

## THE INDIAN MENU

“Seventy Percent Vegetables in This Menu Are Grown In OUR ORGANIC KITCHEN GARDEN and Spices Are Sourced From Old Delhi and Jodhpur Country Side”

### Soup

#### **Tomato Dhania Shorba**

Coriander Flavored Red Tomato Broth

525

#### **Lemon Corriander Chicken Rasam**

Asafoetida and Garlic Flavoured South Indian Style Chicken Broth

550

### Starters

#### **Non –Vegetarian Kebab Platter**

Assortment of Five Kebabs

1095

#### **Vegetarian Kebab Platter**

Assortment of Five Kebabs

995

#### **Tandoori NZ Lamb Chops**

Chili, Garlic and Mustard Marinated Char Grilled Lamb Chops

1195

#### **Lamb Pepper Fry**

Pan Fried Boneless Lamb with Coconut and Curry Leaves

825

#### **Lamb Seekh Kebab**

Char Grilled Minced Lamb Skewer with Brown Onion

825

## **Tandoori Murgh**

Chilli and Yogurt Marinated Tandoori Chicken (Takes 12 Mints to be Cooked)

825

## **Purani Delhi Chicken Tikka**

Old Delhi Spices Marinated Char Grilled Chicken Morsels

795

## **Afghani Chicken Tikka**

Afghan's Famous Chicken Morsels

795

## **Kasundi Macchi Tikka**

Spicy Mustard Relish Marinated Sole Fish Cooked in Clay Oven

895

## **Tandoori Jhinga**

Yoghurt and Turmeric Marinated Jumbo Prawns Cooked in Clay Oven

895

## **Kashmiri Paneer Tikka**

Traditional Kashmiri Warm Spices Marinated Cottage Cheese

775

## **Tandoori Mushroom**

Cheese and Spinach Stuffed Mushrooms Cooked in Clay Oven

775

## **Malai Broccoli Kebab**

Exotic Broccoli Skewer with Cashew, Saffron and Aromatic Spices

775

## **Dahi Kebab**

Sesame Seed Coated Deep Fried Yogurt Dumplings

775

## **Awadhi Soya Chops**

Saffron, Yoghurt and Fresh Herbs Marinated Char Grilled Soya

775

## **Tandoori Aloo**

Dry Fruit Stuffed Potato Barrels Cooked in Tandoor

725

## **Makai Aur Palak Kebab**

Pan Seared Patties of Spinach and Corn

725

## **Indian Chats**

### **Papdi Gunjia Chaat**

Indian Crusty Wafer Served with Yoghurt, Tamarind and Mint Sauce

625

### **Multi Millet Chaat**

Toasted Puffed Millet Tossed with Onion, Tomato and Tamarind Salsa

625

### **Dahi Puri**

Puffed Puri's Stuffed with Potato, Curd and Tamarind with Chopped Onions and Tomatoes

625

### **Makai Chaat**

Steamed Corn Tossed with Olive Oil, Lemon Juice and Salt and Pepper

625

## **Mains**

*(Sourcing All the Ingredients from Local Villages)*

### **Laal Maas**

Rajasthan's Signature Dish, Lamb Cooked with Rajasthani Spices

995

### **Baghara Gosht**

Slow Cooked Tender Lamb with Roasted Coconut, Peanuts and Tamarind Gravy

995

## **Bhuna Gosht**

A Classic Wok Roasted Lamb with Onion and Dry Spices

995

## **Mughlai Lamb Korma**

Succulent Lamb Cooked In Yogurt, Saffron and Exotic Mughlai Spices

995

## **Butter Chicken**

North Indian Famous Char Grilled Chicken Morsels with Rich Tomato Gravy

975

## **Jodhpuri Murgh**

Crushed Garlic and Mathania Chilies Marinated Chicken Cooked with Onion and Yogurt

975

## **Saag Murgh**

Spinach and Chicken Cooked Together with Onion and Tomato

975

## **Chicken Ishtu**

Chicken Morsels Cooked with Brown Onion, Yoghurt and Old Delhi Spices

975

## **Jhinga Adrak Masala**

Prawn Cooked on Griddle with Ginger, Onion and Coriander Signature Of Devigarh

1075

## **Kerala Prawn Curry**

Kerala Style Prawn Cooked with Mustard, Turmeric and Coconut Cream

1075

## **Bengali Fish Curry**

Sole Fish Cooked with Pickled Mustard and Tomato Sauce

1075

## **Paneer Tikka Makhani**

Roasted Indian Cheese with Rich Tomato Gravy Scented with Fenugreek

950

### **Paneer Adrak Masala**

Indian Cheese Cooked on Hot Plate with Ginger, Onion and Tomatoes

950

### **Saag Paneer**

Our House Specialty Indian Cheese Cooked with Our Garden Fresh Spinach

950

### **Ker Sangri**

Desert Shrub and Berries Cooked with Pickle Spices

895

### **Gatta Curry**

Bengal Gram Flour Dumplings with Yogurt and Turmeric (Signature Of Rajmahal Place RAAS)

895

### **Chakki ki Subzi**

Butter Milk and Mix Flour Spongy Cooked with Onion, Mustard Seeds and Yogurt

895

### **Rabodi Ki Subzi**

Corn Meal Local Ribbon Pasta Cooked in Onion and Yogurt Gravy

895

### **Corn Mushroom Peas Masala**

Green Peas, Corn and Mushroom Cooked in Tomato, Cashew Gravy

895

### **Anjeer Kofta Curry**

Wild Fig and Indian Cheese Dumpling Cooked with Classic Rich Creamy Gravy

895

### **Methi Matar Malai**

Our Organic Fenugreek Leaves and Peas A Traditional Way of North India

895

### **Subj Miloni**

Roasted Indian Cheese with Rich Tomato Gravy Scented with Fenugreek

895

### **Lasooni Bhuna Palak**

Roasted Garlic Infused Spinach with Onion and Tomatoes (Signature Of Devigarh)

795

### **Hara Payaz Aur Aloo Ki Subzi**

Stir-Fry Scallion and Potatoes with Asafoetida and Freshly Ground Spices

795

### **Sev Tamatar Ki Subzi**

Gram Flour Crispy Noodles Cooked with Tomato and Freshly Ground Spices

795

### **Dal Makhani**

North Indian Famous Black Lentils Preparation

795

### **Lasooni Dal Palak**

Cumin and Cumin Infused Yellow Lentils with Spinach

725

### **Yellow Dal Tadka**

Cumin and Garlic Infused Yellow Lentils with Coriander

725

## **Rice and Biryani**

### **Dum Biryani Lamb**

Slowly Cooked Aromatic Basmati Rice with Boneless Lamb and Whole Spices

995

### **Dum Biryani Chicken**

Slowly Cooked Aromatic Basmati Rice with Boneless Chicken and Whole Spices

995

### **Dum Biryani Subj**

Slowly Cooked Aromatic Basmati Rice with Vegetables and Whole Spices

925

## **Pulao**

Basmati Rice Preparation with Choice Of Green Pea's Or Mix Vegetables

625

## **Safed Chawal**

Steamed Rice

595

## **Yogurt and Breads**

(Homemade Yogurt with Organic Milk)

### **Tadka Dahi**

Homemade Yogurt Sautéed with Cumin, Mustard Seeds and Curry Leaves

375

### **Raita**

Kumaoni Style Cumin and Mustard Flavoured Yogurt with Your Choice of Cucumber, Boondi or Mix

295

### **Healthy Fusion Breads**

Basil Pesto and Cheese Parantha/Garlic Parmesan Chur Chur Naan

295

### **Multigrain Roti**

Whole Wheat, Oats, Millet, Ragi and Maize Flour Flatbread

145

### **Ragi Roti**

Finger Millet Flatbread

145

### **Tandoori Kulcha**

Cottage Cheese/Cauliflower/Potato/Onion/ Mix Vegetables

145

### **Parantha**

Lacha/Mint /Fenugreeks

130

## **Naan**

Refined Flour Flatbread Flavored with Garlic/ Cheese/ Corianders Leaves

130

## **Makki Ki Roti**

Classic Punjabi Corn Meal Flatbread

130

## **Bajra Ki Roti**

Pearl Millet Flatbread

130

## **Tandoori Roti**

Whole Wheat Flatbread

130

All Prices Are In INR and These Prices Are Applicable For Government Taxes and 10% Discretionary Service Charge.

In Keeping with the Highest Secular Traditions of Walled City, We Do Not Serve Beef Or Pork.