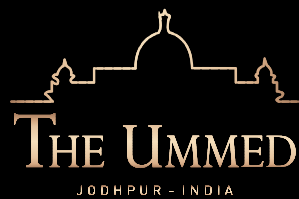
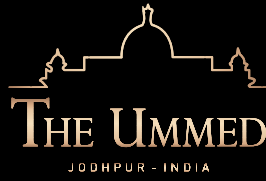




Menu





Timings 7:00 pm to 10:30 pm

Welcome to a gastronomic journey like no other at our alfresco jewel, nestled in the heart of our palace resort's Mughal-style garden in enchanting Jodhpur.

Introducing "The Kebab Kitchen", a celebration of Indian barbecue and tandoor craftsmanship beneath the resplendent canvas of the starry Thar desert sky. In the serenity of our central garden, embark on a culinary expedition where simplicity meets authenticity. Our carefully curated menu unveils the soul of Indian cuisine, featuring simple yet profound kebabs and curries. Each dish is a testament to our commitment to excellence, prepared with locally sourced spices, including the renowned Mathania red chillies, capturing the essence of the region's culinary heritage.

As twilight descends, witness the culinary magic unfold with live tandoor cooking an immersive experience that transcends the ordinary. The air resonates with soulful folk tunes, creating an atmosphere that enchants the senses and promises a soul-warming escape on chilly Thar evenings.

Join us at "The Kebab Kitchen", where every bite tells a tale, and every moment is a symphony of flavors and ambiance.

Menu

Manwaar

- | | | |
|---|---|-----|
| ■ | <i>Raabdi</i> | INR |
| | Most perfect drink for this weather, made from Bajre ka Atta & Curd | 350 |
| ■ | <i>Ginger Lemon Lime Fizz</i> | 400 |
| | Fresh & Fizzy Mocktail | |

Shorba



- | | | |
|---|---|-----|
| ▲ | <i>Murgh Dhaniya Shorba</i> | INR |
| | Coriander leaves with herbs, spices & seasoning cooked with chicken dices | 450 |
| ■ | <i>Dal Jeera Ka Shorba</i> | 450 |
| | A healthy lentil soup tempered with cumin seeds | |

Kebab







- | | | |
|---|---|-----|
| ▲ | <i>Chutneywala Macchi Tikka</i> | INR |
| | Fresh fish cubes marinated with mint, coriander, green chilli & Indian spices blended with yoghurt | 650 |
| ▲ | <i>Zaituni Gosht Seekh Kebab</i> | 750 |
| | Mutton minced with olive, fresh coriander, mint, chilli, garam masala & Indian spices skewer in tandoor | |
| ▲ | <i>Mathania Mirch Murgh Tikka</i> | 650 |
| | Chicken cubes marinated with spices, bell peppers, hung curd & cumin seeds finished with mint & cooked in tandoor | |
| ■ | <i>Multani Paneer Tikka</i> | 600 |
| | Stuffed cottage cheese with nuts, herbs & spices made in northern Indian style | |
| ■ | <i>Sholay Soya Chaap Tandoori</i> | 500 |
| | Marinated Soya Chap with hung curd, chilli flakes, peppercorn, garam masala & Indian spices | |
| ■ | <i>Chilli Milli Tandoori Broccoli</i> | 500 |
| | Blanched Broccoli marinated with dry ginger powder, hung curd, herbs & spices with garam masala | |

Menu

Tandoori Platter

- | | |
|--|---------------------|
| <p> Non Vegetarian
Assortment of kebab's served with chutney & kachumber salad</p> | <p>INR
1550</p> |
| <p> Vegetarian
Assortment of kebab's served with chutney & kachumber salad</p> | <p>INR
1150</p> |

Curries

- | | |
|--|--------------------|
| <p>  Chikory Macchi
Fish cubes tempered tossed with brown onion, red chilli paste & tomatoes</p> | <p>INR
700</p> |
| <p>  Laal Maas
Rajasthani speciality made from mutton, ginger garlic paste & dry red chilli</p> | <p>INR
950</p> |
| <p>  Dum Ka Murgh
Chicken marinated in a host of spices along with cashews, chironji & fried onions</p> | <p>INR
700</p> |
| <p> Egg Tawa Curry
Hard boiled eggs tossed with fried onions & tomato gravy</p> | <p>INR
500</p> |

Subzi Mandi Se

- | | |
|--|--------------------|
| <p> Bhune Masale Ka Tawa Paneer
Cottage Cheese sautéed on high flame with onion, tomato, fresh coriander, mint, chili, garam masala & Indian spices</p> | <p>INR
650</p> |
| <p> Chakki Ki Sabzi
Wheat flour dough dumpling cooked in brown onion, cashew gravy, mint, chili, garam masala & spices</p> | <p>INR
500</p> |
| <p>  Lehsooni Makkai Mutter Ka Saag
Garlic tempered corn & peas tossed in spinach paste with Indian spices & fried garlic</p> | <p>INR
500</p> |
| <p> Nihari Aloo Phool Gobhi
Potato & cauliflower tossed with onion, red chilli paste</p> | <p>INR
500</p> |
| <p> Rabodi Hara Pyaz
Sun dried pieces Rabodi are made by refined flour cooked in onion tomato gravy, tempered with cumin seeds and ghee</p> | <p>INR
500</p> |

Menu

Biryani & Chawal

INR



▲ *Murgh Biryani*

Marinated chicken pieces with mint, coriander, green chilli and whole garam masala with saffron rice

700

■ *Subz Dum Ka Pulao*

Assorted vegetables tempered with cumin seeds, whole garam masala with onion & tomato tossed in Basmati rice finished with brown onion & spices

650

■ *Steam Rice*

Boiled Basmati rice

400

Roti Shoti

INR

■ *Rotiyo Ki Tokri*

Assortment of five Indian breads

699

■ *Roomali Roti*

200

Dal Lijiye

INR



■ *Dal Makhani*

Black lentil cooked on ambers of coal fire overnight

650

■ *Mahal Ki Dal (Yellow Dal)*

Yellow lentil cooked with mustard seeds and Ghee

500

Menu

Kucch Meetha Ho Jaaye _____ INR

- *Moong Dal Halwa* 375
 - *Zafrani Rasmalai* 375
 - *Chaturbhuj Ke Gulab Jamun* 375
 - *Kala Jamun with Ice Cream* 375
- Kindly ask your server for the choices of ice cream

Kuch Thanda Aur Garam _____ INR

- *Green Garden Salad* 350
- *Kachumber* 350
- *Peanut Chaat* 350
- *Dahi Sev Papdi Chaat* 350
- *Boondi Raita* 350
- *Dahi Bhalla* 350
- *Masala Papad* 350