



**CURRY CLUB**  
**6<sup>th</sup> March - TELANGANA**

### **Badami Murg**

This curry has a rich gravy, that uses almonds as the base. Succulent pieces of chicken simmered in this flavourful gravy

### **Khatti Dhal**

This dish is a perfect example which proves that Hyderabadi cuisine is much more than just biryanis and salans. This is one of the most popular vegetarian lentil dishes made from split pigeon peas, not just in the city of its origin but also other neighbouring states like Andhra Pradesh

The curries are served with the staples, basmati rice, roti, papad, pickles, and an Indian salad