



LUNCH & DINNER



Veg – Appetizers

Raw Green Vegetable Salad	108
Raw - cucumber, carrot, tomato (radish - seasonal).	
Green Vegetable Salad	198
Chopped cucumber, carrot, tomato mixed with olive oil, lemon, salt & pepper.	
Paneer Pakora	198
Deep fried cottage cheese fritters, pickle, mint chutney.	
Hara Bhara Kebab	228
Deep-fried spiced spinach & green pea patties, mayonnaise mint chutney.	
Dahi Ke Kebab	298
Deep fried bread crumbed yoghurt patties, mint chutney.	
*(Signature) Makki Ke Kebab	288
Deep fried corn patties, mint chutney.	
Peanut Masala	198
Peanut, lime, onion, tomato, cucumber.	
Garlic Peanuts	208
Peanut, green chili, garlic & coriander.	
Masala Papad (2 Pcs.)	88
Onion, tomato & cucumber mixed with Indian aromatic spices on a bed of papad.	
Roasted/ Fried Papad (2 Pcs.)	38
Dynamite Shots	148
Tangy dynamite shots topped with cheese.	
Cheese Chili Toast	228
Crispy bread topped with melted cheese and spicy chili, delivering the perfect blend of heat and comfort.	



MEWAD RO RASODO



Sabji/ Veg. Entrees

Aloo Pyaz Ki Sabji 	248
Traditional potato onion dish.	
Achari Aloo 	298
Potato wedges pickle spice.	
Lasooni Palak 	298
Homemade spinach cooked in garlic & Indian spices.	
Chana Peshawari 	248
Black chickpeas in Peshawari style.	
Aloo Tamatar Ka Jhol 	248
Boiled potato cooked in homemade tomato gravy.	
Pumpkin Curry 	358
Pumpkin cooked in coconut milk.	
Sliced Pumpkin 	298
Traditional home-style preparation with salt, green chili & turmeric.	
Nutella Curry 	318
Traditional styled Nutella curry in silky tomato gravy.	
Malai Pyaz	328
Traditional preparation of cream & onion along with Indian spices.	



MEWAD RO RASODO



Non. Veg. Entrees

Traditional Rajasthani Laal Maans Curry 528

Local lamb (goat) cooked in mathania chili Indian spices curry.

Dhungar Maans 498

Local lamb (goat) cooked in smoked Indian spices curry.

Rajwada Mutton Curry 798

Local lamb (goat) cooked into rose flavor whiskey.

Rajasthani Chicken Curry 398

Local chicken cooked in Mathania chili, whole spice & Indian spices curry.

Safed Gosh 598

Indian local lamb cooked into cream & cashew paste.

Safed Chicken 498

Chicken cooked into cream & cashew paste.

Breads

Bajre ki Roti 108

Pearl Millet Flatbread

Makki Ki Roti 108

Corn (Maize) Flatbread

Jowar ki Roti 108

Sorghum Flatbread



MEWAD RO RASODO



Sabji/ Veg. Entrees

Rajasthani Bharwan Bhindi 	298
Okra filled with mixed traditional Rajasthani spices.	
Rajasthani Bharwan Mirch 	298
Indian jalapenos filled with sweet & savoury graham flour filling.	
Rajasthani Gatta Curry	298
Gram flour dumpling cooked in aromatic gravy.	
Rajasthani Papad Aur Wadi Ki Sabzi	298
Lentil flour sundried dumplings cooked in onion gravy.	
Dal Tadka 	248
Lentil cooked tempered with herbs and spices.	
Rajputi Kadis	248
Buttermilk cooked with graham flour & spicy Rajasthani tadka.	
Dhingri Mutter 	298
Green peas with mushroom in dhaba gravy.	
Moti-malai Palak	318
American corn kernels in spinach cream sauce.	
Ker Sangri 	398
Famous local delicacy made a combination or berries & dried beans cooked with raw mango pickle and masala.	



MEWAD RO RASODO



Raita

Rajasthani Raita

Chili & mustard seeds tadka on yogurt.

88

Dessert

Kheer/ Rice Pudding

Tempered boiled rice into dubbed toned milk dressed with Indian dry-nuts.

178

Chocolate Bread Pudding

Chocolate sauce soaked bread-crumbs dressed with nuts.

198

Mango-coconut & Rose Creme Brulee

Mango, coconut & rosewater topped with caramelized sugar dressed with rose petals.

248

Rose Flavoured Bread Pudding

Bread slice filled with rabri & nuts soaked with rose-milk & dressed with desiccated coconut.

198

Rajasthani Malai Ghevar (2 Slice)

Rajasthani cuisine disc-shaped sweet made from ghee, flour, and sugar syrup topped with rabdi-malai.

278

Lapsi

Broken wheat and ghee, along with milk, nuts, raisins and other dried fruits.

278

Shahi Tukda

Sweet toast dressed with rabri.

278



BREAKFAST MENU



Yoghurt

Plain Yoghurt/ Banana Yoghurt

78/ 98

Pastry Corner

Four Slice of Toast w/ Butter & Jam

98

Banana Pancake

158

Served with your choice of maple syrup or honey.

Banana Nutella Pancake

208

Served with your choice of maple syrup or honey.

Chocolate Pancake

188

Served with your choice of maple syrup or honey.

Chocolate Nutella Pancake

238

Served with your choice of maple syrup or honey.

Lemon Honey Pancake

188

Served with your choice of maple syrup or honey.

Fruits

Seasonal Fresh Fruit Platter

218

Seasonal fresh fruits dressed with chat masala.



ALL DAY MENU



Veg — Pizzas

Farm Fresh Pizza 328

Onion, tomato, bell peppers, corn, mozzarella.

Margherita Pizza 328

Tomato, cheese, basil.

Cottage Cheese Pizza 398

Cottage cheese, tomato, basil.

Mediterranean Pizza 428

Broccoli, zucchini, olives, mushroom, bell pepper, jalapeno.

Garden Fresh Pesto Pizza 328

Raw cabbage, carrots, capsicum (bell pepper), onion, cucumber.

Paneer Tikka Pizza 398

Peppy paneer (Indian cottage cheese) with the coating of our homemade tandoori sauce on the bed of freshly prepared pizza base with mozzarella cheese & homemade tomato sauce.

Garlic Pizza 328

Onion, corn, mozzarella with a hint of garlic on the bed of homemade pizza base.



LUNCH & DINNER



Chinese



Vegetable Hakka Noodle

Cabbage, capsicum, carrot, onion.

288

Nepalese Vegetable Chow Mein

Spaghetti noodles, carrot, cabbage, onion, soy, vinegar.

298

Thai Vegetable Green or Red Curry with Basil

Rice

Cabbage, capsicum, carrot, onion.

288

Vegetable Fried Rice

Rice, Cabbage, capsicum, carrot, onion, Chinese sauce.

298

Non-veg Appetizers

Spanish Chilli Garlic Prawn

Pan fried shrimps in olive oil, garlic, chili, parsley.

748

Lemon Chilli Garlic Prawn

Pan fried shrimps in butter, garlic, chili, & top with lemon.

748

THALI

BASIC THALI

5-chapati, rice, dal, mix. veg. & pickle.

198

PANEER THALI

5-chapati, rice, dal, paneer, papad & pickle.

248

NON-VEG CHICKEN THALI

5-chapati, rice, dal, chicken & papad.

348

NON-VEG MUTTON THALI

5-chapati, rice, dal, mix. mutton & papad.

448

DAL-BATI & CHURMA

3-Bati, Dal, Churma, buttermilk, garlic chutney, onion salad & papad.

448





MEWAD RO RASODO



Halko Phulko/ Appetisers

Onion Pakora 198

Deep fried sliced onion rings coated with graham flour & mewari spices served with mouthwatering mint chutney.

Corn Fritters 258

Deep fried corn fritters served with mouth-watering mint chutney.

Sauteed Masala Corn 228

American sweet corn sautéed in butter with spices, lemon & fresh coriander.

Tandoori Mo: Mo: s 398

Pan-fried momos coated with our own handmade Rajasthani tandoori sauce served with tandoori sauce & sliced cucumber.

Rajasthani Chukandar Kabab Chat 398

Minced beetroot sautéed in ghee, potato, cottage cheese, green chilies, ginger garlic paste, coriander patties pan fried & served with yoghurt dip & dressed with Indian dry-fruits.

Papad Rolls 178

Mung lentils rolled filled with cottage cheese & potato stuffing.

Deep Fried Tortilla 148

Crispy deep fried whole wheat tortilla.

Roasted/ Fried Makki Ki Papdi (2 Pcs.) 108



LUNCH & DINNER



Rice

Mix Vegetable Pilaf/ Pulao (White)  **268**

Indian spices, rice, and mix vegetable.

Veg Biryani  **278**

Aromatic rice, assorted vegetables, Indian spices, vegetable raita.

Steamed Plain White Basmati Rice  **158**

Jeera Rice  **178**

Cumin tempered rice.

Thai Jasmine Rice  **448**

Brown Rice  **348**

Lemon Rice  **298**

Rice, onion, parsley.

Mushroom Risotto  **448**

Mushroom, arborio rice, cream, parmesan cheese.

Breads

Tawa Paratha **58**

Three layered triangle shaped whole wheat flatbread.

Laccha Paratha (Tawa) **78**

Flaky layered round shaped whole wheat flatbread.

Stuffed Cheese Paratha **178**

Tawa Chapati (Plain/ Butter) **28**

Assorted Bread Basket **448**

Chapati (4), tawa paratha (2), laccha paratha (2), plain naan (2), butter naan (2), garlic naan (2), stuffed cheese naan (2).



ALL DAY MENU



Rolls

Paneer Kathi Roll  **278**

Tortilla stuffed with shredded cottage cheese, bell peppers, onion, and tomato.

Chana Kathi Roll  **258**

Warm & cozy chickpea curry wrapped in a crisp Indian flatbread to create the perfect to-the go meal!

Sandwiches

Toasted Masala Bombay Sandwich  **228**

Potato masala, mint chutney.

Multigrain Bread Vegetable Sandwich  **328**

Grilled aubergine, zucchini, bell-peppers, pesto sauce.

Grilled Vegetable Sandwich  **278**

Onion, tomato, cucumber, mayonnaise.

Grilled Vegetable Cheese Sandwich  **298**

Onion, tomato, cucumber, cheese & mayonnaise.

Mix Veg Coleslaw Sandwich  **278**

Raw cabbage, carrots, capsicum (bell pepper), onion, cucumber mixed with mayonnaise.

Fries

French Fries  **138**

Deep fried potato chips, ketchup.

Peri Peri Fries  **158**

Deep fried potato chips, peri peri sauce.



BREAKFAST MENU



Vegetarian Delicacies

Baked Beans with Toast  228
White beans in tomato sauce.

Poha  108
Pressed rice tempered with mustard seed, onion, & chilli.

Aloo Paratha  158
Wheat bread stuffed with potato served with yoghurt and pickle.

Paneer Paratha  178
Wheat bread stuffed with cottage cheese served with yoghurt and pickle.

RAJASTHANI BREAKFAST

Indian Porridge (Daliya)  128
Cracked parboiled groats of wheat served with choice of milk or water.

Bajre Ki Roti  198
Pearl millet served with Indian butter (ghee) & jaggery.

Rajasthani Khoba Roti/ Rajasthani Tikkad  198
Traditional whole wheat tortilla topped with/ without ghee with traditional lahsun ki chutney (garlic sauce) on the side.

Rajasthani Vegetable Tikki  198
Bottle gourd, boiled potatoes, carrot, green pease & fresh coriander leaves mixed with graham flour & Indian spices.

Besan Chila (2 Pieces)  188
Graham flour pancake served with mint chutney.

Mix Veg Pakora  198
Deep fried mix veg fritters served with tomato ketchup.

Moong Dal Pakora  228
Tempting green gram fritters of minced mung beans with green chillies, cumin & some Indian spices served with mint chutney.



LUNCH & DINNER



Entrees

Tawa Vegetables 	278
Okra, aubergine, cauliflower, potato, and capsicum tempered with Indian spices.	
Kathiyawadi Sev-tamatar 	278
Crispy gram flour noodles cooked in Kathiyawadi tomato gravy.	
Bhindi Masala 	298
Okra cooked into aromatic spices.	
Kaju Curry 	328
Grated cottage cheese, cashew nut curry.	
Kadai Paneer 	298
Cottage cheese, bell-peppers, grounded Indian spices.	
Paneer Butter Masala 	298
Cottage cheese, cashew nut, grounded Indian spices.	
Paneer Makhani 	298
Cottage cheese dunked in creamy silky tomato gravy.	
Cheese Butter Masala 	328
Cheese cubes, tandoori spices, low fat, ginger, butter.	
Aloo Gobhi Adraki 	228
Potatoes, cauliflower, ginger, Indian spices.	
Jeera Aloo 	218
Potatoes, cumin, Indian spices.	
Corn Palak 	258
Spinach, maize, Indian spices.	
Palak Paneer 	298
Spinach, paneer (Indian cottage cheese), Indian spices.	
Dal Makhani 	298
Black lentils & kidney beans cooked in creamy gravy.	



BREAKFAST MENU



Egg Affairs

Sunny Side Up/ Over Easy/ Turn Over 128

All of the above fried eggs are served with two slices of toast with butter.

Scrambled Eggs with Toast 148

Eggs cooked in a pan while stirring with your choice of water or milk, usually after the whites and yolks have been mixed together.

Two Boiled Eggs with Toast 68

Boiled chicken eggs cooked with their shells unbroken, usually by immersion in boiling water.

Masala Omelette with Toast 178

Three eggs filled with your choice of onion, chilli, tomato & coriander.

Arabic Egg Shakshuka 258

A Maghrebi dish of eggs poached in a sauce of tomatoes, olive oil, bell peppers, onion and garlic.

Masala Cheese French Toast 228

Bread dipped in a batter of egg and milk with veggies & spices and sautéed until brown with a cheese slice inside.

Mumbai Style Egg Bhurji 198

A delicious preparation of eggs scrambled with onions, bell peppers, green chillies and the special aromatic spices.

Cereals

Corn Flakes/ Chocos 198

Served with your choice of, cold milk or hot milk.

Fruit Muesli 208

Served with your choice of yoghurt, cold milk or hot milk.



LUNCH & DINNER



CHINESE NON-VEG APPETIZERS

Chicken Chilli 328

Boneless chicken cubes (8), soy sauce tomato sauce onion, capsicum, vinegar.

Dynamite Chicken 348

Indian chicken cubes (6) with tempered sauces coating & deep fried, coated with hot mayonnaise & dressed with sesame seeds.

Chicken Mo:mo 278

Steamed or fried dumpling served with sweet chilli dip.

Nepalese Chicken Tikka Roll 328

Tortilla stuffed with charred shredded chicken, mayonnaise.

Non. Veg. Rice

Chicken Biryani 408

Aromatic rice, boneless chicken, Indian spices, vegetable raita.

Lamb (Goat) Biryani 508

Aromatic rice, Indian lamb, Indian spices, vegetable raita.

Chicken Fried Rice 328

Shredded chicken, rice, Chinese sauce.

Egg Fried Rice 298

Rice, egg, Chinese sauce.

Non. Veg. Noodles

Chicken Hakka Noodles 288

Chicken, cabbage, capsicum, onion.



LUNCH & DINNER



Mediterranean – Appetizers

- Italian Bruschetta**  **248**
Garlic bread, basil, onion, tomato, parmesan cheese.
- Falafel Wraps**  **328**
Deep fried chickpea fritters, vegetables, tahini sauce & hummus.
- Arabic Mezze Roll**  **328**
Hummus, falafel, tzatziki, tahina, finger vegetables, Indian bread.
- Watermelon and Grilled Cottage Cheese**  **398**
Walnut honey dressing.
- Persian Shirazi Salad**  **298**
Finely chopped cucumber, tomatoes, onion, and fresh mint with a little hint of lemon juice, salt and black pepper & dressed with olive oil served with freshly hand-made Indian style pita bread.

Chinese – Appetizers

- Vegetable Mo:mo:**  **248**
Steamed or fried vegetable dumplings, and chili sauce.
- Chilli Paneer**  **348**
Cottage cheese, tomato, soy sauce, vinegar, capsicum, onion.
- Mushroom Chilli**  **358**
Mushroom, bell peppers, Chinese sauce.
- Corn Chat**  **328**
Boiled American corn onion, bell-peppers, lime & green chili.