

HYGIENE & SAFETY MEASURES

We ensure regular temperature checks and controls, along with the hygienic preparation of fresh food, to prioritize the health and safety of our guests.

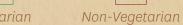
May we request you to please inform our team while placing your order, in case you are allergic to any of the following ingredients and their products: Cereals containing gluten - Wheat, rye, barley, oats, spelt or its hybridized strains | Crustacean | Milk | Fish | Peanuts, tree nuts Soyabean | Sulphites.

Our chef would be delighted to curate your meal as per your dietary preferences. We use olive oil, refined oil, mustard oil, butter and clarified butter as a medium of cooking.

An average adult requires 2000 Kcal per day; however, calorie needs may vary.

Our menu indicates the approximate calorie value for all menu items.



















Contains nuts

Contains Gluten

Contains Egg

Contains Shellfish

Contains Mustard











Contains Milk Contains Pork

Contains Soya

Contains Fish



THE ROYAL FEAST

VEGETARIAN

INR 7500 plus taxes per guest



STARTERS -

PALAK PATTA CHAAT

Savoury spinach crisps, topped with cucumber, tomato, yoghurt, sweet and sour relish

Serving size: 25 gm | Calories per serving: 22.07 Kcal

JODHPURI PANEER

Cottage cheese filled with raw mango, flavoured with hand-pounded Indian spices

Serving size: 45 gm | Calories per serving: 45.37Kcal

KHUMB KI GILAWAT

Mushrooms infused with aromatic spices, served with a crispy, skillet-seared ulta tawa paratha

Serving size: 40 gm | Calories per serving: 79.97Kcal

KOSUGADDE BEZULE

Crispy spiced broccoli marinated with housemade Jamavar masala

Serving size: 40 gm | Calories per serving: 45.32Kcal

SOUP —

DHANIYA TAMATAR SHORBA

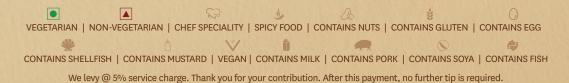
Tomato and green coriander soup Serving size: 100 gm | Calories per serving: 28.62Kcal

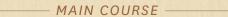
PALATE CLEANSER —

JAMUN KULFI

Homemade Indian blackberry-flavoured ice cream

Serving size: 40 gm | Calories per serving: 28.62 Kcal

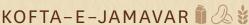




GUCCHI MUTTER MASALA 🛊 🕗

Morel mushrooms with green peas sautéed in light gravy

Serving size: 80 gm | Calories per serving: 167.09Kcal



Cottage cheese dumplings stuffed with crunchy dry nuts, served in a saffron-infused gravy

Serving size: 90 gm | Calories per serving: 147.61Kcal



URULAI ROAST V

Baby potato slow cooked with Chettinad spices

Serving size: 75 gm | Calories per serving: 103.85Kcal

GATTA CURRY

Gram flour dumplings, cooked in yoghurt gravy flavoured with fenugreek

Serving size: 80 gm | Calories per serving: 194.47Kcal

DAL-E-JAMAVAR

Slow-simmered black lentils cooked with butter, fresh cream and kasoori methi Serving size: 80 gm | Calories per serving: 260Kcal

MASALA BAATI

Charcoal baked whole wheat bread flavoured with hand-pounded Indian spices and ghee

Serving size: 55 am | Calories per serving: 278.24Kcal

CHURMA A

Ground wheat cooked with ghee and sugar, flavoured with nuts

Serving size: 40 gm | Calories per serving: 203.95Kcal

JEERA PYAZ KA KUSKA

Cumin and onion flavoured rice cooked with ghee

Serving size: 45 gm | Calories per serving: 89.82Kcal



BADAM HALWA

A rich, slow-cooked dessert made from roasted almond, ghee, and dry fruits

Serving size: 60 gm | Calories per serving: 364.74Kcal

SEVIYAN KA MUZAFFAR 🗓 🕗 🖠

Ghee-roasted vermicelli with nuts and cardamom

Serving size: 60 gm | Calories per serving: 237.50Kcal

GHEWAR 1 2 3

Jodhpur specialty honeycomb disk flavoured with condensed milk and nuts

Serving size: 30 gm | Calories per serving: 175.04Kcal





THE ROYAL FEAST

NON - VEGETARIAN ▲
INR 7500 plus taxes per guest



STARTERS

PALAK PATTA CHAAT

Savoury spinach crisps, topped with cucumber, tomato, yoghurt, sweet and sour relish

Serving size: 25 gm | Calories per serving: 22.07Kcal

JHEENGA SULTANI # 4

Jumbo prawns marinated with spiced yoghurt, a hint of saffron and smoked with star anise

Serving size: 40 gm | Calories per serving: 40.44Kcal

MURGH BANJARA TIKKA

Succulent chicken marinated with chilli, garlic and yoghurt, flavoured with hand-picked Indian spices

Serving size: 50 gm | Calories per serving: 80.39Kcal

GOSHT KI GALOUTI 1 2 3

Exquisite lamb patty, crafted with finely minced boneless lamb and signature chef's spices, served with a crispy ulta tawa paratha

Serving size: 40 gm | Calories per serving: 71.48Kcal

SOUP —

DHANIYA TAMATAR SHORBA

Tomato and green coriander soup Serving size: 100 gm | Calories per serving: 28.62Kcal

PALATE CLEANSER —

JAMUN KULFI

Homemade Indian blackberry-flavoured ice cream

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VEGETARIAN | NON-VEGETARIAN | CHEF SPECIALITY | SPICY FOOD | CONTAINS NUTS | CONTAINS GLUTEN | CONTAINS EGG

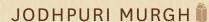
CONTAINS SHELLFISH | CONTAINS MUSTARD | VEGAN | CONTAINS MILK | CONTAINS PORK | CONTAINS SOYA | CONTAINS FISH

We levy @ 5% service charge. Thank you for your contribution. After this payment, no further tip is required.

DHUNGAR MAAS

Smoked lamb simmered with onion and yoghurt flavoured with Mathania chilli

Serving size: 118 gm | Calories per serving: 119.79Kcal



Boneless juliennes of succulent chicken braised with yoghurt and garlic tempered with chilli

Serving size: 95 gm | Calories per serving: 159.37Kcal

ALLEPPEY FISH CURRY @

Locally sourced fish simmered in coconut milk flavoured with raw mango

Serving size: 90 gm | Calories per serving: 178.87Kcal

PALAK MANGODI KI SUBZI

Sundried lentil dumplings cooked with spinach flavoured with garlic Serving size: 90 gm | Calories per serving: 110.69Kcal

DAL-E-JAMAVAR

Slow-simmered black lentils cooked with butter, fresh cream and kasoori methi Serving size: 80 gm | Calories per serving: 260Kcal

MASALA BAATI

Charcoal baked whole wheat bread flavoured with hand pounded Indian spices and ghee

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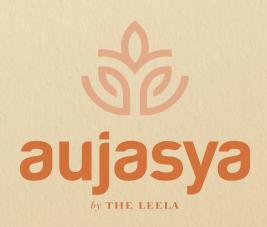
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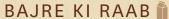






AUJASYA THALI

INR 7500 plus taxes per quest



Pearl millet soup | Kcal: 52

MAKAI AUR PUDINE KI SEEKH

Minced corn and mint skewer, cooked in tandoor | 72Kcal

BHUNJWA KHEES PALAK

Slow-cooked curdled milk protein and spinach with onion and tomato | 79Kcal

MOONG BAJRE KA KHICHDA 🛍

Braised pearl millet and green lentil | 25Kcal Accompanied with organic ghee, jaggery and papad churi

PAPAD MANGODI

Stir-fried lentil crisps and lentil dumplings simmered with buttermilk and spices | 76Kcal

Accompanied with garlic chutney

AJWAINI BHINDI V

Caraway flavoured steamed okra | 23Kcal

ACHARI PANCHKUTA

Five wild beans and berries cooked with pickling spices | 78Kcal

DAL PANCHMEL

Mixed lentils cooked with asafoetida and organic ghee | 56Kcal

KADHI

Rajasthani specialty of yoghurt flavoured with fenugreek | 75Kcal

BREADS

Jowar chapati | 90Kcal Accompaniments – Mirch ke tapore, raita, kachumber salad, pickle

GUD KI LAPSI

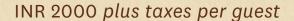
Broken wheat braised in jaggery syrup | 143Kcal







CURATED COCKTAIL EXPERIENCE





Inspired by the intricate artistry of Jamavar weaves and Jaipur's royal legacy, these creations blend spice, freshness, and depth.

Every glass is designed to heighten the flavours and aromas of your meal.

THE MAHARANI'S VEIL

Tequila | Cucumber | Basil | Sparkling Wine
As delicate as the folds of a Jamavar shawl, this spritz unites
tequila's warmth with cucumber's cool grace and basil's gentle
note. Sparkling wine crowns it in brilliance, a veil shimmering
with the elegance of queens who graced Jaipur's palaces.

THE GULABI MAHAL

Vodka | Campari base | Rosemary

A jewel-toned tribute to Jaipur's Pink City, where artistry and grandeur meet. Vodka brings clarity, Campari unfurls in regal vermilion, and rosemary recalls the fragrance of royal gardens.

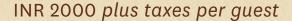
Each sip reflects Jaipur's timeless splendour.

THE GOLDEN COURTYARD

Spiced Rum | Orange Falernum | Lime | Ginger Ale
Glowing in the light of sunset, Jaipur's courtyards come alive in
this spiced creation. Rum lends depth, falernum layers citrus and
warmth, lime offers a spirited spark, and ginger ale lifts it into
radiance. A golden tapestry of flavour honouring royal evenings.



CURATED WINE EXPERIENCE





At Jamavar, every course is accompanied by wines thoughtfully chosen to enrich and elevate your dining experience.

Each pour is curated to harmonise with the flavours, textures, and aromas of our royal Indian cuisine, creating a journey of refinement and grace at every sip.

WHITE - STARTER

CAMPO VIEJO, TEMPRANILLO BLANCO, SPAIN

OR

LUIS FELIPE EDWARDS, SAUVIGNON BLANC, CHILE

Notes: Subtle smoky and earthy notes harmonize beautifully with the appetizers' sweet and tangy flavours.

RED - MAIN COURSE

AG 47, MALBEC - SHIRAZ, AREGNTINA

OR

YELLOW TAIL, MERLOT, AUSTRALIA

Notes: Robust, velvety textures pair seamlessly with the rich, full-bodied dishes of the thali.

DESSERT

MARTINI, ASTI MOSCATO, ITALY

OR

LUIS FELIPE EDWARDS, ROSÉ, CABERNET SAUVIGNON - MERLOT, CHILE

Notes: Light, floral, and gently sweet, these wines beautifully complement the richness of Indian desserts.

