



Rajasthani

Sp. Bhog Festival



Menu

NON VEGETARIAN

MURG DHUNGAR JAIPUR

(Tender piece of chicken leg marinated and smoked with garam masala cooked in tandoor served with paneer ke sooley and masala chaas)

DAAL BAATI CHURMA

(An ode to the land of Rajasthan. Platter of semi-sweet Churma, spicy Dal and deep-fried Baati; a traditional combination. Served with masala poori)

LAAL MAANS AUR BAJRE KI ROTI

(Traditional lamb curry favourite among the royalties cooked with yoghurt served with pearl millet bread and steamed rice accompanied with dahi gujiya)

MOONG DAAL HALWA AUR MEETHE SAMOSE

(Traditional lip smacking green split moong dal dessert of Rajasthan served with dry fruit stuffed samosa and saffron rabdi)

OR

VEGETARIAN

RAJASHTHANI MIRCHI WADA & CHUTNEY PANEER KE SOOLEY

(Popular street food snack with stuffed chili fritters with chargrilled chutney, Marinated cottage cheese served with dahi gujiya)

DAAL BAATI CHURMA

(An ode to the land of Rajasthan. Platter of semi-sweet Churma, spicy Dal and deep-fried Baati; a traditional combination. Served with masala poori)

GUTTA CURRY AUR BAJRE KI ROTI

(Gram flour dumplings flavoured with dry spices steamed and then dunked into a yoghurt-based curry. Enjoy this dish with pearl millet bread and steamed rice, accompanied with kesari lassi)

MOONG DAAL HALWA AUR MEETHE SAMOSE

(Traditional lip smacking green split moong dal dessert of Rajasthan served with dry fruit stuffed samosa and saffron rabdi)

