

## **NUKKAL**

### **CHARKHA MURGH**

(Slices of Chicken marinated in Curd & Spices & Grilled)

### **MAANS KE SOOLEY**

(escalopes of Lamb Marinated with Yoghurt & Spices & Grilled)

### **MAWARI MACCHI**

(Fish Marinated with Rajasthani Spices & Grilled)

### **SANGRI KA SHAMMI**

(Mince of sangri,paneer and potato,spiced and cooked on a tawa)

### **MANGORI KABAB**

(Mince of mangodi(wadian) & potato,spiced and cooked on tawa)

### **BAJRE KI TIKKIA**

(Millet dumplings spiced with chillies, coriander and other Rajasthani herbs)

## **SOUP**

### **KHADO**

(Specialty soup of winter where yoghurt is cooked and tempered with spices)

### **Raab**

(A Thin Rajasthani Soup Made of Pearl Millet & Yoghurt)

## **SALADS**

**ASSORTMENT OF INDIAN SALADS,ACHAR, PAPAD,CHUTNEY,**

### **LAHSUN KI CHUTNEY**

(garlic paste tempered with cumin.spiced and cooked with tomato puree)

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**THANDA PITHOD**

(Gram flour, curd, tempered with saunf & jeera, cooked, set in a tray, cut and serve with curd)

**BOONDI MASALA RAITA**

(Roasted jeera powder, kala namak, red chilli powder)

**JEEMAN**

**MACCHI RAMGHARI**

(fish simmered in rich yogurt, onion and tomato gravy)

**MURGH JODHPuri**

(Chicken morsels cooked with Rajasthani whole spices & simmered in rich gravy)

**LAAL MAANS**

(Rajasthani specialty of kid Lamb cooked with Rajasthani spices)

**PANEER METHI DANA**

(paneer cut into cubes and cooked in onion, tomato masala and finished with methi dana)

**KALI MIRCH KE GATTE**

Yoghurt enriched gram flour dumpling cooked in onion based gravy and tempered with dry chilly and crushed black pepper

**SANGRI ACHAARI**

Rajasthani Vegetarian specialty of wild beans cooked in traditional style and tempered with pickled spices

**HARI MIRCH KE TAPORE**

Fresh green chilies tempered with mustard seeds

**KER KHUMTIA AUR DAAKH RI SAAG**

(Wild berries and dry raisins cooked with asafetida tempering)

**CHAKKI KA SAAG**

(whole wheat mangodi cooked in onion gravy)

**ALOO UDAIGIRI**

(Potato quarters/Dum aloo tempered with whole red chilli, coriander, black pepper and saunf)

**MANGORI KA SAAG**

(Moong Dal mangodi cooked in tomato and onion gravy)

**DAL PANCHMEL**

Mélange of five lentils cooked together and finished with whole red chilies

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.....Served with **Saada and Masala Baati and Gehu ka Churma**

## **RICE**

### **JODHPURI PULAO**

(Basmati rice cooked with gram flour dumplings ,White chick peas & spices cooked on dum)

### **BAJRE KA KHICHDA**

(Pearl millet cooked with milk on slow fire & served with gur, bura sugar & desi ghee)

### **BESAN KI ROTI/BAJRE KI ROTI/ NAAN/ROTI/PARANTHA/TAWA PHULKA**

## **MEETHO**

### **MALAI GHEWAR**

(Rajasthani speciality of refined flour dishes topped with reduced sweetened milk & garnished with pistachios)

### **MAWA KACHORI**

(Refined flower dumplings stuffed with Sweetened Reduced milk ,deep fried & simmered in sugar syrup & topped with Nuts)

### **MISHRI MAWA**

(A Rajasthani speciality of reduced sweetened milk & topped with nuts)

### **MALPUA ROLL**

(Malpua stuffed with mawa and dry fruits)