

adaa

The word Adaa is an urdu term for elegance, luxury and style, all of which is reflected in the royal opulence and one sophisticated culinary journey.

Adaa has been conceptualised as a complete fine dining experience with rich upholstery in shades of rust, intricately carved mirrors and life size portraits of the Nizam. The oil paintings adorn the specialty restaurant, making it a quintessential venue for exclusive creations.

Our cuisine has been inspired by the state banquets from the days of yore and from heirloom recipes from the kitchens of the Nizam. Each dish is crafted with attention to detail using nouvelle culinary techniques to ensure the tastes remain authentic and awe-inspiring.

Welcome to the world of redefined regional cuisine and gourmet paradise, reflecting flavours of India in a contemporary way.

“Ithmnaan se” a phrase meaning “with a lot of patience” is the key to decoding Adaa, slow-cooking being the hallmark of Hyderabadi cuisine.



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



Moluscs



Eggs



Fish



Lupin



Soya



Milk



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites



Peanuts



Gluten



Indicates Vegetarian



Indicates Non-Vegetarian
























Vegan

SOUPS




- | | | |
|---|--|------------|
|  | GOSHT KA MARG | 850 |
| | Lamb broth flavoured with cashewnuts and Indian spices
374 Kcals 250gms   | |
|  | MAKAI BADAM KA SHORBA | 750 |
| | Corn and almond soup, potli masala
563 Kcals 250gms   | |








APPETIZERS

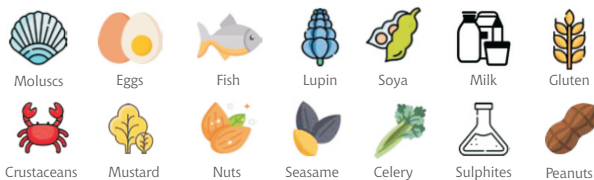
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|---|---|-------------|
|  | ANDHRA SALMON TIKKA | 1700 |
| | Tandoor roasted salmon marinated with regional spices
331 Kcals 190 gms    | |
|  | JHINGA TILWALA | 1650 |
| | Deep fried sesame crusted prawns, tomato and pear salad
437 Kcals 100 gms   | |
|  | PODI SCALLOPS | 1550 |
| | Pan seared scallop, pan sautéed shrimp, garlic and curry leaf tempered fresh tomato puree
340 Kcals 100 gms  | |
|  | RAAN E ADAA | 2200 |
| | Leg of lamb marinated over night cooked in tandoor
614 Kcals 620 gms  | |
|  | PATHAR KA GOSHT | 1400 |
| | Marinated for forty eight hours, cooked on a hot stone
349 Kcals 140 gms   | |
|  | SHIKAMPURI KEBAB | 1400 |
| | Pan fried ground lamb patties with yoghurt filling
246 Kcals 160 gms  | |
|  | HALEEM | 1400 |
| | Regional Ramadan dish, ground meat and wheat, Sheermal bread
734 Kcals 460 gms    | |
|  | MURGH SHIKANJA KEBAB | 1400 |
| | Fresh herbs marinated grilled chicken breast
470 Kcals 280 gms | |






Kindly inform us if you are allergic to any food ingredients
All prices are in Indian Rupees and subject to Government taxes

 Vegetarian  Non-Vegetarian  Vegan

- | | |
|---|--|
|  | <p>ZAFRANI MURGH TIKKA 1400</p> <p>Saffron flavoured chicken marinated with cheese and mace
 820 Kcals 380gms  </p> |
|  | <p>BHARWAN ALOO KAIRI KI TIKKI 1100</p> <p>Potato patties stuffed with sweet mango pickle
 168 Kcals 150gms </p> |
|  | <p>BHARWAN PANEER TIKKA 1100</p> <p>Dry fruit stuffed cottage cheese cooked in tandoor
 566 Kcals 180gms   </p> |
|  | <p>DAHI KE KEBAB 1100</p> <p>Pan fried hung yoghurt patty
 299 Kcals 160gms  </p> |
|  | <p>MALAI PHOOL 1100</p> <p>Tandoor roasted brocolli marinated with
 cheese, green chillies, cardamom
 202 Kcals 180gms  </p> |
|  | <p>ZIMIKAND SHIKAMPURI KEBAB 1100</p> <p>Pan fried elephant yam patty with yoghurt filling
 194 Kcals 160gms </p> |



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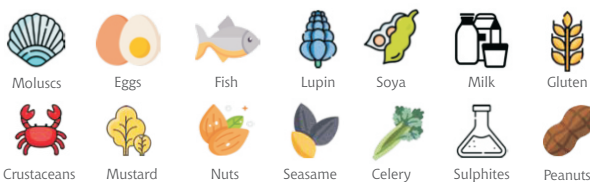
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MAINS




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|---|--|------|
|  | NERULLI LOBSTER
Coconut milk, steamed rice
329 Kcals 320gms   | 2200 |
|  | DUM KI NALLI GOSHT
Lamb shanks braised in an aromatic gravy
979 Kcals 380gms | 1900 |
|  | BHARWAN ALOO KA KORMA
Stuffed potato with cottage cheese, dry fruits, chillies in brown cashewnut and onion gravy
562 Kcals 100gms   | 1100 |
|  | GULZAR E BAINGAN
Stuffed brinjal, brinjal bharta and brinjal in peanut gravy
608 Kcals 320gms    | 1100 |

CURRIES

- | | | |
|---|---|------|
|  | GONGURA IGGURU
Prawns cooked with sorrel leaves and southern spices
296 Kcals 360gms   | 1800 |
|  | HARI MIRCHI KA GOSHT
Lamb cooked with green chili
960 Kcals 520gms | 1650 |
|  | KEEMA KALEJI
Lamb minced and liver, onion and tomato masala
732 Kcals 380gms | 1650 |
|  | MURGH METHI MALAI
Chicken morsels braised with fresh fenugreek and cream
1140 Kcals 420gms   | 1600 |
|  | NELLORI KODI KOORA
Chicken curry flavoured with curry leaves and tamarind
1062 Kcals 400gms  | 1600 |



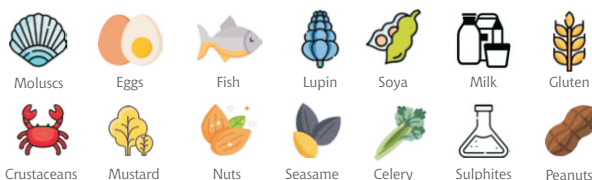
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- | | |
|---|---|
|  | <p>ZAFFRANI MALAI SUBZ KOFTA 1400</p> <p>Cottage cheese and vegetable dumplings stuffed with nuts, tomato gravy</p> <p>1134 Kcals 400 gms </p> |
|  | <p>PARDA NIZAMI HANDI 1400</p> <p>Seasonal vegetables, caraway and pomegranate seeds</p> <p>528 Kcals 380 gms </p> |
|  | <p>PANEER HARA PYAAZ MASALA 1400</p> <p>Cottage cheese tossed with scallions, onions, and cashew nut</p> <p>619 Kcals 380 gms </p> |

BIRYANI, PULAO AND RICE




















- | | |
|---|--|
|  | <p>HYDERABADI KACHCHE GOSHT KI BIRYANI 1700</p> <p>Lamb marinated over night cooked in a sealed brass pot and layered with fragrant basmati rice</p> <p>1260 Kcals 680 gms </p> |
|  | <p>HYDERABADI DUM MURGH BIRYANI 1650</p> <p>Chicken marinated over night cooked in a sealed brass pot and layered with fragrant basmati rice</p> <p>798 Kcals 620 gms </p> |
|  | <p>SUBZ GULEZAR BIRYANI 1350</p> <p>Mélange of vegetables marinated and cooked in a sealed brass pot and layered with fragrant basmati rice</p> <p>915 Kcals 720 gms </p> |
|  | <p>ANDHRA SUBZ PULAO 1100</p> <p>Mélange of vegetables, curry leaf, fragrant basmati rice</p> <p>805 Kcals 500 gms </p> |
|  | <p>CURD RICE 600</p> <p>Basmati rice boiled and mixed with homemade curd and tempered with curry leaf, red chili and channa dal</p> <p>763 Kcals 450 gms </p> |



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■ Vegetarian ▲ Non-Vegetarian ✓ Vegan

SIDES, DALS AND RAITA




























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|---|--|-----|
|  | DAKHANI SAAG
Spinach and dill leaves with whole red chillies, garlic and cumin
129 Kcals 320 gms  | 950 |
|  | ALOO ANARDANA
Potato tossed with onion, tomato and dry pomegranate powder
547 Kcals 400 gms   | 950 |
|  | GUNCHA O KEEMA
Shredded cauliflower florets sautéed with onion tomato and green capsicum
204 Kcals 350 gms  | 950 |
|  | DAL E ADAA
Black lentils cooked overnight finished with cream and butter
479 Kcals 450 gms  | 950 |
|  | DAL TADKA
Yellow lentil cooked with onion, tomato tempered with cumin
797 Kcals 450 gms  | 950 |
|  | TAHOTTAKOORA TOMATO PAPPU
Lentils tempered with amaranth leaves
851 Kcals 450 gms  | 950 |
|  | BOONDI RAITHA
Yoghurt with deep fried chickpea dumplings
517 Kcals 150 gms  | 400 |
|  | BURHANI RAITHA
Burnt garlic powder mixed with curd and roasted cumin
432 Kcals 150 gms  | 400 |
|  | DAHI KI CHUTNEY
Yoghurt flavoured with mint chutney
104 Kcals 150 gms  | 250 |



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BREADS



























- | | |
|---|--|
|  | <p>BREAD BASKET 450</p> <p>Roti, naan and laccha paratha one each
515 Kcals 285 gms  </p> |
|  | <p>CHILLY OLIVE NAAN 275</p> <p>Pickled red chilli, olives refined flour bread
136 Kcals 115 gms   </p> |
|  | <p>CHEESE GARLIC NAAN 275</p> <p>Mozzarella, garlic, fresh butter refined flour bread
225 Kcals 115 gms  </p> |
|  | <p>ONION KULCHA 275</p> <p>Tandoor flat bread stuffed with caramelized onions
143 Kcals 115 gms  </p> |
|  | <p>TANDOORI ROTI 275</p> <p>Whole wheat bread
90 Kcals 80 gms  </p> |
|  | <p>MISSI ROTI 275</p> <p>Whole wheat and gram flour bread
118 Kcals 95 gms  </p> |
|  | <p>LACHCHA PARATHA 275</p> <p>Flaky whole wheat bread
199 Kcals 90 gms  </p> |
|  | <p>PUDINA PATARHA 275</p> <p>Flaky whole wheat bread, fresh mint
118 Kcals 92 gms  </p> |
|  | <p>KHASTA ROTI 275</p> <p>Whole wheat crispy bread, bishops weed
101 Kcals 40 gms </p> |



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DESSERTS

-  **ZAUQ- E – SHAHI** 850
 Double ka meetha, khubani ka meeta
 Pineapple and banana halwa, Sheer Khurma, Urusu
 686 Kcals | 240 gms |    
-  **STRAWBERRY PHIRINI WITH THANDAI ICE CREAM** 850
 Thick rice pudding with strawberry
 276 Kcals | 180 gms | 
-  **MALAI PURI WITH SAFFRON CARDAMOM MILK FOAM** 850
 Stuffed with dates and nuts
 392 Kcals | 160 gms |   
-  **MALAI KULFI WITH FALOODA** 850
 Hyderabad street special dessert
 402 Kcals | 160 gms |   
-  **BARFILI NAQQAASH**
- 3 Scoops 550
- 5 Scoops 850
- Honey Saffron Ice Cream 106 Kcal | 40 gms |  
- Pan Ice Cream 105 Kcal | 40 gms | 
- Mango Ice Cream 40 Kcal | 34 gms | 
- Masala Chai Ice Cream 85 Kcal | 40 gms |  
- Melon Ginger Sorbet 35 Kcal | 26 gms | 
- Jasmine Sunflower Tea Sorbet 35 Kcal | 26 gms | 
- Shikanji Sorbet 25 Kcal | 26 gms | 
- Tamarind Sorbet 75 Kcal | 26 gms | 



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