

DUM

biryani house

All of our dishes may contain traces of nuts. Please inform the waiter of any allergies or dietary requirements you may have.
(V) - Vegetarian (GF) - Gluten Free



JINJUU



BRINDISA



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DUM

BIRYANI BASH

21st November 2018

£50 per person

STARTER PLATTER

Dahi Kebabs (V)

Fried yoghurt patties, Andhra spiced tomato chutney

Mutton Fry

Slow cooked diced lamb in Andhra masala, toasted bun

Andhra Prawn Fry (GF)

King prawns cooked in red chilli and coconut

BIRYANI PLATTER

Dawadawa Jollof Rice

*Slow cooked beef with Zoe's special Suya and Jollof spices
Served with fried plantain*

Baked Spanish rice

*Smoked paprika infused chicken and rabbit with Illa Bomba Rice
Served with saffron egg and cumin crust*

Kimchi Rice

*Korean style pork belly layered with kimchi rice
Served with Yuzu, Perilla leaf raita and black sesame crust*

Murgh Ki Biryani

*Home style Andhra spiced, slow cooked chicken on-the-bone with basmati rice.
Served with mint pachadi*

DESSERT & COCKTAIL

Gulab Jamun & Honey Shrikhand

Sugar soaked milk doughnut with cardamom and honey yoghurt

Zafrani Zamana

Saffron infused Whiskey, Angostur Bitters, Cane Syrup