An ode to Rajasthan’s inimitable culinary heritage, Javitri offers an immersive culinary sojourn through the India’s most vibrant and historically-nuanced state.

The menu featuring traditional Thaalis revives classic recipes sourced from the royal kitchens of the Mewar dynasty to the sacrosanct and soulful flavours of temple cuisine, creating a rich and diverse kaleidoscope of culinary offerings.

With emphasis on locally-sourced produce, homegrown and organic ingredients, and heirloom recipes – the experience lays strong emphasis on provenance of cuisine.

Traditional regal silverware, and warm service creates a sense of opulence, timeless luxury and attention to detail.

As per FSSAI guidelines, an average active adult requires 2000 kcal energy per day, however calorie needs may vary per person.
FROM THE HAVELIS OF RAJASTHAN

An epicurean celebration of the royal havelis of Rajasthan, this signature thali features freshly-ground spices, house-made condiments and chutneys and heirloom recipes perfected over time.

RAJASTHANI THALI - VEGETARIAN ₹ 1750

976 kcal | 450 Gms

DAHI BADAM KI RAAB
Yogurt, almond, spices

MAKAI MEWE KE KEBAB
Corn, reduced milk and nut patties

DHUNGAR PANEER
Cottage cheese, spices, onion, tomato, smoked

GATTA CURRY
Gram flour, yogurt, spices

KER SANGRI DAAKH
Desert beans and berries

HARE TAMATAR AUR HARI MIRCH KA TEEKHA SAAG
Raw tomato, banana chillies, unique spicy

MALAI KI SUBZI
Skimmed milk, spices

DAL-BATI-CHURMA
Whole wheat roll, mixed lentil

Vegetarian 🌿 Non-Vegetarian 🐷 Vegan 🍽️
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.
DRY FRUIT PEAS PULAO
Rice, clarified butter, dry fruits

KHULLAD WALA DAHI
Earthen bowl curd

SELECTION OF REGIONAL BREADS
BAJRA / TIKKAD / PHULKA / MAKAI
BEJAD / MISSI / KHOBA / MIRCHI PARATHA

DESSERTS
BADAM HALWA
Almond, clarified butter

MALAI GHEWAR
Reduced milk, flour, clarified butter, nuts

RAS MALAI
Milk, saffron, nuts

Vegetarian ☐ Non-Vegetarian ☑ Vegan ☐
Milk ☐ Nuts ☐ Gluten ☑ Mustard ☐ Lupin ☐ Soya ☐ Peanuts ☐ Sesame ☐ Celery ☐ Sulphites ☐
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RAJASTHANI THALI NON - VEGETARIAN ▲
₹ 1950

1125 kcal | 450 Gms

TEETAR KA SAAR
Quail stock, Indian spices

SILBATTE KA MURGH
Chicken breast, pounded spices

KACHAR MAANS
Mutton, sour berry, mathania chilli, yogurt

MURGHA RO KHATO
Chicken, sour gravy, local spice

HARE TAMATAR AUR HARI MIRCH KA TEEKHA SAAG
Raw tomato, banana chillies, unique spicy

ALOO UDAIGIRI
Baby potatoes, spice

DAL-BATI-CHURMA
Whole wheat roll bread, mixed lentil

DRY FRUIT PEAS PULAO
Rice, clarified butter, dry fruits

KHULLAD WALA DAHI
Earthen bowl curd

Vegetarian ▲ Non-Vegetarian ✓ Vegan
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.
SELECTION OF REGIONAL BREADS
BAJRA / TIKKAD / PHULKA/ MAKAI
BEJAD /MISSI / KHOBAR / MIRCHI PARATHA

DESSERTS
BADAM HALWA
Almond, clarified butter

MALAI GHEWAR
Reduced milk, flour, clarified butter, nuts

RAS MALAI
Milk, saffron, nuts
SATVIK THALI

SATVIK THALI 🍽️
₹ 1750
775 kcal | 450 Gms

BHUNI HUI MAKAI KA RAS
Corn, spices

MAWA MALAI KI TIKKI
Reduced milk, patties

PANEER MAKHANA CURRY
Cottage cheese, tomato gravy

ALOO ANARDANA
Potato, spices, pomegranate

HARE TAMATAR MIRCH KA SAAG
Raw tomato, banana chilli

SABUDANA KHICHDI
Sago, clarified butter, nuts

ARBI KADHI
Colocasia, yoghurt

PALAK TAMATAR KI SUBZI
Spinach, onion, tomato

KADDU METHI KI SUBZI
Pumpkin, fenugreek, tangy sauce

Vegetarian 🌿 Non-Vegetarian 🥕 Vegan 🍛
Milk 🥛 Nuts 🥛 Gluten 🥛 Mustard 🥛 Lupin 🥛 Soya 🥛 Peanuts 🥛 Sesame 🥛 Celery 🥛 Sulphites 🥛
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Vegetarian ☢️ Non-Vegetarian 🌱 Vegan 🌿

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.

GHEE BHAAT
Rice, clarified butter

KULLHAD WALA DAHI
Earthen bowl curd

SELECTION OF BREADS
POORI / SINGHARE KI ROTI / KUTTU KI ROTI

DESSERTS
ELAICHI SHRIKHAND
Hung curd, cardamom

LAL PEDA
Reduced milk, sugar, nuts

ALOO KA HALWA
Potato, clarified butter, sugar
PUNJABI THALI-NORTH INDIAN SPECIALITY - VEGETARIAN ₹ 1750

1050 kcal | 450 Gms

PALAK CHILGOZE KA SHORBA
Spinach, pie nut, spices

LABGEER KEBAB
Aromatic beetroot patty, cashew, cheese

MAKHANIYA CHAACH
Buttermilk

MALAI KOFTA CURRY
Cottage cheese, cashewnut, cream

BUTTER PANEER
Cottage cheese, makhani gravy

RASILE CHOOLEY
Chickpeas, grounded spices, onion, tomato

DUM KE SUBZ
Mixed vegetables, almond and cashewnut

LEHSUNI PALAK
Garlic, spinach, onion tomato

JEERA ALOO
Potato, cumin seeds, grounded spices
DAL MAKHANI
Black gram whole, butter, cream

WADI RICE
Rice, whole spice, moong dal, clarified butter

SAKORE KA DAHI
Earthen bowl curd

TRADITIONAL BREADS
ALOO PYAZ KA KULCHA / MISSI / MAKAI / TANDOORI ROTI
MINI BHATURA / PHULKA

WHITE BUTTER, GHEE AND GUD

DESSERTS

PANEER KI KHEER
Chenna, sweet milk

GULAB JAMUN
Reduced milk, clarified butter, cardamom powder

MILK CAKE
Milk, dry fruits

(ACCOMPANIMENTS - GREEN SALAD, SIRKA PYAZ, PACHRANGA ACHAR, WHITE BUTTER, GHEE, GUD, ASSORTED PAPAD)
PUNJABI THALI-NORTH INDIAN SPECIALITY
NON VEGETARIAN
₹ 1950

1156 kcal | 450 Gms

MURGH DHANIYA SHORBA
Chicken coriander broth, Indian spices

AMRITSARI CHICKEN
Chicken, hung curd, spices

MAKHANIYA CHAACH
Buttermilk

DHABA STYLE MUTTON
Spicy lamb, yoghurt

ATTARI CHICKEN
Chicken, makhani gravy

RASILE CHHOLE
Chickpeas, grounded spices, onion, tomato

DUM KE SUBZ
Mixed vegetables, almond and cashew nut

LEHSUNI PALAK
Garlic, spinach, onion, tomato

Vegetarian 🥗 Non-Vegetarian 🥘 Vegan 🍴
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.
JEERA ALOO
Potato, cumin seeds, grounded spices

DAL MAKHANI
Black gram, butter, cream

WADI RICE
Rice, whole spices, moong dal, clarified butter

SAKORE KA DAHI
Earthen bowl curd

TRADITIONAL BREADS
ALOO PYAZ KA KULCHA / MISSI / MAKAI /
TANDOORI ROTI / MINI BHATURA / PHULKA

DESSERTS
PANEER KI KHEER
Chenna, sweet milk

GULAB JAMUN
Reduced milk, clarified butter, cardamom powder

MILK CAKE
Milk, dry fruits
GUJARATI THALI
₹ 1750
875 kcal | 450 Gms

MASALA CHAAS
Buttermilk

FARSAN

KHANDVI
Gram flour, buttermilk

TINDLI NU SAAK
Ivy gourd, local spices

MAKAI SHIMLA NU SAAK
American corn, green pimentos, cashew nut, cream

SEV GALKA NU SAAK
Sponge gourd, sev, onion, tomato

BHINDI Dahiwari
Okra, yoghurt

MASKA Paneer
Cottage cheese cooked in creamy makhani gravy

KHATTI MEETHI DAL
Sweet and sour lentil

GUJARATI KADHI
Gram flour, yoghurt, sugar
VATANA NU PULAO
Rice, whole spices, green peas, clarified butter

TRADITIONAL BREADS
METHI THEPLA / POORI / PHALKA / BHAKRI MITHAI

DUDHI NO HALWO
Bottle gourd sweet pudding reduced milk and dry fruits

SHRIKHAND
Sweet hung curd infused with saffron and cardomom flavoured

DRYFRUIT BASUNDI
Reduced milk chilled with dry nuts

Vegetarian ▶ Non-Vegetarian ◀ Vegan
Milk ▶ Nuts ◀ Gluten ▶ Mustard ▶ Lupin ▶ Soya ▶ Peanuts ▶ Sesame ▶ Celery ▶ Sulphites ▶

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