

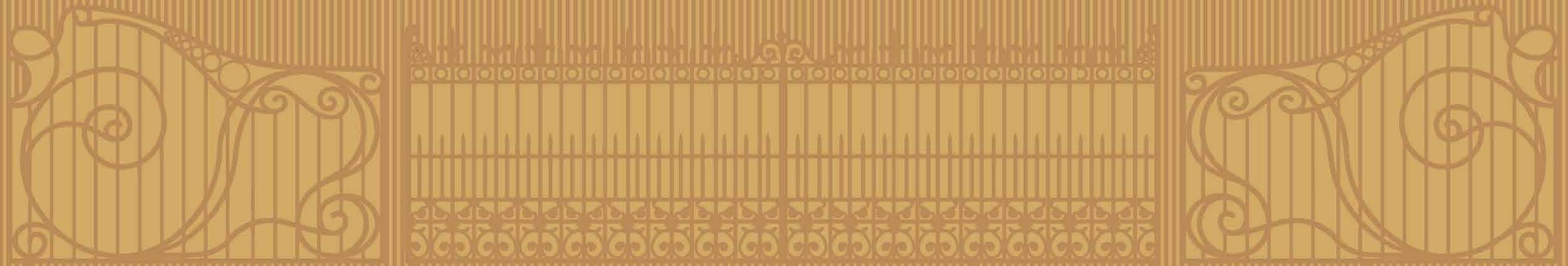
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ITC HOTEL  
RESPONSIBLE LUXURY  
  
ITC KAKATIYA  
HYDERABAD  
  
THE  
LUXURY  
COLLECTION

JISKI KHUSHBOO SE MEHEK UTTHE FIZZA  
JISKI RANGAT SE BHI AA JAYE MAZA  
HO NAFEEES AUR LAZEEZ HAR LUQMA  
ZAIQA ISKA HO HAR EK SE JUDA  
KHA KE HO JAYE JEHVAN KHUSH MEHMAN  
HUM BECHAATÉ HAIN WAHI DASTARKHAN  
- AN OLD COUPLET BY RIZVI

The aroma of which pervades the air  
A sight which adds to its flavour  
Aesthetic and appetising is every morsel  
With a taste unmatched and unique  
Prepared just to please our guest is the meal  
That we serve at our table



#### K&K WELLBEING AND DIETARY INDICATORS



In Vedic philosophy, sattva or Sanskrit for purity is the most rarefied of the three gunas. The green leaf represents freshness and holistic wellbeing.

#### CHOOSE WISELY

- Over fished. Think again!
- Under threat. But there's better.
- Choose Wise. Go for it!

A Responsible Luxury initiative, the 'Choose Wisely' program is a co-creation between ITC Hotels, WWF-India and Central Marine Fisheries Research Institute to enable the luxury of responsible choices to guests.

Please inform our Service Associate in case you are allergic to any of the following ingredients:

Fish, shellfish and their products | Egg and egg products |  
Milk and dairy products | Wheat and wheat products |  
Peanuts, soya, tree nuts, sesame seeds and other nuts |  
Mushrooms or edible fungi | Any other

Our Chef would be delighted to design your meal without them.

Vegetable Oil | Butter | Desi Ghee used in preparations

Also prepared with Aashirvaad Sugar Release Control Atta, a natural grain mix, high in protein and fibre with a Low Glycaemic Index, clinically tested to have GI values below 55.



*Presenting K&K, a symphony of fine dining in an ambience that complements the cuisine.*

*Under the baton of the most celebrated chefs, great curries of the country are served along with the most exquisite kebabs in the land. Years of experiment and research into ancient culinary secrets have gone into composing a delectable menu that will entrance even the most fastidious gourmet.*



## SHAKAHARI/VEGETARIAN

- Pudina Paneer Tikka**

Paneer cubes marinated with mango and mint chutney, cooked in *tandoor*
- Saboot Tandoori Aloo**

Jacket potatoes, filled with raisins and a spice mix and baked in the *tandoor*, topped with chopped coriander, almond flakes and green chillies

- Labgeer**

Delicate aromatic patties of fresh beetroot stuffed with a mixture of green chillies, mint, cashew and cheese flavoured with cardomom and pangrilled in butter to crisp

- Nadru ki Chaamp**

Gallettes of lotus stem minced with ginger onions and green chillies, enhanced with hand pounded coriander seeds and red chillies; fried to a golden crisp

- Subzazar Kofteh**

Marbles of vegetables tossed with spring onions, simmered in brown onion gravy and finished on *dum* with ginger



- Dum Aloo Bharwan**

Spiced potatoes and nuts cradled in roasted potato barrels, finished on *dum* with a fragrant herb gravy

- Sabz Abeer**

Coarsely chopped spinach and paneer flavoured with fenugreek
- Paneer Khurchan**

Cottage cheese batons, pan fried with tomatoes and bell peppers, tempered with mustard seeds
- Dal Bukhara**

A harmonious blend of black lentils, tomatoes, ginger and garlic, simmered overnight on a slow charcoal fire, finished with cream and served with a dollop of unsalted butter

- Tarkari Pulao**

Seasonal vegetables and aged Basmati rice cooked on *dum* in a subtle spice-flavoured vegetable extract

Warqi Parantha  
Tandoori Naan  
Naan-e-Bianj

Sattva - Honestly Vegetarian    Gluten Free    Contains Nuts



## SAMUNDARI/SEAFOOD

- Saboot Lobster**

Whole lobster marinated in a yoghurt masala with coriander stems, black cumin and carom seeds
- Machli Tikka**

Boneless succulent morsels of fish marinated with salt, ginger and garlic paste, turmeric, lemon juice and laced with tandoori curd masala and cooked to perfection in *tandoor*

- Tali Subz Machli**

Pomfret fillet marinated in a mixture of fresh ginger, green chillies and coriander leaves, coated with bread crumbs and cooked on a tawa

- Jhinga Ajwaini**

Jumbo prawns marinated in an "ajwain" flavoured mixture of yoghurt, red chili, turmeric and garam masala, skewered and roasted over a charcoal fire



- Mahi Qaliya**

Fish marinated with turmeric, yellow chili, ginger and garlic, simmered in a rich gravy of fish stock, soured with dry mango and enhanced with fenugreek seeds

- Jhinga Hara Masala**

Fresh bay prawns tossed with spring onions and "hara masala" of coriander, mint, green chillies and garlic

- Kalinga Machli**

Fish fillet marinated with turmeric and simmered in mustard paste with red chili, cumin seed and coriander stem, finished with a hint of tomato



Naan-e-Bahkumaach  
Roomali Roti  
Missi Roti

Choose Wise. Go for it!    Contains Shellfish    Gluten Free  
Contains Nuts    Lactose Free    Sattva - Honestly Vegetarian



## Kebabs

## Tandoor

## Tawa

## Angethi

## Kurries

## Kofteh

## Qorma

## Qaliya

## Do Piazza

## Salan

## Biranj

## Naan



## MURGH/CHICKEN

- Murgh Angaar**

Boneless leg of chicken marinated with ginger, garlic, chopped onion and red chili flakes. Grilled till done in the *tandoor*; served hot with a sprinkling of kebab masala and lemon juice
- Murgh Barraah**

Chicken marinated in a mixture of yoghurt, malt vinegar, ginger-garlic paste, lemon juice, red chillies, yellow chillies, turmeric powder, garam masala and heightened with Kacchri; skewered and cooked in the *tandoor*, served sprinkled with kebab masala

- Murgh Shami**

Delicate melt-in-the-mouth chicken mince patties flavoured with select spices, stuffed with tangy raw mango and pan grilled on tawa

- Murgh Kali Mirch Tikka**

Creamy tikka of boneless chicken blended with cream cheese, lemon juice and green coriander spiked with freshly milled peppercorn and grilled in the *tandoor*



- Murgh Bemisal**

Smoked chicken tikka simmered in a velvety gravy of tomatoes and brown onion with fenugreek and dill

- Murgh Handi Qorma**

Boneless morsels of chicken simmered in a brown onion and yoghurt gravy, flavoured with Chef's special aromatic spice powder

- Murgh Khushk Purdah**

A resplendent dish of boneless chicken, cured with a star anise scented marinade, grilled in the *tandoor* and *dum* cooked with an assortment of vegetables and sprinkling of mace behind purdah

- Murgh Khurchan**

Tandoori Chicken slicers, pan friend with tomatoes, onion and tempered with mustard seeds

- Murgh Biryani**

Boneless chicken marinated with yoghurt, caramelised onion, chillies, mint and saffron; cooked on *dum* with fragrant aged Basmati rice

Kulcha  
Tandoori Roti

Gluten Free    Contains Nuts    Sattva - Honestly Vegetarian



## GOSHT/LAMB

- Barraah Kebab**

Chunks from the leg of lamb and chops marinated in a mixture of yoghurt, and malt vinegar, headed with a melange of spices, char grilled over red hot embers

- Sikandari Raan**

Whole leg of spring lamb, marinated in a mixture of malt vinegar, cinnamon and black cumin braised in the marinade, skewered and then finished in the *tandoor*

- Tawa Gosht**

Boneless cubes from baby lamb shoulder marinated with ginger, garlic, curd and chillies cooked on the griddle

- Gilawat ke Kebab**

A delicate, irresistible melt-in-the-mouth kebab of finely minced lamb flavoured with cloves and cinnamon, grilled on the mahi tawa with clarified butter

- Nehari**

Succulent flavourful lamb preparation simmered overnight with green herbs and traditional spices, served with crisp onions, coriander, mint, green chillies and dash of lemon

- Koh-e-Awadh**

Chef's recipe for a qorma of elegantly exposed lamb shanks, *dum* cooked in their own cardamom tinged juices and marrow, finished with saffron

- Rarah Gosht**

Prime cuts of lamb; ribs and shank, cooked with coarsely pounded mince, finished with fresh coriander and ginger

- Gosht Hari Mirch**

Chunks of lamb tossed with green chillies, green herbs and whole spices, finished with a dash of lemon juice

- Burrhani Gosht**

Chunks of lamb leg on the bone, cooked in an onion and yoghurt gravy, spiced with garam masala, topped with a dollop of garlic flavoured yoghurt

- Dum Pukht Biryani**

Basmati rice and lamb simmered with mace, ittar and kewra; finished in a sealed handi

Khamiri Roti  
Pudina Parantha

Gluten Free    Contains Nuts    Sattva - Honestly Vegetarian  
Indicates our Vegetarian Specialities    Indicates our Non-Vegetarian Specialities



## MEETHA

- **Khubani Chenna** 🌿 🥜 🍷  
 Stewed apricots fragrant with star anise, stuffed with chenna; slow baked in saffron tinged yoghurt custard
- **Kesri Phirnee** 🌿 🥜 🍷  
 A light dessert of milk and Basmati rice, flavoured with cardamom and saffron, set in an earthen mould, topped with pistachio and almond slivers
- **Bombay Falooda** 🌿 🥜 🍷  
 Delectable melange of corn starch vermicelli, teamed with basil seeds, rabri and rose syrup; served with crushed ice and in-season fruits
- **K&K Kulfi** 🌿 🥜 🍷  
 Reduced milk, flavoured with saffron, enriched with pistachios; served frozen
- **Shaan-e-Aam** 🌿 🥜 🍷  
 King of fruits - Alphonso, combined with reduced milk 'chenna' finished with slivers of pistachio and almond shavings
- **Gulab Jamun** 🌿 🥜 🍷  
 Reduced milk dumplings deep fried and served soaked in sugar syrup
- **Shahi Tukda** 🌿 🥜 🍷  
 An exotic dessert of saffron rabri, spread on a slice of fried homemade bread, soaked in syrup and garnished with silver leaf, pistachio and almonds
- **K&K Dessert Sampler** 🌿  
 Tasting plate of three signature desserts; serves one  
*(K&K kulfi, Shahi Tukda, Shaan-e-Aam)*



## Culinary Terminology

- Angethi:** Even today, the leaping flames of the good old angethi remain the most popular way to grill lamb, fish, chicken and vegetables. Raw foods are marinated in a variety of herbs and spices before being cooked by this high-heat process which chars the surface of the food, sealing in the juices and creating a golden crust with a typical smoky flavour.
- Pulao:** Pulao, pilau or pilaf, call it by any name, but what sets it apart is the delicate fragrance of Basmati rice. The rice is cooked on *dum* with cream, ghee and aromatic spices in a sealed *handi*. Lamb, fish, chicken or vegetables are cooked separately and added while serving.
- Biryani:** Biryani is derived from the Persian word *Biryani*, which means to sauté, stir fry or shallow fry. This rice dish made with the best Basmati rice, par boiled and cooked on *dum* with *Biryani* meat, spices and herbs in its own juices, is a complete meal and the ultimate culinary fantasy synonymous with joyous celebration and festivity.
- Dopiaza:** Dopiaza describes the process in which lamb, fish or chicken is *bhunao*-ed with slices of onion and whole spices in ghee and cooked along with a variety of vegetables. A vegetarian dish may also be cooked in a similar way. Dopiaza is often mistakenly believed to be a method of cooking using two onions or double the quantity of onions to that of meat.
- Koofteh:** Koofteh are made from the trimmings of prime cuts of vegetables, pounded, minced or ground along with herbs or spices to create a different texture or a feel. The koofteh are then rolled into balls or croquets. Originally, koofteh were lightly coated in a gravy but with the passage of time, the volume of gravy has increased.
- Qorma:** The word qorma is derived from the Turkish word *Kuvarma*, which is considered the first basic meat preparation. Qorma is aromatic and rich in flavour. The dish may consist of lamb, fish, chicken or vegetables cooked in a browned onion paste and yoghurt. Meat is sautéed in ghee alone, water is used sparingly. The art of making qorma lies in the art of *bhunao*.
- Qaliya:** Prepared with lamb, fish or chicken, sautéed in ghee and enough water to cook along with powdered spices, of which turmeric is particularly important.
- Salan:** Salan refers to most dishes that are not qorma, qaliya or dopiaza. A salan may or may not have gravy and does not have any fixed rules regarding the spices or methods used and therefore, includes dishes prepared using various cooking styles.
- Tandoor:** A clay oven that contains an open charcoal fire, the tandoor cooks bread, meats and vegetables to perfection. As the food cooks slowly on stainless steel skewers placed directly over the fire, it absorbs the wonderful smoky flavours that characterises tandoori cooking. Kebabs in particular seem softer, juicier and altogether more sumptuous.
- Tawa:** A tawa is a griddle, made mainly of iron though it could be made of clay or stone. It is used to shallow fry kebabs in the form of patties, as well as small or thin strips such as pasandas to create a fine, golden crisp around a soft centre.
- Naan:** A Persian word, naan is the generic word for bread. They could be flat, leavened, unleavened, layered, thick, and sometimes as thin as handkerchiefs. They are made with single or different grain flours and in various combinations.

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■ Indicates our Vegetarian Specialities ■ Indicates our Non-vegetarian Specialities

All prices are in INR and exclusive of applicable Government taxes and levies.