



PARADISE[™]

A LEGEND. SINCE 1953

World's Favourite Biryani[™]

HISTORY OF PARADISE

A legend since 1953

The world famous Paradise brand has its origins in a small Canteen and a Café in a cinema theatre called Paradise in Secunderabad in the Year 1953.

A small 100 seater restaurant started serving typical Hyderabadi cuisine like Biryani etc. from early Sixties. The Café also used to sell general food items to the people as a one-stop food store.

In 1978, Mr A Hemati took complete charge of the Restaurant from his Father & Uncle and set about renovating the Restaurant to suit the changing social trends and the evolving food habits of people in India.

In 1983 an Air-cooled multi-cuisine Restaurant called Paradise Persis Family Restaurant and the highly popular Paradise Takeaway came up at Secunderabad.

In 1987 the Paradise theatre and consequently the Canteen closed down. But the Café and Restaurant continued its operations.

In 1996, Paradise underwent a major restructuring, renovation and modernization programme. It expanded both vertically and horizontally.

In 2006, the entire operations were computerised & technology upgradations have been continuously happening since then.

Paradise expanded its operations by opening around 6 large outlets in Bengaluru. 2 outlets in Chennai and 1 outlet in Visakhapatnam by end of 2016 besides its 12 outlets in Hyderabad. More outlets are being planned in all the above cities and an aggressive nationwide expansion plan including a foray into international markets is also underway.

In August 2017, Paradise entered the North Indian marketplace with its first outlet coming up at Gurugram.

World's Favourite Biryani™



Single Chicken Biryani 181

Chicken and basmati rice cooked in layers, flavoured with saffron, served with raita and mirchi-ka-salan

Full Chicken Biryani 262

Chicken and basmati rice cooked in layers, flavoured with saffron, served with raita and mirchi-ka-salan

Single Mutton Biryani 193

An aromatic mixture of rice, lamb, saffron, herbs and spices, served with raita and mirchi-ka-salan

Full Mutton Biryani 316

An aromatic mixture of rice, lamb, saffron, herbs and spices, served with raita and mirchi-ka-salan

Special Biryani 920

A rare combination of chicken and lamb with saffron, served with raita and mirchi-ka-salan
(Serves 3-4 guests)

Special Supreme Chicken Biryani 980

A magnificent, extra large portion of the World's Favourite Biryani. Great for sharing. (Serves 4-5 guests)

Special Supreme Mutton Biryani 1023

A magnificent, extra large portion of the World's Favourite Biryani. Great for sharing. (Serves 4-5 guests)

Egg Biryani 193

A seasoned mixture of egg and basmati rice, served with raita and mirchi-ka-salan

Veg Biryani 193

Fresh vegetables and basmati rice cooked in layers, flavoured with saffron, served with raita and mirchi-ka-salan

SOUPS



VEG

Manchow Soup

134

Spicy and hot soup made with mixed vegetables

Sweet Corn Vegetable Soup

134

Tender corn kernels and vegetables
simmered to a soup

Veg. Hot & Sour Soup

134

Spicy and tangy soup of mushroom and
other vegetables

Tomato Soup

134

Thickened puree of tomato with croutons
and fresh cream

NON-VEG

Chicken Manchow Soup

143

Spicy and hot soup with chicken and vegetables

Sweet Corn Chicken Soup

143

Tender corn kernels and diced chicken,
simmered to a soup

Hot & Sour Chicken Soup

143

Spicy and tangy soup with sesame and chilli
flavour topped with chicken

STARTERS



VEG

Veg. Spring Roll

Crisp deep fried rolls with a stuffing of stir-fried vegetables.

187

Crispy Corn Chilli Pepper

Wok tossed corn kernels with chilli & peppers.

236

Veg. Manchurian

Stir fried vegetable dumplings in spiced Manchurian sauce.

236

Baby Corn Manchurian

Stir fried crisp tender baby corn in spiced Manchurian sauce.

245

Gobi Manchurian

Stir fried florets of cauliflower in spiced Manchurian sauce.

245

Chilli Paneer

Wok tossed cubes of deep fried paneer, coated with tangy chilli sauce.

245

Paneer 65

Paneer pakoras tossed in curry leaf & chilli flavoured curd sauce.

245

STARTERS



NON-VEG

- | | |
|---|-----|
| Egg Spring Roll
Crisp deep fried rolls with a stuffing of stir-fried vegetables & egg. | 198 |
| Chicken Spring Roll
Crisp deep fried rolls with a stuffing of stir-fried vegetables & shredded chicken. | 198 |
| Fried Fish
Deep fried gram flour coated spiced fish. | 331 |
| Chicken 65
Tender chicken pakoras tossed in spiced yoghurt sauce with curry leaves. | 331 |
| Chilli Chicken
Wok tossed cubes of deep fried chicken, coated with tangy chilli sauce. | 331 |
| Chicken Drum Sticks
Deep fried lollipops of chicken, served with hot garlic sauce. | 331 |
| Chicken Manchurian
Stir fried chicken in spiced Manchurian sauce. | 331 |
| Pepper Chicken
Deep fried marinated cubes of chicken flavoured with cracked pepper corns. | 331 |

STARTERS



NON-VEG

Apollo Fish

Crispy fried fish tossed in a yoghurt sauce with green chillies and curry leaves.

383

Schezwan Fish

Stir fried fish in spiced Schezwan sauce.

383

Chilli Fish

Wok tossed deep fried fish, coated with tangy chilli sauce.

383

Golden Fried Prawns

Succulent tiger prawns marinated and deep fried, served with hot garlic sauce.

404

Chilli Prawns

Wok tossed deep fried tiger prawns, coated with tangy chilli sauce.

404

Loose Prawns

Crisp fried cut pieces of prawns tossed with onions & chillies.

404

CHINESE



NON-VEG ■

Ginger Fish 375

Crisp fried fish simmered in spring onion & ginger sauce.

Garlic Fish 375

Crisp fried fish steeped in mild garlic sauce.

Ginger Prawns 404

Tiger prawns wok tossed in ginger sauce.

Garlic Prawns 404

Tiger prawns stir fried in garlic sauce.

Sweet & Sour Prawns 404

Tiger prawns steeped in tangy sweet & sour sauce.

NOODLES

■ **Veg Soft Noodles** 197

■ **Chicken Soft Noodles** 208

MAINS



RICE ■

Schezwan Veg Fried Rice	197
Ghee Rice	197
Veg. Fried Rice	197

RICE ■

Schezwan Chicken Fried Rice	208
Egg Fried Rice	208
Chicken Fried Rice	208

MAINS



VEG CURRIES

Dal Fry 214

A rich blend of split red and yellow gram, garnished with coriander leaves and butter.

Dal Makhani 214

Simmered black gram and red kidney beans finished with butter and cream.

Nizami Handi 214

Seasonal vegetables tossed with a special masala and finished in a handi.

Kadai Veg. 214

Seasonal vegetables cooked in a spicy gravy.

Veg Do Pyaza 214

Assorted vegetables steeped in rich cashew gravy.

Kadai Paneer 225

A perfect combination of cottage cheese, tomato, onion and capsicum in a rich gravy.

Malai Kofta 225

Fried dumplings of paneer & vegetables simmered in mild creamy shahi gravy.

Paneer Butter Masala 225

Cottage cheese cooked in a rich butter cream sauce.

Palak Paneer 225

Cottage cheese cooked in spinach puree.

Methi Chaman 225

Aromatic blend of paneer, spinach and fresh fenugreek leaves in a mild gravy.

MAINS



NON-VEG CURRIES

Poultry & Meat

Chicken Curry 297

Chicken Cooked in a spicy tomato and onion gravy.

Tandoori Chicken Masala 308

Succulent chicken legs cooked in aromatic and flavoured spices.

Butter Chicken Boneless 308

Chicken marinated in yoghurt and spices, cooked in tomato puree and cream.

Paradise Special Chicken 308

Chicken (with bones) cooked gently in a special gravy.

Chicken Tikka Masala 308

Chicken tikka cooked in rich fenugreek flavoured tomato gravy.

Kadai Chicken 308

Chicken (with bone) cooked in flavoured gravy.

Murgh Musallam 308

Chicken (with bones) curry enriched with spiced minced lamb & boiled egg.

Chicken Nawabi 308

Shredded chicken simmered in a rich fenugreek flavoured mild gravy.

MAINS



Egg Masala

Curried boiled eggs simmered in spiced aromatic gravy.

214

Chicken Chilli Masala

Spiced chicken (with bone) curry with green chillies and fresh coriander.

297

Chicken Masala

Chicken (with bone) cooked with onion, tomatoes and cashew gravy.

297

Chicken Kandhari

Shredded chicken simmered in a rich aromatic gravy.

308

Fish Curry

Marinated fish cooked with fried onions, green chillies and tomatoes.

308

Mutton Tikka Masala

Boneless pieces of lamb grilled in the tandoor and cooked in a spicy gravy.

331

Mutton Masala

Lamb (with bones) cooked in rich aromatic gravy.

331

Kheema Masala

Delicately spiced tangy minced lamb cooked to perfection.

331

Prawns Masala

Marinated prawns cooked with onions and tomatoes in a tangy sauce.

331

Paradise Special Mutton

Boneless pieces of mutton served in a butter and tomato gravy.

352

INDIAN BREADS



Rotis	
Plain	49
Butter	63
Rumali	49
Naan	
Plain	72
Butter	72
Garlic	72
Paratha	
Pudina	72
Aloo	72
Paneer	80

ACCOMPANIMENTS



RAITA

Pineapple	90
Cucumber	90
Mixed Raita	90
Plain Curd	90

PAPAD

Roasted	41
Masala	41
Fried	41

SALAD

Green Salad	54
Onion Salad	54
Cucumber Salad	54

DESSERTS



Double Ka Meetha

Bread pudding dessert with a hint of saffron and cardamom

91

Qubani Ka Meetha

Authentic Hyderabad sweet with stewed apricots

134

Gulab Jamun

90

Gajar Ka Halwa

90

Ice Cream

Vanilla / Strawberry / Butterscotch
Chocolate / Mango / Tutti Frutti / Casatta

134

BEVERAGES



IN HOUSE SPECIALS

Lassi / Falooda / Fruit Punch 90

Milkshake 85

Strawberry / Vanilla / Butterscotch
Chocolate / Mango / Banana

Seasonal Fresh Juices 86

Fresh Lime Water / Soda 54

Kinley Water / Diet Coke MRP

Coke / Fanta / Sprite / Thums Up 45



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Hyderabad | Bengaluru | Chennai
Visakhapatnam | Gurugram | Vijayawada

sales@paradisefoodcourt.in www.paradisefoodcourt.in