

# INDIAN ZING restaurant

## ***The Biryani Fiesta (13<sup>th</sup> to 22<sup>nd</sup> July)***

*“Biryani” is derived from the Farsi word 'Biryan' based on the name, and cooking style known as Dum. One may conclude that the dish originated in Persia and/or Arabia. It could have come from Persia via Afghanistan to North India. The Arab traders via the Arabian Sea could have also brought it to Calicut. We know the history little better during 1800AD to 1900AD. During Moghul Empire, Lucknow was known as Awadh, giving rise to the Awadhi Biryani. In 1856, British deposed Nawab Wajid Ali Shah in Calcutta, giving rise to the Calcutta Biryani. Aurangzeb’s rule gave rise to the Hyderabadi Biryani and Arcot Biryani. This luxurious dish spread to Mysore via Tipu Sultan of Carnatic. Needless to say it soon became a royal dish for Nawabs and Nizams, who hired vegetarian Hindus as bookkeepers, leading to the culinary fusion of Tahiri Biryani.*

*\* All our biryanis will be accompanied with regional relish salad and raita and papadum.*

### ***Tahiri Biryani £14.00***

*The biryani is the 'tarkari' version i.e. the vegetarian version, which was originally made for the cashiers and financiers of the Nawabs, who were Mahajan Hindus. The Hyderabadi version of the mixed vegetable biryani is made with exotic mushrooms and tropical seasonal vegetables served with raita and papadum.*

### ***Bhujung Biryani £ 14.50***

*Lighter version of traveller’s biryani, made in the suburbs of Mumbai express highway (Vasai) with pressed or pulao rice with your choice of Prawns, Chicken, Lamb or vegetable served with Raita, Salad and Pappadum.(Add £2 for Prawn Biryani).*

### ***ك Khyber Biryani £15.00***

*A delicious combination of lamb liver and kidney: A speciality of the pathans from the northwest frontier, which has found its way through the Khyber Pass. Accompanied with cucumber raita and roast papadum.*

### ***Sofiyani Biryani £18.00***

*A very sophisticated seasonal fish biryani from the house of Nizams, made with rich paste of sesame seeds, melon seeds, and dry coconut delicately infused with saffron and spices. Accompanied bagara baigan and roasted papadum.*

**فؤ Kachi Pakki Biryani £17.00**

*A common man's biryani from Hyderabad: Robust and made of raw meat and with a peculiar flavour of spice known as mountain moss (Indian fungus), which the rice absorb the flavour from it in a sealed pot. Served with mirchi ka salan and roasted papadum.*

**فؤ Bohri Chicken Biryani £16.00**

*Bohri community is the Muslim community originally from Gujarat now residing in Bombay. There is a sophisticated richness in the biryani with the lightness and flavour of Bombay. Served with mixed vegetable curry (kaari) and khakara (whole wheat crisp).*

**فؤ Calicut beef biryani £16.00**

*Brought over by Arab traders to Calicut via the Arabian Sea (southern India.) A Muslim community speciality made with extra matured beef infused with Indian spices, curry leaves and coconut milk. Served with pickled vegetable and papadum.*

**فؤ Spicy**

**فؤ Very Spicy**