

(SOUPS) SHORBA-E-RAJASTHAN

Bhuni Tamatar Ka Saar 180.00
Roasted Tomato and Basil Soup

Rajasthani Raab 180.00
Maize and Buttermilk based Rajasthani Soup

Shorba E Adrak 180.00
An aromatic ginger hinted soup from Rajasthan

Dal Palak ka Shorba 180.00
A beautiful concoction of spinach and pulses

Amlana Kachalu 190.00
A sweet, spicy and sour tamarind based soup served chilled. A summer-favourite!

KACHUMAR (SALADS)

Green Salad 120.00
Basic onion and green chillies salad

Rajasthani Moong Dal Sprout Salad 150.00
Sprouted moong and chickpea based salad

Makha Salad 140.00
Corn and Vegetables Salad

Tandoori Paneer Salad 180.00
A creamy paneer salad with vegetables and ginger-garlic dressing

Power Play Salad 150.00
A sweet and tangy flavoured salad with loaded veggies

KALEVO (कलेवौ) - APPETISERS

Rajasthani Appetisers

Rajasthani Mirchi Vada Jodhpur's iconic street food famous for it's unique preparation of masala filled chilli fritters	270.00	Karare Paneer Thecha Authentic Thecha flavoured paneer preparation	280.00
Achari Paneer Tikka Classic Paneer Tikka flavoured with the spicy and tangy Achaar!	320.00	Maharaja Kachori Traditional Rajasthani Kachori Preparation with a number of spices, namkeen, sauces and curd	250.00
Hara Bhara Miniature Chapli Crispy Kebabs loaded with green veggies	230.00	Sunehri Khasta Large Fritters filled with masala fried with a delectable covering of Rajasthani Bhujia	280.00
Mirch Tulsi Ka Paneer Tikka Paneer Tikka flavoured in Basil based marination with spice of green chillies	280.00	Sangri Kebabon Ka Mela A platter of 3 kebabs - Dahi Kebab, Mushroom Galouti and Classic Paneer Tikka	350.00

Classic Appetisers

Dahi Ke Kebab Sangri Chef's special appetiser. Kebabs made with hung curd and flavorful spices	320.00	Beetroot Feta Ki Karare Tikki Beetroot fritters. A different take on traditional aloo tikkis	320.00
Dahi Ke Sholay Fried Dumplings with hung curd filling served with green chutney and curd dip	330.00	Tandoori Soya Chaap (Dhungar) Soya Chaap smoked in tandoor with a red, spicy and tangy sauce	280.00
Classic Paneer Tikka A classic paneer appetiser that comes with marinated paneer cubes and serving of mint chutney and salad juliens	320.00	Tandoori Soya Chaap (Malai) Smoked Soya Preparation with cream dressing	320.00
Cheesy Paneer Vekru Tikka A paneer tikka variant with cheese topping	320.00	Mushroom Galaouti Mushroom Tikki preparation that melts in the mouth with small bite size naan	280.00
Tandoori Chota Buttery Aloo Baby potatoes sauteed in butter with Indian spices	260.00	Railway Canteen Cutlet A street special fried appetiser that reminds of the railway journeys! Prepared with loaded veggies.	250.00
Mornay Malai Broccoli Mildly sweet cream dressing with sauteed broccoli	330.00	French Fries Simple yet filling Potato fries	180.00

JEEMAN (जीमण) - MAIN COURSE

Rajasthani Soul Curry

Rajasthani Gatta Curry 295.00

A traditional Rajasthani curry recipe with tender besan (gram flour) dumplings cooked in spicy yogurt-based gravy

Govind Gatta Curry 320.00

A Royal delicacy from the Land of Rajasthan where the usual Gatta is filled with a rich mixture of Paneer and nuts

Lasooni Palak 280.00

Lasooni Palak, also known as Garlic Spinach Curry, blends the freshness of spinach with the rich flavor of garlic, the warmth of spices, and the nutty goodness

Rajasthani Kadi Pakodi 280.00

A simple and comforting curry made with besan pakoras and yogurt based curry. A true Soul Food

Aamri Kadhi 320.00

A unique variation of traditional kadhi where mango, tamarind and gud are used to prepare the kadhi.

Rajasthani Papad Ki Sabzi 280.00

A simple yet unique and delectable curry where papad serves as the main ingredient

Kofta Shaam Savera 290.00

Chef's special. Beautiful to look at, deliciously flavoured spinach koftas

Subz Jaipuri 290.00

Assorted semi-dry vegetables cooked in tomato gravy with a hint of heeng and papad

Subz Keema Kasturi 320.00

A medley of minced vegetables. Flavorful and aromatic. Mildly sweet

Tandoori Panchratan Aloo 250.00

Baby potatoes cooked in home-ground masala sautéed with onions and aromatic spices

Ker Sangri 260.00

Authentic Rajasthani staple dry sabzi made with dessert bean 'Sangri' with a mix of sour berry 'Ker'.

Classic Curry

Methi Mushroom Masala 320.00

Button mushrooms in red yogurt based gravy

Sev Bhurji Curry 260.00

A regional favourite from Gujarat. Thin spicy gravy topped with gujarati gathiya

Bharwan Aloo Dum 250.00

Rich tomato based gravy with potatoes filled with paneer and masala

Badshahi Kofta Curry 310.00

Stuffed paneer balls in white gravy

Paneer Lucknowi 320.00

Rich creamy and smooth cashew based gravy

Punjabi Kadhahi Paneer 320.00

Spicy tomato based gravy with servings of onions and capsicum flavoured with aromatic spices

Paneer Butter Masala 320.00

Rich creamy and smooth tomato based gravy

Paneer Pasanda 330.00

Sandwiched paneer with filling inside in white gravy

Sangri Aloo Pudina Do Pyaaza 280.00

Semi-dry green mint based gravy

Sangri Paneer Brunoise Lababdar 330.00

Chef Special semi-dry creamy paneer preparation. Mildly spicy

Paneer Patiala 330.00

A creamy paneer stuffed in crunchy papad, served with rich and luscious gravy

Kurkuri Bhindi 250.00

Crispy deep fried bhindis that serve as delicious snacks as well as dry side dish with the main course