

Biryani By Kilo / **brunch focus**

# Biryani By Kilo - Accolades to the Nawab of Biryani

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



Mouth-watering Chicken Biryani



A platter of Mutton Galauti Kebabs



Sanitising the kitchen - an hourly activity

**B**iryani By Kilo (BBK), is pan India's most celebrated premium biryani and kebab chain that has six delivery outlets in Mumbai - Andheri, Chembur, Powai, Khar, Malad and Thane as well as four delivery outlets in Pune - Wakad, Kharadi, Baner and Wanowrie. BBK also has 40+ outlets in Delhi-NCR and Punjab as well as in Lucknow, Kanpur, Jaipur, Dehradun, Bhopal, Indore, Patna, Raipur, Bhubaneswar and Kolkata

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.

Biryani By Kilo has served Hyderabadi, Kolkata and Lucknowi 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 individual 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 the expensive, two-year naturally aged, Dawaat Rice and an array of carefully hand-picked spices from Kerala that have the most authentic flavours.

In the current Covid 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 opened only by their customers - making for a contactless delivery service.

As many 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 Galotis*, *Chicken 65*, *Chicken Korma* and *Mutton Nihari*.



**SANITISING ITS KITCHEN EVERY HOUR AND ITS DELIVERY BAGS AFTER EVERY ORDER ARE JUST A FEW OF THE MEASURES BIRYANI BY KILO HAS TAKEN TO ENSURE THAT FOOD DELIVERED TO ITS CONSUMERS IS COMPLETELY SAFE**

The chain's loyalty programme for online customers - where they give their coveted *Phirni Tohfa* on every order along with 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 5-20 people, call BBK and celebrate in the comfort and safety of your home.

**For Orders**

Call: 9555-212-212 or [www.biryanibykilo.com](http://www.biryanibykilo.com)  
 Delivery timing: 10 am - 11 pm  
 Biryanis starting from ₹325 for half a kilo  
<https://www.facebook.com/biryanibykilo>  
<https://www.instagram.com/biryanibykilo>

Photos: HTBS



Fresh Handi Biryani