



Restaurant Review: Paradise @ Indiranagar, Bengaluru

By [Vaishali Bhambri](#) / February 4, 2015 . Posted in Around Town, Bangalore, Food

Hyderabad's popular biryani chain opens its first outlet in Bengaluru. We checked in for lunch to find if the hype is justified.



Paradise Restaurant

Opened on the popular [100ft road](#), the hanging lamps and glass exteriors of less-than a-month-old [Paradise](#) will surely catch your eye. On a Saturday afternoon we found people queued outside, waiting to get a table and lap up the delicious biryani.

Spread across two levels, the restaurant can really get noisy making it difficult to find a quite, cosy corner. Walk up the stairs and you'll notice testimonials from celebrities like Sachin Tendulkar and Sania Mirza. With such heavy recommendations, our expectations grew considerably.



Paneer Tikka and Bharwan Tandoori Aloo

[Paradise](#) is all about biryani, there's an extensive menu serving starters and curries too. The Paneer Tikka (Rs 210) was not yogurt laden, batter coated kebab but had charred yet soft pieces of cottage cheese with spices seeping through it. The Bharwan Tandoori Aloo (Rs 200) had thin layer of potato with its centre scooped out

and stuffed with mashed cottage cheese, nuts and spices. Slightly sweet, the Tandoori Aloo tasted perfect with the mint chutney. Cooked in typical Awadhi style, these kebabs were heavy on spices, especially cumin.



The Special Tandoori Platter

The Special Tandoori Platter (Rs 430) came with Garlic Kebab, Chicken Tikka, Mutton Tikka, Chicken Seekh and Mutton Seekh. The Garlic Kebab stood out for its preparation – juicy pieces of chicken marinated in thick garlic paste and grilled. The Mutton Seekh was mildly spiced, moist and perfect to the T.

The biryanis at [Paradise](#) are simple but widely famous for their preparation. There's Chicken (Rs 235), Mutton (Rs 265), Egg (Rs 190) and Vegetarian (Rs 190) biryanis on the menu. The recipe is a closely guarded secret. Everything right from grinding the spices is done at the restaurant. The biryani is cooked in traditional *dum* style with a muslin cloth covering the *handi* to retain maximum flavours. There're photographs on the wall showing the step-by-step procedure of making the biryani.



Mutton Biryani

The biryanis are served with *salan* – spicy gravy and vegetable *raita*. The meat in our Chicken Biryani was soft with flavours seeping right through it. Cooked in layers, the biryani had dominant flavours of whole spices and saffron. Keep digging deep in the heap of rice and you'll find a lot of meat soaked in thick gravy. While the biryani is quite complete on its own, you can order Malai Kofta (Rs 190) or Chicken Curry (Rs 220) to keep it company.



Qubani Ka Meetha

A bit of sugar rush was required after the heavy kebabs and spicy biryani. The Double Ka Meetha (Rs 80) – deep fried bread, soaked in saffron and cardamom flavoured milk wasn't sickly sweet. The Qubani Ka Meetha (Rs 120) – apricot *halwa* was served with vanilla ice-cream. The gooey, hot *halwa* with chilled ice-cream is the perfect blend of hot and cold.

A meal at [Paradise](#) will pile on guilt, but that guilt is worth every grain of spice soaked rice. We swear by the biryani!

[Check out more restaurants in Indiranagar.](#)

Must try: Biryani, Garlic Kababs, Double Ka Meetha

Meal for two: Rs 700 + taxes

This meal was sponsored by the restaurant.

<http://www.burrrp.com/know/restaurant-review-paradise-indiranagar-bengaluru-70412>