

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!



SHURUAAT / APPETIZERS

Bhune jeere ka chaas buttermilk flavoured with cumin, rock salt and fresh coriander leaves	350
Pudina nimboo shikanji beverage with a refreshing taste of lime and mint	350
Ganne ka rass freshly squeezed sugarcane juice	375
Kesariya badam thandai classical cooler of almonds, rose petals, poppy and melon seeds	375
Samose ki chaat spiced potatoes in short crust pastry, topped with yoghurt and tamarind chutney	700
Bhuni hui kamal kakadi fiery blend of desi masalas and fresh lotus stems	700



SHORBA / SOUPS

Tamatar dhania ka shorba plum tomato extract flavoured with fresh coriander leaves	600
Bhutte ka shorba mildly spiced light corn broth flavoured with cinnamon and cloves	600



KEBABS / GRILLS

Nadroo kebab a vegetarian's delight	800
Bhutte aur matar ki shammi combination of spinach, crushed green peas and corn kernels with spices, shallow fried on a griddle	800
Sarson ke phool broccoli florets imbued with mustard and pickling spices	800
Tandoori salad onion, tomato, capsicum, paneer and pineapple seasoned with a spicy mixture of chaat masala, yellow chillies, garam masala black cumin and lemon juice. roasted in the tandoor	800
Khoya khubani ke kebab grilled medallions of cottage cheese stuffed with dried apricots and reduced milk	800
Khumbh ki galouti shallow fried medallions of finely minced button mushrooms	800
Bhatti ke badami aloo stuffed potato barrels with cottage cheese and nuts, roasted in tandoor	800
Seekh - e - kumbhalgarh crunchy vegetable skewers enhanced with fresh herbs cooked in tandoor	800
Bhatti ke paneer cottage cheese barrels marinated with red chilli powder and hung curd	800
Vegetarian kebab platter irresistible assortment of bhatti ke badami aloo, bhutte aur matar ki shammi, bhatti ke paneer, khoya khubani ke kebab	1050



KADHAI / PAN-FRIED

Nadroo yakhani traditional delight straight from the land of valleys. lotus stems cooked with mild spices and a generous helping of yoghurt, rendering the dish a special creamy texture	900
Telengana aloo stir fried potatoes with mustard seeds, curry leaves, horsegram, dessicated coconut, flavoured with red chilli flakes	900
Dum aloo kashmiri six varieties of indian spices in potato with sweet and sour tomato smooth gravy	900
Gobhi matar rasedaar cauliflower and green peas spiced with royal cumin, asafoetida and chillies	900
Kadhai paneer cottage cheese cooked with capsicum, tomatoes, ginger, green chillies and sprinkled with freshly ground spices	900
Baingan bharta oven roasted brinjal curry along with dices of onion and tomato	900
Malai kofta dilpasand cottage cheese dumplings stuffed with assorted dry fruits in a rich saffron infused gravy	900
Choley amritsari traditional chick pea preparation from punjab	900



HAANDI / COPPER VESSEL

Dal Aravali whole black gram simmered overnight on tandoor, enriched with cream and served with a dollop of home churned butter	600
Dal kalbeliya a splendid combination of three lentils, cooked with garlic, onion and tomato, enriched with desi ghee	600
Nawabi subz seasonal vegetables cooked in a rich gravy of fried onion and cashewnut	900
Subz jalfrezi mixed vegetables tempered with corriander seeds simmered in an onion and tomato gravy	900
Bhutta khumbh do pyaza button mushrooms and baby corn cooked with onion, tomato aromatic spices and cashewnut	900
Paneer sirka pyaaz cottage cheese cooked in a lababdar gravy flavoured with pickled onions	900
Shahi paneer firdausi cottage cheese rolls stuffed with potato, paneer and dry fruits cooked in a rich tomato gravy	900
Baingan mirch ka salan eggplant cooked in a piquant yoghurt gravy	900
Kadhahi bhindi okra cooked with capsicum, ginger, green chillies and sprinkled with freshly ground spices	900
Makai matar methi malai corn kernels, green peas and fenugreek with cracked black peppercorns in silky smooth gravy	900

Palak aap ki pasand

fresh spinach cooked with a combination of corn or mushroom or potato or cottage cheese

900

Paneer kheema ki karak roomali tokri

combination of cottage cheese and bell pepper, tossed with onion, tomatoes, served in a crispy basket of bread

900



Unique Dining Experience

SATVIK THALI

2050

Centuries ago, at the beginning of the Aryan civilization, the learned rishis set out in a search for mental and physical harmony. Their pursuit of a sound mind and body helped them discover the specific effects of certain herbs and spices on the human body.

Indian food therefore came to be classified into three categories: satvik, rajasic and tamasic. Their ancient wisdom tells us that purity of thought is directly linked to purity of food.

We proudly present the Satvik Thali, with food of the Gods inspired from the Holy Shreenath Ji Temple at Nathdwara.

This is pure, vegetarian food prepared without the influence of onion or garlic and using minimal spices, served in a traditional silver platter with small bowls.



ROYAL SAJJANGARH THALI

2450

Influenced by the majestic
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 sabzis and chutneys.



KODIYAAT THAAL

2250

Inspired from the hamlets and villages in the
neighbourhood, the very native and delicate
flavours have been captured from the kitchens of
the households. The aromas and appeal of each
dish will connect you to the local community and
leave an everlasting memory.

The Kodyaat Thaal can also be enjoyed in an idyllic,
rustic setting in a tribal village home, perched on
a hillock not very far from our Resort & Spa. This is
where you will dine under the stars, overlooking
the beautiful Dhadicha Lake. Perfect for a romantic
interlude or intimate gathering of friends and family.

Village dining experience bookings must be made
in advance, subject to availability and weather
conditions.

Kindly contact us should this village dining
experience be of interest.



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

TAWA / GRIDDLE

Makai matar tawa masala fresh green peas and american corn spiced with handpicked indian spices finished on a heavy base griddle	900
Tawe ka latpata paneer cottage cheese and bell pepper batons flavoured with authentic indian spices	900



FROM THE HAVELIS OF RAJASTHAN

Ghoogri rice cooked in a seasoned broth which serves as a great breakfast, brunch, lunch or dinner	750
Raab thick broth made from millet (bajra), flour and buttermilk, heated and fermented, served in an earthen pot	750
Chakki ki subzi jodhpuri local delicacy, made with wheat flour	1025
Govind gatta gram flour dumplings cooked in red chilli and yoghurt gravy, stuff with indian spices and tempered with dry fenugreek seeds	1025
Kanchara ro saag spinach, mustard leaves and local greens	1025
Panchkuta exotic blend of five ingredients - sangri, ker, kumat (seeds from the pod of a deciduous tree), gunda (wild berry) and dry red chillies	1025
Dhukayadi gawar fali ki subzi wild beans infused with ghee on live charcoal	1025

Gwar patha ki subzi healthy aloe vera blended with spices	1025
Methi ka bakla fenugreek seed delicacy	1025
Matka subz biryani aromatic basmati rice layered with vegetables cooked in a sealed pot for the deeply infused taste	1025
Masala reengna local green brinjal delicacy	1025
Hare tamatar aur hari mirch ki teekhi saag raw tomato and green chilli blended in a unique spicy combination	1025
Karela besan sukha bitter gourd with gram flour	1025
Bengan tamatar potli brinjal stuffed with a mixture of mashed potato, green tomato and exotic spices	1025
Kaddu methi ki subzi red pumpkin cooked and enhanced with fenugreek seeds	1025
Arbi kachaloo colocassia roots cooked in a spicy flavourful masala	1025
Pitod ki subzi traditional rajasthani dish made with chickpea flour in a yoghurt based gravy	1025
Palak mangodi ki subzi green gram dumplings cooked in spinach gravy	1025
Gawar besan ki sabzi cluster beans with gram flour	1025



GLIMPSES OF THE SEASON – FROM THE ARAVALI RANGES

Bharwan kikoda made out of wild bitter gourd	1025
Tindsi masala ivy gourd blended with spices	1025
Bathua saag seasonal local delicacy made out of green leaves	1025
Masala torai delicious sabzi of ridge gourd garnished green chillis	1025
Keley ke phool ki subzi banana flower cooked with costal spices	1025
Nenua channa sponge gourd & bengal gram blended in a unique combination	1025
Sahajan ki subzi drum stick flavoured with mustard	1025
Kathal ki subzi a seasonal jackfruit delicacy	1025
Haldi ki subzi made purely with raw turmeric, a winter dish	1025



CHAWAL / RICE

Saada chawal steamed rice	400
Pulao selection of : peas / mushroom / vegetables / cumin	650



DAHI & RAITA / YOGHURT & DERIVATIVES

Fruit raita sweetened curd preparation with mixed fruit	250
Raita selection of : boondi / cucumber / tomato and onion	250
Khullad wala dahi set curd served in an earthen pot	250



BREADS

Naan plain / butter / garlic / kalonji	175
Roti bajra / makai / missi / roomali	175
Kulcha paneer / aloo / masala / cheese	175
Paratha warqui / laccha / pudina	175
Masala multigrain roti plain / butter	175

MEETHA / DESSERT

Chenna kheer fresh curd cheese poached in milk, enriched with nuts and cardamom	600
Jamun - e - gulkand deep fried milk dumplings scented with rose infused sugar syrup, stuffed with khoya and gulkand	600
Gulgule indian walnut doughnut, served with saufiyaani malai barf	600
Ananas ki phirni rice powder pudding extenuated with pineapple	600
Badami kulfi indian iced dessert, enriched with nuts and saffron	600
Kesariya rasmalai curd cheese patty in a rich saffron infused creamy milk	600
Shahi tukda crispy fried bread slices enveloped in rich nutty reduced milk enhanced with saffron	600
Sabudana ki kheer sago and milk enriched with nuts	600
Shakarkand halwa sweet potato with jaggery	600

