

Biryani By Kilo: Accolades to the Nawab of Biryani

Biryani By Kilo has served Hyderabad, Kolkata and Lucknowi fresh *handi* biryanis cooked in the traditional way to more than one million satisfied customers so far!

Biryani By Kilo (BBK), North India's most celebrated premium biryani and kebab chain, has six delivery outlets in Mumbai – Andheri, Chembur, Powai, Khar, Malad and Thane. BBK also recently launched their 'Royal Dine-In' experience at their Thane outlet in response to demands from most Mumbaiers. The biryani chain has 16 delivery outlets in Delhi-NCR with dine-in facilities available at their Connaught Place outlet. Ever since BBK, popularly known as the 'King of Fresh Dum-cooked Handi Biryani and Kebabs', started its delivery service in 2015, the biryani chain has received accolades galore from India's food connoisseurs and celebrities alike.

BBK has over 40 outlets in Delhi-NCR, Punjab as well as Lucknow, Kanpur, Jaipur, Dehradun, Bhopal, Indore, Patna, Raipur, Nagpur, Ranchi, Bhubaneswar, Kolkata and Pune, making it pan-India's most loved premium biryani and kebab delivery chain. Biryani By Kilo has served Hyderabad, Kolkata and Lucknowi fresh *handi* biryanis cooked in the traditional way to more than one million satisfied customers so far! Founded by food industry veterans and passionate food professionals wanting to preserve age-old biryani, kebabs and *korma* recipes, BBK

is probably the only biryani chain that *dum*-cooks fresh biryani in *handis* for every order in the age-old *khansama* style – delivering the dish to customers in the same *handi* in which it was made. To ensure freshness and quality, BBK uses an expensive, two-year naturally aged, Daawat Rice and an array of carefully hand-picked spices from Kerala that have the most authentic flavours.

In the current pandemic scenario, BBK has taken extra measures and precautions into consideration like sanitising its kitchen every hour; screening its employees by taking their temperature every day; putting its extra safety and hygienic measures on its website under the 'Safety Standards' tab; sanitising delivery bags after every order; delivering fresh *dum*-cooked biryani *handis* in tamper-proof sealed bags that are only opened by customers – making for a contactless delivery service.

As most biryani companies were reheating and sending biryani produced in bulk to their customers, BBK's USP of delivering fresh eco-friendly *handi* biryanis not only ensures safety and hygiene, but also freshness and great flavour.

BBK has lots of options for vegetarians like *Paneer Nawabi*, *Paneer 65*, *Kathal* and *Paneer* biryanis; *Vegetable Galouti* and *Burani Raita*, all of which are in keeping with the tradition of the Nizams and are utterly delicious. As for desserts, along with their popular *phirni*, the outlet now also has delicious Gulab Jamun with Rabdi. Besides biryani options, non-vegetarians can select from a range of dishes that include Mutton Galoutis, Chicken 65, Chicken Korma, Keema Parantha and Mutton Nihari.

The chain's loyalty programme for online customers – where they give their coveted Phirni Tohfa on every order along with



FRESHLY COOKED
Mouth-watering
Chicken Biryani



DELICIOUS
SERVING
A platter of
Mutton Galouti
Kebabs

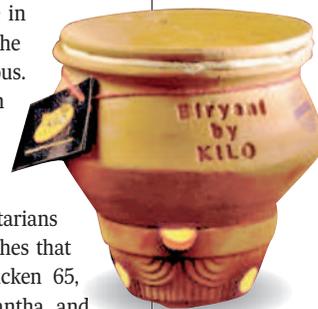


SAFETY FIRST
Sanitising the kitchen –
an hourly activity

exciting cashbacks/discounts – finds many takers. BBK takes orders both online and through their call centre. Pre-booked orders (a preference with BBK) take 60-90 minutes as each biryani order is cooked fresh in *handis* for every delivery.

So, next time you want to order individually, or for a birthday, anniversary or even a get together for five-20 people, call BBK and celebrate in the comfort and safety of your home.

BBK THANE DINE-IN - Shop No. 1,
Lalani Residency Village,
Ghodbunder Road, Thane West
FOR ORDERS CALL - 9555-212-212 or log
on to www.biryaniykilo.com
DELIVERY TIMINGS - 10 am - 11 pm
BIRYANIS STARTING FROM ₹325 for half a kilo
<https://www.facebook.com/biryaniykilo>
<https://www.instagram.com/biryaniykilo/>



SERVED IN STYLE
Fresh *handi* biryani



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