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Let the kebabs roll

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Paradise is hosting a unique kebab fest for over a month

If your love for kebabs couldn't meet the variety, there is a solution at hand. A massive 'Mazedar Kebab Festival' is happening in town. A large variety of kebab is on offer for kebab lovers at Paradise. And when the destination for biryani says variety, they really mean it. The variety on offer is more than one can try — close to 25, including a portion of vegetarian kebabs as well. The fest which is on at Hyderabad and Bangalore offers, besides their signature kebabs, a few more new dishes on the menu. The choice ranges from chicken, mutton, fish, prawns and a decent choice in the vegetarian fare.

Explaining what a kebab means, the newly appointed Paradise COO Sameer Bhasin says, "It means morsel of meat (originally lamb meat). Having its roots both in Asian and African cuisines, kebab is considered to have originated in Turkey. Kebabs arrived in India in 1206-1506 AD via Afghans and was sophisticated by the innovative chefs of the Mughal era. Many Indian versions of kebabs emerged with distinct tastes, owing to Indian spices. Kebabs have become extremely popular in India. While some kebabs are griddle cooked, some are shallow fried, some are cooked on dum and some kebabs are best cooked on coal."

And that is what the restaurant is offering, from fire cooked, to shallow fried or cooked on a tawa.

To give the flavour and add fragrance, herbs like *pathar ke phool*, *karan phool*, *khas ki tattti*, *pan ki jad* etc. are added to give each kebab a distinct flavour. Another new inclusion to the list of herbs are Basil and flower essences. Those who want to relish a variety should opt for the kebab platter that offers quite a wide range.

Some of the unique kebabs to try are *Tali Hui Machli* which brings in a good mix of cultures. This one is crunchy on the outside and soft and succulent inside. The kebab involves covering the fish with a fine paste of pulses and dusted with suji and then deep fried to perfection. It's a fun one to bite into. Another favourite can be the *Malai Murgh* which is cooked in the skewer to give a golden tinge.

In their endeavour to bring out new flavours, there is a *Kasundi kebab* as well. Kasundi is nothing but bottled mustard paste and herbs preserved with a souring agent. This one can be pungent but the chefs are making sure not to give the original pungency. To dilute it there is a slight essence of *kewra* as well. Don't make faces at tulsii murg. It is actually made with basil paste.

A must try is the *Mutton ke Sooleh*, a traditional Rajasthani kebab. The flavour of smoked cloves gives it a unique taste.

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