At **adaa**, we begin your culinary journey with time-honored Nizami recipes, simmered in traditional lagan vessels - a hallmark of the royal kitchens of Hyderabad. These soul-warming broths are steeped in heritage, crafted with care, and served as they once were to the Nizams of Deccan.

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GOSHT KA MARAG

A delicate lamb broth once served to restore and nourish in the palace kitchens
440 kcal | 220 gms

950
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BADAM ELAICHI KA HARIRA

A rich almond elixir, slow-cooked to comfort and revive with gentle warmth
370 kcal | 220 gms

950

ZAIQA-E-IBTIDA

These exquisite appetizers are inspired by treasured Hyderabad recipes, marinated for long hours in aromatic spices and cooked using techniques passed down through the khansamas of the Nizams.

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PATHAR KA GOSHT "adaa"

A hallmark of Deccan culinary theatre, tender cuts of meat seared on a heated stone, locking in flavour, imparting a distinctive smokiness. Once prepared for royal hunts and outdoor feasts, it remains a celebration of fire, technique and craftsmanship.
450 kcal | 180 gms

1750
- 

SHAMMI SHIKAMPUR

A refined kebab of the courts, with a delicate yoghurt centre in the spiced lamb patty
490 kcal | 180 gms

1750
- 

TALA HUWA MAGHAZ

A rare pan-fried delicacy of spiced lamb brain, celebrating richness and texture
500 kcal | 180 gms

1950
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MURGH SHIKANJA KEBAB

Fresh herbs and gentle spice come together in this light, flavourful chicken preparation
470 kcal | 220 gms

1650
- 

BHUNA HUWA BATER

Succulent quail, enriched with roasted spices and regal flavour
450 kcal | 200 gms

1950



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 Vegetarian  Non-Vegetarian  Vegan **"adaa"** Signature

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SAMAK KE KEBAB

A coastal touch to the dastarkhwan, delicately spiced and perfectly grilled river fish
380 kcal | 200 gms

1950
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JHINGA-E-ZAFRAN

Prawns infused with saffron and slow-cooked spices
380 kcal | 180 gms

2350
- 

ZIMIKAND SHIKAMPUR

A vegetarian homage to a royal favourite, elephant foot yam patties filled with yoghurt and onion
330 kcal | 180 gms

1450
- 

DAHI KE KEBAB

A melt-in-the-mouth creation, balancing the richness of yoghurt with delicate sweetness
370 kcal | 180 gms

1450
- 

BHARWAN ALOO KAIRI KI TIKKI

Pan-seared potato patties, generously filled with sweet-tangy raw mango
380 kcal | 180 gms

1450
- 

TURAI AUR TIL KE KEBAB

Ridge gourd kebabs bound with toasted sesame with a soft, aromatic centre
280 kcal | 200 gms

1450

ITMENAN SE

Rooted in patience and precision, these dishes are prepared over gentle heat, allowing flavours to develop gradually and harmoniously. A tribute to time-honoured techniques, where slow cooking brings depth, richness and quiet refinement to the table.

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GOSHT KA HALEEM

Lamb and broken wheat, slow-cooked with ghee and restrained spice
740 kcal | 350 gms

1950
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KATHAL KA HALEEM

A vegetarian interpretation of tradition, raw jackfruit crafted with the same depth and care
580 kcal | 350 gms

1550



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DUM & DEGH

At Falaknuma Palace, our main courses are a celebration of Nizami grandeur. Each dish carries the soul and harmony of robust spices, hand-pounded masalas, and using the age-old cooking techniques like Dum Pukht, Dhunger, Baghar, Ghotana and Galavat. These royal recipes, unique to our palace, have been perfected over generations and promise an unforgettable journey through the rich culinary legacy.

  	RAAN E ADAA "اداء"	4550
A grand centrepiece of the Hyderabad dastarkhwan, the whole leg of lamb is slow-cooked for hours, basted with ghee and finished with a rich gravy. Served on a traditional mushkhab, it embodies the scale and splendour of royal feasts. serves 4 1800 kcal 750 gms		
 	NALLI NIHARI	1950
Heirloom preparation of lamb shanks, simmered through the night for richness and warmth 930 kcal 420 gms		
 	KHEEMA KALEJI ASMANJAH	1950
A robust preparation celebrating bold flavours and rustic elegance of lamb mince and liver 730 kcal 380 gms		
  	DARBARI MURGH "ادبار"	1850
In the courts of the Asaf Jahi Nizams, the dastarkhwan was a stage of elegance and restraint. From classics like Dum ka Murgh, slow-cooked and sealed with patience, came refined adaptations for intimate darbari mehfil. Here, robust gravies were transformed into silken textures: cashews and almonds lending richness, saffron adding a delicate, regal aroma, and spices softened for balance. Darbari Murgh is an ode to that inner court, an elevated expression of tradition, where luxury is felt in subtlety rather than excess. 1190 kcal 420 gms		
 	MURGH HARI MIRCH	1850
A vibrant dish of chicken where heat of green chillies and freshness come together 760 kcal 420 gms		
   	MAHI QALIA ASAF JAH	2050
Fresh water fish simmered in a tangy, spiced curry - a classic from the Asaf Jahi kitchens 670 kcal 420 gms		
  	JHINGA KORMA	2450
Prawns in a velvety almond and saffron gravy, delicately spiced and aromatic 810 kcal 420 gms		



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites



Peanuts

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Vegetarian



Non-Vegetarian



Vegan "اداء" Signature

		HYDERABADI KACHCHE GOSHT KI BIRYANI	1950
An iconic rice dish where raw meat marination and slow cooking create unmatched depth served with dahi ki chutney and mirchi ka salan 1260 kcal 680 gms			
		MURGH ROOMI BIRYANI	1850
A classic Nizami chicken and rice preparation, delicately spiced and fragrant served with dahi ki chutney and mirchi ka salan 1100 kcal 680 gms			
		PARDA NIZAMI HANDI	1550
A hidden treasure of vegetables, sealed and slow-cooked to reveal layered flavours 840 kcal 420 gms			
		DAKHANI SABZ-E-NAZUK	1550
Tender greens, gently simmered and finished with aromatic tempering 760 kcal 420 gms			
		GUNCHA O MATAR	1550
Cauliflower and green peas, slow-cooked in a lightly spiced onion-tomato base 390 kcal 420 gms			
		PANEER DO PIAZA	1550
Cottage cheese with two textures of onion - melded into the masala and finished in soft dices 770 kcal 420 gms			
		BAGHARE BAINGAN	1550
Falaknuma-grown egg plant, rich, tangy and deeply satisfying quint essentially Hyderabad 890 kcal 420 gms			
		GUCCHI KORMA-E-KHAAS "అదా"™	1950
From the Himalayan forests to the courts of the Nizams, wild morels, once reserved for noble tables are simmered in an almond and browned onion gravy. A final whisper of sweet ittar lingers, echoing the perfumed elegance of a bygone era. 780 kcal 420 gms			
		SUBZ GULZAR BIRYANI	1550
Mélange of vegetables and rice, layered and slow-cooked with precision served with dahi ki chutney and mirchi ka salan 1000 kcal 680 gms			
		BAGHARE CHAWAL	950
Aromatic rice tempered with whole spices served with tamatar ka kut 770 kcal 680 gms			



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DAAL-E-KHAAS

  	DALCHA GOSHT A comforting blend of meat and lentils, rooted in Hyderabadi homes 770 kcal 480 gms	1950
  	KHATTI DAL Pigeon pea lentils simmered with tamarind and curry leaf 450 kcal 400 gms	1450
 	DAL-E-ADAA Black lentils simmered overnight, finished with butter and cream 800 kcal 400 gms	1450

ROTIYAAN

    	BAKARKHAN "adā" A treasured bread of the Hyderabadi table, crafted for moments of indulgence - slow-baked to achieve its crisp, layered texture and enriched with milk, nuts, and gentle spice. Once served alongside royal feasts, it remains a symbol of refined comfort and quiet luxury. serves 4 1310 kcal 300 gms	1950
  	KHAMEERI ROTI A soft, leavened bread with deep traditional roots 280 kcal 100 gms	350
  	WARQI PARATHA Layers of flakiness crafted with precision 420 kcal 110 gms	350
   	TAFTAN A soft, saffron enriched bread with subtle sweetness 540 kcal 160 gms	350
	ROOMALI ROTI A delicate, hand-stretched bread, light as fabric	350

DAHI KI CHUTNEY

 	BURHANI Yoghurt with garlic tempering and cumin 260 kcal 220 gms	350
 	ALOO Potato and yoghurt with mustard and curry leaves 330 kcal 220 gms	350



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MEHFIL-E-MEETHA

In the royal halls of the Nizams, desserts were never an after thought,
but a gathering of their own.
We revive that tradition with a selection of classic sweets, served in
celebration and grace

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ANDE KI LAUZ "ʻadāʻ"

A delicacy of the Hyderabadi kitchens, this confection transforms humble eggs into a rich, melt-in-the-mouth sweet through slow cooking with ghee and sugar. Finished with cardamom, it reflects the ingenuity and refinement of a cuisine that elevates the simplest ingredients into indulgence.
760 kcal | 220 gms

950
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KHUBANI KA MEETHA

A timeless favourite balancing apricot, sugar and cream
420 kcal | 180 gms

950
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DOUBLE KA MEETHA

Fried bread layered with saffron-infused milk and nuts
660 kcal | 180 gms

950
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SHEER KHURMA

Fine vermicelli simmered in milk, enriched with dates, a festive preparation
430 kcal | 240 gms

950
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JAUZI HALWA

A favourite of the last Nizam, a slow-cooked wheat and dry-fruit pudding spiced with nutmeg
620 kcal | 180 gms

950
- 

KULFI FALOODA

A pairing of frozen slow-reduced milk with basil seeds, rose-scented milk and vermicelli
700 kcal | 240 gms

950
- 

BARFILI NAQQAASH

A curated expression of ice creams and frozen desserts blending tradition and innovation

950
- 

Honey Saffron Ice Cream, Almond Praline

650 kcal | 210 gms
- 

Irani Chai Ice Cream, Khari

580 kcal | 210 gms
- 

Rose Pistachio Ice Cream, Yuzu Gel

520 kcal | 210 gms
- 

Jamun Sorbet

180 kcal | 180 gms
- 

Betel Leaf & Lime Sorbet

160 kcal | 180 gms



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