

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.



aujasya

by THE LEELA

Aujasya by the Leela is a holistic wellness program - a healthy lifestyle reflected in physical, mental, social, and spiritual wellbeing. Aujasya is not just a word, it's a way of life. Conceived and executed in collaboration with Dr. Ankita Jalori, one of India's pre-eminent nutrition and wellness consultants, the menu has been curated to achieve the impossible balance between your health needs and your gastronomic expectations. Our Chefs have worked behind the scenes on our signature recipes to increase the nutritional values and enhance the functional components but retaining the authentic essence and experience of each dish.

Mohan Mahal Aujasya Thali

Murgh Makka ki Seekh |

Plant based protein mince skewer with corn baked in tandoor.
Serving size: 40 gms | Calorie per serving 169 kcal

Bakalaa Murgh |

Stir fried soya chunks and moth beans with black pepper
Serving Size: 35 gms | Calorie per serving 150 Kcal

Dana Methi Kismis ki Subzi |

Classic Ayurveda dish Fenugreek seed and raisins cooked
with onion, tomato and Indian spices.
Serving Size: 40 gms | Calorie per serving 115 Kcal

Bhunjwa Khees Palak |

Slow cooked curdled milk protein and spinach with onion, tomato and curd.
Serving Size: 40 ml | Calorie per serving 143 Kcal

Rajasthani Kadi |

An authentic and traditional yoghurt and gram flour based curry,
tempered with cumin, whole red chili and hing
Serving Size: 40 gms | Calorie per serving 106 Kcal

Bajra ki Tikkad |

Millet bread cooked on charcoal
Serving Size: 35 gms | Calorie per serving 67 Kcal

Gud aur Gond ki Lapsi |

Broken wheat braised jaggery syrup
Serving Size: 35 gms | Calorie per serving 140 Kcal

Kindly inform our associate of any potential allergies that you are borne to.
All prices are in INR, exclusive of taxes. We levy no service charge.

 Vegetarian  Non-Vegetarian  Chef Speciality  Spicy Food  Contain Pork  Contains Nuts
 Contains Gluten  Contains Egg  Contains Shellfish  Vegan  Contains Milk
 Contains Mustard  Contains Soya

Vegetarian Thali

AMUSE BOUCHE

Charcoal smoked papadam basket
with sweet and saury sauce |    

Serving size: 60 gms | Calorie per serving 181 kcal

Mathania Paneer ke Sule |     

Mathania chili marinated cottage cheese cooked in tandoor
Mathania chili, cottage cheese, curd, mustard oil
Serving size: 60 gms | Calorie per serving 181 kcal

Matha Sangria Seekh |   

Yogurt and local wild bean mince skewer roast in tandoor
curd, wild bean, gram flour, mustard oil
Serving Size: 45 gms | Calorie per serving 157 Kcal

Thar ke Papad |     

Lentil crisp roll, stuffed with potato and lentil dumplings
Lentil, potato, cheese, curd, mustard
Serving Size: 60 gms | Calorie per serving 121 Kcal

SOUP

Dahi aur Mangodi ka Shorba |   

Curd and lentil crisp broth
curd, lentil, gram flour

Serving Size: 60 ml | Calorie per serving 64 Kcal

MAINS

Khees Papad |    

Curdled milk and lentil crisp cooked on slow flame with onion,
curd and Indian spice
milk, lentil, cashewnut, curd

Serving Size: 75 gms | Calorie per serving 206 Kcal

Pithod Palak ki Subzi |    

Gram flour cake braised with spinach and almond with local spices
gram flour, spinach, almond, mustard, curd

Serving Size: 75 gms | Calorie per serving 215 Kcal

Achari Ker Sangari |     

Local desert wild beans and berries cooked with pickle spices
wild beans, berries, curd, mustard, curd, nuts

Serving Size: 75 gms | Calorie per serving 244 Kcal

Dana Methi aur Kismis ki Subzi |     

Classic Ayurveda dish, fenugreek seed and raisins cooked with onion and spices
fenugreek seed, raisins, nuts, curd

Serving Size: 40 gms | Calorie per serving 122 Kcal

Chonkey Matar |    

Local special matar cooked with spices
green pea, ghee

Serving Size: 75 gms | Calorie per serving 137 Kcal

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Gatte ka Saag |

Gram flour dumpling simmered with onion, yoghurt and traditional Rajasthani Spices
gram flour, ghee, nuts, mustard, curd, hing
Serving Size: 75 gms | Calorie per serving 251 Kcal

Malai Mirchi |

Green chili diced and tempered with local whole pickle spices and
finished with cream banana chili, cream, mustard, curd
Serving Size: 75 gms | Calorie per serving 177 Kcal

Dal |

Mixed lentils tempered with cumin, garlic and asafoetida
ghee, lentil, asafoetida
Serving Size: 70 gms | Calorie per serving 248 Kcal

Bati |

Whole wheat dumpling dipped in clarified butter
wWhole wheat flour, ghee
Serving Size: 25 gms | Calorie per serving 127 Kcal

Churma |

Crumble of whole wheat dumpling mixed with sugar and clarified butter
whole wheat flour, ghee, sugar
Serving Size: 30 gms | Calorie per serving 153 Kcal

Jhodhpuri Pulao |

Basmati rice, gram flour dumpling and wild berry simmered
with curd finished on dum in sealed handi rice, gram flour, mustard, ghee, curd
Serving Size: 30 gms | Calorie per serving 209 Kcal

BREADS

Khoba Roti |

Whole wheat bread cooked on griddle
Refined flour, ghee
Serving Size: 15 gms | Calorie per serving 61 Kcal

Bina Pani ki Roti |

Almond and ghee bread
milk, Refined flour, ghee, almond, honey
Serving Size: 15 gms | Calorie per serving 80 Kcal

Sawa Ser ki Roti |

Millet flour bread
Pearl millet flour, ghee
Serving Size: 15 gms | Calorie per serving 155 Kcal

Bejad ke Tikad |

Mixed flour bread
refined flour, gram flour, maza flour, pearl millet, barley, ghee
Serving Size: 15 gms | Calorie per serving 47 Kcal

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DESSERTS

Moong Badam Halwa |

Classic Indian sweet made with ground almonds, sugar, ghee, cardamoms and saffron milk, lentil, Almond, ghee, sugar

Serving Size: 25 gms | Calorie per serving 178 Kcal

Alwar ke Kalakand |

Popular local sweet made by evaporated milk and sugar milk, ghee, sugar

Serving Size: 25 gms | Calorie per serving 150 Kcal

Malai Ghevar |

Refined flour honeycomb disk, dipped in sugar syrup and finished with sweetened milk solids.

refined flour, ghee, sugar

Serving Size: 30 gms | Calorie per serving 121 Kcal

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Non Vegetarian Thali

AMUSE BOUCHE

To Start

Sil Batte ke Kebab |     

Stone grounded lamb patty with local herbs seared with ghee
lamb, ghee, lentil, cashewnut

Serving Size: 30 gms | Calorie per serving 120 Kcal

Murgh Bajre ki Seekh |   

Minced chicken skewer coated with millet grains, baked in tandoor
chicken, pearl millet, ghee

Serving Size: 40 gms | Calorie per serving 155 Kcal

Banjara Chaap |    

Local Lamb chop marinated with dry kachriand cooked in tandoor
lamb, mustard, ghee, curd

Serving Size: 60 gms | Calorie per serving 125 Kcal

SOUP

Haddiyon ka Ark |   

Local spiced flavored lamb broth
lamb, cream

Serving Size: 60 gms | Calorie per serving 62 Kcal

MAIN

Shekhawati Nali Gosht |   

Lamb shank cooked with yoghurt and cashew
lamb, almond, saffron, cream, ghee, curd

Serving Size: 90 gms | Calorie per serving 247 Kcal

Sharabi Maas |    

Overnight rum marinated lamb braised with mathania chili
lamb, rum, chili, ghee, curd

Serving Size: 90 gms | Calorie per serving 220 Kcal

Murgh ka Mukul |    

Boneless julienne of chicken braised with almond and home grounded spices
chicken, ghee, cashewnut, curd

Serving Size: 90 gms | Calorie per serving 323 Kcal

Achari Ker Sangari |     

Local desert wild beans and berries cooked with pickle spices
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Dana Methi aur Kismis ki Subzi |    

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