

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)

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

.....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)