



BIRYANI BY KILO: THE 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 400,000 satisfied customers so far

Biryani By Kilo (BBK), Delhi-NCR's most premium biryani and kebab chain, is known for delivering freshly *dum*-cooked handi biryanis, kebabs, kormas and *phirnis* using the best ingredients and authentic 'Nizami' recipes. Biryani By Kilo is now adding to its delivery outlets – Andheri, Powai, Chembur, Khar, BKC and Malad – in Mumbai – with many more outlets scheduled in Mumbai as well as in Pune. The food chain has received an overwhelming response from Mumbai's food connoisseurs and celebrities, and clients have realised that BBK's biryanis and kebabs make for the most delicious, fresh, hygienic and convenient take-aways for the home as well as for corporate parties.

Founded by industry veterans and passionate food professionals wanting to

preserve age-old recipes, BBK is probably the only biryani chain that cooks fresh biryani in handis for every individual order in the age-old *khansama* style – delivering the dish to customers in the same handi in which it was made, to ensure its freshness.

BBK is probably the only biryani chain to serve four distinct biryani varieties – Hyderabad, Lucknowi, Malabar

and Kolkata biryani. The chain uses one of the most expensive, two-year naturally aged, *Dawaat Rice* and an array of carefully hand-picked spices from Kerala, along with the best cuts of meat and fresh vegetables to ensure that all its biryanis come with an authentic flavour and delectable taste.

BBK has a great variety of other items on its menu that include Malamaal (succulent

boneless) Chicken and Gosht Biryani, as well as a wide selection of other non vegetarian biryanis that include prawn too. BBK's kebabs, kormas, mutton and vegetarian *galautis*, chicken *seekhs* and Chicken Ghee Roast are all very popular as well and can be savoured with *Ulta Tawa Paranthas* or *Roomali Rotis*. Vegetarian options include vegetable biryanis, Peshawari Chole Biryani, Kathal and Paneer Biryani, curries and kebabs like Paneer Nawabi, Paneer 65, Dal Nizami, Makai Tikki and Burani Raita, all of which are in keeping with the tradition of the Nizams and are utterly delicious. As for desserts – after their very



Photos: HTBS

successful *phirni* was launched and after a lot of research, BBK now has a mouthwatering dessert called *Double Ka Meetha*, that is a sweet dish with a twist, on their menu.

The chain has served the Hyderabad, Kolkata and Lucknowi biryani cooked in the traditional way to more than 400,000 satisfied customers so far. And their loyalty programme for online customers – where they give their coveted *Phirni Tohfa* on every order along with exciting cashbacks/discounts – finds many takers. Pre-booked orders take 60-90 minutes as each biryani order is cooked fresh in handis.

So, next time you want to order individually, or for a party for 10-50 people, call BBK for that authentic old world touch!

Telephone: 9555-212-212 or log in to www.biryanibykilo.com
Delivery timings: 10 am - 11 pm
<https://www.facebook.com/biryanibykilo>
<https://www.instagram.com/biryanibykilo/>

