

# 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

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



## SHORBA / SOUPS

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



## KEBABS / GRILLS

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



## KADHAI / PAN-FRIED

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



## HAANDI / COPPER VESSEL

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

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



## FROM THE HAVELIS OF RAJASTHAN

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

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



## GLIMPSES OF THE SEASON – FROM THE ARAVALI RANGES

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



## CHAWAL / RICE

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



## DAHI & RAITA / YOGHURT & DERIVATIVES

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



## BREADS

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

## MEETHA / DESSERT

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

