

Javitri

Our pure Indian vegetarian specialty restaurant,
with a menu handpicked by our team of passionate
chefs.

The highlights are the authentic home style 'thalis'
consisting of delicacies from the foothills of the
Aravali mountain ranges, crafted specially by our
culinary team.

The 'celebration table' invites you to experience
royalty and the rich heritage of the soil.

Our selection of beverages and fine wines will
perfectly compliment your meal.

Jeemo Sa!



As per FSSAI guidelines , an average active adult requires 2000 kcal energy per day,
however calorie needs may vary per person

SHURUAAT

- **BHUNE JEERE KA CHAAS** 400
209 kcal | 300 ml | butter milk, cumin, rock salt and fresh coriander leaves

- **SHIKANJI** 400
108 kcal | 300 ml | a refreshing lime beverage




SHORBA

- **RAAB** 750
318 kcal | 225 ml | thick broth made from millet (bajra), flour and buttermilk

- **TAMATAR SANTRE KA SAAR** 650
68 kcal | 225 ml | tomato soup, orange and spices

- **BHUTTE KA SHORBA** 650
185 kcal | 225 ml | mildly spiced light corn broth with cinnamon and cloves




AARAMBHAKE

- **SARSON KE PHOOL** 850
319 kcal | 250 gms | broccoli florets imbued with mustard and pickling spices

- **HARE MOONG KI SHAMMI** 850
985 kcal | 250 gms | split green gram, golden onion

- **KHUMBH KI GALOUTI** 850
453 kcal | 250 gms | shallow fried medallions of finely minced button mushrooms

- **BHATTI KA PANEER** 850
631 kcal | 250 gms | cottage cheese barrels marinated with red chilli powder and hung curd




Milk  Nuts  Gluten  Mustard  Lupin  Soya  Peanuts  Sesame  Celery  Sulphites 

All prices are in Indian Rupees Government taxes are not included.
Kindly let your order taker know if you are allergic to any ingredients

MUKHYA BHOJJ

- 🟢 **KADHAI PANEER** 990
554 kcal | 250 gms | cottage cheese cooked with capsicum, tomatoes, ginger, green chillies and sprinkled with freshly ground spices
 
- 🟢 **PANEER SIRKA PYAAZ** 990
562 kcal | 250 gms | cottage cheese cooked in a tomato gravy flavoured with pickled onions
 
- 🟢 **BAINGAN BHARTA** 990
170 kcal | 250 gms | oven roasted brinjal preparation along with dices of onion and tomato
 
- 🟢 **CHOLEY AMRITSARI** 990
738 kcal | 250 gms | traditional chickpea preparation from Punjab
 
- 🟢 **NADRU SINGHADE KA CHOWGRA** 990
571 kcal | 250 gms | lotus stem, water chestnut, Guntur chillies
 
- 🟢 **CHILGOZA FALLI SHATAVARI** 990
375 kcal | 250 gms | string-less green beans, asparagus, roasted pine nuts
  
- 🟢 **KADHAI BHINDI** 990
317 kcal | 250 gms | okra cooked with capsicum, ginger, green chillies and sprinkled with freshly ground spices
 
- 🟢 **PALAK AAP KI PASAND** 990
400 kcal | 250 gms | fresh spinach cooked with a combination of corn or mushroom or potato or cottage cheese
 



MAUSAMI BAHAR – ARAVALI SHRANKHALA SE

- **LILVA MASALA** **1100**
348 kcal | 250 gms | green gram blended with Indian spices and tomato gravy
 
- **MASALA TORAI** **1100**
209 kcal | 250 gms | delicious vegetable preparation of ridge gourd,
garnished green chillies
 
- **SAHAJAN KI SUBZI** **1100**
449 kcal | 250 gms | drumstick flavoured with mustard
 
- **HALDI KI SUBZI** **1100**
425 kcal | 250 gms | made purely with raw turmeric, a winter dish
  
- **DAL ARAVALI** **700**
733 kcal | 250 gms | whole black gram simmered overnight on tandoor, enriched
with cream and home churned butter
 
- **DAL KALBELIYA** **700**
90 kcal | 250 gms | a splendid combination of three lentils, cooked with garlic,
onion and tomato, enriched with desi ghee
 



RAJASTHAN KI HAVELIYON SE

- **CHAKKI KI SUBZI** **1100**
798 kcal | 250 gms | Jodhpur delicacy, made with wheat flour

- **DHUKAYADI GAWAR FALI KI SUBZI** **1100**
435 kcal | 250 gms | wild beans infused with ghee on live charcoal

- **HARE TAMATAR AUR HARI MIRCH KI TEEKHI SAAG** **1100**
254kcal | 250 gms | raw tomato and green chillies blended in a unique spicy combination

- **ALOO BADI KI SUBZI** **1100**
425 kcal | 250 gms | potato, dried lentil nuggets in tomato gravy




SHAHI SAJJANGARH THALI

- **INFLUENCED BY THE MAJESTIC** **2100**
1156 kcal | 500 gms | Monsoon Palace - Sajjangarh Fort, our cooking inspired by the royal kitchens, involves the use of fresh ground masalas that infuses a heady aroma into each dish. The food is brought to you in the most lavish setting to give you a glimpse of the historical royal dining experience. Our specialties are the vegetable and accompanying sauces.




CHAWAL

- **MATKA SUBZ BIRYANI** **1200**
610 kcal | 250 gms | basmati rice, vegetables and aromatic spices

- **SAADA CHAWAL** **500**
374 kcal | 250 gms | steamed rice

- **PULAO** **650**
405 kcal | 250 gms selection of: peas, mushroom, vegetables and cumin




DAHI AUR RAITA

- **FRUIT RAITA** **300**
275 kcal | 200 gms | sweetened curd preparation with mixed fruit

- **RAITA** **300**
201 kcal | 220 gms | selection of: boondi, cucumber, tomato and onion
 
- **KHULLAD WALA DAHI** **300**
144 kcal | 200 gms | set curd served in an earthen pot




BREADS

<input checked="" type="checkbox"/>	NAAN 359 kcal 100 gms garlic or kalonji  	200
<input checked="" type="checkbox"/>	ROTI 301 kcal 100 gms bajra, makai or missi  	200
<input checked="" type="checkbox"/>	KULCHA 289 kcal 100 gms paneer, aloo, masala or cheese  	200
<input checked="" type="checkbox"/>	PARATHA 345 kcal 100 gms laccha or pudina  	200
<input checked="" type="checkbox"/>	PHULKA (2 PIECES) 259 kcal 100 gms puffed Indian bread from home ground wheat, nachini (red millet)  	200
<input checked="" type="checkbox"/>	MASALA MULTIGRAIN ROTI 312 kcal 100 gms savory and nutty flat breads made with a mix of whole wheat flour, gram flour sprinkled with freshly ground spices   	200



MITHAI

- CHENA KHEER** **650**
206 kcal | 150 gms | fresh cured cheese poached in milk, enriched with nuts and cardamom
 
- LANCHA JAMUN** **650**
721 kcal | 150 gms | deep fried milk dumplings scented with nutmeg and mishri syrup
  
- ANANAS KI PHIRNI** **650**
451 kcal | 150 gms | rice powder pudding extenuated with pineapple
 
- BALAI KA TUKDA** **650**
489 kcal | 150 gms | Indian bread pudding, dry fruit and cardamom
  
- EXOTIC FRESHLY CUT FRUIT PLATTER** **650**
90 kcal | 150 gms

