



India's oldest Millets & Health food Based Restaurant

We serve Health on the plate

*Millets fusion cuisine, Indian / Rajasthani, organic / less oil,
Jain food, gluten free / vegan choices*

51, City Palace Road, Near Jagdish Temple, Udaipur (Raj.)
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Our story

Millets of Mewar Café & Restaurant was born from a deep passion to serve food that is delicious, nutritious, and eco-friendly. Before launching, founders experimented with millets and healthy ingredients across India—learning from local communities, food experts, and tribal traditions. They have since trained numerous chefs and continue to inspire healthy food journeys.

Our philosophy

Our guiding philosophy is rooted in the Mewari proverb: “Jaso Ann Vaso Mann” – We are what we eat. We believe the body is a sacred space for spirit and soul. Nutrition is more than consumption—it's the transformation of one life into another. What you eat shapes your thoughts, emotions, and being. Our food respects this sacred connection..

What are millets?

Millets are cereal crops and small seed grasses, which are widely used in African and Asian countries. Since ages, these small crops were used for human consumption as well as a fodder for animals. Majorly cultivated in the semiarid tropical regions of Africa and Asia, around 97% of world's overall millet production happens in these regions...There are multiple types of millets. However, most common varieties include Finger Millets, Foxtail Millet, Pearl Millet, Proso Millet, Little Millet and Sorghum Millet. By default they are rain faded, self-sustainable and organic crops. Millet is loaded with full of nutritional value, all millets are gluten-free and that is why many doctors and dieticians recommend it.

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Hot coffee & tea

Masala milk tea	80
Black tea	70
Green tea	80
Lemon & ginger with honey	140
Black coffee	90
Milk Coffee	110

Fresh juices

Discover the taste of nature's finest fruits with our range of fresh juices
(Without ice, sugar & water)

Orange juice	199
Fresh watermelon & mint juice 	199

Mint paired with cool watermelon, a perfect and freshly made drink for all the seasons.

Fresh lassies & shake

Rose lassi	180
Banana lassi	180
Butter milk (chaach)/ Plain curd bowl	70
Cold coffee with/without ice cream	260

Soft drinks

Fresh lemon soda sweet/salted	140
Coke / sprite	90
Mineral water 1L	30

Mocktails

*we only use filtered water to make ice cubes & the base of the drink

Virgin mojito	180
A classic blend of mint, citrus & a touch of sweetness topped with sparkling water	
Rosinto	180
MoM's own take on mojito, comes with the sweetness of red rose, citrus & sparkling water.	

Gluten-free (gf*) & vegan(v*) options are available

Fresh salad (v*)

Millet salad

Our special millet paired with lettuce, cucumber, tomato, herbs & dressing of extra virgin olive oil.

280

Mediterranean salad

Lettuce, olives, cucumber & tomato mixed with mediterranean dressing & cheese.

299

Peanut salad

Peanuts, tomato, cucumber & onions tossed in tangy Indian spices.

280

Green salad

Cucumber, onions, tomatoes & carrots.

150

Fresh soups (v*)

Hot & sour soup

240

Lemon and coriander soup

Zesty lemon broth with freshness of coriander & Assorted Vegetables.

240

Millet soup

An earthy & vegetable broth with bajra millet & finely chopped vegetables.

240

Accompaniments

Potato finger chips (salted)

280

Peri peri finger chips

290

Cheese balls

299

Plain roasted/masala papad

35/70

Vegetable raita

170

Moms special entrées & continental (v*) (gf*)

Wholesome millet veg tikki

Crispy patty of barnyard millets and veggies topped with sweet and sour tamarind sauce & garnished with amaranth millet

210

Supergrain bhel fusion

Crispy flavoured millet tossed in with onions, tomato & cucumber mixed with tangy tamarind sauce.

210

Garden fresh veg wrap

Crispy stir-fried vegetables, lettuce and in-house sauces wrapped in a millet multi grain tortilla.

280

Superfood veg & cheese wrap

Crispy stir-fried vegetables with cheese, lettuce, veggie & sauces wrapped in a millet multi grain tortilla.

310

Gluten-free (gf*) & vegan(v*) options are available

Guilt-free pizzas (v*) (gf*)

Thin crust pizzas rich in calcium & antioxidants made from millet & whole wheat flour
For gluten free Rs.50 extra

Margherita Pizza

380

Classic margherita with the goodness of a crispy millet base topped with herby homemade tomato sauce, mozzarella cheese & basil.

Peri Peri Paneer Pizaa

399

A hot choice for paneer lovers - cottage cheese tossed in peri peri spices, Marinara sauce and Mozzarella cheese.

Pizza Italiano

399

Our all time favorite - onions, olives, Jalapeños and capsicum topped with mozzarella with crispy millet base.

Pasta penne/noodles (v*)

Pad thai noodles (gluten-free)

380

Authentic Thai rice noodles stir fried with exotic vegetables, Thai seasoning & garnished with crushed peanuts.

Pasta arrabiata

350

Al dente penna, smothered in homemade marinara sauce and topped with grated cheese.

Creamy white sauce pasta

380

Penne served in a creamy b chamel sauce with mushrooms & olives.

Tandoor special

Paneer tikka

420

Cottage cheese marinated in yoghurt, Indian spices & roasted in tandoor served along side fresh mint sauce

Soya chap tikka

420

Soya chap marinated in yoghurt, Indian spices & roasted in tandoor served along side fresh mint sauce

Mushroom tikka

420

Mushrooms marinated in yoghurt, Indian spices & roasted in tandoor served alongside fresh mint sauce

Superfood millet recipes (v*) (gf*)

Ancient millet khichadi

350

Steamed barnyard millet cooked with assorted veggies, crushed peanuts and topped with some ghee for that homely feeling with curd on the side.

Ancient nutri millet veg biryani

360

Stir fried pearl millet cooked & flavoured with our in-house spices, assorted vegetables and nuts, topped with crispy caramelised onions with curd on the side.

Lemon millet

340

Pearl millets stir fried in peanuts, vegetables and mixed with lemon juice & cilantro for zesty, earthy flavors with curd on the side.

Gluten-free (gf*) & vegan(v*) options are available

Millets Dal-bati-churma thali (v*)

430

A royal Rajasthani feast with multigrain baati, organic dal, kadhi, lasun chutney, salad, and gluten-free, sugar-free millet churma – pure desi ghee magic in every bite!

Indian curries (v*) (gf*)

Dal fry

240

Slow cooked yellow lentils & cooked with onions, tomato and garlic in Indian spices.

Dal tadka

270

Yellow lentils well spiced up along with fresh garlic & red chilli tadka.

Mewari govind gatta (regional)

350

Gatta is made out of chickpeas flour which is then cooked along with Indian spices. A very popular Rajasthani comfort dish.

Sev tomato sabji (regional)

350

Sev is a Rajasthani snack made out of chickpeas flour which is cooked in tangy tomato sauce. a very popular Rajasthani dish.

Mixed veg

360

Steamed vegetables cooked in our aromatic tomato & onion sauce.

Paneer butter masala

380

This classic Indian dish is made with paneer in a rich tomato, onion, & cream based gravy with a touch of aromatic spices.

Malai kofta

380

Kofta is made out of paneer, potatoes & aromatic spices and is finished in a rich and creamy sauce.

Dhaba Curry

380

A bold, smoky delight made with tender soya chaap simmered in spiced tomato-onion gravy, bursting with rich dhaba-style flavors.

Eggplant curry

340

Freshly cut eggplant cooked in an onion & tomato based gravy with tamarind sauce.

Ker - Sangri

420

A traditional Rajasthani delicacy made with dried ker berries and sangri beans, slow-cooked in aromatic spices and tangy & earthy flavor

Breads

Tandoori roti / butter

40/40

Multigrain tandoori roti/butter

50/50

Millet bajra roti

60

Made with bajra (pearl millet) flour.

Lachha paratha

80

A crispy and flaky flat bread made with white flour.

Naan plain /butter

90/90

Garlic naan/garlic cheese naan

130/180

Gluten-free (gf*) & vegan(v*) options are available

Rice preparations

Plain white rice

Steamed long grain basmati rice.

160

Cumin rice

Steamed basmati rice tempered with earthy cumin seeds.

180

Vegetables fried rice

Rice along with finely chopped veggies stir fried in garlic, soy sauce, vinegar and our in-house spices.

270

MoM's veg biryani with curd

Rice flavored with fragrant spices along with assorted vegetables & nuts

350

Desserts

Millet churma laddu - 2 pcs

The most loved traditional Rajasthani dessert made with millet flour, jaggery and ghee

140

Brownie with ice-cream

260

Vanilla ice-cream bowl

140



- Dear guest, we use filtered water for washing & preparations of food.
- Order once placed will not be cancelled or modified.
- Allow us minimum 20 minutes to serve you the best food.
- Please relax & enjoy the moments.

Jain recommended

Millet soup <i>An earthy & vegetable broth with Bajra Millet & finely chopped vegetables.</i>	240
Super grain bhel fusion <i>Crispy flavored millet tossed in with tomatoes & cucumber mixed with tangy tamarind sauce.</i>	210
Pizza with capsicum & olives <i>Our all time favorite - olives and capsicum topped with mozzarella with crispy millet base.</i>	399
Dal-bati-churma thali (v*) <i>A Rajasthani delicacy Multi grain bati, mewari organic dal, millet churma, kadi, salad</i>	430
Dal fry <i>Slow cooked yellow dal in Indian spices.</i>	240
Dal tadka <i>Yellow tuar ki dal well spiced up along with fresh tadka.</i>	270
Mewari govind gatta (regional) <i>Gatta is made out of chickpeas flour which is then cooked along with Indian spices. A very popular Rajasthani comfort dish.</i>	350
Paneer butter masala <i>This classic Indian dish is made with paneer in a rich tomato & cream based gravy with a touch of aromatic spices.</i>	380
Malai kofta <i>Kofta is made out of paneer, nuts & aromatic spices and is finished in a rich and creamy sauce.</i>	380
Ancient millet khichadi <i>Steamed barnyard millet cooked with assorted veggie, crushed peanuts and topped with some ghee for that homely feeling with curd on the side.</i>	350
Plain white rice <i>Steamed long grain basmati rice.</i>	160
Cumin rice <i>Steamed basmati rice tempered with earthy cumin seeds.</i>	180

Gluten-free (gf*) & vegan(v*) options are available