



Govindam Retreat

- PURE VEG • LIVE KITCHEN
- MULTI-CUISINE • SPECIAL RAJASTHANI FOOD



Taste Of Rajasthan

Ker Sangri	499
A dry, tangy Rajasthani delicacy made with wild berries and beans.	
🍽️ Rajwadi Handi	399
A royal veggie curry cooked in traditional Rajasthani-style handi.	
🍽️ Kadi Padoka	249
Spiced gram flour curry with deep-fried pakodis in a curd-based gravy.	
Gatta Curry	249
Steamed gram flour dumplings simmered in spicy yogurt gravy.	
Dal Fry	249
Yellow lentils cooked and tempered with garlic and red chilies.	
Churma Gulab	299
Traditional churma flavored with gulkand and cardamom.	
Churma	299
Crumbled wheat flour sweetened with jaggery and ghee.	
Bajra Ka Khichda	249
A winter special – pearl millet slow-cooked with lentils.	
Masala Bati (2 pcs)	199
Spiced whole wheat dumplings baked and dunked in ghee.	
Bati (2 pcs)	180
Rustic Rajasthani wheat dumplings baked over hot charcoal.	
Mirchi ke Trpore	180
Green chilies stuffed with spices and lightly fried.	
Lasun ki Chutney	180
Fiery garlic chutney – a Rajasthani staple.	
🍽️ Rajasthani Thali	700
Masala Bati, Plain Bati, Dal, Gatta Curry, Kadhi Pakoda, Raita, Mix Veg, Paneer Lababdar, Salad, Papad, Rice, Assorted Breads.	

JAIGARH FORT- 8.8Km

Combos

Meal For 2

999

1 Rajasthani Thali, 2 Beverages (Butter Milk/Pepsi/Mirinda/7up) And 2 Hand Made Real Cream Kulfi (Malai, Kesar, Anjeer)

Meal For 4

1899

2 Rajasthani Thali, 4 Beverages (Butter Milk/Pepsi/Mirinda/7up) And 4 Hand Made Real Cream Kulfi (Malai, Kesar, Anjeer)

Meal For 6

2999

3 Rajasthani Thali, 6 Beverages (Butter Milk/Pepsi/Mirinda/7up) And 6 Authentic Real Cream Kulfi (Malai, Kesar, Anjeer)

Salad

Garden Fresh Salad

140

A mix of crisp lettuce, cucumber, tomato, and carrots with lemon dressing.

🍴 Caesar Salad

280

Romaine lettuce, parmesan, croutons, and creamy Caesar dressing.

Greek Salad

280

Cucumbers, olives, feta cheese, and tomatoes in olive oil dressing.

🍴 Pasta Mint Salad

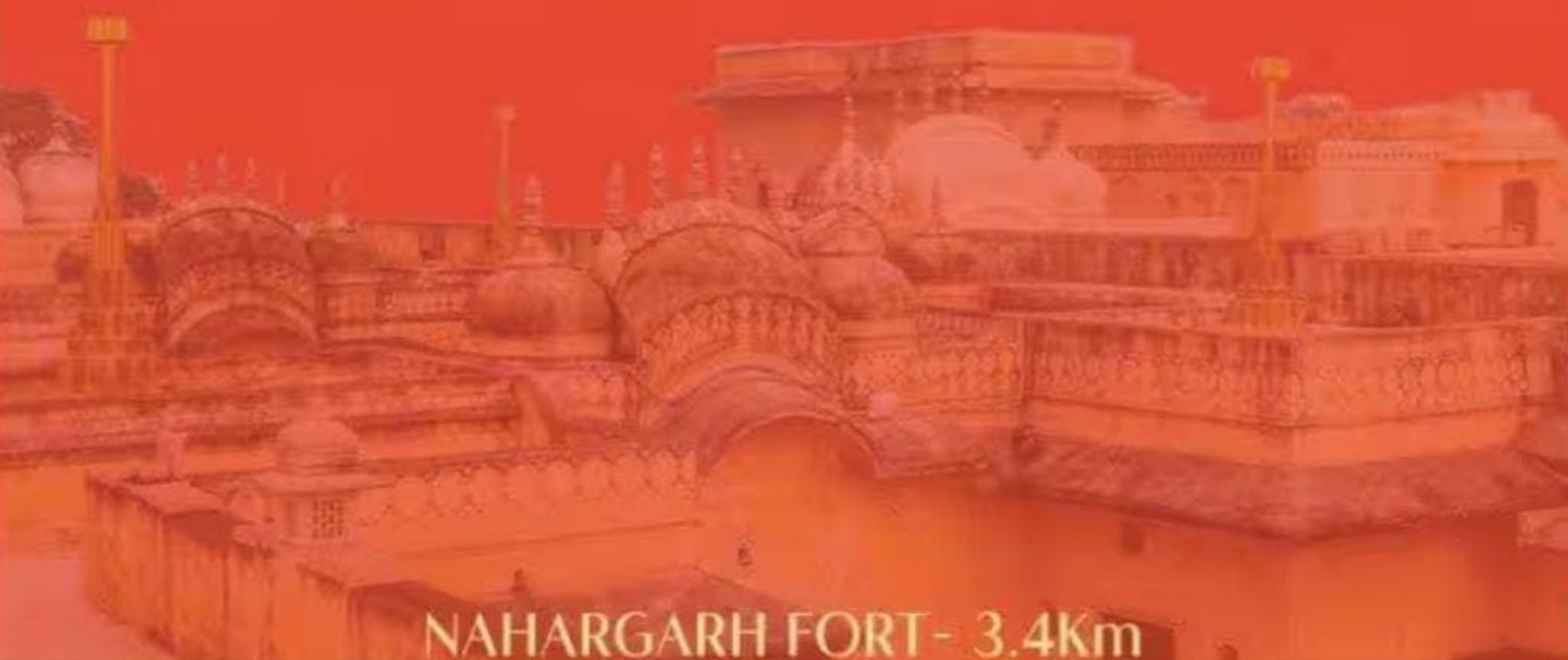
280

Cold pasta tossed in mint yogurt dressing with veggies.

Onion Salad

100

Simple Salad With Fresh Onions, Lemon Juice, And Salt



NAHARGARH FORT - 3.4Km

Nahargarh Fort stands on the edge of the Aravalli Hills, overlooking the city of Jaipur in the Indian state of Rajasthan. Along with Amer Fort and Jaigarh Fort, Nahargarh once formed a strong defence ring for the city. Built mainly in 1734 by Maharaja Sawai Jai Singh, the king of Jaipur.

Main Course (Indian Cuisine)

- | | |
|---|-----|
|  Paneer Lababdar | 350 |
| Rich and creamy paneer gravy with a touch of sweetness and spice. | |
|  Paneer Pudina Masala | 350 |
| Paneer tossed in a refreshing minty masala gravy. | |
| Paneer Takatak | 340 |
| Spicy Punjabi-style paneer with bold masalas and capsicum. | |
| Tandoori Paneer Masala | 380 |
| Grilled paneer chunks in a smoky tandoori-style gravy. | |
| Corn Palak | 350 |
| Creamed spinach simmered with sweet corn – light and flavorful. | |
| Afghani Veg Corriender | 350 |
| Creamy and mild mixed veg curry with a fresh coriander twist. | |
|  Dal Makhani | 310 |
| Slow-cooked black dal with butter and cream – rich and comforting. | |



THE CITY PALACE - 300mtr

Main Course (Indian Cuisine)

Kadai Paneer

Cottage cheese cooked in spicy tomato gravy with bell peppers and crushed spices.

320

☛ Aloo Gobhi Adriki/Aloo Pyaz/Dum Aloo/Aloo Jeera ☛

Your pick of spiced potato dishes, each with its own bold Indian flavor.

290

☛ Sabjh Sair Cofta/Nargasi Cofta/Malai Cofta

Rich and creamy koftas in delicately spiced gravy – choose your style.

340

Vegetable Jalfrezi/Sabjh Meloni

Stir-fried seasonal vegetables in a tangy masala mix.

290

Kumb Makka Haryali

Mushroom and corn cooked in a vibrant green spinach-mint gravy.

340

Sarso Ka Sag

Mustard greens slow-cooked with spices, served desi-style.

380

Dal Tadka

Classic yellow dal tempered with ghee, garlic, and mustard seeds.

260

Matar Mushroom

Mushrooms and peas simmered in a spiced onion-tomato base.

340

Kadai Mushroom

Mushrooms cooked with capsicum and spices in a thick kadai-style gravy.

340

Kaju Curry

Cashews in a rich, creamy, mildly sweet onion-based gravy.

420

Palak Paneer

Spinach puree cooked with soft paneer cubes and subtle seasoning.

320

Matar Paneer

Cottage cheese and green peas in a flavorful tomato masala.

320

JAI GARH FORT- 8.8Km

Jaigarh Fort Is Situated On The Promontory Called The Cheel Ka Teela (Hill Of Eagles) Of The Aravalli Range; It Overlooks The Amer Fort And The Maota Lake, Near Amer In Jaipur, Rajasthan, India. The Fort Was Built By Jai Singh II In 1726 To Protect The Amer Fort And Its Palace Complex And Was Named After Him.

Starter

Kashmiri Zafrani Paneer Tikka

399

Saffron-marinated paneer grilled to smoky perfection with Kashmiri spices.

🍷 Mughal E Diwane Khaas 🍷

399

A royal tandoori platter featuring the chef's special spiced selection.

Dahi Ke Kabab

320

Crispy outside, soft and tangy yogurt melt on the inside.

Hara Bhara Kabab

320

Spinach and peas kababs packed with fresh greens and flavor.

Spring Roll 🍷

300

Crispy rolls stuffed with veggies, served with sweet chili dip.

Basil Tandoori Mushroom

350

Marinated mushrooms infused with basil and grilled in the tandoor.

Panner 65

300

South Indian-style spicy paneer tossed with curry leaves and chillies.

🍷 Cigar Roll

300

Crunchy roll with cheesy and spicy stuffing in a golden shell.

Mushroom Salt & Paper

350

Tossed mushrooms with crushed pepper and garlic, wok-seared.

Chinese Chaat 🍷

300

A fun Indo-Chinese twist – spicy, tangy, and absolutely crunchy.

Corn Fritters

320

Sweet corn and herbs deep-fried till golden and served hot.

Crispy Fried Vegetables

320

Fresh veggies batter-fried and served with spicy dip.

Tandoori Veg Tikka

350

Assorted veggies marinated in masala and grilled to a charred finish.

Afghani Veg Tikka

350

Creamy and mildly spiced veggie tikka with rich afghani marinade.

Cheese Ball

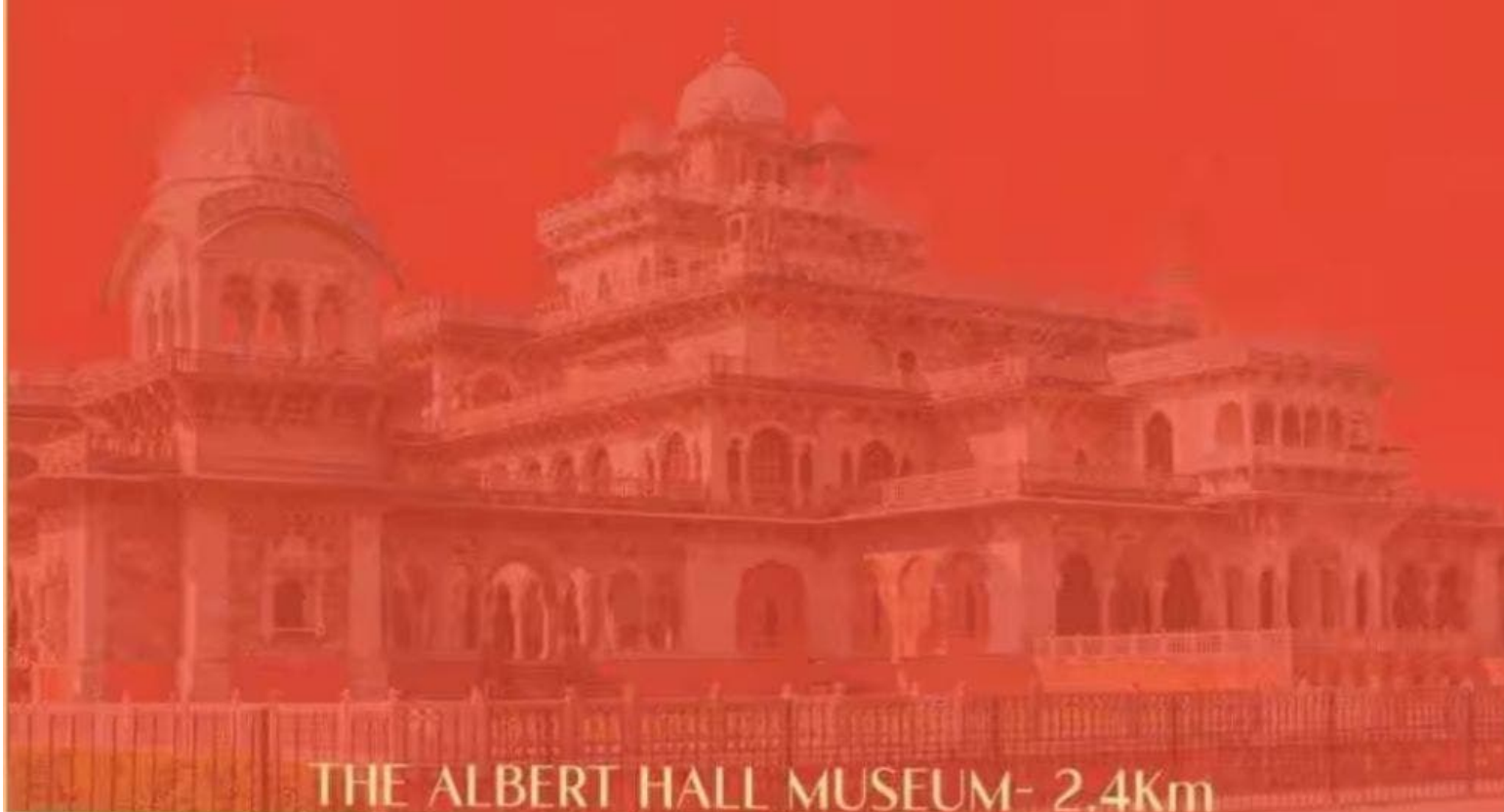
320

Melty cheese inside a crispy golden crust – the perfect appetizer.

JANTAR MANTAR- 500mtr

Around The World

 Mushroom Stroganoff	380
Creamy, buttery mushroom gravy served with herbed rice – a European classic.	
Baked Vegetable	380
Seasonal veggies in white sauce, baked with godey cheese on top.	
Chilli Paneer	380
Indo-Chinese favourite with paneer tossed in spicy chilli-soy sauce.	
Spaghetti Bolognese	380
Italian spaghetti with chunky veggie tomato sauce and herbs.	
Veg Manchurian	320
Crispy veggie dumplings soaked in a bold garlic-soy gravy.	
Salt N Pepper Corn & Mushroom 	420
Stir-fried corn and mushroom in black pepper and sesame glaze.	
Penne Arrabbiata 	380
Penne pasta tossed in fiery red sauce with garlic and herbs.	
Creamy Pesto Pasta	380
Pasta in basil pesto cream sauce with subtle cheesy notes.	
Alfredo Pasta	350
Penne pasta cooked in rich white sauce with herbs and cheese.	



THE ALBERT HALL MUSEUM- 2.4Km

The Albert Hall Museum Is A Museum In Jaipur In Rajasthan, India.
It Is The Oldest Museum Of The State And Functions As The State Museum Of Rajasthan.

Please Inform The Staff If You Have Any Food Allergies. || Prices Are Exclusive Of Taxes.