

Menu

Hyderabadi Adda - (Mandi & Biryani Co)|H

4976 Chemin Queen Mary, Montréal, QC H3W 1Y5, Canada | (438) 270-8998

Most Ordered



Hyderabadi poulet Dum Biryani(Régulier) / Hyderabadi Chicken Dum Biryani(regu

Serves 1 to 2 people Comes with 2 pieces of chicken and rice

CA\$20.01



Biryani Paneer 65 (Reg.) / Paneer 65 biryani (Regular)

CA\$20.01

Basmati rice biryani featuring paneer marinated in a tangy 65-style sauce, typically includes a blend of aromatic spices.



Nann à l'ail / Garlic Naan

CA\$5.99

Soft, fluffy bread topped with minced garlic and fresh cilantro.



Poulet 65 / Chicken 65 (WET) Poulet 65 / Chicken 65 (WET)

CA\$20.01

Chicken 65 is marinated in a blend of yogurt and spices, including red chili powder and curry leaves, then deep-fried.

Poulet 65 Biryani (Reg.) / Chicken 65 Biryani (Regular)

CA\$21.49

serves 1 to 2 people. Biryani rice topped with saucy chicken 65.

Biryani au poulet Dilkush (Reg.) / Dilkush Chicken Biryani (Regular)

CA\$21.49

Biryani rice topped with juicy and spicy boneless chicken gravy .

Biryani au poulet Karvepaku (Reg.) / Karvepaku Chicken Biryani (Regular)

CA\$21.99

serves 1 to 2 people . Biryani rice topped with saucy karvepaku chicken .

Biryani au paneer Dilkush (Reg.) / Paneer Dilkush Biryani (Regular)

CA\$21.99

Basmati rice cooked with paneer (Indian cottage cheese) and aromatic spices, garnished with onions and coriander.

Biryani au paneer Kervepaku (Reg.) / Paneer Kervepaku biryani(Regular)

CA\$20.01

Basmati rice biryani infused with karvepaku (curry leaves), mixed with paneer, and seasoned with traditional Indian spices.

Biryani d'agneau désossé Dilkush (Reg.) / Dilkush Lamb Biryani Boneless (Regular)

CA\$21.99

Basmati rice cooked with boneless lamb, typically includes herbs, spices, and a special biryani sauce, garnished with fresh coriander.

Entrées (sans légume) / Appetizers (Non-Vegetable)



Poulet 65 / Chicken 65 (WET) Poulet 65 / Chicken 65 (WET)

CA\$20.01

Chicken 65 is marinated in a blend of yogurt and spices, including red chili powder and curry leaves, then deep-fried.



Poulet au tandoori / Tandoori Chicken

CA\$22.99

Marinated chicken pieces grilled to a smoky char, garnished with fresh cilantro.

Poulet 65 (sec) / Chicken 65 (Dry)

CA\$21.99

Boneless chicken pieces marinated with Indian spices, yogurt, and curry leaves, then deep-fried.

Poulet au piment du Cachemire / Kashmiri Chilli Chicken

CA\$21.99

Boneless chicken cooked with Kashmiri chilies and various Indian spices.



Poulet Lollipop / Chicken Lollipop

CA\$21.99

Crispy fried chicken drumettes, marinated with spices, served with onion rings and a lemon wedge.

Poulet crémeux aux noix de cajou et au piment / Creamy Cashew Chilli Chicken CA\$21.99

Tender chicken simmered in a creamy sauce with cashews and chili peppers, typically infused with aromatic Indian spices.



Poulet Tikka / Chicken Tikka

CA\$21.99

Tender chicken pieces marinated in yogurt and spices, grilled to perfection, garnished with fresh cilantro and lemon wedges.

Poulet au piment Mamidikaya / Mamidikaya Chilli Chicken

CA\$21.99

Boneless chicken pieces sautéed with green chilies, onions, and spices, offering a tangy and spicy flavor profile typically found in Indian cuisine.

Hariyali Poulet Tikka / Hariyali Chicken Tikka

CA\$21.99

Boneless chicken marinated in a blend of cilantro, mint, yogurt, and spices, then grilled to create this aromatic Indian entrée.



Poulet karvepaku / Karvepaku Chicken

CA\$20.01

Tender chicken pieces cooked in a rich, aromatic curry sauce, garnished with fresh herbs and spices.



Poulet Malai Tikka / Malai Chicken Tikka Poulet Malai Tikka / Malai Chicken Tikka

CA\$21.99

Tender chicken pieces marinated in creamy yogurt, grilled to perfection, garnished with fresh cilantro, served with a side of green chutney.

Entrées (avec légume) / Appetizers (Vegetable)

Paneer crémeux aux noix de cajou et au piment / Creamy Cashew Chilli Paneer CA\$21.99

Paneer sautéed with creamy cashew and chilli sauce, typically includes onions and bell peppers.



Hariyali Paneer Tikka

CA\$21.99

Grilled paneer cubes marinated in a green herb blend, skewered with bell peppers and onions.



Paneer 65

Spiced paneer cubes marinated and fried, garnished with fresh herbs, served with a side of shredded cabbage.

CA\$20.01

Gobi kervepaku

Cauliflower marinated and fried, then tossed with a distinctive blend of curry leaves and a special blend of spices.

CA\$20.01



Malai Paneer Tikka

Soft paneer cubes marinated in a creamy blend of spices, grilled to perfection, and garnished with fresh herbs. Served with onion rings.

CA\$21.99

Mamidikaya Paneer au piment / Mamidikaya Chilli Paneer

Cottage cheese sautéed with green mango, chillies, onions, and capsicum in a tangy and spicy sauce.

CA\$21.99

Gobi au piment Kashmiri / Kashmiri Chilli Gobi

Deep-fried cauliflower florets sautéed with onions, bell peppers, and Kashmiri chili sauce.

CA\$21.99

Paneer Kervepaku

Paneer kervepaku features marinated paneer, typically deep-fried and tossed with curry leaves and a special blend of spices.

CA\$20.01

Bébé maïs aux kervepaku / Baby corn kervepaku

Baby corn marinated and fried, then tossed with a special blend of curry leaves and spices, creating a unique and aromatic appetizer.

CA\$20.01



Petit Maï 65 / Baby Corn 65

Baby corn marinated in spices, deep fried, and typically includes a toss with curry leaves and a blend of seasoning.

CA\$20.01



Paneer Tikka

Grilled skewers of marinated paneer cheese, bell peppers, and onions, served with a side of green chutney.

CA\$21.99

Maïs croustillant au masala / Crispy Masala Corns

CA\$21.99

Deep-fried sweet corn kernels typically tossed with aromatic spices and herbs.



Gobi 65

Crispy fried cauliflower florets seasoned with spices, garnished with curry leaves and sliced red onions.

CA\$20.01

Paneer au piment Kashmiri / Kashmiri Chilli Paneer

CA\$21.99

Paneer cubes deep-fried and sautéed with onions, bell peppers, and Kashmiri chillies in a tangy, spicy sauce.

Entrées (Fruits de mer) / Appetizers (Sea food)

Poisson Frit Masala/Masala Fish Fry

CA\$21.99

Fried fish marinated in traditional Indian spices and coated in chickpea flour.

Crevettes crémeuses aux noix de cajou et au piment

CA\$21.99

Shrimps sautéed with cashews and chili peppers in a creamy sauce.

Poisson au piment du Cachemire/Kashmiri Chilli Fish

CA\$21.99

Fish marinated with Kashmiri chili and spices, then deep fried. Typically includes traditional Indian seasoning.

Crevettes au piment du Cachemire/Kashmiri Chilli Prawns

CA\$21.99

Prawns sautéed with Kashmiri chili, typically featuring a blend of spices for a mildly spicy flavor.

Les currys (légume) / Curries (Vegetable)



Hyd Paneer Masala

Spicy masala curry . Comes in 20oz cup with 12 to 15 pieces of paneer cubes

CA\$20.01

Dum Ka Aloo Masala

CA\$20.01

Baby potatoes typically cooked with onions, tomatoes, and a blend of Indian spices.

Palak Paneer Masala Curry

CA\$20.01

Cottage cheese cubes cooked in a creamy spinach sauce with aromatic spices.

Paneer au beurre Masala / Paneer Butter Masala

CA\$20.01

Creamy curry with spicy and sweet mix taste . Come in 20oz cups with 12 to 15 pieces of paneer cubes .

Karahi Paneer

CA\$20.01

Indian cottage cheese typically cooked with onions, bell peppers, tomatoes, and a blend of spices.

Les currys (poulet) / Curries (Chicken)

Poulet Karahi / Karahi Chicken

CA\$20.01

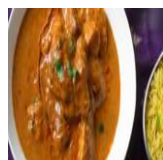
Chicken cooked with tomatoes, fresh ginger, garlic, and special spices in a traditional karahi sauce.



Poulet au beurre / Butter Chicken

CA\$20.01

Spicy and sweet mix chicken curry with cream and butter mix



Poulet Hyd Dum Ka / Hyd Dum Ka Chicken

CA\$20.01

Spicy chicken curry .

Les currys (agneau) / Curries (Lamb)

Agneau Hyd / Hyd Lamb Masala Curry

CA\$21.99

Lamb cooked in a masala curry sauce with tomatoes, onions, and various Indian spices.

Agneau Lamb Haryali / Hyd Haryali Lamb Masala Curry

CA\$21.99

Boneless lamb cooked in a rich curry sauce with a blend of special herbs, spices, ginger, and garlic.

Agneau Karahi / Karahi Lamb Masala Curry

CA\$21.99

Lamb cooked with onions, tomatoes, ginger, garlic, and green chilies in a rich masala sauce.

Pains / Breads



Naan au Beurre / Butter Naan

CA\$5.49

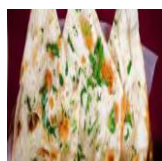
Soft, fluffy naan topped with melted butter and sprinkled with aromatic herbs.



Apna Roti

CA\$3.99

Soft, round flatbreads made from whole wheat flour, ideal for pairing with various Indian dishes.



Nann à l'ail / Garlic Naan

CA\$5.99

Soft, fluffy bread topped with minced garlic and fresh cilantro.



Plain Naan

CA\$5.99

Soft and fluffy flatbread with a lightly charred surface, perfect for pairing with any curry or dip.

Les poulet biryanis / Chicken Biryani's



Hyderabad poulet Dum Biryani(Régulier) / Hyderabad Chicken Dum Biryani(regu

CA\$20.99

Serves 1 to 2 people Comes with 2 pieces of chicken and rice

Biryani au poulet Karvepaku (Reg.) / Karvepaku Chicken Biryani (Regular)

CA\$21.99

serves 1 to 2 people . Biryani rice topped with saucy karvepaku chicken .

Biryani au poulet Dilkush (Reg.) / Dilkush Chicken Biryani (Regular)

CA\$21.49

Biryani rice topped with juicy and spicy boneless chicken gravy .

Poulet 65 Biryani (Reg.) / Chicken 65 Biryani (Regular)

CA\$21.49

serves 1 to 2 people. Biryani rice topped with saucy chicken 65.

Hyderabad poulet Biryani (Bucket) / Hyderabad Chicken Dum Biryani (Bucket)

CA\$54.99

Serves 3 to 4 people Come with 5 pieces of chicken and rice cooked in Hyderabad dum style .

Biryani Adda Spécial (Reg.) / Adda Special Biryani (Regular)

CA\$21.99

Masala Rice topped with mixture of scrambled egg and boneless small pieces of chicken mix

Biryani aux oufs Dilkush (Reg.) / Dilkush Egg biryani (Regular)

CA\$21.99

Biryani masala rice topped with boiled eggs cooked in a spicy gravy with onions ,curry leaves and chilli

Biryani au poulet Karvepaku (Bucket) / Karvepaku Chicken Biryani (Bucket)

CA\$54.99

Serve 4-5 persons

Biryani poulet à la mangue verte (Reg.) / Mamidikaya(Mango) Chicken Biryani (Regular)

CA\$21.99

Basmati rice sautéed with boneless chicken, green mango, onions, and spices, garnished with coriander.

Biryani poulet crémeux & noix de cajou (Bucket) / Creamy Cashew Chilli Chicken Biryani (Bucket)

CA\$54.99

Serve 4-5 people

Biryani aux oufs Dilkush (Bucket) / Dilkush Egg Biryani (Bucket)

CA\$54.99

Serve 4-5 persons

Biryani poulet Hyderabad Dum (1 pers.) / Hyderabad Chicken Dum Biryani(Single) ~~CA\$25.99~~ CA\$15.99

Serves 1 person . Comes with 1 piece of chicken and rice

Biryani au poulet Dilkush (Bucket) / Dilkush Chicken Biryani (Bucket) ~~CA\$69.99~~ CA\$59.99

Serve 4-5 persons

Biryani poulet à la mangue verte (Bucket) / Mamidikaya (Mango) Chicken Biryani (Bucket) ~~CA\$69.99~~ CA\$59.99

Mango chicken biryani bucket: Basmati rice layered with tender chicken and tangy mango, cooked with traditional spices, creating a unique blend of flavors.

Poulet 65 Biryani (Bucket) / Chicken 65 Biryani (Bucket) ~~CA\$69.99~~ CA\$54.99

Serve 4-5 persons

Biryani poulet crémeux & noix de cajou (Reg.) / Creamy Cashew Chilli Chicken Biryani (Regular) ~~CA\$29.99~~ CA\$21.99

Creamy cashew chili chicken biryani: Basmati rice cooked with tender chicken, cashew-based sauce, and mild chilies, seasoned with aromatic Indian spices.

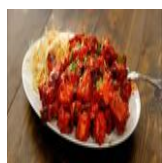
Biryani (Végétarien)/ Biryani (Vegetarian)

Biryani au paneer Dilkush (Reg.) / Paneer Dilkush Biryani (Regular) ~~CA\$31.99~~ CA\$21.99

Basmati rice cooked with paneer (Indian cottage cheese) and aromatic spices, garnished with onions and coriander.

Biryani au paneer Kervepaku (Reg.) / Paneer Kervepaku biryani(Regular) ~~CA\$22.99~~ CA\$20.01

Basmati rice biryani infused with karvepaku (curry leaves), mixed with paneer, and seasoned with traditional Indian spices.



Biryani Paneer 65 (Reg.) / Paneer 65 biryani (Regular) ~~CA\$22.99~~ CA\$20.01

Basmati rice biryani featuring paneer marinated in a tangy 65-style sauce, typically includes a blend of aromatic spices.

Biryani au chou-fleur Karvepaku (Reg.) / Gobi Karvepaku Biryani (Regular) CA\$20.01

Basmati rice biryani cooked with cauliflower, typically includes a mix of spices and herbs to bring out a unique flavor.

Biryani au paneer crémeux & noix de cajou (Reg.) / Creamy Cashew Chilli Paneer Biryani (Regular) CA\$21.99

Creamy cashew chilli paneer biryani: Basmati rice cooked with deep-fried paneer, garlic, onions, capsicum, cashews, and homemade chilli sauce, blended with aromatic spices.

Biryani au chou-fleur Gobi 65 (Reg.) / Gobi 65 Biryani (Regular) CA\$20.01

Basmati rice cooked with spices and fried cauliflower in tangy 65 sauce, garnished with onions and lemons.

Biryani au bébé maïs Karvepaku (Reg.) / Baby Corn Karvepaku Biryani (Regular) CA\$20.01

Basmati rice cooked with baby corn and curry leaves, blended with aromatic spices and herbs.

Biryani au paneer Dilkush (Bucket) / Dilkush Paneer Biryani (Bucket) CA\$54.99

serve 4-5 persons

Biryani paneer à la mangue verte (Reg.) / Mamidikaya Paneer Biryani (Regular) CA\$21.99

Mamidikaya paneer biryani: Basmati rice typically cooked with marinated paneer and mango, blended with aromatic spices.

Biryani au paneer Kervepaku (Bucket) / Paneer Karvepaku Biryani (Bucket) CA\$54.99

Serve 4-5 persons

Biryani paneer à la mangue verte (Bucket) / Mamidikaya (Mango) Paneer Biryani (Bucket) CA\$54.99

serve 4-5 persons

Biryani Paneer 65 (Bucket) / Paneer 65 Biryani (Bucket) CA\$54.99

Serve 4-5 persons

Biryani au chou-fleur Dilkush (Reg.) / Gobi Dilkush Biryani (Regular)

CA\$21.99

Basmati rice biryani cooked with cauliflower, typically includes a mix of spices and herbs to bring out a unique flavor.

Biryani au bébé maïs Dilkush (Reg.) / Baby Corn Dilkush Biryani (Regular)

CA\$21.99

Basmati rice cooked with aromatic spices and tender baby corn, typically includes a blend of herbs and garnished with fried onions.

Biryani au chou-fleur Dilkush (Bucket) / Dilkush Gobi Biryani (Bucket)

CA\$54.99

serve 4-5 persons

Biryani au bébé maïs Karvepaku (Bucket) / Baby Corn Karvepaku Biryani (Bucket)

CA\$54.99

serve 4-5 persons

Biryani au chou-fleur Gobi 65 (Bucket) / Gobi 65 Biryani (Bucket)

CA\$54.99

serve 4-5 persons

Biryani au bébé maïs 65 (Bucket) / Baby Corn 65 Biryani (Bucket)

CA\$54.99

serve 4-5 persons

Biryani au bébé maïs Dilkush (Bucket) / Baby Corn Dilkush Biryani (Bucket)

CA\$54.99

Basmati rice cooked with aromatic spices and tender baby corn, typically includes a blend of herbs and garnished with fried onions.

Biryani au chou-fleur Karvepaku (Bucket)

CA\$66.01

serve 4-5 persons

Biryani au paneer crémeux & noix de cajou (Bucket) / Creamy Cashew Chilli Paneer Biryani (E

CA\$54.99

Serve 4-5 persons

Biryani au bébé maïs 65 (Reg.) / Baby Corn 65 Biryani (Regular)

CA\$20.01

Crispy batter-fried baby corn cooked with rich flavoured basmati rice in a spicy and tangy 65 sauce, typically served with a yoghurt-based raita.

Les Biryanis (agneau)/Biryanis (Lamb)

Biryani d'agneau désossé Dilkush (Reg.) / Dilkush Lamb Biryani Boneless (Regular) CA\$21.99

Basmati rice cooked with boneless lamb, typically includes herbs, spices, and a special biryani sauce, garnished with fresh coriander.

Biryani au jarret d'agneau Nalli (Reg.) / Nalli Biryani - lamb shank (Regular)

CA\$24.99

Basmati rice cooked with lamb shank, seasoned with aromatic spices, and garnished with nuts and raisins.

Biryani d'agneau désossé Dilkush (Bucket) / Dilkush Lamb Biryani Boneless (Bucket) CA\$59.99

serve 4-5 persons

Les biryanis (fruits de mer)/Biryanis (Seafood)

Biryani Kashmiri Chilli Prawn (Reg.) / Kashmiri Chilli Prawn Biryani (Regular) CA\$21.99

Basmati rice cooked with prawns, saffron, nuts, and dried fruits, inspired by Kashmiri flavors.

Biryani au poisson Kashmiri Chilli (Bucket) / Kashmiri Chilli Fish Biryani (Bucket) CA\$59.99

serve 4-5 persons

Biryani au poisson Kashmiri Chilli (Reg.) / Kashmiri Chilli Fish Biryani (Regular) CA\$21.99

Basmati rice cooked with deep-fried fish, Kashmiri chili, garlic, onions, and capsicum, blended with spices.

Biryani Kashmiri Chilli Prawn (Bucket) / Kashmiri Chilli Prawn Biryani (Bucket) CA\$59.99

Serve 4-5 persons

Accompagnements / Sides

Raitha

CA\$0.50

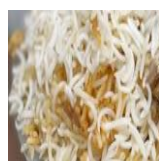
Whipped yogurt typically includes cucumber, herbs, and a blend of spices, offering a refreshing complement to any dish.



Apna Roti

CA\$3.99

Soft, unleavened flatbread made from whole wheat flour, ideal for pairing with curries and vegetables.



Riz / MASALA RICE

CA\$13.99

Fragrant basmati rice infused with aromatic spices and herbs, complemented by subtle hints of sautéed onions and garlic.

Douceurs / Sweets



Gulab Jamun

CA\$6.99

2 pieces



Mothichur laddu

CA\$6.99

Mothichur laddu

Rasmalai

CA\$6.99

2 pieces



kalakand

CA\$6.99

2 pieces

Jus / Juices

Coca Cola

CA\$2.99

Classic, refreshing soda with a timeless taste.

Diet Coke

CA\$2.99

A sugar-free and low-calorie soft drink produced by the Coca-Cola Company.

Sprite

CA\$2.99

Sprite is a clear, lemon-lime flavored soft drink created by the Coca-Cola Company.



Lassi mangue / Mango Lassi

CA\$5.99

A creamy blend of yogurt and ripe mango puree, offering a smooth and refreshing taste.

Bouteille d'eau / Water Bottle

CA\$2.99

A sealed bottle of water, offering pure hydration.
