

Appetizer

VEGETARIAN

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

 **Paneer Hari Mirch** ₹ 550.00
Chunks of cottage cheese marinated with green chillies, spinach and indian spices, cooked in the tandoor.

 **Mushroom Galouti Kebab** ₹ 550.00
Minced mushrooms blended with Indian spices and herbs.

 **Kadak Seekh Kebab** ₹ 550.00
Batter fried seekh kebab.

Tandoori Phool ₹ 550.00
Broccoli florets char grilled with mustard seeds and spices.

 **Dahi Ke Kebab** ₹ 550.00
Hung curd blended with spices and herbs, grilled on the griddle.

Bhutte Matar Ki Shammi ₹ 550.00
Corn and green peas kebab.

"Kessar Kyari" ₹ 950.00
Finest selection of assorted vegetarian kebabs.

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

 **House Speciality**
 **Spicy**
Taxes extra as applicable

Main Course

NON VEGETARIAN

-  **Bedli Murgh** ₹ 650.00
Chicken pieces in a rich gravy of fried onions and nuts, garnished with hard boiled eggs.
- Murgh Makhani** ₹ 650.00
Morsels of chicken, given the traditional tandoori garb, simmered in a tomato velvet gravy finished with a dollop of heavy cream.
-  **Murgh Korma** ₹ 650.00
A delicious chicken preparation
-  **Laal Maas** ₹ 650.00
A Rajasthani delicacy of lamb cooked with regional chillies.
-  **Jungle Maas** ₹ 650.00
'Hunter's Delight' Mutton cooked with mathania red chillies.
-  **Kalia Saphed** ₹ 650.00
Lamb cooked in a rich white almond and cashewnut gravy, finished with cream.
-  **Maans Ka Soweta** ₹ 650.00
Pieces of mutton cooked with millets.
- Roghan Josh** ₹ 650.00
A rich mutton curry spiced with rattanjog and saffron.
-  **Masala Bater** ₹ 850.00
Quail cooked in traditional spices.
- Thaal-E-Amber** ₹ 1500
The finest selection of non vegetarian delicacies from the region, served on a traditional silver thali.

 House Speciality

 Spicy

Taxes extra as applicable

Appetizer

NON-VEGETARIAN

-  **Tandoori Jheenga** ₹ 975.00
Char grilled jumbo prawns, delicately spiced.
- Ajwayin Fish Tikka** ₹ 675.00
Fish tikka flavoured with carom seeds.
- Murgh Tandoori** ₹ 675.00
Succulent spring chicken marinated and grilled in the tandoor.
- Murgh Malai Tikka** ₹ 675.00
Cubes of chicken, steeped in a royal cumin enriched cream, grilled in the tandoor.
-  **Murgh Ka Sula- 'Rajasthani Speciality'** ₹ 675.00
Boneless chunks of chicken marinated with a spicy marinade, cooked in the tandoor.
-  **Maans Ke Sule** ₹ 675.00
Lamb treated with a marinade of kacchri, cloves, red chillies and yoghurt, roasted in the tandoor.
- Shammi Kebab** ₹ 675.00
Shallow fried minced lamb patties.
- Seekh Kebab** ₹ 675.00
Juicy tender mutton seekh kebab finished in the clay oven.
-  **Tandoori Batyer** ₹ 875.00
Farm fresh quails marinated and cooked in the tandoor.
- Jalgarh Kebab Platter** ₹ 1250.00
Finest selection of assorted non vegetarian kebabs.
- (All kebabs are served with Dal Makhani and Indian bread.)

 **House Speciality**
Taxes extra as applicable

Main Course

VEGETARIAN

	Paneer-E-Aftab 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 spices.	₹ 625.00
	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.	₹ 425.00
	Daal Panchmel A traditional five lentil delicacy.	₹ 425.00
	Daal Makhani Black lentils simmered overnight on a slow charcoal fire, served with a dollop of cream.	₹ 425.00
	Thaal-E-Jodha The finest selection of vegetarian delicacies from the region, served on a traditional silver thali.	₹ 1400

 **House Speciality**
Taxes extra as applicable

Beverages

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
Mocktails	
Virgin Marry	₹ 300.00
Pina Colada	₹ 300.00
Mojito	₹ 300.00
Italian Smooch	₹ 300.00

Taxes extra as applicable