

“Rich with the heritage of royal dynasties and need of people, Rajasthani cuisine is a nice blend of both nutrition and elegance. The cereals and milk based products find dominance in the Rajasthani food as a result of dry and arid terrain of the region, which are enough to water your mouth with temptation.”

### STARTERS

#### POTLI KAJU MUTTER SAMOSA

Gunny bag style small packets stuffed with green peas and cashewnuts

#### MIRCHI VADA

#### MINI MUTTER KI KACHORI

#### MINI PYAAZ KI KACHORI

An authentic rajasthani delicacy patty stuffed with onion and spiced potato filling

### SALADS

Select any two

#### GREEN SALAD

#### ALOO CHANA CHAAT

#### SIRKA PYAAZ

#### SPROUT MOONG SALAD

### MAIN COURSE

#### RASILADAAR ALOO- *SERVED WITH METHRE KI CHUTNEY*

(Chatpatte rajasthani aloo best had with bedmipoori)

#### KHATTA MITHA KASHIFAL

(A unique preparation of pumpkin in traditional Rajasthan style)

#### PANEER LAUNGLATTA

## RAJASTHANI CUISINE

(A Fine preparation of cottage cheese cooked in a Cream Tomato Rich Gravy)

### JODHPURI GATTA

(Gram flour dumplings cooking in sharp cumin and-asafetida gravy)

### KER SANGRIA KI SUBZI

(A Specialty of Rajasthan Delicacy Of Piquant & Tangy sangar in exotic spices of bay leaves, asafetida, Kairya garnishes with red chilies)

### JAIPURI DAL

(Urda and Channa Lentil Tempered InHing and Deshi Ghee)

### RAJASTHANI KADHI PAKORI

(Curd and grain flour mixture, cooked with cracked cumin seeds)

### MANGODI KI SUBZI

### HARI MIRCH KE TIPORE

(Mildly hot green chilies are tempered and stirfried in basic spices and serve along with meals as an accompaniment or pickle)

### SIDES

#### BAJRE KI KICHADI

(Served with ghee – gur – bura)

#### JEERA RICE

(Basmati Rice Cooked on Dum to perfection with roasted jeera)

### BREADS

#### TAWA KE PHULKE

## RAJASTHANI CUISINE

BAJRE KI ROTI

BAATI

*(Desi ghee poached bhatti)*

BEDMI POORI

### DESSERTS

PUSHKAR MALPUA

MAWA KACHORI

BIKANER KE RASOGULLE

GAJAR HALWA

*(Grated carrot prepared in deshi ghee with castor sugar& garnish with dry fruits)*

TILLEWALI KULFI

CHURMA

*(Made with deshi ghee and shakkar)*

### HOT BEVERAGES

PUSHKAR MASALA TEA (PASS AROUND)

*A traditional Rajasthan tea with Masala*

### COLD BEVERAGE

SODA

SOFT DRINK

# RHS

RAMA HOSPITALITY SERVICES

RAJASTHANI CUISINE

JUICES

MINERAL WATER`

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# RHS

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