

VIRASAT HERITAGE RESTAURANT

राजस्थानी थाल

Prize
3000/-



ROYAL RAJASTHANI THAL

Savor the grandeur of Rajasthan with our authentic royal spread.

Begin your culinary journey with two varieties of Bati – Sadaend Masala, accompanied by rich and flavorful Churma in Sada and Besan styles.

Relish the comforting taste of **Dal Rajasthani**, paired beautifully with Jalpuri Gatta and our special Aloo Pvaz Ki Sabzi.

Delight in the traditional Jaisalmeri Kajr Sangri and the tangy twist (4jmeri Special Kadhi. The royal plate is further enhanced with the flery Jajpuri Lahsun Ki Chutney and crispy Mirchi Ke Tapore.

For a sweet ending, indulge in Kesariva Kheer, a rich saffron dessert.

Complement your meal with Boondi Ratta, aromatic Thar Ka Pulao, and a refreshing Green Salad.

Complete your regal feast with a choice of wholesome Bejad Ki Roti and traditional Missi Roti – truly a celebration of Rajasthani flavors.

CONTACT US :

Spring Roll	425
Indo-Chinese snacks	
Honey Chilly Potato	450
Crispy fried potatoes tossed in a sweet and spicy honey chilli	
Crispy Corn	450
Corn deep fried snacks	
Chilly Paneer (Dry / Gravy)	480
Fried paneer cubes tossed in chinese and indian spices	
Manchurian (Dry / Gravy)	450 / 480
Indo chinese dish with vegetable balls	
Mushroom Chilly	525
Indo chinese dish with sauteed mushrooms	
Virasat Platter	550
Assorted appetizer platter	
French Fries	320
Crisp potatoes deep fried, served salted	
Peri Peri Fries	350
Crisp potatoes fries	

Soups

Minestrone	270
Hearty Italian soup with vegetables and pasta	
Tomato Basil	370
Creamy tomato soup infused with fresh basil	
Cream of Tomato	280
Smooth, rich tomato soup with cream	
Tomato Dhania shorba	280
Spiced tomato broth with fresh coriander	
Cream of Mushroom	320
Velvety soup made with earthy mushrooms	
Hot 'N' Sour	280
Spicy-tangy Asian soup with vegetables	
Veg Manchow	300
Indo-Chinese soup with crispy noodle topping	
Sweet Corn	300
Mild, creamy soup with sweet corn	
Mulligatawny	280
Spiced lentil soup with South Indian roots	

Thali Section

North Indian Thali	1100
Paneer, curry or kofta, mix veg, dal, raita, rice, salad mix bread, papad, chef's special sweet	
Churma Dal Bati Thali	1100
Sada and Masala Bati, Sada and Besan Churma, Dal, Kadhi Gatta, Lehsun Ki Chutney, Raita, Tawa Roti, Salad	
Marwadi Thali	1100
Jodhpuri Chakki Ki Sabji, Gatta, Ker-Sangri, Aloo Pyaz, Missi Roti Bejad Ki Roti, Kesariya Kheer, Mirchi Ke Tiporey	
Virasat Royal Thali	1490
Combination of Both Churma Dal Bati and marwadi Thali	

Rice

Plain Rice	390
Steamed basmati rice	
Jeera Rice	410
Cumin-flavored rice	
Veg Pulao	450
Rice with mixed vegetables and spices	
Thar Ka Pulao	480
Spiced rice cooked in typical rajasthani style	
Veg Biryani	480
Layered fragrant vegetable biryani	

Raita

Plain / Mix Veg / Boondi Raita	210
Curd with veggies or boondi	
Pineapple/Fruit Raita	250
Sweet curd with fruit chunks	
Burani Raita	225
Garlic-flavored yogurt raita	

Breads

Tawa Roti	50
Basic Indian flatbread	
Missi Roti	80
Spiced gram flour roti	

Pindi Chana	450
Dry-style spicy chickpeas with roasted masalas	
Chana Masala	450
Classic chickpeas in tomato-based tangy gravy	
Seasonal Veg	450
Chef's choice of fresh seasonal vegetables in light spices.	

Dal

Dal Tadka	450
Tempered yellow lentils	
Dal Makhani	510
Creamy black dal	
Rajma Rasiya	480
Rajma in gravy	

Rajasthani Corner

Jodhpuri Chakki Ki Sabji	525
Wheat flour delicacy in spicy gravy	
Ker Sangri	480
Dried desert beans and berries curry	
Gatta Masala (Jodhpuri Gatta)	480
Gram flour dumplings in curry	
Aloo Pyaz Paneer	510
Potato-onion-paneer curry	
Papad Mangodi	450
Sun-dried lentil & papad curry	
Sev Tamatar	450
Tomato gravy with crisp sev	
Kadhi Plain	410
Yogurt-based curry	
Kadhi Pakora	450
Fritters in kadhi	
Kadhi Lehsuni (Lachha Pyaz)	450
Garlic kadhi with onion	
Lehsuni Ki Chatni (Small Portion)	300
Garlic chutney	
Mirchi Ke Tapore (Small Portion)	300
Stir-fried green chillies	

Chinese

Veg Hakka Noodles	550
Stir-fried noodles with vegetables in Indo-Chinese Hakka style	
Chilli Garlic Noodles	550
Noodles tossed with spicy chili and aromatic garlic flavors	
Veg Noodles	510
Classic stir-fried noodles with mixed vegetables and light seasoning	
Schezwan Noodles	550
Spicy noodles tossed in bold Schezwan chili sauce	
Shanghai Noodles	550
Flavorful noodles in soy-based sauce with vegetables and spices	
American Chop Suey	480
Crispy noodles topped with tangy sweet-and-sour vegetable sauce	
Veg Fried Rice	450
Wok-tossed rice with assorted vegetables and mild spices	
Schezwan Fried Rice	450
Fried rice infused with spicy Schezwan sauce and veggies.	

Continental

Alfredo Pasta	580
Creamy white sauce pasta with cheese, herbs, and vegetables.	
Arrabbiata Pasta	550
Spicy tomato-based pasta with garlic, chili, and herbs.	
Pesto Pasta	580
Basil pesto tossed with pasta, olive oil, and veggies.	
Aglione Pasta (Spaghetti)	580
Spaghetti sautéed with garlic, chili flakes, and olive oil.	
Baked Vegetables	580
Seasoned veggies baked in creamy cheese and white sauce.	
Pink Pasta	550
A delightful mix of red and white sauce pasta.	
Spaghetti Neapolitan	580
Spaghetti in tangy tomato sauce with bell peppers and herbs.	

Pizza

Margherita Pizza	480
Classic pizza with tomato sauce, mozzarella, and fresh basil.	
Fresh Farm Pizza	550
Loaded with assorted fresh vegetables and melted cheese topping.	

Shahi Paneer	550
Royal Mughlai-style paneer in a rich, nutty cream sauce.	
Kadai Paneer	480
Cottage cheese tossed with bell peppers in kadhai masala	
Palak Paneer	480
Paneer in smooth spinach gravy tempered with Indian spices	
Paneer Lababdar	510
Paneer simmered in tangy tomato, cashew, and cream sauce	
Khoya Paneer	525
Unique paneer dish with rich khoya, saffron, and spices	
Virasat Royal Paneer	525
Signature royal recipe of paneer cooked with exotic flavors	
Malai Kofta (White/Red Gravy)	490
Soft kofta in silky white or spiced red gravy	
Navratan Korma	490
Mix of nine vegetables and nuts in creamy korma sauce	
Veg Kofta Curry (Palak/White Gravy)	550
Vegetable dumplings in spinach or mildly spiced gravy	
Kaju Curry	490
Buttery curry made with whole cashews and rich tomato base	
Methi Ka Ladu (Virasat Special)	600
Signature fenugreek-based curry from the royal kitchen	
Mix Veg	425
Seasonal vegetables cooked in indian style	
Jal Frezi	425
Marinated Vegetables Cooked With Onion, Tomato and Pepper	
Dum Aloo (Kashmiri/Banarasi)	425
Baby potatoes in spicy Kashmiri or sweet Banarasi sauce	
Jeera Aloo	425
Boiled potatoes sauteed with cumin seeds and indian spices	
Diwani Handi	490
Royal-style mixed vegetables in a rich handi masala	
Methi Malai Matar	480
Peas and fenugreek in a smooth white cream gravy	
Dhingari Matar	525
Fresh mushrooms and green peas in spiced curry	

Shakes

Oreo Shake	380
Creamy chocolate shake blended with Oreo cookies	
Kit-Kat Shake	380
Thick milkshake loaded with Kit-Kat chunks	
Butterscotch Shake	380
Sweet and buttery cold shake	
Paan Shake	380
Fusion of paan flavor with milk and ice cream	
Cold Coffee with / without Ice Cream	380 / 340
Classic coffee blend with vanilla scoop	

Appetizers

Paneer Tikka	480
Masala / Achari / Malai / Lehsuni	
Veg Galouti Kabab	410
Soft melt-in-mouth kebabs	
Seekh / Malai Seekh Kabab	425 / 480
Grilled kebabs	
Hara Bhara Kabab	425
Spinach & paneer-based starters	
Paneer Pakoda	450
Paneer cubes covered with gram flour and deep fried	
Mix Veg Pakoda	425
Mix veg. covered with gram flour and deep fried	
Tandoori Mushroom	530
Tandoor grilled veggies	
Malai Broccoli	530
Broccoli marinated and grilled in rich cream	
Corn Kabab	480
Sweet corn with mashed potatoes fried or grilled	
Dahi Ke Kabab	510
Hung curd and spices are lightly pan-fried	

Bejad Ki Roti	90
Multigrain rustic roti	
Lachha Paratha	90
Flaky layered flatbread	
Plain Naan	90
Soft tandoori naan	
Stuffed Naan	120
Filling inside naan	
Garlic/Paneer Naan	110 / 120
Naan with garlic or paneer	
Kashmiri Naan	120
Sweet & nutty stuffed naan	
Tandoori Roti Plain	60
Clay oven-baked roti	
Tandoori Roti Butter	70
Clay oven-baked roti	

Desserts

Gulab Jamun (2 pcs)	250
Classic deep-fried sweet dumplings in syrup	
Ghewar (2 small pcs)	280
Traditional Rajasthani disc-shaped sweet	
Malpua (2 pcs)	250
Indian-style sweet pancakes	
Firni (2 pcs)	230
Creamy rice-based dessert with saffron	
Kesariya Kheer	280
Rich saffron-infused vermicelli sweet	
Moong Thal (2 pcs)	250
Fudgy gram flour sweet with ghee	

Ice-Cream

Matka Kulfi	200
Traditional frozen kulfi in an earthen pot	
Vanilla (2 scoops)	225
Classic vanilla ice cream	
Strawberry	250
Fruity and refreshing scoop	

Traditional Welcome Drinks

Masala Chaach	210
(Classic spiced buttermilk, a perfect traditional refresher)	
Thandai	250
Royal saffron-almond milk drink, served chilled	
Jaljeera	210
Tangy and spicy cumin cooler	
Kaanji Vada	250
Fermented mustard-flavored drink with lentil vadas	
Rabdi	225
Barley Simmered in milk and suger until thick and creamy	
Plain Lassi	225
Traditional sweet or salted Punjabi-style lassi	
Kesar Lassi	280
Premium saffron-infused rich lassi	
Soda Shikanji	210
Zesty spiced lemonade with soda	

Mocktails

Mojito	280
Refreshing blend of lime, mint, and soda	
Fruit Punch	320
Mixed fruit juice topped with cream and fizz	
Orange Blossom	325
Citrus mocktail with hints of blossom syrup	
Pinacolada	325
Coconut and pineapple blend, tropical delight	
Fresh Lime Soda	280
Sweet or salted fizzy lime soda	
Ice Tea (Peach/Lemon)	280
Chilled flavored iced tea	
Red Bull Ice Tea	380
Premium mocktail with Red Bull & iced tea	

Chocolate	250
Rich chocolatey indulgence	
Kesar Pista	280
Saffron-pistachio flavored delight	
Pista Saffron	280
Premium nutty saffron ice cream	

Beverages

Mineral Water	MRP
Packaged drinking water	
Aerated Water (Soft Drink)	165
Lemon/Cola/Orange served	
Masala Tea	200
Spiced Indian tea	
Black Tea	175
Light and plain tea	
Lemon Tea	200
Refreshing lemon-infused tea	
Espresso Coffee	250
Bold and rich espresso shot	
Black Coffee	200
Brewed strong black coffee	