

THE UMMED

JODHPUR - INDIA



# JHAROKHA MENU



# Breakfast

(7:00 am to 10:30 am)

## AMERICAN BREAKFAST - 550/-

(Choice of fresh fruit juice or fruit platter / choice of cereals or eggs to order, toast & tea / coffee) ▲ ■

## CONTINENTAL BREAKFAST - 450/-

(Choice of fresh fruit juice or fruit platter / bakers basket & tea / coffee) ■

## SOUTH INDIAN BREAKFAST - 550/-

(Choice of idli or dosa, or uttapam served with sambhar & chutney & tea / coffee) ■

## NORTH INDIAN BREAKFAST - 600/-

(Choice of chole bhature or paratha with curd & pickle or aloo bhaji lassi or fresh fruit juice & tea or coffee) ■

## CHOICE OF CEREALS - 260/-

(Choice of cornflakes or wheat flakes or choco flakes served with choice of hot or cold milk) ■

## BAKER'S BASKET - 320/-

(Croissant, muffin, doughnut served with preserves & butter) ■

## EGGS TO ORDER - 320/-

(Choice of omelette or poached or fried or boiled or scrambled egg served with hash brown potato, grilled tomato & baked beans with choice of toast) ▲

## FRESH CUT FRUIT PLATTER - 325/- ■

## FRESH FRUIT JUICE or LASSI - 290/- ■

# All Day Dining

(11:00 am to 11:00 pm)

## CRISPY ONION RING - 350/-

(Battered fried new onion rings with tangy spicy dip) ■

## BAKED CHEESE NACHOS - 400/-

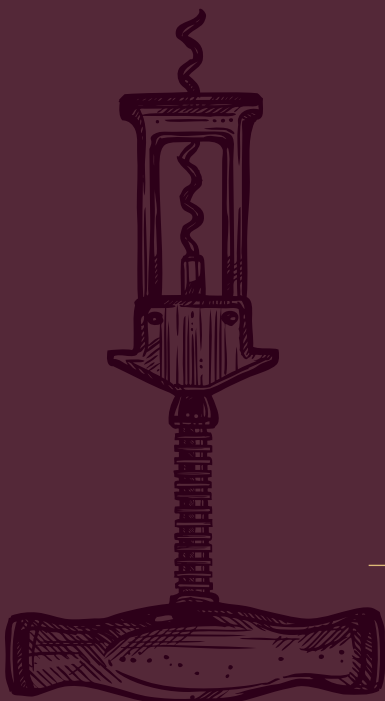
(Gratinated cheese with nachos served with tangy spicy dip) ■

## BELL PEPPERS CHEESE TOAST - 450/-

(A quick appetizer topped up with cheese & bell pepper) ■


• Taxes as applicable

• Please inform our service associate if you are allergic to any ingredient, our Chef will be delighted to design meal without them



## MAKE YOUR OWN PIZZA

### VEGETARIAN - 650/-

(Choice of any three – baby corn / mushroom / corn jalapeno olive / sweet corn / tomato) 

### MARGHERITA PIZZA - 700/-

### NON-VEGETARIAN - 725/-

(Choice of chicken - chicken sausage or chicken tikka) 

### PERI PERI CHICKEN PIZZA - 725/-

## GRILLED SANDWICH

### VEGETARIAN - CHEESE & VEG - 550/-

### BOMBAY SANDWICH - 550/-

### NON-VEGETARIAN - CHEESE & CHICKEN - 650/-


(Served with fries & ketchup) 

### NON-VEGETARIAN CLUB SANDWICH - 650/-


### FRENCH FRIES - 375/-

(Thin strips made from deep fried potato) 


### DAHI AUR PARATHA - 350/-

(Indian bread stuffed with paneer or pea or potatoes or cauliflower, cooked on griddle & served with curd & pickle) 

### PANEER PAKORA - 450/-

(Batter fried cottage cheese cube served with mint chutney and Tamarind chutney) 

### BUTTER KHICHDI - 500/-

(Boiled lentil & rice cooked on slow flame served with Plain curd, pickle and roasted papad) 



*Titbits*

(11:00 am to 11:00 pm)

MIXED VEGETABLE PAKORA - 350/- 

PAPDI CHAAT - 400/- 

FISH FINGERS - 800/- 

CHICKEN 65 - 800/- 

PEANUT CHAAT - 450/- 

GARDEN GREEN SALAD - 475/- 

BOONDI RAITA - 200/- 

MASALA PAPAD - 175/- 

• Taxes as applicable

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# Soup

(12:30 PM to 3:30 PM | 7:00 PM to 11:00 PM)

## CHOICE OF SOUP (VEG)

**CREAM SOUP SELECTION - 375/-**  
(Broccoli or mushroom) 

**FRESH TOMATO BASIL SOUP - 350/-** 

**HOT AND SOUR SOUP - 350/-** 

**VEGETABLE CLEAR SOUP - 350/-** 

## CHOICE OF SOUP (NON VEG)

**CREAM OF CHICKEN SOUP - 415/-** 

**FISH DUMPLING SOUP - 415/-** 


**CHICKEN MANCHOW SOUP - 415/-** 

# Starters


(12:30 PM to 3:30 PM | 7:00 PM to 11:00 PM)

## CONTINENTAL & ORIENTAL


**FISH & CHIPS - 800/-**  
(Batter fried fish served with french fries & tartar sauce) 

**FISH ONLY - 800/-**  
(Marinated & seasoned after which it is dipped in a flour batter and deep fried slowly till it turns golden brown and puffs up to form the crunchy exterior) 

**CHILLI BASIL CHICKEN - 800/-**  
(Seasonings marinated battered fried chicken dices tossed with tangy spicy soya sauce) 

**SCHEZWAN CHICKEN WINGLET - 800/-**  
(Seasonings marinated battered crisp fried chicken winglets tossed with hot spicy sauce) 

**SESAME CHILLI PANEER - 550/-**  
(Sesame coated cottage cheese served with tomato chili sauce) 

**CRISPY CORN - 500/-**  
(Battered fried american corn tossed with onion, peppercorn, spices & seasonings) 



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## INDIAN

### KASUNDI MAHI TIKKA - 800/-

(Fish marinated in mustard, ginger, garlic, chilli & spices skewered cooked in clay oven) ▲

### MUTTON SULA - 800/-

(Succulent meaty chunks are coated with spicy melange of flavours, fiery red in colour & seeped in the flavours of ghee) ▲

### TANDOORI MURGH - 800/-

(Tandoori murgh is a dish made from chicken marinated in yogurt & spices & roasted in a tandoor, a cylindrical clay oven) ▲

### ANGARA MURGH TIKKA - 800/-

(Chicken cubes marinated with hung curd, hot & spicy seasonings, skewered cooked in clay oven) ▲

### AATISHI EGGS TANDOORI - 800/-

(Hard boiled eggs marinated hung curd, ginger garlic, chillies) ▲

### CHILLI MILLI TANDOORI BROCCOLI - 550/-

(Blanch broccoli marinated with yoghurt, cream, peppers, spices & seasonings, skewered cooked in clay oven) ■

### CHINGARI PANEER TIKKA - 550/-

(Stuffed cottage cheese marinated with hung curd, hot chilly & spicy seasonings, skewered cooked in clay oven) ■

### DAHI MIRCH MALAI KHOYA KEBAB - 550/-

(Paneer mixed with yoghurt & seasoning & deep fried) ■

## Main Course

## WESTERN & ORIENTAL

### CHIMICHURRI FISH - 900/-

(Grilled fish fillet served with parsley garlic creamy sauce, sautéed vegetables & fries) ▲

### CHICKEN CHERMOULA - 900/-

(Chicken cubes served with a punchy coriander relish sauce, sautéed vegetables & fries) ▲

### TERYAKI FISH - 900/-

(Battered fried fish cubes tossed with roasted ginger, garlic, soya sauce finished with spring onion) ▲

### YAKITORI CHICKEN - 900/- ▲

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GLUTEN



PEANUT




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**PERI PERI PANEER - 800/-**

(Battered fried cottage cheese tossed with onions, bell peppers in spicy thai chilli sauce) 

**WOK TOSSED RICE (PLAIN / SCHEZWAN)**

**CHICKEN - 600/-** 

**EGG - 600/-** 

**VEGETARIAN - 550/-** 

**HAKKA NOODLES (PLAIN / SCHEZWAN)**

**CHICKEN - 600/-** 

**EGG - 600/-** 

**VEGETARIAN - 550/-** 

**INDIAN**

**MACHLI KA SALAN - 800/-**

(A perfect blend of spices with juicy onion & tomatoes) 

**BHUNA GOSHT - 850/-**

(Mutton is slow-cooked with a variety of spices, vegetables & yoghurt) 


**DUM KA MURGH - 800/-**

(A specialty from hyderabad of slow cooked marinated chicken in gravy) 

**HOME STYLE CHICKEN - 800/-**

(Chicken marinated in spices and yoghurt, making it tender and tasty cooked with onions, tomatoes) 


**DILLI WALA BUTTER CHICKEN - 800/-**

(A curry made of chicken with spiced tomato & butter) 

**EGGS KORMA - 800/-**

(Boiled eggs tossed with fried onion, tomato & nutty gravy) 

**PANEER LAZEEZ KORMA - 800/-**

(Soft cottage cheese tossed in onion, cashew nut, tomato gravy & finished with cream) 


**PANEER AAP KI PASAND (CHOICE OF PANEER) - 800/-**

(Palak paneer, paneer lababdar, paneer bhurji & paneer khurchan) 


**SUBZ TAWA MASALA - 600/-**

(Assorted vegetables cooked on a griddle) 

**MALAI KOFTA - 600/-**

(Paneer dumplings known as kofta, served with a rich creamy gravy) 

**BHINDI DO PYAZA - 600/-**

(Bhindi do pyaza is made with okra and spices, herbs & lots of caramelized onions) 



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**DAL MAKHANI - 650/-**  
(Whole black lentil cooked overnight on embers of coal fire) 

**DAL TADKA - 500/-**  
(Yellow lentil cooked with cumin seeds & ghee) 


**MURGH DUM BIRYANI - 700/-**  
(Marinated chicken pieces with mint, coriander, green chilli & whole garam masala with saffron rice) 


**SUBZ DUM BIRYANI - 650/-**  
(Assorted vegetables tempered cumin seeds, whole garam masala with onion, tomato tossed in basmati rice finish with brown onion & spices) 


**JEERA PULAO / SUBZ PULAO - 450/-** 


**STEAMED RICE - 400/-**  
(Plain boiled basmati rice) 


## RAJASTHANI TRADITIONAL FOOD


**LAAL MAANS - 950/-**  
(It is a mutton curry prepared in a sauce of yogurt & hot spices such as red mathania chilies. This dish is typically hot & rich in garlic) 


**MUTTON SOYTA - 800/-**  
(Mutton soyta is a traditional rajasthani dish made with pearl millets & mutton) 


**SAFED MAANS - 850/-**  
(Safed maans is a special mutton dish consisting of a thick gravy made from almond or cashew nut paste) 

**DHUNGAR MURGH - 800/-**  
(A south asian way of making smoky-flavored chicken) 

**RAJASTHANI ALOO PYAZ KI SABJI - 550/-**  
(A semi-dry sabzi made from baby potatoes and pearl onions in a masaledar tomato-based gravy) 

**GOVIND GATTA CURRY - 600/-**  
(Dumplings made of gram flour stuffed with paneer, boiled, and fried preparation in a rich onion and yoghurt gravy) 

**KER SANGRI - 600/-**  
(A spicy dish made with the ker berry and the sangri bean) 

**RAJASTHANI KADI PAKODA - 500/-**  
(Made from freshly prepared Pakodi of besan perked with coriander and green chilies) 



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# Indian Bread

NAAN (Plain, Butter) - 145/- 

NAAN (Garlic & Cheese) - 150/- 

TANDOORI KULCHA - 150/- 

MISSI ROTI (Plain, Butter) - 150/- 

BAJRA TANDOORI ROTI (Plain, Butter) - 150/- 

TANDOORI ROTI (Plain, Butter) - 125/- 


PHULKA (Two Pieces) - 130/- 

# Pasta & Burger

(11:00 AM to 11:00 PM)

SELECTION OF PASTA - 775/-

(Penne, spaghetti, macaroni)

(Sauces: arrabbiata, pesto, alfredo, creamy cheese) 

VEGETABLE BURGER - 550/- 

CHICKEN BURGER - 650/- 

# Kids Food Zone

(11:00 AM to 11:00 PM)

SMILEY FRIES - 450/- 

CHEESE BALLS - 450/- 

CHICKEN NUGGETS - 650/- 

PLAIN KHICHDI - 500/- 

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# Dessert

(11:00 AM to 11:00 PM)

STUFFED GULAB JAMUN - 375/-

MOONG DAL HALWA - 375/-

RASMALAI - 375/-

PANNA COTTA - 375/-

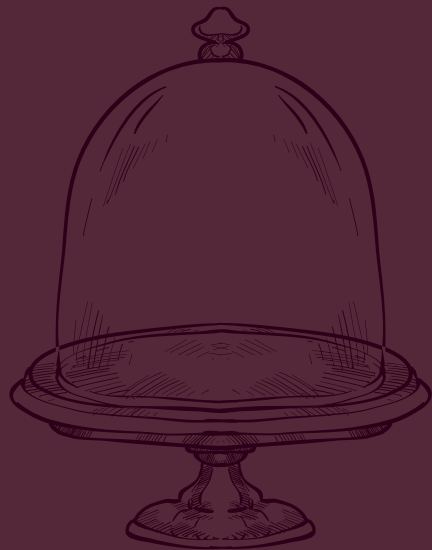
RED VELVET CAKE - 375/-

HOT CHOCOLATE BROWNIE WITH ICE CREAM - 375/-

BANOFFEE PIE - 375/-

CHOICE OF ICE-CREAM - 275/-

(Vanilla/Strawberry/Chocolate/Butterscotch/Mango)



# Beverages

(7:00 AM to 11:00 PM)

TEA - 240/-

(Regular, Masala, Flavored & Black)

COFFEE - 250/-

(Cappuccino / Cafe Latte /Espresso /Americano)

HEALTHY DRINKS - 275/-

(Hot Chocolate & Bournvita)

COLD COFFEE - 240/-

(With or without Ice Cream)

LASSI - 250/-

(Sweet / Salted)

CHAAS - 250/-

(Plain, Jeera, Masala)

MILKSHAKE - 300/-

(Chocolate, Mango, Banana, Vanilla)

SEASONAL FRESH FRUIT JUICE - 290/-

(Kindly ask the server for the choices)

CANNED JUICE - 275/-

(Orange, Mango, Mixed Fruit)

MINERAL WATER - 170/-

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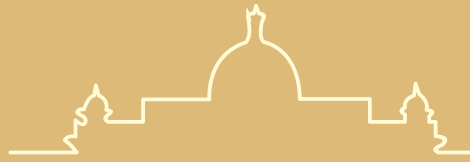
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**Khamma Ghani!**

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