

Top 20 Chicken Dishes Of Hyderabad Chicken fry with gravy is very famous in Hyderabad. As the name is suggesting itself, chicken pieces are deep fried and then served. The specialty of this dish is the addition of tomato paste. The tomato paste provides this dish a tangy taste. It is well garnished with lemon juice. The dish is simply tasty. 2. Chicken Roast with Gravy Hyderabadi StyleRoasted chicken, the name is enough to tell anyone that this dish is on the top of chicken lovers. The Hyderabad style of cooking this dish is very special. The addition of peanut paste enhances its taste and makes it very special. is suggesting itself that the dish is full of garlic. The addition of lots of garlic gives it a totally different and Chinese touch. Also, the garnished with deep fried garlic and chopped coriander leaves. 4. Chicken 65 Hyderabadi StyleThis dish is very spicy and loved by all spice lovers. You can make this dish in three ways; first is that you can take leg pieces of chicken and make the snack, second is to make with the small piece, and the third is to make it with gravy. All the three have their special touch and amazing taste. 5. Garlic Chicken with CreamCream enhances the taste in which it is added. In this dish, the chicken is deep fried and then lots of garlic is added, after that the cream is added in this dish. This dish looks very yummy, and it has mouth watering quality. You can't afford to miss this amazing dish.6. Pepper Chicken with Curry LeavesPepper is very special as it not only provides the dish a different touch but also increases your eyesight. Yes, you got me right. The specialty of Pepper chicken with curry leaves is the tadka that is given to this dish. The Hyderabadi tadka given to this dish makes it very special and yummy as well. 7. Chicken Soup with EggEggs are rich in protein, and they enhance the taste of the dish in which they are added. Chicken soup is very healthy, no doubt and the addition of egg makes it even healthier. Also, the peas added in this dish make it scrumptious. 8. Chicken Dum Biryani with Curry Leaves This biryani is very famous in Hyderabad. The spices. This dish is very famous in Hyderabad. special and tasty as well. 9. Chicken Clear Soup with Spinach The specialty of this soup is that chicken along with all the veggies is finely chopped and sautéed. The spinach is rich in iron content, and also the addition of spinach enhances its taste. The final touch is given by adding boiled corn in this soup. The taste is simply amazing. 10. Chicken Sweet Corn Soup with Egg and NoodlesThe specialty of this soup is that chicken along with all the vegetables is finely chopped and deep fried. The final touch is given by adding boiled corn in this soup. The taste is simply amazing. 11. Chicken Biryani with Curry LeavesAs we know that, chicken dishes are very famous in every part of India. The chicken biryani is also very famous in all parts of India. The specialty of this dish is that Chicken Biryani is made with curry leaves. The curry leaves. The curry leaves enhance its taste and aroma as well. 12. Chicken Tandoori chicken or chicken tandoori, call whatever you want, the taste of the dish is simply out of the world. This dish is very spicy. The spice content is dominant in this dish. Tomato puree is added in this dish which gives it a tangy touch. This dish is simply scrumptious.13. Chicken curry with Coconut milk enhances the taste of chicken curry. The addition of coriander and peanut paste enhances the taste of chicken curry. dominant in it. this dish. The mixture of coconut milk, peanut and coriander paste gives this dish amazing mouth watering aroma. The dish is that chicken along with all the veggies is finely chopped and sautéed. The spinach is rich in iron content, and also the addition of spinach enhances its taste. The final touch is given by adding lots of cheese in this dish. The taste is simply amazing. 15. Chicken Tortilla Soup with all the veggies is finely chopped and sautéed. The egg is rich in protein content, and also the addition of egg enhances its taste. The final touch is given by adding boiled corn and avocado in this soup. The taste is simply scrumptious. 16. Chilli Garlic Grilled Chicken with CreamCream enhances the taste of the dish. This dish has three major contents which are dominant in it. The mixture of cream peanut and coriander paste gives this dish amazing mouth watering aroma. The dish is well garnished with coriander leaves. 17. Stuffed Chicken along with all the veggies is finely chopped and then deep fried. The spinach is rich in iron content, and also the addition of spinach enhances its taste. The final touch is given by adding lots of cheese in this dish. The taste is simply out of the world.18. Chicken Fry Biryani Hyderabad StyleDeep fried chicken with boiled rice, yes this dish has both crispy and soft touch. The taste is just out of the world.18. Chicken Fry Biryani Hyderabad StyleDeep fried chicken with boiled rice, yes this dish has both crispy and soft touch. The taste is just out of the world.18. Chicken Boneless Biryani Hyderabad StyleChicken Boneless Biryani Hyderabad style, the Hyderabad touch given to this dish by adding peanut paste is the best. The spicy biryani goes amazingly well with chicken curry. 20. Chicken Fry with Coconut OilChicken fry with coconut oil is very famous in Hyderabad. As the name is suggesting itself, chicken pieces are deep fried in coconut oil and then served. The specialty of this dish is the addition of green chilis provides this dish a spicy flavor and has great aroma. It is well garnished with lemon juice. The dish is simply tasty. A city rich in grandeur, culture, and heritage - Hyderabadi. Hyderabadi food is a beautiful mix of Mughlai, Turkish, and Arabic dishes which comes from the regal history of Hyderabad. It has to be one of the most favourite Indian cuisines of food enthusiasts due to its rich history and strong Nizami influence. The slow cooking process and generous use of cashews, meat and aromatic spices instantly brings to mind the rich flavours of Hyderabadi cuisine. From Hyderabadi Mutton Haleem, Kebabs, Biryani, and Mutton Nihari to desserts like Sheer Korma, Firni, and Faluda, Hyderabadi dishes in India, here are our top 10 Hyderabadi dishes that deserve a spot on your food list this year. 1. Hyderabadi Mutton Biryani Is there even a list of famous Hyderabadi dishes in India without the mention of the famous Hyderabadi Biryani? This authentic Hyderabadi Biryani? This authentic Hyderabadi biryani? the classic dum method leaves you with a pot full of mouth-watering flavours. This dish alone can make for a satisfying and hearty meal. It is one of the rare cities that has a famous biryani associated with it, and for good reason. But you don't have to bag pack all the way to Hyderabad to savour a Hyderabadi biryani. Get the authentic taste of a Hyderabadi biryani in Delhi, Gurgaon, Noida and Bangalore with We the Chefs. 2. Hyderabadi Mutton Sikhampuri Kebabs. They are prepared with yogurt, spices, and minced mutton. Shikampuri means "belly-filled" in Urdu, which explains why these hearty kebabs are a package of flavour in and of themselves. The addition of malai or hung curd and spices makes them filling, soft and delicious. Order Mutton Shikampuri Kebab for party in Delhi, Gurgaon, Noida and Bangalore. 3. Hyderabadi Dum Ke Kebab are another iconic kebab for party in Delhi, Gurgaon, Noida and Bangalore. 3. Hyderabadi Dum Ke Kebab The Dum ke Kebab are another iconic kebab are another iconic kebab for party in Delhi, Gurgaon, Noida and Bangalore. 3. Hyderabadi Dum Ke Kebab are another iconic kebab are another iconic kebab for party in Delhi, Gurgaon, Noida and Bangalore. 3. Hyderabadi Dum Ke Kebab are another iconic kebab are Made with hefty cuts of mutton, these Hyderabadi famous kebabs are marinated with whole aromatic spices and cashews. The kebabs are slow-cooked in an oven with the "dum" method to retain their rich flavours. The result is soft and flavours are slow-cooked in an oven with the "dum" method to retain their rich flavours. Noida & Bangalore - Enjoy authentic and famous Hyderabadi food. 4. Hyderabadi food. 4. Hyderabadi food. 4. Hyderabadi famous dish with its roots in the royal kitchens of Hyderabad. For those who prefer white meat, the chicken shikampuri kebabs are a great alternative to the mutton shikampuri kebabs. Order Hyderabadi dishes. 5. Hyderabadi Veg Shikampuri Kebab For vegetarians who love a good kebab, this Hyderabad traditional food in India is a must-try. A mix of vegetables blended with flavour. True to their name, they are filling, soft, and bursting with flavour. Hosting a group of vegetarian guests? Order the authentic shikampuri kebabs with a vegetarian twist from We the Chefs. 6. Hyderabadi Chicken 65 This Hyderabadi chicken 65 This Hyderabadi chicken 65 grabs attention just by its name. What's the history behind the unique name of this Hyderabadi famous non veg dish? The most popular theory suggests that the "65" is after the year it was created in - 1965! This crispy and spicy fried chicken dish is made with crunchy curry leaves that are fried along with the chicken coated in a spicy batter. The curry leaves give this dish the signature South Indian touch which is a common ingredient in many cuisines from the region. 7. Hyderabadi Mutton Haleem A very popular Hyderabadi non veg dish during Ramadan in India is a Hyderabadi Mutton Haleem. A good haleem takes time and effort to come together. The famous of the spices. After hours of the spices. After hours of the spices and other lentils. As a plus, this dish is as nutritious as it is delicious. This rich Hyderabadi Mutton Haleem will steal the spot at your next Iftar party. Easily pre-order the most heavenly, slow-cooked Hyderabadi famous Mutton Haleem in Delhi, Gurgaon, Noida and Bangalore from We the Chefs. 8. Hyderabadi Nizami Handi A good representation of the royal heritage of Nizam, this special food of Hyderabad consists of vegetables to cook thoroughly while preserving the rich flavours within the pot. The Hyderabadi Nizami Handi can be easily served at an intimidate dinner party with friends and family. Order Hyderabadi Nizami Handi Online - Enjoy rich & authentic Hyderabadi food in Delhi, Gurgaon, Noida & Bangalore 9. Hyderabadi Papad Paneer Curry is a testament of how Hyderabadi cuisine can innovatively work with different textures and ingredients. This vegetarian Hyderabadi dish is made with paneer cubes coated with papad. It is then cooked in a flavourful, spicy gravy for a dish that can savoured with rice or parathas. Order Hyderabadi papad paneer curry online 10. Veg Hyderabadi Biryani Love a good Hyderabadi Biryani but not a fan of chicken or mutton? Who says biryani must always have meat? The Veg Hyderabadi Biryani preserves the authentic flavours of the traditional biryani, minus the meat. Our expert chefs bring together the perfect combination of different fresh vegetables, fragrant spices, caramelized onions, and cashews to ensure that this vegetarian version is just as delicious and satisfying. Order Veg Hyderabadi Biryani for Your Party - Enjoy authentic Hyderabadi food delivery in Delhi, Gurgaon, Noida & Bangalor Order Hyderabadi biryani or Shikampuri kebabs for your party in Delhi, Gurgaon, Noida, or Bangalore. Our expert chefs craft each Hyderabadi dish with the authentic processes and ingredients as in a Nizami kitchen ensuring you experience the best Hyderabad food menu. We make sure to taste and pre-approve the menu so you receive only the finest flavours. With We the Chefs, you can conveniently order Hyderabad food menu. We make sure to taste and pre-approve the menu so you receive only the finest flavours. preferences or any other details that may help our chefs to curate the best-in-class experience for your party. Order Hyderabadi food in India? The best Hyderabadi food in India includes Hyderabadi Biryani, Mutton Haleem, Dum Ke Kebab, Nizami Handi, and Mutton Shikampuri Kebabs. Where can I order authentic Hyderabadi Biryani online? We The Chefs offers the most authentic Hyderabadi Biryani and other traditional Hyderabadi Biryani and other traditional Hyderabadi Biryani online? We The Chefs offers the most authentic Hyderabadi Biryani and other traditional Hyderabadi Biryani and Biryani and Biryani and Biryani and Biryani and Biryani and Biryani Biryani Biryani and Biryani and Biryani Biryani Biryani and Biryani and Biryani Biryani Biryani and Biryani Bi authentic Hyderabadi food in Delhi, Noida, Gurgaon, and Bangalore in just a few steps. Can I get customized Hyderabadi meal combos for party or bulk order? Absolutely! We The Chefs offers customizable Hyderabadi food list combos for events. Simply order 24 hours in advance for a smooth experience and avoid last minute hassles. Is Hyderabadi Biryani available in both mutton and chicken variants? Chicken lover or a mutton lover, get the authentic Hyderabadi biryani with the either of those options. Any other food preferences? Customize your food order easily when pre-ordering your favourite dishes. Tags: hyderabadi food list, list of hyderabadi dishes, famous hyderabadi dishes, famous hyderabadi dishes, hyderabadi food in bangalore, hyderabadi food in noida, hyderabadi food in gurgaon, top 10 hyderabadi dishes, hyderabadi dishes, hyderabadi biryani in gurgaon, top 10 hyderabadi food in bangalore, hyderabadi food in noida, hyderabadi food in gurgaon, hyderabadi food in delhi hyderabadi non veg dishes, hyderabadi non veg menu, traditional hyderabadi dishes, famous hyderabadi meals, hyderabadi metton biryani, hyderabadi metton biryani, hyderabadi metton biryani, hyderabadi meals, hyderabadi metton biryani, hyderabadi metton hyderabadi food menu list, hyderabadi biryani online delivery Hyderabadi chicken curry recipe is a special chicken curry made in Hyderabadi style using chicken, coconut, yogurt and onions. This kind of gravy is commonly made here and people love to have it with bagara khana or bagara rice or plain pulao. Other indian chicken recipes that could be tried on the blog is chicken changezi etc... Hyderabad is known for various popular recipes like hyderabad is also known for several non veg delicacies be it biryanis, chicken curries, kormas or mutton curries. Whenever we go across hyderabad restaurants or hotels we see so many food stalls serving delicious non veg spread like kebabs, birvani, sweets and every dish is in rich and shahi andaaz. Hyderabad is also known for haleem which is already shared on my blog and would love to add many more varieties of hyderabadi haleem recipes on the blog. This particular hyderabadi red color chicken curry that I would be sharing on the blog today is a korma kind of a curry made using masala paste and the paste is made by coconut, fried onions, poppy seeds and yogurt. This is the main masala that goes into this korma curry which brings an absolutely wonderful gravy to the curry. This special hyderabadi chicken is apt for several occasions too and can also be made for festivals and small ceremonies served along with bagara rice. In Hyderabadi korma recipes we basically tend to add hara masala in the end that is coriander leaves, mint leaves and green chillies to get a flavorful aroma to the chicken korma or any other korma curry. Hyderabad is very popular in making many hyderabadi chicken curries like hyderabadi delicacy which is a special hyderabadi chicken curry that can be served with steamed white rice or any simple pulao. The taste and aroma of this curry is mind blowing and if we are looking forward to make a chicken curry that could serve many in number then this curry as per our needs. It serves to many and is a good choice to make during special occasions. Below is my making hyderabadi chicken curry recipe which is a gravy recipe and also can be called as a korma recipe with chicken. Check out the step by step details of the curry below as well as the video too... Asiya A special hyderabadi style chicken curry or chicken korma made using coconut, onions, khus paste. Print Recipe Pin Recipe SaveSaved! 1/2 desiccated coconut /4 tablespoon coconut cut into small pieces or grated1 tablespoon poppy seeds/khus khus3 large onions finely sliced2 tablespoon oilwhole garam masala 2 cloves/loung, 1 cardamom/elaichi, 1 small cinnamon stick/dalchini1 large onion finely slicedsalt to taste1 tablespoon ginger garlic paste¹/₄ teaspoon turmeric powder1 teaspoon red chilli powderblended chicken curry masala paste with coconut poppy seeds and onions1 cup yogurt/dahi/curd2 cups water¹/₂ teaspoon garam masala powder¹/₂ teaspoon black pepper corn powder kali mirch powder¹/₂ teaspoon garam masala powder¹/₂ teaspoon garam masala powder¹/₂ teaspoon black pepper corn powder kali mirch powder¹/₂ teaspoon garam masala powder¹/₂ teaspoon black pepper corn powder¹/₂ teaspoon garam masala powder¹/₂ teaspoon garam masala powder¹/₂ teaspoon black pepper corn powder¹/₂ teaspoon garam masala powder¹/₂ Add the desiccated coconut into the pan, dry roast it for minutes on low flame until the coconut is roasted well and turns slight golden brown. Now add 3 large sliced onions into the pan, add 2 tablespoon oil, mix, keep stirring and stir fry the onions until they turn slight brown in color.Take them out and allow all the ingredients to cool well.Take a mixer grinder jar, add dry roasted coconut and poppy seeds and blend hem into a smooth paste by adding little water.Place this ground masala aside.Take a heavy base cooking vessel, add oil and heat it. Into it add whole garam masala such as cloves, cardamom, cinnamon stick and saute for few seconds. Add 1 sliced onion and saute the onions until they turn slight brown in color. Add ginger garlic paste and saute the paste for few minutes to get rid of raw smell. Add the chicken pieces, roast the chicken until the color changes.Add turmeric powder, red chilli powder, mix well and roast the chicken curry masala paste, mix well and cook the curry well.Cook the curry masala paste, mix well and roast the chicken curry masala paste, mix well and cook the curry masala paste. water as per the consistency required. I have added about 2 ½ to 3 cups of water. Add salt as per taste, chopped coriander leaves, mint leaves, green chillies. Add garam masala powder, kali mirch powder. Cook for curry until chicken gets soft, tenderized by covering the lid ¾ th covered. Cook on medium to low flame. Once the chicken get soft switch off the flame.Serve with bagara rice or plain pulao. 1. Do not dry roast the coconut for a long time as it might turn black and spoil the curry. Just slightly roast it to achive a slight brown color.2. Do not cook the masala on high flame as the masala on high flame as the masala on high flame as it might burn. Make sure to cook the masala on high flame as the masala that is knus knus is totally optional and this ingredient can be skipped if one does not prefer to use this in your curry.4. We can even add fresh coconut instead of desiccated coconut while making the masala paste.5. If a thick gravy is preferred then I would suggest to just add 1 ½ cup water into the chicken and cook the gravy. hyderabadi chicken curry recipe, chicken hyderabadi * Percent Daily Values are based on a 2000 calorie diet. Mention @yummyindiankitchen! Do try the recipe and please leave us your feedback in the comment section below and tell us how you like this recipe and also do follow us on facebook and subscribe on youtube for more such recipes. Hyderabadi Chicken Curry Everybody must be aware of the famous Hyderabadi Chicken Curry in my nearby restaurant, I just fell in love with its nice aroma of blends and spices. Here Chicken is cooked in the wholesome flavors of Mint Leaves, Coconut, Ghee, Fresh Yogurt and Spices. Weekdays seriously makes me go nuts. Having a hungry husband and skipping breakfast has become a norm in my home. I know its not at all healthy but we end up waking late and hence rush to do lunch. My husband loves and awaits to have a hot home cooked meal in weekdays, since he likes Chicken Dishes a lot, so I try to cook something interesting for him. Last week I was on the lookout for a traditional and yet home cooked chicken Curry at home. Needless to say that Hyderabadi Cuisine is known for its rich flavors and spicy dishes. I've dished out few other Hyderabadi Recipes like the Hyderabadi Chicken Biryani, Hyderabadi Chicken Biryani, Hyderabadi Paneer, but this one has been much interesting recipe for me. Although being a good home cook, you always want to do something that's your own, its not a bad idea to try different recipes, you'll be surprised to see the comments from your family. Like my husband after finishing his meal, said that, "Nowadays I don't feel like having chicken outside, because my wife cooks the best chicken curry, why would I?" Now tell me which wife would not love to hear this :-). So this is the reason and excitement behind this curry. I have taken all the pictures while cooking it and trust me they all are drool-worthy. Try this curry for yourself and you will keep making it quite often. For complete list of ingredients and step by Step Let's have a look on the Ingredients that we require for making Hyderabadi Chicken Curry Recipe, and those are Mixed Chicken, Mint Leaves, Yogurt, Grated Coconut, Ginger-Garlic Paste, Ghee, Ground black pepper, Red Chili Powder, Coriander Powder, Coriander Powder, Coriander Powder, Coriander Powder, Coriander Powder, Contin Powder, Coriander Powder, Coriander Powder, Content in a grinding jar. Grind or Blend into a smooth paste In a heating pan add ground Coconut Paste. Add Mint Leaves. Add Ground Black Pepper, Red Chili Powder, Cumin Powder and Garam Masala Powder. Add Coriander Powder and Salt to taste. At this moment, also mix the melted Ghee and Fresh Yogurt. Mix all the Ingredients very well on low flame for few seconds and then add pieces of Chicken. Cover the pan and Leave to cook it for about 5 minutes on low flame. Add Ginger-Garlic Paste and mix well. Cover the Chicken and leave to cook it for few more minutes on low flame. When the Chicken and leave to cook it for few more minutes on low flame. When the Chicken and leave to cook it for few more minutes on low flame. ready to serve. Hyderabadi Chicken Curry Recipe Ingredients500 gm mixed chicken 1 cup mint leaves 1 cup fresh yogurt (curd / dahi) 1 cup grated coconut (nariyal) 1 tablespoon ground black pepper 1 teaspoon ground black pepper 1 teaspoon cumin powder (jeera powder) 3/4 teaspoon coriander powder 1 teaspoon ground black pepper, 1 teaspoon ground coconut paste. Stir in 1 cup of mint leaves, 1/2 teaspoon ground black pepper, 1 teaspoon red chili powder, 3/4 to tasteInstructionsPut the grated coconut in the grated coconut paste. Stir in 1 cup of mint leaves, 1/2 teaspoon red chili powder, 3/4 to tasteInstructionsPut the grated coconut paste. teaspoon cumin powder (jeera powder), 3/4 teaspoon coriander powder, 1 teaspoon garam masala powder and salt to taste. Mix it well and add about 1 tablespoon of ghee. Now add 1 cup fresh yogurt and mix well. Stir in all the ingredients for about 30 seconds and then mix in chicken pieces very well into the masala. Cover the pan and simmer the flame. Leave to cook it for about 5 minutes. After 5 minutes, uncover the pan and now add about 1 tablespoon of ginger-garlic paste. Mix it very well and again cover the chicken becomes juicy and tender). Keep checking the tenderness of chicken after every 5 minutes. When the chicken is well cooked, then spread good amount of finely chopped coriander leaves as well. Turn the flame off and your Hyderabadi Chicken Curry Recipe is now ready to serve. Notes If your chicken was kept in the fridge, then make sure you let the chicken cool to room temperature before cooking. If you are cooking chicken up in batches to keep it in an air tight container. This will reduce your risk of contracting some nasty bacteria like salmonella or e-coli. Oil can be added instead of ghee. Adjust the spices as per your taste and you can add finely chopped green chilies in it. serves 4-6 prep 30 minutesdifficulty MidAjoy Joshi has an unusual technique for cooking this Indian dish, which involves covering the saucepan with a little water inside it instead of a lid. As the chicken cooks in its and the spices as per your taste and you can add finely chopped green chilies in it. own juices, it creates steam that holds the bowl in place, sealing in all the delicious flavours. The result is amazingly tender - as if the chicken thigh fillets1 tbsp sesame seeds50 g peanutsmilk80 ml (¹/₃ cup) oil 1 onion, slicedsalt1 tbsp crushed garlic1¹/₂ tbsp crushed green chillipinch of turmeric1¹/₂ cups natural yoghurt1 tsp garam masala¹/₄ tsp black cumin seeds1 tbsp lemon juiceMarinating time 10 minutesCut the sesame seeds and peanuts in a dry frying pan then grind to a paste. Mix the paste with a little milk This paste will thicken and bind the sauce for the chicken. Heat the oil in a heavy-based saucepan and add the onion and 2 pinches of salt. Cook over medium-high heat for about 5 minutes or until caramelised and golden brown. Remove from the heat.Place the peanut paste, ginger, garlic, chilli, turmeric, yoghurt, garam masala, cumin seeds and a pinch of salt in a large bowl and mix together. Stir in the fried onion and then the chicken. Leave to marinate for 10 minutes (the acidity of the yoghurt will be drawn out of the meat). Put the chicken, but if left for longer, too much moisture will be drawn out of the meat). Put the chicken and marinade in the saucepan used for the onions and set a large stainlesssteel bowl over the top so that it seals around the rim. Add ¹/₄ cup of water to the bowl. The heat of the saucepan will cause suction and hold the bowl in place, creating steam and improvising a pressure cooker. Cook the chicken is cooked. Just before serving add the lemon juice. Photography by Sharyn Cairns. Styling by Lee Blaylock. Food preparation by Emma Warren. Creative concept by Belinda So. Oven temperatures are for conventional; if using fan-forced (convection), reduce the temperature by 20°C. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. All vegetables are medium size and peeled, unless specified. instead of a lid. As the chicken cooks in its own juices, it creates steam that holds the bowl in place, sealing in all the delicious flavours. The result is amazingly tender – as if the chicken has been steamed. Ajoy is also a master at blending spices. By Slurrp EditorialUpdated:Mar 07, 2023Hyderabadi cuisine is a blend of Mughlai, Turkish, and Arabic influences that developed over centuries in the city of Hyderabad, India. It is believed that the Nizams, the rulers of Hyderabadi Chicken 65 | Image Credit: Google.comRead More: Malai Bun With Irani Chai: A Classic Hyderabadi BreakfastHyderabadi cuisine is a blend of Mughlai, Turkish, and Arabic influences that developed over centuries in the city of Hyderabad, India. It is believed that the Nizams, the rulers of Hyderabad, were instrumental in development of Hyderabadi cuisine by bringing in chefs from various parts of India and the Middle East. Today, Hyderabadi cuisine is widely enjoyed throughout India and around the world, and it continues to be an important part of the cultural heritage of the city of Hyderabadi. Here are the 5 best Hyderabadi cuisine is widely enjoyed throughout India and around the world, and it continues to be an important part of the cultural heritage of the city of Hyderabadi. unique flavors and easy-to-follow instructions that will help you create a delicious and authentic Hyderabadi Chicken Korma Total time: 1 hour 15 minutesCalories per serving: 450 4. Hyderabadi Chicken HaleemCalories per serving: 500 5. Hyderabadi Chicken TikkaCalories per serving: 200 What to Serve with These Chicken pieces are deep fried and then served. The specialty of this dish is the addition of tomato paste. The tomato paste provides this dish a tangy taste. It is well garnished with lemon juice. The dish is simply tasty. 2. Chicken Roast with Gravy Hyderabadi StyleRoasted chicken, the name is enough to tell anyone that this dish is on the top of chicken lovers. The Hyderabadi StyleRoasted chicken lovers. scrumptious and special as well. 3. Chili Garlic Chicken Chili garlic chicken, as the name is suggesting itself that the dish is full of garlic. The addition of lots of garlic gives it a totally different and Chinese touch. Also, the garnishing part of this dish is very special. It is well garnished with deep fried garlic and chopped coriander leaves. 4. Chicken 65 Hyderabadi StyleThis dish is very spicy and loved by all spice lovers. You can make this dish in three ways; first is that you can take leg pieces of chicken and make the snack, second is to make with CreamCream enhances the taste in which it is added. In this dish, the chicken is deep fried and then lots of garlic is added, after that the cream is added in this dish. This dish. Expert Chicken with Curry LeavesPepper is very special as it not only provides the dish and then lots of garlic is added. In this dish. This dish. This dish. This dish. This dish. This dish. Expert Chicken with Curry LeavesPepper is very special as it not only provides the dish and then lots of garlic is added. different touch but also increases your eyesight. Yes, you got me right. The special and yummy as well. 7. Chicken Soup with EggEggs are rich in protein, and they enhance the taste of the dish in which they are added. Chicken soup is very healthy, no doubt and the addition of egg makes it even healthier. Also, the peas added in this dish make it scrumptious. 8. Chicken Dum Biryani with Curry Leaves This biryani is very famous in Hyderabad. This dish makes it yummier. Deep fried chicken is added in boiled rice along with all the spices. This dish is very special and tasty as well. 9. Chicken Clear Soup with SpinachThe specialty of this soup is that chicken along with all the veggies is finely chopped and sautéed. The spinachThe specialty of this soup is that chicken along with all the veggies is finely chopped and sautéed. touch is given by adding boiled corn in this soup. The taste is simply amazing. 10. Chicken Sweet Corn Soup with Egg and NoodlesThe specialty of this soup is that chicken along with all the vegetables is finely chopped and deep fried. The final touch is given by adding boiled corn in this soup. The taste is simply amazing. 11. Chicken Biryani with Curry LeavesAs we know that, chicken dishes are very famous in every part of India. The chicken biryani is also very famous in all parts of India. The specialty of this dish is that Chicken Biryani is made with curry leaves. The curry leaves enhance its taste and aroma as well. 12. Chicken Tandoori GravyTandoori chicken or chicken tandoori, call whatever you want, the taste of the dish is simply out of the world. This dish is very spicy. The spice content is dominant in this dish. Tomato puree is added in this dish is very spicy. The addition of coriander and peanut paste enhances the taste of the dish. This dish has three major contents which are dominant in it. this dish. The mixture of coconut milk, peanut and coriander paste gives this dish amazing mouth watering aroma. The dish is that chicken along with all the veggies is finely chopped and sautéed. The spinach is rich in iron content, and also the addition of spinach enhances its taste. The final touch is given by adding lots of cheese in this dish. The taste is simply amazing. 15. Chicken Tortilla Soup with EggThe specialty of this soup is that, chicken along with all the veggies is finely chopped and sautéed. The egg is rich in protein content, and also the addition of egg enhances its taste. The final touch is given by adding boiled corn and avocado in this soup. The taste of chicken curry. The addition of coriander and peanut paste enhances the taste of the dish. This dish has three major contents which are dominant in it. The mixture of cream, peanut and coriander paste gives this dish amazing mouth watering aroma. The dish is that chicken along with all the veggies is finely chopped and then deep fried. The spinach is rich in iron content, and also the addition of spinach enhances its taste. The final touch is given by adding lots of the world.18. Chicken Fry Biryani Hyderabad StyleDeep fried chicken with boiled rice, yes this dish has both crispy and soft touch. The taste is just out of the world. Chopped coriander leaves are used to give it a totally different taste and look by well garnishing. 19. Chicken Boneless Biryani Hyderabad touch given to this dish by adding peanut paste is the best. The spicy biryani goes amazingly well with chicken curry.20. Chicken Fry with Coconut OilChicken fry with coconut oil is very famous in Hyderabad. As the name is suggesting itself, chicken pieces are deep fried in coconut oil and then served. The green chilis provides this dish a spicy flavor and has great aroma. It is well garnished with lemon juice. The dish is simply tasty. Sick and tired of the same boring food everyday? On the occasion of the World Food Day, why don't you try something different? And talking about di that you definitely need to try before you die: Having a slow day? Let the hot-pungent taste of Mirchi ka Salan give you the kick you so badly crave. This Hyderabadi cuisine will make you come back for more! Source You can't talk about biryanis without mentioning the Hyderabadi Biryani. Cooked with either mutton or chicken, and laced with rich ingredients, this recipe is the stairway to heaven. Believe it or not, this dish is such a favourite that people don't mind having it for breakfast, lunch or dinner! Source Check Out - Food that makes you feel hot in summers 3. Dum Pukht Just the aroma of this dish will leave you drooling. As the name suggests, Dum Pukht Biryani is cooked with steam. As you take a bite, you can taste the rich flavour of desi ghee that will simply make you go mmmm.... Source Check Out - Famous food of 29 states of India What's a better way to start your meal than a spicy-meaty soup? You may have tried several soups but you will instantly become a fan of Hyderabadi Marag. Light in texture and prepared with tender mutton, it is the perfect starter that will perk up your appetite instantly. You don't need an occasion to try this little snack combo. And we bet you have never tasted something as tempting as these samosas! Source 6. Paaya If you haven't tasted this Hyderabad special food, you are missing out on one of the best dishes in India. Paaya is prepared with roasted spices and goat trotters which means bags and bags of rich, succulent flavours packed into this one scrumptious dish. Serve it piping hot with steamed rice and experience the flavour dancing in your mouth. Source Check Out - Most Controversial Food Opinions 7. Maghaz means 'spice'. This spicy brain fry is a famous lamb dish from Hyderabad. The thick, fiery gravy with juicy meat is a must try for every non-veg lover. The best way to enjoy this traditional Hyderabadi recipe is by eating it with your hands. And don't forget to lick your fingers in the end. Source 8. Boti Kebab Imagine hot kebabas melting in your mouth? Just the thought of this tasty preparation will give you a foodgasm. Intensely marinated mutton cooked with garden-fresh herbs is they are a foodgasm. secret behind the impeccable taste. Don't just drool, the word is 'try!' Source Check Out - Interesting Facts About Food Psychology 9. Khatti Dal This piquant Hyderabadi style lentil stew will give you a loud chattka. The star ingredient of this dish is tamarind, which lends the dal its zesty flavour, making it more tempting than ever. Relish this with rice and a meat dish! Source 10. Gosht Pasinde Weekends fly away so quickly and you still want some part of it to stay, especially the tasty lunches. Don't worry, this classical meat recipe from Hyderabad will instantly cheer you up. Just one spoonful of this thick gravy prepared with beans and potatoes is the best way to revisit your home cooked curries. We suggest you enjoy this stunning dish with hot tandoori rotis. Source 11. Malai Korma Want to enjoy some creamy gravy? Then the palatable Malai Korma is the dish for you. The extra hint of cream gives it a rich taste. Source 12. Murgh do Pyaza It's high times the dish for you. we introduced you to the delicious Murgh do Payaza. The name itself drives you hungry. Plus the tempting flavours of this chicken recipe are absolutely melt-in-your-mouth. Just a bite is enough to take you on a journey of Hyderabadi flavours! Source Check Out - Kolkata Biryani Is Better Than Hyderabadi Biryani 13. Qabooli Biryani This is not just any other Hyderabadi Biryani! The vegetarian rice dish can easily give a tough competition to its non-vegetarian counterpart. It is made with nutty chana dal that provides the perfect crunch to the steaming soft biryani. Source 14. Burani Raita and you are ready to enjoy a nawabi delicacy. The strong, lingering flavour of ginger raita is a perfect match for all your rice dishes. Go ahead, enjoy it. Thank me later! Checkout: Facts About Food Psychology Source 15. Lukhmi Hyderabadi treat is never complete without the authentic Lukhmis. These little squares of maida filled with minced meat is just what you need to treat your taste buds. Dip it in hot chutney and savour the delectable flavour. Foodgasm guaranteed! Source 16. Hyderabadi Khichdi is gooey in texture and served hot with lots of desi ghee. This recipe is a popular breakfast packed with nutrition and tasty flavours. Source 17. Kache Gosht ki Biryani This is one of the most famous foods of Hyderabad. The biryani is as unique as its name. Cooked with raw meat, it is fragrant and succulent in taste. Unlike other rice recipes, the dish is a stand out main course in Hyderabad. The biryani is as unique as its name. you taste it, there is no going back. Savour it with raita to get the best out of it. Source 18. Tunday Kebabi Just the name Tundey Kebabi, they instantly perk up your appetite. So what are you waiting for? Go, relish the spicy delicacy with creamy mayonnaise. Source 19. Sheer Khurma After you've savoured the rich & royal biryanis and kebabs, you need to end it on a sweet note. This vermicelli pudding is made during special occasions and is a hit amongst all ages. Prepared with milk and dates, it has a sweet-creamy taste. If you prefer crunchiness, add some dry fruits. Voila! Source 20. Shahi Tukda Time to keep the foodathon going. And what better way to do it than rich, creamy Hyderabadi sweets. Shahi Tukda, made with bread and cream, is the most sumptuous dessert you'll have ever tasted. Its rich taste will transport you to the era of the royals and nawabs. The best part is that it tastes equally delicious when served hot or cold. Sourc I hope you are already searching for places to enjoy Hyderabadi food. If you feel you can add to the list, let me know in the Comments section. I'd be more than happy to try! Checkout: Desi Chinese Top 20 Chicken pieces are deep fried and then served. The specialty of this dish is the addition of tomato paste. The tomato paste provides this dish a tangy taste. It is well garnished with lemon juice. The dish is simply tasty. 2. Chicken Roast with Gravy Hyderabadi StyleRoasted chicken, the name is enough to tell anyone that this dish is on the top of chicken lovers. The Hyderabad style of cooking this dish is very special. The addition of peanut paste enhances its taste and makes it very scrumptious and special as well. 3. Chili Garlic Chicken Chili garlic chicken, as the name is suggesting itself that the dish is full of garlic. The addition of lots of garlic chicken Chili garlic chicken Chili garlic chicken, as the name is suggesting itself that the dish is full of garlic. part of this dish is very special. It is well garnished with deep fried garlic and chopped coriander leaves. 4. Chicken 65 Hyderabadi StyleThis dish is very spicy and loved by all spice lovers. You can make this dish is very spicy and the third is to make it with gravy. All the three have their special touch and amazing taste. 5. Garlic Chicken with CreamCream enhances the taste in which it is added. In this dish, the chicken is deep fried and then lots of garlic is added. In this dish, the chicken is deep fried and then lots of garlic is added. In this dish, the chicken is deep fried and then lots of garlic is added. In this dish. miss this amazing dish.6. Pepper Chicken with Curry LeavesPepper is very special as it not only provides the dish a different touch but also increases your eyesight. Yes, you got me right. The special and yummy well. 7. Chicken Soup with EggEggs are rich in protein, and they enhance the taste of the dish in which they are added. Chicken soup is very healthier. Also, the peas added in this dish make it scrumptious. 8. Chicken Dum Biryani with Curry LeavesThis biryani is very famous in Hyderabad. This dish is considered as best among all the biryanis in Hyderabad. The curry leaves added in this dish makes it yummier. Deep fried chicken is added in boiled rice along with all the veggies is finely chopped and sautéed. The spinach is rich in iron content, and also the addition of spinach enhances its taste. The final touch is given by adding boiled corn in this soup. The taste is simply amazing. 10. Chicken Sweet Corn Soup with Egg and NoodlesThe specialty of this soup is that chicken along with all the vegetables is finely chopped and deep fried. The final touch is given by adding boiled corn in this soup. The taste is simply amazing. 11. Chicken Biryani with Curry Leaves we know that, chicken biryani is also very famous in every famous every f enhance its taste and aroma as well. 12. Chicken Tandoori GravyTandoori chicken or chicken tandoori, call whatever you want, the taste of the dish is simply out of the world. This dish is simply scrumptious.13. Chicken Curry with Coconut MilkCoconut milk enhances the taste of chicken curry. The addition of coriander and peanut paste enhances the taste of the dish. The mixture of coconut milk, peanut and coriander paste gives this dish amazing mouth watering aroma. The dish is well garnished with coriander leaves. 14. Chicken with SpinachThe specialty of this dish is that chicken along with all the veggies is finely chopped and sautéed. The spinach enhances its taste. The final touch is given by adding lots of cheese in this dish. The taste is simply amazing. 15. Chicken Tortilla Soup with EggThe specialty of this soup is that, chicken along with all the veggies is finely chopped and sautéed. The egg is rich in protein content, and also the addition of egg enhances its taste. The final touch is given by adding boiled corn and avocado in this soup. The taste is simply scrumptious. 16. Chilli Garlic Grilled Chicken with CreamCream enhances the taste of chicken curry. The addition of coriander and peanut paste enhances the taste of the dish. This dish has three major contents which are dominant in it. The mixture of cream, peanut and coriander paste gives this dish amazing mouth watering aroma. SpinachThe specialty of this dish is that chicken along with all the veggies is finely chopped and then deep fried. The spinach is rich in iron content, and also the addition of spinach enhances its taste. The final touch is given by adding lots of cheese in this dish. The taste is simply out of the world.18. Chicken Fry Birvani Hyderabad StyleDeep fried chicken with boiled rice, yes this dish has both crispy and soft touch. The taste is just out of the world. Chopped coriander leaves are used to give it a totally different taste and look by well garnishing. 19. Chicken Boneless Biryani Hyderabad style, the Hyderabad style, the Hyderabad style is just out of the world. paste is the best. The spicy biryani goes amazingly well with chicken curry.20. Chicken Fry with Coconut oil is very famous in Hyderabad. As the name is suggesting itself, chicken pieces are deep fried in coconut oil and then served. The specialty of this dish is the addition of green chili and curry leaves. The green chilis provides this dish a spicy flavor and has great aroma. It is well garnished with lemon juice. The dish is simply tasty. Top 20 Chicken Dishes Of Hyderabad. As the name is suggesting itself, chicken pieces are deep fried and then served. The specialty of this dish is the addition of tomato paste. The tomato paste provides this dish a tangy taste. It is well garnished with lemon juice. The dish is on the top of chicken lovers. The Hyderabadi StyleRoasted chicken, the name is enough to tell anyone that this dish is on the top of chicken lovers. The Hyderabadi StyleRoasted chicken, the name is enough to tell anyone that this dish is on the top of chicken lovers. taste and makes it very scrumptious and special as well. 3. Chili Garlic Chicken Chili garlic chicken, as the name is suggesting itself that the dish is full of garlic. The addition of lots of garlic gives it a totally different and chopped coriander leaves. 4. Chicken 65 Hyderabadi StyleThis dish is very spicy and loved by all spice lovers. You can make the snack, second is to make with the small piece, and the third is to make it with gravy. All the three have their special touch and amazing taste. 5. Garlic Chicken with CreamCream enhances the taste in which it is added. In this dish, the chicken is deep fried and then lots of garlic is added, after that the cream is added in this dish. This not only provides the dish a different touch but also increases your eyesight. Yes, you got me right. The special and yummy as well. 7. Chicken Soup with EggEggs are rich in protein, and they enhance the taste of the dish in which they are added. Chicken soup is very healthy, no doubt and the addition of egg makes it even healthier. Also, the peas added in this dish make it scrumptious. 8. Chicken Dum Biryani with Curry LeavesThis biryani is very famous in Hyderabad. The curry leaves added in this dish makes it yummier. Deep fried chicken is added in boiled rice along with all the spices. This dish is very special and tasty as well. 9. Chicken Clear Soup with Spinach is rich in iron content, and also the addition of spinach enhances its taste. The final touch is given by adding boiled corn in this soup. The taste is simply amazing. 10. Chicken Sweet Corn Soup with all the vegetables is finely chopped and deep fried. The final touch is given by adding boiled corn in this soup. The taste is simply amazing. 11. Chicken Biryani with Curry LeavesAs we know that, chicken dishes are very famous in every famous in all parts of India. The chicken Biryani is made with curry leaves. The curry leaves enhance its taste and aroma as well. 12. Chicken Tandoori CravyTandoori chicken or chicken tandoori, call whatever you want, the taste of the dish is simply out of the world. This dish is very spicy. The addition of coriander and peanut paste enhances the taste of the dish. This dish has three major contents which are dominant in it. this dish is that chicken along with all the veggies is finely chopped and sautéed. The spinach is rich in iron content, and also the addition of spinach enhances its taste. The final touch is given by adding lots of cheese in this dish. The taste is simply amazing. 15. 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Chicken Boneless Biryani Hyderabad style, the Hyderabad style, the Hyderabad style, the Hyderabad style and look by well garnishing. Fry with Coconut OilChicken fry with coconut oil and then served. The specialty of this dish is the addition of green chili and curry leaves. The green chilis provides this dish a spicy flavor and has great aroma. It is well garnished with lemon iuice. The dish is simply tasty.