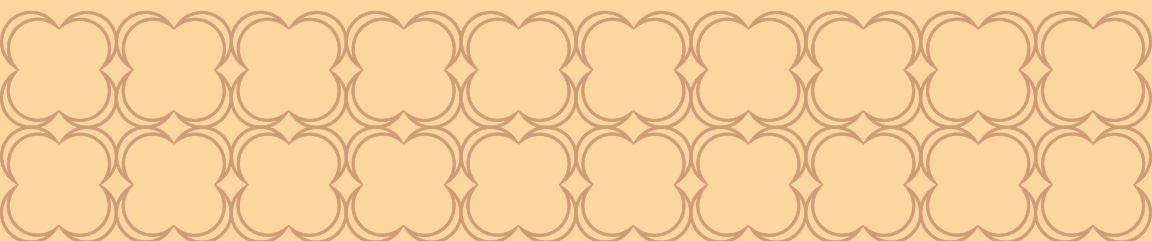


 **THE WEDDING BIRYANI**

MENU

Dine In



About Us

Welcome to The Wedding Biryani - A Feast with Soul.

If you've ever tasted biryani at a South Indian wedding, you know it's more than just food.. it's love, tradition, and celebration served on a leaf.

But somewhere along the way, biryani became just another item on a restaurant menu - rushed, reheated, and lifeless.

That's why we started **The Wedding Biryani**.

To bring back the real emotion, the richness, the experience of that one unforgettable meal you still remember from a cousin's wedding.

Here, our chefs don't just cook. They honour decades of tradition with every dum. We slow-cook, hand-layer, and taste every batch like it's being served to family.

Why thousands trust us?

- Recipes crafted by wedding biryani masters
- Awarded 'Best Biryani in Chennai' by Times Food Awards
- 3,000+ loyal daily Clients
- Zero shortcuts. 100% authenticity.

Because we believe food should do more than fill your stomach. It should make you feel connected, celebrated, and cared for.

So whether you walked in alone, or with your entire family,
You're our guest of honour today.

Welcome to The Wedding Biryani.
Let's turn this meal into a memory

With ❤️
Team TWB

Soups

- Aattu Elumbu Soup
- Kozhi Mizhagu Rasam
- Hot & Sour Chicken Soup



180
160
150

Aattu Elumbu Soup

Starters

- Spl. Mutton Kola Urundai (1 Pc / 4 Pcs) 80 / 320
- Kozhi 65 (with bone) 237
- Kozhi Kuchi Lollipop 290
- Madurai Erachi Tawa Chukka 369
- Fish Fingers 339
- Honey Chilli Chicken 329
- Spl. Vanjiram Meen Varuval (Daily Fresh) 329
- Andhra Chilli Chicken 320
- Eral 65 349
- Nandu Lollypop 320
- Eral Mizhagai Thokku 320
- Masala Karandi Omlette 85



Spl. Vanjiram Meen Varuval

Shawarmas (7 pm onwards)

- Classic Shawarma Roll 110
- Peri Peri Spl. Shawarma Roll 149
- Shawarma Plate 249



Peri Peri Spl. Shawarma Roll

BBQ, Grills & Tandoor

- Peri Peri Tandoori Chicken 349
- Moroccan Grilled Chicken 369
- Dejaj Al Faham 369
- Pepper BBQ Chicken 359
- Paneer Malai Kebab 319
- Murgh Malai Kebab 349



Peri Peri Tandoori Chicken

Evening Special

Mapillai Virundhu

399

Daily (6pm to 11pm)

Unlimited – Parotta's, Idyappam, Kuzhi Paniyaram, Chicken Semiya Biryani with Kozhi 65 - 2 pcs, Madurai Mutton Chukka - 60 gms, Fish Fingers - 2 pcs, Kozhi Kuruma, Elumbu Saalna, Kaara Saalna, 1 pc Omlette, and 1 pc Kulfi



Mapillai Virundhu

Sunday's Special – Lunch Only

Kadal Virundhu

890

Spl. Eral Perattal Biryani, Eral 65 - 4 pcs, Vanjiram Meen Varuval - 1 Slice, Fish Fingers - 2 Pcs, Boiled Egg 1, Curd Raitha, Bread Halwa, Sweet Paan Mix, Our Signature Kulfi, and 1 Water Bottle

Unlimited Mutton Pandhi Virundhu

790

Unlimited Spl. Mutton Biryani with unlimited pieces, Chicken 65 - 2 pcs, Boiled Egg 1, Spl. Ennai Kathrikkai, Curd Raitha, Bread Halwa, Sweet Paan Mix, Our Signature Kulfi, and 1 Water Bottle



Kadal Virundhu

Our Signature Virundhu – Lunch Only

| Kalyana Pandhi Virundhu - Mutton 549

Spl. Mutton Biryani with 3 pcs, Unlimited – Biryani Rice, Chicken 65 – 2 pcs, Boiled Egg 1, Spl. Ennai Kathrikkai, Curd Raitha, Bread Halwa, Sweet Paan Mix, Our Signature Kulfi, and 1 Water Bottle

Kalyana Pandhi Virundhu – Chicken 449

Spl. Chicken Biryani with 3 pcs, Unlimited – Biryani Rice, Chicken 65 – 2 pcs, Boiled Egg 1, Spl. Ennai Kathrikkai, Curd Raitha, Bread Halwa, Sweet Paan Mix, Our Signature Kulfi, and 1 Water Bottle

Veg Pandhi Virundhu 349

Unlimited Spl. Veg Biryani, Paneer 65 – 4 pcs, Spl. Ennai Kathrikkai, Curd Raitha, Bread Halwa, Sweet Paan Mix, Our Signature Kulfi, and 1 Water Bottle



Kalyana Pandhi Virundhu - Mutton

Add On Experience (1 Pc)

Mutton (only for Mutton Biryani)	99
Chicken Leg 65	99
Kulfi	80
Boiled Egg	15
Water Bottle	10

Single's Biryani

(Biryani served with Curd Raitha and Spl. Ennai Kathrikkai)

Mutton Biryani	399
 Chicken Biryani	290
Veg Biryani	239
Chicken Semiya Biryani (6pm to 9pm)	295



Chicken Biryani

Evening Tiffin

Parotta's

Nool Parotta	60
Malabar Parotta	60
Mutton Kothu Parotta	340
Chicken Kothu Parotta	290
Saalna Parotta	160

Gravies & Curries

Pepper Chicken Masala	320
Chettinadu Kozhi Curry	310
Prawn Kadai Masala	360
Butter Chicken Masala	339
Paneer Butter Masala	310



Chettinadu Kozhi Curry

From Our Chinese Kitchen

Szechwan Fried Rice (Chicken / Egg / Veg)	320 / 270 / 240
Szechwan Fried Noodles (Chicken / Egg / Veg)	310 / 260 / 230
Chilly Chicken (Dry / Semi Gravy)	330
Street Style Chicken Fried Rice	340
Prawns in Hot Chilli Sauce (Dry / Semi Gravy)	360
Cauliflower Manchurian (Dry / Semi Gravy)	230



Szechwan Fried Rice - Chicken

Ice Cream, Kulfi & Falooda's

Ice Cream	110
Mini Falooda	180
Spl. Falooda	250
Spl. Kulfi	80



Spl. Falooda

Beverages

Pulpy Grape	150
Elaneer Payasam	130
Goli Soda	59
Water Bottle (500 ml / 1 Ltr)	10 / 20



Goli Soda

Tea, Coffee & Snacks

Tea	43
Ginger Tea	43
Spl. Degree Coffee	43
Mutton Samosa (2 pcs)	76
Bun Butter Jam	57
Biscuits (2 pcs)	19



Spl. Degree Coffee

Customer Care

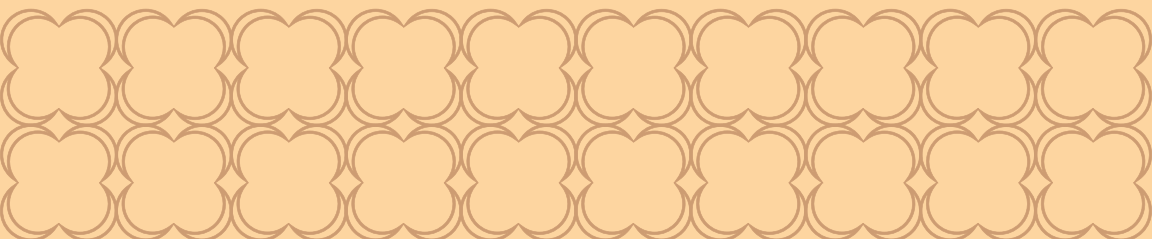
☎️ +91 - 91 5000 1646



For any concerns, please write your feedback to hello@theweddingbiryani.com
Your concerns will be taken seriously and contacted back within 24 working hours.



🌐 www.theweddingbiryani.com



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