

*Inspired by the Sheesh Mahal at Amer Fort, the most popular and beautiful place of the Fort of Amer.*

*Mohan Mahal at The Leela Palace Jaipur is just the same, the most elegant and beautiful Restaurant with traditional Thikri mirror work on the walls comprising of over 3,50,000 pieces installed by craftsmen over three years to make it the celestial place it looks today.*

*At Mohan Mahal we serve the Authentic Royal Cuisine of Rajasthan.*

*The whole restaurant is illuminated only by the candles which reflect off these tiny mirrors, along with the instrumental musical performances make one feels like the Royals of Rajputana dining under the stars.*

## *Vegetarian Thali* **3500**

### AMUSE BOUCHE

### SOUP

Dahi aur Mangodi ka Shorba  
Curd and lentil crisp broth

### TO START

Mathania Paneer ke Sule  
Mathania chilli marinated cottage cheese cooked in the tandoor

Matha Sangria Seekh  
Yoghurt and local wild bean mince skewer roast in tandoor

Thar ke Papad  
Deep fried lentil crisp roll, stuffed with potato and lentil dumplings

### MAIN

Khees Papad  
Curdled milk and lentil crisp cooked on slow flame with onion, curd and Indian spices

Pithod Palak ki Subzi  
Gram flour cake braised with spinach and almond with local spices

Achari Ker Sangari  
Local desert wild beans and berries cooked with pickle spices

Dana Methi aur Kismis ki Subzi  
Classic Ayurveda dish, fenugreek seed and raisins cooked with onion and spices

Tarkari  
Local available - lauki, petha, turai gwarfali, bathua, kachari, mogari, mutter

Gatte ka Saag  
Gram flour dumpling simmered with onion, yoghurt and traditional Rajasthani spices

Malai Mirchi  
Green chilli dices tempered with local whole pickle spices and finished with cream

Dal / Bati / Churma  
A Rajasthani classic

Jodhpuri Pulao  
Basmati rice, gram four dumpling and wild berry simmered with curd finished on dum in sealed handi

Accompaniments - garlic chutney, boondi raita, jaggery

*Kindly inform our associate of any potential allergies that you are borne to.  
All prices are in Indian Rupees and subject to government taxes.  
We levy no service charge.*

## *Vegetarian Thali*

### BREADS

**Khoba Roti**  
Whole wheat bread cooked on griddle

**Bina Pani ki Roti**  
Almond and ghee bread

**Sawa Ser ki Roti**  
Millet flour bread

**Bejad ke Tikad**  
Mix flour bread

### DESSERTS

**Moong Badam Halwa**  
Classic Indian sweet made with ground almonds, sugar, ghee, cardamoms and saffron

**Alwar ke Kalakand**  
Popular local sweet made by evaporated milk and sugar

**Sambhar ki Feeni**  
Shredded, flaky refined flour roasted in ghee blended with melted sugar, flavored with cardamom and flavored with saffron

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## *Non-Vegetarian Thali*

### *4500*

#### AMUSE BOUCHE

#### SOUP

Haddiyon ka Ark  
Local spiced flavored lamb broth

#### TO START

Silbatte ke Kebab  
Stone grounded lamb patty with local herbs seared with ghee

Banjara Chaap  
Local lamb chop marinated with dry kachriand cooked in tandoor

Murgh Bajre ki Seekh  
Mince chicken skewer coated with millet grains, baked in tandoor

#### MAIN

Khad ka Murgh  
Boneless julienne of chicken braised with almond and home grounded spices

Shekhawati Nali Gosht  
Lamb shank cooked with yoghurt and cashew

Sharabi Maas  
Overnight rum marinated lamb braised with mathania chilli

Achari Ker Sangari  
Local desert wild beans and berries cooked with pickle spices

Dana Methi aur Kismis ki Subzi  
Classic Ayurveda dish, fenugreek seed and raisins cooked with onion and spices

Gatte ka Saag  
Gram flour dumpling simmered with onion, yoghurt and traditional Rajasthani spices

Malai Mirchi  
Green chilli dices tempered with local whole pickle spices and finished with cream

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## *Non-Vegetarian Thali*

### BREADS

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Almond and ghee bread

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