KANGAN

THE WESTIN HYDERABAD MINDSPACE

MENU

Lunch 12:30 PM - 03:30 PM · Dinner 07:00 PM - 11:00 PM

MENU

SOUP

MARAG 695
Slow cooked Goat meat soup, whole Spices, fried onions,mint and lemon

MURGH BADAMI 595
A flavorful chicken broth enriched with almond paste for a rich and creamy texture.

SUBZ NOORANI 550
A vibrant vegetable dish with aromatic spices, showcasing a mix of seasonal vegetables.

NARANGI CHILGOZA 500
A citrus-infused pine nut dish that combines the tanginess of orange with the crunch of chilgoza.

Slow simmered extracts of vegetables, meat or bones traditionally served alongside an Indian meal. Shorba was never a seperate course like a soup; but based on the Western influence it started being consumed like one. Nevertheless, it is a dish full of flavor and nutrients, which may satiate the palate but not the stomach.

STARTERS

TANDOORI JHINGA KARIPATTA 1825
Succulent prawns marinated with spices and curry leaves, cooked to perfection in a tandoor

TANDOORI SARSON MACCHI 1325
Fish marinated in a tangy mustard-based marinade, then grilled in the tandoor for a smoky, flavorful finish

PESHAWARI MURGH 1325
Chicken marinated with yogurt and spices, cooked with a smoky tandoori finish, inspired by Peshawar

MURGH CHANDI KEBAB 1325
Chicken kebabs coated with a silver leaf, offering a rich and elegant flavor

TANDOORI CHICKEN 1100
Classic chicken marinated in yogurt and spices, grilled in the tandoor for a smoky flavor.

NEW ZEALAND KASHMIRI SEEKH KEBAB 1625
Minced lamb skewers infused with Kashmiri spices and cooked in tandoor

GALOUTI KEBAB 1425
Delicate lamb kebabs, known for their melt-in-the-mouth texture, flavored with spices

VEGETARIAN NON-VEGETARIAN

Allow us to fulfill your needs, please let us know if you have special dietary requirements, food allergies or food intolerances.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.
An average active adult requires 2000kcal energy per day, however, calorie needs may vary.
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MENU

STARTERS · CONTINUED

- DOODHIYA KEBAB — 1195
  Stuffed cottage cheese, raisin, ginger, green chili
- PESHAWARI PANEER TIKKA — 1050
  Paneer cubes marinated in spices and grilled in the tandoor, inspired by Peshawari flavors
- DAHI KE KEBAB — 1025
  Yogurt-based kebabs with a slight sweetness with mango pickle and spices
- KALMI KEBAB-TANDOORI — 1050
  Potato, lotus stem, green chili coriander cooked in tandoor
- MALAI BROCCOLI — 1050
  Tender broccoli marinated in a creamy malai (cream) mix and grilled for a rich flavor
- CHUKANDAR AUR TILL KI KEBAB — 1025
  Beetroot and sesame seed kebabs with a delicious earthy and nutty flavor

Where every morsel is a culinary delight, our Kebabs (or Kebab Koshs) are the perfect way to stimulate the the taste buds for the grand treat that follows. Presenting a treasure of succulent and flavorful small eats cooked by unique and age old techniques on coal ambers, iron skillets and hot stone. Each one is better than the other.

HYDERABAD KA ZAIKA

- DUM KA MURGH — 1350
  Chicken slow-cooked in aromatic spices and sealed in a dum (steam) for a tender, flavorful result
- PAYA — 1350
  A slow-cooked trotter's stew, rich with spices and tender meat
- TALA GOSHT — 1325
  Fried lamb pieces cooked in a rich, spicy gravy with a deep flavor.
- SHAHI KOFTE — 1350
  Apricot stuffed dumpling, onion, yoghurt, saffron, assorted Indian spices
- BAGARA BAINGAN — 1050
  Eggplant cooked in a rich, spicy, and tangy gravy, a popular Hyderabadi dish

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HYDERABAD KA ZAIKA · CONTINUED

- DUM KI DAL — 1025
  Slow-cooked lentils with a rich blend of spices, cooked in a sealed pot for intense flavor

The legendary cuisine was born in the Royal kitchens of the erstwhile princely state of Hyderabad, house to the richest family of the time. The grandeur of the Mughal descendants merged with local ingredients and produced a unique but vast repertoire of dishes to be not just devoured but also experienced.

MAIN COURSE

- TARARE JHINGA MASALA — 2050
  Prawns cooked in a spicy, tangy masala with a distinctive flavor profile
- MAKHANI CHOOZA — 1325
  Chicken cooked in a creamy, tomato-based sauce, a rich and flavorful classic
- ROGAN JOSH — 1350
  A fragrant lamb curry with a combination of spices, slow-cooked for tenderness
- SHAHI NIHARI — 1350
  A slow-cooked stew of lamb shank in a fragrant broth with spices, originating from Mughal kitchens
- MURGH KHURCHAN — 1350
  A flavorful chicken dish where marinated pieces are cooked on a tawa, creating a crispy, caramelized crust with rich spices
- PANEER MAKHNI — 1100
  Soft paneer cubes cooked in a rich, buttery, and creamy tomato-based sauce
- NAZBU PANEER — 1100
  A spiced paneer dish with a delicate balance of flavors from herbs and spices
- VILAITI SUBZ GUCCHI — 1100
  Exotic vegetables cooked with morel mushrooms (Gucchi) in a flavorful gravy
- BAOLI HANDI — 995
  A traditional dish made with layered vegetables cooked in onion tomato gravy

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MAIN COURSE · CONTINUED

- PANEER KHURCHAN — 1295
  A flavorful Paneer dish where marinated pieces are cooked on a tawa with rich spices
- ALOO AAP KI PASAND (ALOO ZEERA/ALOO MUTTER/ALOO JHOL WALA) — 825
  Various versions of spiced potatoes, from cumin or green pea or flavored or tangy curry
- PANEER APP KI PASAND (PALAK/KADAI/SHAHI/MAKHANI) — 1225
  Various versions of Paneer Preparation, from Spinach to Onion and Cashew to Onion and tomato based tangy gravy
- DAL KANGAN — 1050
  A rich, slow-cooked lentil curry with aromatic spices
- RAAN E KANGAN — 3125
  A slow-cooked leg of lamb, marinated in spices, for a tender and flavorful result
- KASHMIRI-NZ KOFTA — 1725
  New Zealand lamb kofta cooked in a rich, Kashmiri-style curry

This section comprises of a mosaic of dishes, of which few were born to the travelling arriors from the North West Frontier while some were nursed in kitchens of the Royal. Some recipes have been passed down through word of mouth while others have been erfected in household kitchen. Although most ingredients remain similar; it is the technique and skill of cooking which differentiates the final texture and flavor of the dish.

BIRYANI AND RICE

- MURGH DUM BIRYANI — 1695
  Chicken cooked with fragrant rice and aromatic spices, slow-cooked in a sealed pot (dum)
- KACCHE GOSHT KI BIRYANI — 1825
  Mutton cooked with raw marinated meat and rice, a traditional slow-cooked biryani
- SUBZ - DUM BIRYANI — 1250
  A vegetarian biryani with fragrant rice and seasonal vegetables, cooked in dum style
- STEAMED RICE — 625
  Steamed basmati rice with choice of flavors - with Cumin or onion or saffron or Green peas

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MENU

Every Indian meal is incomplete without starchy elements in the form of rice or milled grain bread. This not only balances the meal but also provides texture and body to the dish. While each dish has a preferred carbohydrate rich starch to match, there are no fixed rules binding these combinations.

BREADS

- NAAN (KHAMEERI — 325
  A variety of naan breads, from soft Khameeri to masala, garlic, and cheese varieties
- KULCHA (ONION KULCHA — 315
  Soft, leavened flatbreads stuffed with either onion, paneer, or spiced mashed potatoes.
- TANDOORI ROTI — 195
  Flatbread cooked in a tandoor for a smoky flavor
- TAWA ROTI — 295
  Soft roti cooked on a griddle for a perfect texture
- PARATHA (Mint — 375
  Flaky, layered flatbreads flavored with mint, fenugreek, or simple butter

SIDES

- PAPAD BASKET — 295
  Crispy papad served as a crunchy appetizer or side dish
- GREEN SALAD — 325
  Carrots, onions, cucumber, lemon and chilli
- RAITA — 315
  Yogurt-based side dish with spices and vegetables to balance out spicy meals

DESSERTS

- SHAHI TUKDA — 600
  A rich, indulgent dessert made from fried bread soaked in saffron-flavored sugar syrup and topped with cream
- GIL -E- FIRDAUS — 600
  Saffron, rice pudding

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DESSERTS · CONTINUED

- KESARI RASMALAI — 600
  Soft, spongy dumplings made from milk, soaked in sweetened milk flavored with saffron and cardamom
- KULFI FLOODA — 600
  Frozen milk, vermicelli, basil seed
- KHUBANI KA MEETHA — 600
  Stewed apricot, pistachio
- MANGO SHRIKHAND — 600
  A creamy yogurt-based dessert flavored with ripe mango puree, sweetened with cardamom

The best way to start a meal or end it is on a sweet note. Most festive meals have a dry sweet as their first bite among other options available at the end of the meal. Here we have the favourites brought together to choose from or indulge in all of them.

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KANGAN KI JHANAK

VEGETARIAN

This Is a Pre discounted Platter Not sharable with another Patron

KANGAN KI JHANAK VEGETARIAN — 2150

DOODHIYA KEBAB
Stuffed cottage cheese streaks, raisin, ginger, green chili

MALAI BROCCOLI
Tender broccoli marinated in a creamy malai (cream) mix and grilled for a rich flavor

NAZBU PANEER
Stuffed cottage cheese, basil, tomato

ALOO ZEERA
Spiced potatoes, from cumin or green pea or flavored or tangy curry

BAOLI HANDI
Seasonal vegetables, cashew, yoghurt, assorted Indian spices

DAL KANGAN
Slow cooked black lentils, tomato, cream, white butter

INDIAN BREAD BASKET
Choice of one Indian bread

SUBZ - DUM BIRYANI
Layered basmati rice, aromatic spices, assorted vegetables

GIL -E- FIRDAUS
Saffron, rice pudding

NON-VEGETARIAN

This Is a Pre discounted Platter Not sharable with another Patron

KANGAN KI JHANAK NON-VEGETARIAN — 2450

TANDOORI SARSON MACCHI
Fish marinated in a tangy mustard-based marinade, Then grilled in the tandoor for a smoky, flavorful finish

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KANGAN KI JHANAK

NON-VEGETARIAN · CONTINUED

PESHAWARI MURGH
Chicken morsel, assorted Peshawari spices, mint chutney, picked onion

BHATTI MURGH MASALA
Chicken tikka, tomato, onion, cashew, butter, cream

ROGAN JOSH
Tender lamb meat, caramelized onion, ginger, red chili

BAOLI HANDI
Seasonal vegetables, cashew, yoghurt, assorted Indian spices

DAL KANGAN
Slow cooked black lentils, tomato, cream, white butter

INDIAN BREAD BASKET
Choice of one Indian bread

KACCHE GOSHT KI BIRYANI
Layered basmati rice, aromatic spices, marinated lamb

GIL -E- FIRDAUS
Saffron, rice pudding

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JASHAN E JHAAS

Set menu option (per person) (Minimun of four guests and above)

PER PERSON

3995

SHORBA

▲ MARAG
Slow cooked goat meat soup, whole spices, fried onions, mint, lime

● NARANGI CHILGOZA
Fresh orange, pine nut, saffron

KEBAB KOSH

▲ TANDOORI SARSON MACCHI
Fish marinated in a tangy mustard-based marinade, then grilled in the tandoor for a smoky, flavorful finish

▲ PESHAWARI MURGH
Chicken morsel, assorted Peshawari spices, mint chutney, pickled onion

▲ TALA GOSHT
Lamb cube, caramelized onion, assorted spices

● DOODHIYA KEBAB
Stuffed cottage cheese, raisin, ginger, green chili

● PESHAWARI PANEER TIKKA
Coal cooked cottage cheese, peshawari spices, onion salad

● MALAI BROCCOLI
Tender broccoli marinated in a creamy malai (cream) mix and grilled for a rich flavor

● VEGETARIAN ▲ NON-VEGETARIAN

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JASHAN E JHAAS

DAWAT E LAZZEEZ

▲ TARARE JHINGA MASALA
Prawn, assorted whole spices, roasted garlic, coconut

▲ MURGH NAZBU KORMA
Boneless chicken piece, tomato, yoghurt, nuts, basil

● BAOLI HANDI
Seasonal vegetables, cashew, yoghurt, assorted Indian spices

● PANEER MAKHNI
Cottage cheese, tomato, cashew, fenugreek

● DAL KANGAN
Slow cooked black lentils, tomato, cream, white butter

▲ KACCHE GOSHT KI BIRYANI
Layered basmati rice, aromatic spices, marinated lamb

● SUBZ - DUM BIRYANI
Layered basmati rice, assorted vegetables, aromatic spices

● MIRCH KA SALAN
Spicy Hyderabadi curry with chilies, tamarind, peanuts, and sesame

● RAITA
Yogurt side dish with spices, herbs

MITHAAS

● GIL -E- FIRDAUS
Saffron, rice pudding

● GULAB JAMUN
Sweet dumplings dipped in sugar syrup

● VEGETARIAN ▲ NON-VEGETARIAN

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