



# 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)

#### 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)

#### 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)

