Biryani Trail in Hyderabad

In this food trail in the evening, we visit the best restaurants for the most famous local delicacies. On the menu are the legendary Biriyani, mouth-watering Kababs, Hyderabadi Dessert and Irani Chai.

**1600Hrs - Pick up from HICC/Respective hotels**

Hyderabad is a foodie’s paradise. It has a unique cuisine, developed over the years through influence of many different cultures. Hyderabadi Cuisine has been primarily influenced by the Nizams of Hyderabad. There has been a significant influence on the Hyderabadi cuisine by Turkish, Arabic and Mughlai cuisines as well.

Our guide will take you on a food trail to experience the local delicacies over a 3 hour gastronomic journey.

**Biryani**

We commence our food trail at one of the most popular restaurants in Hyderabad for Biriyani, an aromatic variant of rice. The Hyderabadi biryani is sprinkled with kewda, rose water and saffron. The rice is layered with golden fried onions, chillies, mint leaves and fiery chicken. Sometime Biriyani is accompanied with a form of curd. The original dish is done with red meat but chicken, fish, prawns or vegetables can be used for some variations. Hyderabadi biryani is of two types: the *kachchi* (raw) biryani, and the *pakki* (cooked) biryani.

A biryani is usually served with dahi chutney and mirchi ka salan. Baghaar-e-baingan is a common side dish. The salad includes onion, carrot, cucumber, and lemon wedges.
Kabab

Kabab is another hot favourite of the people of Hyderabad. We will visit a place which is an open-fronted outlet serving Middle Eastern, Chinese and Indian grills.

Dessert

Hyderabad is also famous for its desserts. We will get an opportunity to try Double ka meetha, Khubai ka meetha or Rabdi.

**Double ka meetha**, is a bread pudding Indian sweet of fried bread slices soaked in hot milk with spices, including saffron and cardamom.

**Qubani ka meetha**, Qubani ka meetha is an Indian sweet made from dried apricots originating from Hyderabad.

**Rabri** is a sweet, condensed-milk-based dish, originating from the Indian subcontinent, made by boiling milk on low heat for a long time until it becomes dense and changes its colour to off-white or pale yellow. Jaggery, spices, and nuts are added to it to give it flavor.

Irani Chai

This is a special combination of Tea and Osmania biscuits! This delicacy was introduced by the Persians. It’s a great way to pamper yourself.

1800Hrs - Drop back to HICC