



# meraaki **KITCHEN**



## "BRINGING THE WORLD ON A PLATE TO JAIPUR"

Meraaki [may-rah-kee] (adj) is a Greek word that describes doing something with soul, creativity, or love — when you put “something of yourself” into what you're doing, whatever it may be.

The above definition lies at the depth of this concept brought together by entrepreneur, Shivika Kothari. Working from the ground up, she envisioned a ‘space for your soul’, which is not only minimalistic, subtle and spacious but also a place beyond just its food and environment. It is your personal refuge – a haven from the frenzy of the outside world.

Inspired by nature and set against contemporary rustic surroundings, Meraaki Kitchen resonates across cultures for a soulful experience that we hope transforms your time here. This philosophy extends into the menu as well, which reanimates cuisines in vogue - a delight not only for the palate but a visual treat as well. Your dining experience here is a culmination of handpicked culinary delights from across the world with a contemporary interpretation.

 Meraaki Kitchen

 MeraakiKitchen



# SOUPS & SALADS

## SOUPS

|                                                                                                                       |      |
|-----------------------------------------------------------------------------------------------------------------------|------|
| <b>Minestrone Soup</b><br>Italian tomato soup with pasta, veggies, parmesan cheese and herbs.                         | ₹330 |
| <b>Cream of Mushroom Soup</b><br>Mixed mushroom blend with the goodness of cream for a light and flavourful soup.     | ₹330 |
| <b>Creamy Tomato Soup</b><br>Classic creamy tomato soup with crispy croutons.                                         | ₹310 |
| <b>Broccoli &amp; Almond Soup</b><br>Healthy & rich creamy broth of broccoli and almond soothing your palate.         | ₹330 |
| <b>Spiced Pumpkin &amp; Coconut Soup</b><br>Ripe pumpkin, roasted & cooked with coconut & spices to a smooth texture. | ₹330 |
| <b>Tom Yum Soup</b><br>Mixed veggies in a lemon grass, galangal and kaffir lime broth.                                | ₹310 |
| <b>Vegetable Manchow Soup</b><br>Finely chopped vegetable soup served with crispy noodles.                            | ₹330 |
| <b>Hot &amp; Sour Vegetable Soup</b><br>Sour & spicy thick vegetable broth.                                           | ₹310 |

## SALADS

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| <b>Mediterranean Chickpea Salad</b><br>Baby chickpea, corn, English cucumber, bell peppers, pomegranate, onions, parsley, coriander, crumbled feta with a side of falafel and hummus. | ₹415 |
| <b>Watermelon and Feta Salad</b><br>Stack of watermelon & Feta on a bed of arugula greens.                                                                                            | ₹425 |
| <b>Greek Salad</b><br>Lettuce, cucumber, onion, tomato, olives, feta cheese tossed in lime juice, balsamic vinegar & olive oil.                                                       | ₹425 |
| <b>Caeser Salad</b><br>Crunchy Iceberg lettuce, olives & bread croutons with classic caeser dressing & parmesan shavings                                                              | ₹425 |
| <b>Insalata De Mista</b><br>Crunchy Iceberg, cucumber, tomato, oregano & bocconcini in EVOO and wine vinegar dressing                                                                 | ₹425 |
| <b>Som Tam Salad</b><br>Raw papaya, carrot, coriander, garlic, peanuts chilli & lime in sweet chilli sauce.                                                                           | ₹415 |

## SMALL PLATES

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| <b>Hummus &amp; Pita</b><br>Arabic hummus topped with crispy fried onions, pomegranate seeds & parsley served with pita bread.      | ₹425 |
| <b>Mezze Plater</b><br>Herbed labneh, hummus, olives, tabbouleh salad, muhammara, falafel, aioli, lavash and pita bread.            | ₹575 |
| <b>New York Style Fries</b><br>Peri peri dusted crinkle cut fries, fried onions & bellpeppers topped with our secret MK sauce.      | ₹395 |
| <b>Pull Apart Bread</b><br>Tear and share style bread stuffed with herbed butter and cheese.                                        | ₹455 |
| <b>Spinach Artichoke Dip</b><br>Spinach artichoke dip is a mix of freshly cooked spinach, artichoke hearts and mozzarella cheese.   | ₹475 |
| <b>Fully Loaded Nachos</b><br>Cheese loaded nachos topped with beans, peppers, corn, sour cream and salsa.                          | ₹455 |
| <b>Mini Tacos</b><br>Refried beans, corn, bellpeppers, peri peri and cheese filled crispy tortillas.                                | ₹415 |
| <b>Vada Pav Slider</b><br>A Meraaki take on the traditional street food.                                                            | ₹375 |
| <b>Sev Puri Tacos</b><br>Traditional sev puri, served taco style.                                                                   | ₹375 |
| <b>Biryani Arancini</b><br>Molten cheese stuffed biryani balls served with achari sauce, sour cream and caramalized onions.         | ₹395 |
| <b>Pav Bhaji Fondue</b><br>Street style tawa-cooked vegetables with a swiss twist served with seasoned pav.                         | ₹545 |
| <b>Dal Makhani Fondue</b><br>Rich and creamy dal makhani with a swiss twist served with assorted naan, potato wedges and pav bread. | ₹625 |
| <b>Pani Puri</b><br>Spiced potato and lentils served with different flavours of water                                               | ₹495 |
| <b>Chili Paneer (Dry or Gravy)</b><br>Batter fried cottage cheese cubes, bell peppers & onions in spicy soya chili garlic sauce.    | ₹495 |

## LARGE PLATES

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| <b>Mexican Quinoa Burrito Bowl</b><br>Organic quinoa cooked with select herbs and spices topped with sour cream, refried beans, salads, and cheese.                        | ₹545 |
| <b>Enchilada</b><br>Corn tortilla stuffed with exotic vegetables & mixed beans topped with a Mexican spicy tomato sauce, cheese & baked.                                   | ₹515 |
| <b>Burrito Bowl</b><br>Cilantro & paprika rice, topped with refried beans, grated cheese, salad veggies and sour cream.                                                    | ₹565 |
| <b>Chimichanga</b><br>Folded soft tortillas stuffed with bellpeppers, onions, broccoli, chilies & cheese scented with basil and oregano                                    | ₹565 |
| <b>Smoked Cottage Cheese Fajita</b><br>Smoked peppers, onions and cottage cheese on a sizzling platter served with homemade tortillas and assorted toppings                | ₹565 |
| <b>Chili Garlic Udon Noodles</b><br>Japanese udon noodles tossed in a homemade chilli garlic sauce.                                                                        | ₹510 |
| <b>Thai Curry - Red or Green with Rice</b><br>Meraaki kitchen special Thai curry with vegetables served with steamed basmati rice.                                         | ₹550 |
| <b>Stir Fried Rice Noodles</b><br>Stir fried flat rice noodles tossed with tofu, peanuts, chillies and seasoning.                                                          | ₹510 |
| <b>Vegetable Hakka Noodles</b><br>Refined flour hakka noodles tossed with vegetables and seasoning                                                                         | ₹475 |
| <b>Vegetable Manchurian with Fried Rice or noodles</b><br>Manchurian balls simmered in thick soya chilli gravy served with vegetable fried rice or Vegetable hakka noodles | ₹650 |
| <b>Burmese Khaosuey</b><br>Burmese noodle curry served with standard condiments.                                                                                           | ₹510 |
| <b>Pita Pocket</b><br>Falafel, hummus, salad, assorted dips stuffed in pita bread.                                                                                         | ₹495 |

## PIZZA

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|-----------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Chef Special Pizza</b><br>Seasonal exotic vegetables pizza                                                                     | ₹595 |
| <b>Margherita</b><br>Fresh tomato sauce, mozzarella and basil leaves.                                                             | ₹465 |
| <b>Danzante on Plate</b><br>Corn, bell peppers, onion, tomato, & coriander leaves balanced together with mozzarella.              | ₹525 |
| <b>Spicy &amp; Tangy Monalisa</b><br>Capsicum, onion, garlic, chilli oil, sun dried tomato, jalapeno, coriander and mozzarella.   | ₹540 |
| <b>Peri Peri Vegetable</b><br>Peri-peri seasoned onion, peppers, babycorn, mushroom, carrot, cottage cheese and mozzarella.       | ₹540 |
| <b>Funghi Delight</b><br>Mushroom, pickled onion, garlic, chilli oil, basil, sun dried tomato and mozzarella.                     | ₹540 |
| <b>Rustic Pizza</b><br>Spicy tomato sauce, onions, spinach, roasted garlic & mozzarella                                           | ₹540 |
| <b>Spicy Indian</b><br>Onion, capsicum, tandoori paneer, green chilli, coriander and mozzarella.                                  | ₹525 |
| <b>M K Special Pizza</b><br>Spinach, SD tomato, Black & green olives, pickled onions, jalapeno, roasted bell peppers & mozzarella | ₹540 |

## PASTA

(**Choose:** Fusilli, Spaghetti, Penne, Ravioli or whole wheat pasta. All pastas are served with a side of garlic bread.)

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|-------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Aglia Olio</b><br>Olive oil, garlic, chilli flakes, parsley and parmesan cheese.                                                       | ₹495 |
| <b>Arrabiata</b><br>Spicy arrabiata sauce with zucchini & broccoli.                                                                       | ₹495 |
| <b>Alfredo</b><br>Cheesy bechamel sauce with broccoli, mushrooms, herbs and parmesan.                                                     | ₹495 |
| <b>Rose</b><br>Mixed tomato and bechamel sauce with broccoli, sundried tomato, herbs and parmesan.                                        | ₹495 |
| <b>Pesto (Dry or Creamy)</b><br>Pasta tossed in fresh basil pesto, with parmesan cheese.                                                  | ₹515 |
| <b>Primavera</b><br>Olives, capers, SD tomato, broccoli, zucchini, garlic & bellpeppers with EVOO in semi dry sauce.                      | ₹515 |
| <b>Lasagne</b><br>Home made layered pasta, vegetables and mozzarella, baked with tomato and bechamel sauce.                               | ₹515 |
| <b>Al Forno Pasta</b><br>Fresh tomato sauce, bechamel sauce, mushroom, cream & cheese baked                                               | ₹495 |
| <b>Del Fattore Pasta</b><br>Onion, capsicum, capers, olives, mushroom in tomato sauce                                                     | ₹515 |
| <b>Risotto Verde</b><br>Creamed spinach, broccoli, zucchini, herbs cooked with arborio rice and finished with parmesan                    | ₹515 |
| <b>Risotto Funghi</b><br>Shiitake, button, black mushroom & arborio rice cooked in herbed butter, cream sauce with a touch of truffle oil | ₹545 |

## ORIENTAL

### SUSHI

**4 pieces - ₹390 | 8 pieces - ₹720 | 16 pieces - ₹1350**

#### Spicy Shiitake Roll

Spiced shiitake mushroom & cucumber with spicy sauce & mixed sesame seeds.

#### Crunchy Tofu Roll

Tempura crusted tofu, Philadelphia cream cheese with spicy mayo.

#### Edamame California Roll

Edamame, rocksalt with homemade spicy sauce and rice crackers.

#### Tempura Crunchy Roll

Tempura flakes, spring onions, water chestnut with sriracha and rice crackers.

#### Mixed Veggie Tempura Roll

Babycorn, carrot, zucchini and tempura served with a wasabi kimchi sauce.

#### Avocado Surprise Roll

Avocado, cream cheese, cucumber and shichimi.

#### Inari

Tofu skin sushi stuffed with rice and cream cheese, topped with kimchi sauce.

#### Philadelphia Roll

Cream cheese, lettuce, cucumber, mushroom, pickled carrot & radish with mixed sesame seeds.

### DIMSUM

#### Fire Roasted Corn & Garlic Dimsum

Roasted sweet corn, garlic, herbs and spices.

₹415

#### Mixed Veggie Dimsum

Mushroom, carrot, broccoli and corn.

₹415

#### Sweet & Sour Jade Dimsum

Lotus stem, water chestnut tossed in a sweet tangy sauce.

₹415

#### MK special Jain Dimsum

Bok choy, zucchini, Chinese cabbage and broccoli with sesame oil and seasoning

₹415

#### Pan Fried Dumplings

Pan fried mixed veggie dumplings served with a spicy peanut sauce.

₹415

#### Chilli Garlic Momos

Delhi style momos topped with a chilli garlic sauce.

₹415

#### Pink Dimsum

Stuffed with mixed green vegetables.

₹415

GST as applicable

# INDIAN

## STARTERS

|                                                                                                                                                |      |
|------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Tandoori Kebab Platter</b><br>Dahi ke kebab, hara bhara kebab, paneer tikka, soya chaap.                                                    | ₹595 |
| <b>Paneer Tikka Platter</b><br>Assorted 4 different marination - surkhla, hariyali, zaffrani, malai.                                           | ₹595 |
| <b>Dahi Ke Kebab</b><br>Hungcurd & cottage cheese pattie balanced with indian spices & seasoning, crumbed and deep fried.                      | ₹545 |
| <b>Hara Bhara Kebab</b><br>Fresh beans, carrot, cauliflower, green peas, spinach, cottage cheese, potato & mint pattie crumbed and deep fried. | ₹525 |
| <b>Stuffed Tandoori Mushroom</b><br>Mushrooms stuffed with cheese, marinated and cooked in the tandoor served with mint chutney.               | ₹495 |
| <b>Tandoori Momos</b><br>Street style Delhi momos marinated with spiced yoghurt, cooked in tandoor and served with a dip.                      | ₹425 |
| <b>Tandoori Haryali Soya Chaap</b><br>Overnight marinated soya chaap in a spicy green marination cooked in tandoor                             | ₹525 |

## MAINS

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|-------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Palak Khichidi</b><br>Rice, lentils, spinach cooked and tempered with cumin and served with onion raita.                   | ₹525 |
| <b>Malai Kofta in White or Red Gravy</b><br>Herbed ricotta & dry fruits filled kofta in a choice of white or red gravy.       | ₹525 |
| <b>Dual Kofta</b><br>Vegetable & ricotta filled kofta in half red and half green gravy.                                       | ₹500 |
| <b>Paneer Butter Masala</b><br>Cubes of fresh cottage cheese in a rich tomato gravy tempered with butter and Indian spices.   | ₹575 |
| <b>Paneer Lababdar</b><br>Cubes of fresh cottage cheese in a rich tomato & onion gravy tempered with cream and Indian spices. | ₹575 |
| <b>Palak corn</b><br>Sweet American corn in a rich spinach & onion gravy tempered with Indian spices.                         | ₹550 |
| <b>Kadhai Paneer</b><br>Bell pepper, onion and cottage cheese cooked with whole spices in a spicy tomato based gravy.         | ₹575 |
| <b>Dum Aloo Kashmiri</b><br>Stuffed potatoes in a Kashmiri style red gravy.                                                   | ₹475 |

|                                                                                                           |      |
|-----------------------------------------------------------------------------------------------------------|------|
| Stuffed papad ki subzi                                                                                    | ₹495 |
| Papad rolls stuffed with marinated cottage cheese simmered in a thick red tomato gravy                    |      |
| Dal Muradabadi                                                                                            | ₹465 |
| Chatpati dal Muradabadi topped with onion tomato and crunchy moong dal.                                   |      |
| Dal Tadka                                                                                                 | ₹430 |
| Yellow dal tempered with garlic, Indian herbs and spices.                                                 |      |
| Dal Makhani                                                                                               | ₹475 |
| Mixed black lentils cooked traditionally, finished with butter and cream.                                 |      |
| Kaju Matar Makhane                                                                                        | ₹525 |
| Cashew, green peas & puffed lotus seeds cooked in a rich onion & cashew white gravy.                      |      |
| Jeera Aloo                                                                                                | ₹425 |
| Diced potatoes tempered with cumin seeds, onion, tomato & coriander.                                      |      |
| Mixed Vegetables Dry                                                                                      | ₹485 |
| Green beans, peas, carrot, cauliflower & cottage cheese mixed together and spiced to perfection           |      |
| Smoked Vegetable kofta curry                                                                              | ₹525 |
| Minced Indian vegetables dumplings simmered in a smokey tomato and onion gravy.                           |      |
| Mushroom Matar Masala                                                                                     | ₹525 |
| A perfect balance of mushroom and green peas in yellow gravy.                                             |      |
| <b>SIDES &amp; BREADS</b>                                                                                 |      |
| Raita (Mix Veg./Pineapple)                                                                                | ₹245 |
| Whipped yoghurt mixed with chopped cucumber onion tomato and seasoning<br>Or Freshly chopped pineapple.   |      |
| Plain Curd                                                                                                | ₹175 |
| Steamed Rice                                                                                              | ₹195 |
| Steamed basmati rice.                                                                                     |      |
| Jeera Ya Matar Pulao                                                                                      | ₹275 |
| Steamed basmati rice tempered with ghee & cumin seeds or green peas                                       |      |
| Tandoori Roti (plain/butter)                                                                              | ₹60  |
| Whole wheat bread cooked in clay oven.                                                                    |      |
| Naan (plain/butter/garlic)                                                                                | ₹95  |
| Fermented refine flour bread cooked in clay oven.                                                         |      |
| Missi Roti                                                                                                | ₹85  |
| Whole wheat and chickpea flour bread with select whole Indian spice, green chilli and coriander.          |      |
| Paratha (Lachha/ Pudina/ ChurChur)                                                                        | ₹95  |
| Layered whole wheat bread cooked in clay oven and finished with butter, dry mint powder or chilli powder. |      |
| Stuffed Tandoori Kulcha                                                                                   | ₹115 |
| Cottage cheese, potato & spice stuffed Indian bread                                                       |      |

## DESSERTS

### Melting Chocolate Ball

A chocolate avalanche filled with brownie & vanilla ice cream, served with a dramatic caramel milk.

₹565

### Nutella Cheesecake

No bake chocolate hazelnut cheesecake with a crumbly biscuit base.

₹525

### Sizzling Brownie with Ice Cream

Hot sizzling chocolate brownie on a bed of cashew nuts with vanilla ice cream and chocolate sauce.

₹525

### Blueberry Cheesecake Popsicle

The indulgence of a frozen cheesecake along with the freshness of blueberry on a stick.

₹525

### Magnum Madness

Warm fudgy brownie with crumble, vanilla ice cream and your favourite magnum.

₹525

### Banoffee Sushi

Our Japanese take on the classy banoffee pie.

₹475

### Bubbling Kulfi

Our molecular take on kulfi served with a selection of sauces.

₹525

### Chai Parle G

Masala chai ice cream sandwiched between Parle G biscuits.

₹515

### Ice Cream (Vanilla/ Chocolate/ Coffee)

3 scoops ice cream of your choice .

₹325

GST as applicable



## ADD-ONS

|                                |      |
|--------------------------------|------|
| Extra Topping (Pizza/ Pasta)   | ₹85  |
| Extra Pita Per Piece           | ₹35  |
| Extra Cheese                   | ₹140 |
| Extra Fondue Bread             | ₹185 |
| Extra Guacamole                | ₹140 |
| French Fries                   | ₹185 |
| Garlic Bread                   | ₹215 |
| Garlic Bread With Cheese       | ₹315 |
| Masala Peanuts                 | ₹235 |
| Masala Papad                   | ₹145 |
| Sauteed Edamame (Salty/ Spicy) | ₹465 |
| Sauteed Vegetables             | ₹435 |
| Sauteed Mushroom               | ₹435 |
| Vegetable Fried Rice           | ₹385 |
| Vegetable Manchurian           | ₹425 |

GST as applicable

