

GOPAL REASTAURANT

HOT BEVERAGE

Masala Tea-Chai (1 Cup)	50/-
Masala Tea-Chai (Pot-2 Cup)	100/-
Black Tea-Chai (Pot-2 Cup)	60/-
Lemon Tea-Chai (Pot-2 Cup)	60/-
Green Tea-Chai (Pot-2 Cup)	60/-
Lemon Honey Tea-Chai (Pot-2 Cup)	110/-
Black Coffee (Pot-2 Cup)	100/-
Milk Coffee Cup	80/-
Milk Coffee Cup (Pot-2 Cup)	150/-
Chocolate Milk (Hot & Cold)	100/-
Cold Coffee	150/-

COLD BEVERAGE

Mineral Water	40/-
Fruit Beer	50/-
Pepsi/7up/Lemon soda	60/-
COKE / DIET COKE [COCA-COLA]	90/-

SHAKES

Strawberry Shakes	120.00
Mango Shakes	120.00
Banan Shakes	120.00

NOTE

[Serving Time : 25 min to 30 min.
Taxes (G.S.T) as applicable]

INDIAN CURRIES

Gulab jamun (Jodhpur Special Curry)

420.00

(The soft, melt in your mouth unsweetened khoya gulab jamuns in rich cashew yogurt gravy makes this gulab jamun Jodhpur special curry)

Kadai Paneer

420.00

(Fried cottage cheese with capsicum cooked in onion tomato gravy)

Paneer Butter Masala

420.00

(Indian cottage cheese add to rich onion tomato gravy)

Palak paneer

420.00

(Indian cottage cheese add to rich onion tomato gravy)

Mutter Paneer

420.00

(Indian cottage cheese and healthy green peas in a mild spice onion-tomato based gravy)

Malai Kofta

420.00

(Potato and paneer balls are deep fried, coated with cream and then added into onion tomato gravy)

Stuffed Tomato

420.00

(Tomatoes stuffed with a creamy soft and spicy filling of potatoes, paneer and onions, simmered in delicious onion tomato gravy)

Dum Aloo Kashmiri

420.00

(Fried baby potatoes cooked in a Kashmiri chilli paste and yogurt masala)

RAJASTHANI AUTHENTIC SPECIAL CURRIES

Gulab jamun (Jodhpur special Curry)

420.00

(The soft, melt in your mouth unsweetened khoya gulab jamuns in rich cashew yogurt gravy makes this gulab jamun Jodhpur special curry)

Kair Sangari (Capers and beans)

420.00

(Typical dried vegetables come from desert trees & bushes sautéed in oil and cooked with spices)

Gatta Curry

420.00

(Gatta means cooked gram chickpeas flour, dumplings which are added to the yogurt gravy to make this irresistible curry))

Kadhi Pakora

420.00

(Kadhi Pakora is a spicy sour yogurt and gram flour (besan) based curry with crispy fried Chickpeas flour cooked in buttermilk, pakora dipped in kadhi)

Chakki Curry (Jodhpur Special Curry)

450.00

(Jodhpuri Chakki ki sabzi is a popular jodhpuri special curry that is mainly made in Jodhpur. The recipe was created in the district as a meat replacement for vegetarians. Chakki is the remains of wheat flour dough after it is washed.)

Dal Bati Churma (Rajasthani Thali)

600.00

(2 Bati, 2 Churma Laddu, Dal, Butter Milk (Chhachh), Roasted Papad, Onion Salad and Lasan ki Chatni)

Dal is lentils, Bati is baked wheat ball, churma is powdered sweetend cereal. It is popular pairing of three dishes in one meal.

(To eat Dal-Bati Churma – we should crush the Bati add Dal and then add lots of ghee on the top and then eat it with Churma on the side.)

The Bati is cooked in a oven it makes the exterior crispy and soft interior.

INDIAN CURRIES

Dal Tadka

(Dal tadka are cooked yellow lentils which are lastly tempered with oil fried)

330.00

Gobhi Matar

(Gobhi with matar cauliflower florets and peas cooked in onion-tomato masala)

330.00

Aloo Matar

(Potato with green peas is very famous Indian vegetable curry)

330.00

Mix Vegetables

(Mixed vegetables cooked with onions and tomatoes in a flavorful masala base)

330.00

Paneer Curry (Cashew Curry)

Paneer Curry, typically includes cashews, tomatoes, onions, ginger, garlic and various spices like chili powder, garam masala and turmeric. Cream or yogurt is often added for a richer, smoother texture and butter or oil is used for sautéing the ingredients.)

450.00

Haldi ki Sabji (Winter Special)

(Fresh Turmeric curry is a winter delicacy traditional curry from rajasthan, The state of the Royals, Made using turmeric roots, ghee, yogurt and spices, It is nutritious curry.)

420.00

NON VEGETARIAN MUTTON / CHICKEN

LAL MASS (Mutton Goat Curry Gopal Special)
(Lal Mass is a very popular non-vegetarian dish of the Jodhpur.
It is a Mutton Curry that can be Made as Spicy as you like it.)

640.00

WHITE MUTTON CURRY (Gopal Special)

640.00

CHICKEN

BUTTER CHICKEN

(Butter Chicken is one of the most popular Indian Chicken Dishes,
This easy Butter Chicken recipe is made with rich & creamy tomato gravy)

490.00

Rajasthani Spicy Chicken Curry

490.00

Soya Chicken

490.00

With full Korean Chicken (Beaksuk)

900.00

Egg Curry

350.00

(Egg Curry is incredible easy to make a few spices onions, tomatoes
With rich & creamy tomato gravy.)

STARTERS

VEG. STARTER

1. Hara Bhara Kabab	
2. Chilly Paneer	350.00
3. French Fries	390.00
4. Veg. Pakoda	300.00
5. Paneer Pakoda	300.00
6. Peanut Masala	350.00
7. Sweet Chilly Potato	250.00
	250.00

NON-VEG. STARTER

1. Chilly Chicken	490.00
2. Fried Chicken	490.00
3. Chicken Malai Tikka	490.00

Gobhi Matar

Gobhi Matar

250/-

(Gobhi With Matar - Cauliflower Florets & Green Cooked in onion-tomato Masala)

Allo Matar

250/-

(Potato With Green Peas in very famous Indian Vegetable Curry)

Mixed Vegetables

250/-

(Mixed Vegetables Cooked with onions & tomatoes in a flavorful masala base)

RAJASTHANI SPECIAL CURRIES

Gulab Jamun (Jodhpur Special Curry)

290/-

(The Soft, Melt in ur Mouth unsweetened khoya jamuns in rich cashew Yogurt Gravy Makes this gulab Jamun Jodhpur Special Curry)

Kair Sangari

280/-

(Typical Dried Vegetables come from desert trees & bushes sauteed in oil & Cooked with spices)

Haldi Ki Sabji (Turmeric Veg. use In Winter For immunity booster)

290/-

Gatta Curry

280/-

(A Rajasthani Preparation of gram Chickpeas flour dumpling in yogurt gravy.)

kadhi Pakora

280/-

(kadhi Pakora is a Spicy Sour Yogurt & Gram Flour (Besan) Bases curry With Crispy Fried.... Chickpeas flour cooked in buttermilk, Pakora dipped in kadhi)

Dal Bati (Churma)

400/-

2 Bati, 2 Churma Laddo, Dal, Butter Milk (Chach), Roasted Papad, Onion Salad, Lasan Chatni

INDIAN CURRIES

GULAB JAMUN (Jodhpur Special Curry) 290/-

(The soft, melt in ur mouth unsweetened khoya gulab jamuns in rich cashew Yohurt Gravy Makes this gulab Jamun jodhpur Special Curry)

Kadhi Paneer 280/-

(Fried cottage Cheese With Capsicum in onion Tomato Gravy)

Paneer Butter Masala 280/-

(Indian Cottage Cheese is Simmered in delicious onion Tomato gravy)

Palak Paneer 280/-

(Indian Cottage Cheese Add to rich onion Tomato Gravy)

Matar Paneer 280/-

(Indian Cottage Cheese & healthy Green Peas in a Mild spicy onion Tomoto Based Gravy)

Malai Kofta 280/-

(Potato & Paneer Balls are deep fried, Coated & then added into Onion tomato Gravy)

Stuffed Tomato 280/-

(Tomatoes Stuffed with a Creamy soft & spicy filling of potatoes Paneer & Onions, Simmered in a delicious onion tomato gravy)

DUM ALOO KASHMIRI 250/-

(Fried baby Potatoes cooked in a Kasjmiri chilli Paste & Yogurt Masala)

DAL TADKA 220/-

(Dal Tadka are Cooked yellow lentils which are lastly tempered with oil fried spices & herbs)

Gobhi Matar

Gobhi Matar

(Gobhi With Matar - Cauliflower Florets & Green Cooked in onion-tomato Masala) 250/-

Allo Matar

(Potato With Green Peas in very famous Indian Vegetable Curry) 250/-

Mixed Vegetables

(Mixed Vegetables Cooked with onions & tomatoes in a flavorful masala base) 250/-

RAJASTHANI SPECIAL CURRIES

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280/-

(A Rajasthani Preparation of gram Chickpeas flour dumpling in yogurt gravy.)

kadhi Pakora

280/-

(kadhi Pakora is a Spicy Sour Yogurt & Gram Flour (Besan) Bases curry With Crispy Fried.... Chickpeas flour cooked in buttermilk, Pakora dipped in kadhi)

Dal Bati (Churma)

400/-

2 Bati, 2 Churma Laddo, Dal, Butter Milk (Chach), Roasted Papad, Onion Salad Lasan Chatni

PIZZA

Onion Tomato Cheese Pizza	180/-
Onion Tomato Capsicum Cheese Pizza	180/-
Onion Tomato Garlic Cheese Pizza	180/-
Potato Cheese Pizza	180/-
Mix Vegetable Cheese Pizza	180/-
Egg Omlate Cheese Pizza	220/-
Chicken Cheese Pizza	250/-
Ham Cheese Pizza	250/-

PASTA

Fusilli Pasta (Tomato Puree With Cheese)	210/-
Spaghetti Pasta (Tomato Puree With Cheese)	210/-
Macaroni Pasta (Tomato Puree With Cheese)	210/-

PAPADUM (PAPAD)

(A papadum is a thin, crisp, dish-shaped good from the indian subcontinent typically based on a seasoned dough usually made from peeled black gram flour (urad flour) either or cooked with dry heat (usually flipping it over as open flame).

Roasted Papadum

25/-

Roasted Masala Papadum

40/-

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Kadhi Paneer

(Fried cottage Cheese With Capsicum in onion Tomato Gravy)

280/-

Paneer Butter Masala

(Indian Cottage Cheese is Simmered in delicious onion Tomato gravy)

280/-

Palak Paneer

(Indian Cottage Cheese Add to rich onion Tomato Gravy)

280/-

Matar Paneer

(Indian Cottage Cheese & healthy Green Peas in a Mild spicy onion Tomato Based Gravy)

280/-

Malai Kofta

(Potato & Paneer Balls are deep fried, Coated & then added into Onion tomato Gravy)

280/-

Stuffed Tomato

(Tomatoes Stuffed with a Creamy soft & spicy filling of potatoes Paneer & Onions, Simmered in a delicious onion tomato gravy)

280/-

DUM ALOO KASHMIRI

(Fried baby Potatoes cooked in a Kasjmiri chilli Paste & Yogurt Masala)

250/-

DAL TADKA

(Dal Tadka are Cooked yellow lentils which are lastly tempered with oil fried spices & herbs)

220/-

NON VEGETARIAN MUTTON/CHICKEN

Lal Mass (Mutton Goat Curry Jodhpur Special)

440/-

(Lal Maas Is a very Popular non-vegetarian dish of the jodhpur, It is a Mutton Curry that can be Made as Spicy as you like it.)

CHICKEN

Butter Chicken

320/-

(Butter Chicken in one of the most popular Indian Chicken Dishes. This easy Butter Chicken recipe is made with rich & creamy tomato gravy.)

Soya Chicken

320/-

Fried Chicken

320/-

With Full Korean Chicken (Beaksuk)

590/-

Egg Curry

210/-

(Egg Curry is incredibly easy to make a few spices onions, tomatoes with rich & creamy tomato gravy.)

TOAST/BREAD

Plan Toast (2 Pcs)	25/-
Plan Toast Jam (2 pcs)	40/-
Toast Butter (2 pcs)	45/-
Toast Butter Jam (2 pcs)	50/-
Toast Butter Honey (2 pcs)	70/-
Nutella Toast (2 pcs)	100/-

SANDWICH

Veg Sandwich (3 pcs)	80/-
Cheese Sandwich (3 pcs)	110/-
Cheese Tomato Sandwich (3 pcs)	110/-
Cheese Veg. Sandwich (3 pcs)	110/-

EGG

Boiled Egg (2 pcs)	50/-
Egg Omelet	60/-
Egg Scrambled with Masala on Toast (2 Slice Bread Toast)	80/-
Egg Omelet with Masala (2 Slice Bread Toast)	80/-
Cheese Omelette with Masala (2 Slice Bread Toast)	110/-

LASSI Traditional Cold drinks

Sweet Lassi	80/-
Makhaniya Lassi	100/-
Banana Lassi	100/-
Flavored Lassi (Mango)	100/-
Flavored Lassi (Strawberry)	100/-

PARATHA

Plain Paratha	60/-
Aloo Paratha	80/-
Gobhi Paratha	80/-
Paneer Paratha	90/-
Plain Curd	40/-
Cheese Paratha	110/-
Upma	80/-
Poha	80/-

PANCAKE

Banana Pancake	90/-
Lamon Pancake	90/-
Honey Pancake	100/-
Banana Honey Pancake	120/-
Lemon Honey Pancake	120/-
Nutella Pancake	150/-
Banana Nutella Pancake	150/-

MUSLI

Musli Fruit	130/-
Musli Fruit Yogurt	150/-
Musli Fruit Yogurt Honey	180/-