

## VEGETARIAN

Paneer Ke Angaar
Chunks of cottage cheese tossed with aniseed and red chillies. ₹ 550.00

Paneer Hari Mirch
Chunks of cottage cheese marinated with green chillies, spinach and indian spices, cooked in the tandoor.

Mushroom Galouti Kebab
Minced mushrooms blended with Indian spices and herbs.

₹ 550.00

Kadak Seekh Kebab
Batter fried seekh kebab.

₹ 550.00

Tandoori Phool
Broccoli florets char grilled with mustard seeds and spices.

₹ 550.00

Dahi Ke Kebab

Hung curd blended with spices and herbs, grilled on the griddle.

Bhutte Matar Ki Shammi
Corn and green peas kebab.

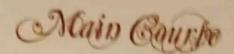
₹ 550.00

"Kessar Kyari"
Finest selection of assorted vegetarian kebabs.

(All kebabs are served with Dal Makhani and Indian bread.)

₹ 950.00

House Speciality
Spicy
Taxes extra as applicable



## NON VEGETARIAN

Bedil Murgh
Chicken pieces in a rich assess 6 2 4 7 650.00

Chicken pieces in a rich gravy of fried onions and nuts, garnished with hard boiled eggs.

Murgh Makhani
Morsels of chicken, given the traditional tandoori garb.

Morsels of chicken, given the traditional tandoori garb, simmered in a tomato velvet gravy finished with a dollop of heavy cream.

Murgh Korma
A delicious chicken preparation

7 650.00

1 Laal Maas
A Rajasthani delicacy of lamb cooked with regional chillies.

∫ Jungle Maas
'Hunter's Delight' Mutton cooked with mathania red chillies.

Kalla Saphed
Lamb cooked in a rich white almond and cashewnut gravy,

Maans Ka Soweta
Pieces of mutton cooked with millets.

Roghan Josh
A rich mutton curry spiced with rattanjog and saffron.

1500

Masala Bater \* 850.00

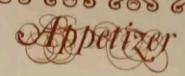
Quail cooked in traditional spices.

finished with cream.

Thaal-E-Amber
The finest selection of non vegetarian delicacies from the region, served on a traditional silver thali.

· House Speciality

Spicy
Taxes extra as applicable



## **NON-VEGETARIAN**

Tandoorl Jheenga
Char grilled jumbo prawns, delicately spiced.

Ajwayin Fish Tikka
₹ 675.00
Fish tikka flavoured with carom seeds.

Murgh Tandoori
Succulent spring chicken marinated and grilled in the tandoor.

₹ 675.00

Murgh Malai Tikka
Cubes of chicken, steeped in a royal cumin enriched cream, grilled in the tandoor.

₹ 675.00

Murgh Ka Sula-'Rajasthani Speciality' ₹ 675.00 Boneless chunks of chicken marinated with a spicy marinade, cooked in the tandoor.

Maans Ke Sule
Lamb treated with a marinade of kacchri, cloves, red chillies and yoghurt, roasted in the tandoor.

₹ 675.00

Shammi Kebab
Shallow fried minced lamb patties.

₹ 675.00

Seekh Kebab

Juicy tender mutton seekh kebab finished in the clay oven.

Tandoori Batyer
Farm fresh quails marinated and cooked in the tandoor

Jalgarh Kebab Platter
Finest selection of assorted non vegetarian kebabs.

(All kebabs are served with Dal Makhani and Indian bread.)

House Speciality
Taxes extra us applicable



## VEGETARIAN

Creamy cottage cheese simmered in a thick cashewnut gravy, flavoured with saffron.	625.00
Paneer Lababdar Cottage cheese cooked with onion, tomato, cream and a myriad of sp	625.00 nices.
Shahi Khumb Mushrooms simmered in a rich almond and pistachio gravy.	625.00
Methi Mushroom Matar  A delicious preparation of mushrooms and green peas tossed with fenugreek and other Indian herbs and spices.	₹ 625.00
Makai Shazadi Corn cooked in a spinach gravy with spices and herbs.	₹ 625.00
Heeng Jeera Ke Aloo Potatoes tempered with asafetida, cumin and turmeric and garnished with green coriander and green chillies.	₹ 425.00
Jodhpuri Gatta Soft gram flour dumplings simmered in buttermilk and flavored with dried fenugreek.	₹ 525.00
Kher Sangri A delicate gravy which preserves the crunch of sangri, a unique type of long green bean found only in Rajasthan.	₹ 525.00
Chefs Special A seasonal vegetable preparation.  Daal Panchmel	₹ 425.00
A traditional five lentil delicacy.	₹ 425.00
Black lentils simmered overling of a served with a dollop of cream.	₹ 1400
Thaal-E-Jodha  The finest selection of vegetarian delicacies from the region, served on a traditional silver thali.	

House Speciality

Taxes extra as applicable



Aerated Soft Drinks	₹ 150.00
Fresh Lime Water or Soda	₹ 175.00
Mineral Water Himayala or Aquafina (1 ltr)	₹ 125.00
Evian Mineral Water (330 ml)	₹ 225.00
Perrier Mineral Water (330 ml)	₹ 275.00
Canned Juices (200 ml)	₹ 200.00
Fresh Juice (Orange, Pineapple, and Mixed Vegetable)	₹ 275.00
Chaach-butter Milk with Sal, Cumin, Fresh Mint	₹ 200.00
Lassi – Sweet or Salted	₹ 200.00
Cold Coffee-with or Without Ice Cream	₹ 275.00
Milkshakes (Chocolate or Strawberry or Vanilla)	₹ 275.00
Ice Tea	₹ 200.00
Hot Tea (Assam or Darjeeling or Ceylon)	₹ 200.00
Flavored Tea (Lemon or Mint or Jasmine)	₹ 225.00
Bombay Masala Tea (with Brown Sugar and Cinnamon)	₹ 225.00
Cappuccino	₹ 225.00
Espresso	₹ 225.00
Hot Chocolate with Candy Sugar	₹ 225.00
Mocktalls	
Virgin Marry	₹ 300.00
Pina Colada	₹ 300.00
Mojito	₹ 300.00
Italian Smooch	₹ 300.00