



UMAID BHAWAN PALACE

JODHPUR

Tajness

A COMMITMENT RESTRENGTHENED





RISALA

1230 HRS to 1500 HRS

1930 HRS to 1030 HRS

RISALA

Risala, meaning “cavalry”, celebrates the acclaimed victory of the Jodhpur lancers against the Turks in Haifa in 1918. Life size royal portraits of HH maharaja Sumer singh and HH Maharaja Umaid singh gaze down upon the dining patrons. Three paintings each have a unique, amusing feature where the shoes of the portrait point at diners, from any location within the restaurant.

At Risala, a blend of imaginative and sumptuous continental and Indian cuisines are served. Outside the windows, one will find spectacular views of gardens, the city and the magnificent Mehrangarh Fort, while the interior of the restaurant is adorned with royal and martial portraits. Guests can relax while savouring our authentic collection of imported and domestic wines that have been acclaimed with a label collection of more than 200 wines to choose from all the regions across the world.

The menu consists of many recipes authenticated by time and honoured by the royal kitchens of Maharaja.

APPETIZERS

- **MATHANIA PANEER TIKKA** **1200**
mathania chili and yogurt marinated cottage cheese cooked
with bell peppers
- **SARSON KA PHOOL** **1200**
broccoli flavored with mustard and chili
- **NAGOURI BHARWAN ALOO** **1200**
mint and chilli coated scorched potato stuffed with nuts and khoya
- **BHARWAN KHUMB** **1200**
spiced vegetable, cashewnut raisins, stuffed mushrooms
from the clay oven
- ▲ **LASOONI JHINGA** **1600**
charcoal clay oven roasted garlic prawns
- ▲ **MURG MAKHMALI KEBAB** **1300**
morsels of chicken marinated with yoghurt and cardamom
- ▲ **MATHANI MIRCHI MURGH KA SOOLA** **1300**
chicken marinated with chilli yogurt, cooked in clay oven
- ▲ **GOSHT SEEKH KEBAB** **1400**
charcoal clay oven finishes spicy lamb skewers

SOUP

- **TOMATO DHANIYA SHORBA** 800
village tomato jus flavored with ginger and coriander
- **MULLIGATAWNY** 800
Indian national soup made of lentil, finished with coconut milk
- ▲ **GOSHT DHANIA SHORBA** 800
lamb broth flavored with crushed coriander

MARWAR ESSENCE

- **RABODI HARA PYZ** 1500
buttermilk sheets simmered in yogurt gravy and local spices
- **MANGODI PALAK** 1500
lentil dumplings cooked in spinach gravy
- **ALOO DAHIWALA** 1500
mustard and curry leaf tempered potatoes cooked in yogurt
- **PAPAD PUDINA KI SUBZI** 1500
flavored poppadum in mint flavored tomato yogurt gravy
- **METHI GATTA** 1500
fenugreek flavoured gram flour dumplings simmered in jodhpuri spices and yogurt
- **KAIR SANGRI DAAKH** 1500
local forest wild beans and berries with dry mango, raisins tempered with chili

🌿 Wellness option ▲ Non Vegetarian ● Vegetarian 🏰 Palace specialities

Please, inform our associates for allergies. All prices are in Indian rupees, exclusive of taxes, inclusive of service and facility charge.

Kindly choose any one appetizer, or soup, main course and dessert

TEA SELECTION

450

Taj blend
Darjeeling
Assam
English breakfast
Lapsang souchong
Keemun
Oolong
Jasmine
Egyptian chamomile
Permanent
Nilgiri

COFFEE SELECTION

450

Americano
Espresso
Cappuccino
Café latte

SELECTION OF BEVERAGE

450

Smoothies

flavor of banana, papaya or apple

Milkshakes

vanilla, mango, strawberry or chocolate

Lassi

plain, sweet or salted

Chaas

plain or salted

SODA	250
AEARATED DRINKS	250
DIET COKE	300
FRESH LIME SODA	300
RED BULL	300
TONIC WATER	250
AQUAFINA	175
HIMALAYAN (750 ML)	350

Precautionary measures undertaken for guests health and safety as per government and WHO guidelines under new normal.

1. Hand disinfection station installed at the entrance of restaurant.
2. Pre-operations fogging using Virex disinfectant.
3. Regular disinfection of public touch points like doors, door knobs using Oxivir five 16.
4. Servers equipped up with masks, gloves.
5. Immediate disinfection of chairs and change of linen before next seating.
6. Servers maintaining social distancing norms strictly during service.
7. Disinfected and covered cutlery and plate for usage on table.
8. Disinfection of bill folder and pen before next usage.
9. Restraining platter to plate service to ensure minimum contact, hence pre-plated will be a good choice.



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