

rajaṣṭhani delicacies

appetizer



Peethi wali tikki ■

Crisp pan fried mash potato galettes with filling of spiced crushed lentils

1200



Paneer papad wala ■

Cottage cheese fingers marinated with spices, crisp fried with fried lentil crust

1200



Chenna kebab ■

Shallow fried fresh cottage cheese galettes flavoured with processed cheese, chillies and fresh mint

1200



Macchi ke sooley ■

Yoghurt and chilly marinated fish fillet flavoured with carom seeds and cooked in a clay oven

1600



Murgh mirchi kebab ■

Cream cheese and yoghurt marinated chicken supreme wrapped with Bhavnagari chillies

1400



Surkh gosht kebab ■

Minced lamb skewers spiced with Mathania chillies, smoked and cooked in a clay oven

1400

Government taxes as applicable. We do not levy service charge

 *Dishes can be done without onion/ garlic*



Signature dishes



Spicy dishes

main course

Bhutte ke govind gatte 

Poached fresh corn dumplings simmered in yoghurt, onion and cashew nut gravy
1200

Palak mangodi ka saag 

Stir fried baby spinach and lentil dumplings cooked with tomatoes and fresh coriander
1200

Gobhi Mewari 

Slow braised cauliflower flavoured with cumin and fresh mint
1200

Achari ker sangri 

Local dried berry and bean preparation with pickled spices
1200



Dhungar paneer masala 

Smoked cottage cheese cooked with plum tomatoes and cream
1300



Dal baati churma 

The traditional Rajasthani meal of lentils, wheat dumplings and sweetened cereal
1300

Murgh ka mokul 

Mildly spiced chicken steeped in tomato and black cardamom gravy
1400



Laal maas 

A local favourite, young lamb stewed and smoked flavoured with Mathania chillies
1600

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Signature dishes



Spicy dishes

royal flavors from india

appetizer



Karari aloo aur papdi chaat ■

Fried potatoes and wheat crisps with tamarind chutney

1100



Paneer tulsī tikka ■

Marinated chunks of cottage cheese in yoghurt and spice marinade, flavoured with 'Holy basil'

1200



Zafrani malai seekh ■

Kebab of minced garden vegetables and reduced milk enhanced with saffron

1200



Dahi ke kebab ■

Crisp panko fried hung yoghurt galettes filled with cheese and apricots, flavoured with cardamom

1300



Tandoori broccoli ■

Florets of broccoli marinated with lime, lemongrass, cheese and cooked in a clay oven

1300

Murgh ke parche ■

Pan fried Chicken marinated in yoghurt, cream cheese, ginger garlic paste and local spices

1400

Sunehri jheenga ■

Clay oven cooked tiger prawns, marinated with yoghurt, yellow chilly and carom seeds

1800

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Signature dishes



Spicy dishes

Sarson salmon tikka ■

Atlantic salmon marinated with homemade grain mustard and yoghurt, cooked in clay oven

2100

Tabak maas ■

A Kashmiri speciality, pan seared crisp lamb ribs slow simmered in milk and fragrant spices

1500

Tandoori lamb chops ■

Clay oven roasted New Zealand lamb chops, served at medium doneness

2200

Vegetarian kebab platter ■

Peethi wali tikki, paneer tulsii tikka, zafrani malai seekh

1400

Non vegetarian kebab platter ■

Murgh ke parche, macchi ke sooley, surkh gosht kebab

1700

इठप

Dhaniya tamatar shorba ■

Fresh tomato broth flavoured with warm aromatic spices and fresh cilantro

600

Rasam ■

Aromatic lentil broth from southern India, flavoured with curry leaves

600

Mulligatawny

Puree of lentils and vegetables flavoured with curry powder, coconut and granny smith apple

Vegetarian 600 ■

Chicken 650 ■

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Signature dishes



Spicy dishes

MAIN COURSE

Baigan ka bharta 

Mashed smoked eggplant tempered with onion, tomatoes and coriander

1300

Bhindi til wali 

Stir fried okra cooked with onion and tomatoes, sprinkled with toasted sesame seeds

1300

Subz handi 

Mixed vegetables in an aromatic curry

1300

Paneer makhani wala 

Cottage cheese cooked with creamy tomato gravy

1350

Sarson da saag 

Winter Punjabi delicacy of fresh mustard leaves tempered with garlic, dry chillies and homemade white butter

1350



Rhumb makkai palak 

Stir fried baby spinach with corn kernels and button mushrooms

1350



Rofta-e-Sheesh Mahal 

Cottage cheese stuffed dumplings with dry apricots and Mathania chillies

1350

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Signature dishes



Spicy dishes



Murgh tikka makhani ■

Clay oven roasted chicken tikka simmered in traditional creamy tomato gravy

1400

Dhaniya murgh ■

Boneless drums of chicken cooked with pounded coriander

1400



Rumarakom fish curry ■

A tangy South Indian coastal fish curry preparation flavoured with curry leaves

1700

Jhinga lazeez ■

Prawns tossed with home pounded spices cooked with onion and tomatoes

1800

Radhai gosht ■

Lamb braised with aromatic spices, tomato and yoghurt

1600

Gosht aloo shorbedar ■

Lamb shanks braised with onions, yoghurt, potatoes and Kashmiri red chilli

1600

Tandoor Raan-e- Akbari ■

Whole leg of baby lamb slow stewed and finished in clay oven, served as a meal for two with black lentils, butter naan and traditional accompaniments

2800

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Signature dishes



Spicy dishes

accompaniments



Dal-e-Sheesh

Slow simmered black lentils cooked with tomato and cream

450



Yellow dal tadka

Yellow lentils tempered with cumin, garlic, onions and tomato

425

Tadka dahi

Hung yoghurt tempered with mustard seeds, curry leaves and onion tomato masala

425

Raita

Whipped yoghurt with choice of gram flour pearls, pineapple, mint, cucumber, potato or onion

350

(All the above are served as a single portion per person)

rice, pulao & biryani

Steamed basmati rice

450

Unpolished rice

Steamed brown rice traditionally served with South Indian curries

1000

Pulao aap ki pasand

Your choice of basmati rice pilaf with cumin, green peas, mixed vegetables or saffron

1200

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Signature dishes



Spicy dishes

Bhunney pyaaz aur mangodi ka pulao ■

Rice pilaf tempered with fried onions and lentil dumplings, traditionally served with Rajasthani delicacies

1200

Nizami tarkari biryani ■

Combination of garden fresh vegetables and aromatic basmati rice flavoured with saffron

1300

Awadhi murgh biryani ■

Fragrant rice dish layered with chicken flavoured with saffron and cream

1500

Gosht Dum biryani ■

Rice delicacy of lamb stew and basmati flavoured with saffron and cooked on 'Dum'

1700

indian breads

Tandoor baked bread

Tandoori roti, naan, lachha paratha, stuffed kulcha

250



Traditional Rajasthani bread

Bajre ki roti, makkai ki roti, missi roti

300

Roomali roti

Paper thin white flour bread

300

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Signature dishes



Spicy dishes

