



# UMAID BHAWAN PALACE

## JODHPUR

*Tajness*

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# 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

<p> <b>CHAKKI KA SAAG</b></p> <p>whole wheat dumpling in a tantalizing tomato gravy</p>	<b>1500</b>
<p> <b>HARA MOONG JODHPURI TADKA DAL</b></p> <p>green lentils tempered with chilies, garlic cumin, and asafetida</p>	<b>1200</b>
<p> <b>LAAL MAANS</b></p> <p>lamb simmered with onion, mathania chilli and spices</p>	<b>1800</b>
<p> <b>KACHAR MAANS</b></p> <p>lamb simmered with kachar berries and spices</p>	<b>1800</b>
<p> <b>JODHPURI MURGH</b></p> <p>chicken cooked in yogurt, cashewnut and onion with cardamom and mace</p>	<b>1700</b>
<p> <b>DAL RISALA</b></p> <p>black lentil and kidney beans preparation</p>	<b>1200</b>

## BREADS AND RICE

<p> <b>BAJRE KA SOGRA</b></p> <p>millet bread</p>	<b>350</b>
<p> <b>BEJAD KI ROTI</b></p> <p>mélange of barley and black chickpeas</p>	<b>350</b>
<p> <b>KABULI PULAO</b></p> <p>basmati rice cooked with nuts, vegetables and bread croutons</p>	<b>1200</b>
<p> <b>STEAMED RICE</b></p>	<b>950</b>

# NORTH WEST FRONTIER CUISINE

- **KHUMB METHI MATAR MALAI** 1500  
mushrooms, green peas cooked in cashewnut yogurt gravy, dried fenugreek leaves
- **SUBZ HANDI LABABDAR** 1500  
garden fresh seasonal vegetables in rich tomato onion cashewnut gravy
- **PANEER RISALA** 1500  
cottage cheese tempered with coriander, chilli and black pepper  
cooked in onion and tomatoes
- **LASOONI KHARE PALAK** 1500  
garlic tempered spinach
- **RAJMA CHAWAL** 1500  
kidney beans cooked with onion and tomato masala, served with steamed basmati rice
- **KHICHDI / CURD RICE** 1200  
light spiced, cumin tempered mélange of basmati rice cooked with green moong lentil
- ▲ **LASOONI METHI MACCHLI** 1800  
garlic and fenugreek flavored curry of fish
- ▲ **PALAK GOSHT** 1800  
tender lamb simmered in mild spinach gravy
- ▲ **MURG TIKKA BUTTER MASALA** 1700  
clay oven charred on bone chicken morsels in fenugreek  
flavored butter tomato gravy
- **LASOONI DAL TADKA** 1200  
yellow lentils tempered with chillies, garlic, cumin and asafetida

# BREADS AND RICE

## KULCHA

stuffed bread cooked in clay oven topped with butter

- mixed, potato, cheese 350
- ▲ keema 450

- NAAN 350

plain, butter, garlic, cheese

- TANDOORI ROTI 350

whole wheat bread from the clay oven, plain or butter

- LACCHA PARATHA 350

layered whole wheat bread cooked in clay oven

- MISSI ROTI 350

clay oven cooked spiced gram flour bread

- ▲ DUM GOSHT BIRYANI 1800

basmati rice and lamb morsels cooked in dum with freshly pounded spices and mint

- SUBZ DUM BIRYANI 1500

basmati rice and vegetables cooked in dum with freshly pounded spices and mint



# CHEF'S TASTING MENU

 **ROYAL MARWAR MEAL EXPERIENCE** 5250

the royal meal consisting of

Masala chaas

vegetable starter

curry vegetable dishes

yellow lentil, steamed rice, raita, salad

accompanied with Rajasthani breads

chef sampler of Indian sweet platter

 **ROYAL MARWAR MEAL EXPERIENCE** 5250

the royal meal consisting of

Masala chaas

non-vegetarian starter

non-vegetarian and vegetables dishes

yellow lentil, steamed rice, raita, salad

accompanied with Rajasthani breads

chef sampler of Indian sweet platter

# PALACE DESSERT COLLECTION

- **KESARI RASMALAI** 900  
milk dumplings in reduced saffron milk
- **GULAB JAMUN RABDI** 900  
condensed milk and flour dumplings fried,  
seeped in sugar syrup
- **PISTA KA HALWA** 900  
local pudding preparation with pistachio
- **MALAI GHEWAR LAAPSI** 900  
Flour and milk honeycomb, with broken wheat and jiggery
- **MEWA RUSRANI** 900  
soft cottage cheese in reduced milk along  
with pistachio, almond, cashew nuts and chironji

## BETWEEN THE MEALS

### 1100 HRS TO 2200 HRS

- **SAMOSA JODHPURI** 1150  
potato and green peas, served with mint relish  
and saunth chutney
- **VEGETABLE PAKORA** 1150  
assorted vegetables and cottage cheese, mint relish
- **PANEER TIKKA KATHI ROLL** 1150  
cottage cheese marinated with handpicked Rajasthani spices,  
tossed with red onion, fresh tomatoes and mint, wrapped in thin pancakes

<p> <span>●</span> <b>PALACE CLASSIC CLUB</b> </p> <p>tomato, lettuce, cucumber, burrata cheese in white bread</p>	<p><b>1150</b></p>
<p> <span>●</span> <b>MUMBAI MASALA TOASTY</b> </p> <p>potato and onion spiced up in buttered white bread with tamarind relish</p>	<p><b>1150</b></p>
<p> <span>▲</span> <b>FISH FINGER</b> </p> <p>with dill pickled mayonnaise</p>	<p><b>1150</b></p>
<p> <span>▲</span> <b>CHICKEN SATAY</b> </p> <p>papaya salad, prawn crackers and peanut sauce</p>	<p><b>1150</b></p>
<p> <span>▲</span> <b>CHICKEN TIKKA KATHI ROLL</b> </p> <p>chicken marinated with handpicked Rajasthani spices, tossed with red onion, fresh tomatoes and mint, wrapped in thin pancakes</p>	<p><b>1350</b></p>
<p> <span>▲</span> <b>CLASSIC CLUB</b> </p> <p>tomato, ham, roast chicken, fried egg and mustard mayonnaise</p>	<p><b>1350</b></p>
<p> <span>▲</span> <b>CROQUE MONSIEUR</b> </p> <p>grilled, ham and cheese, white bread</p>	<p><b>1350</b></p>

All sandwiches are served with house salad and choice of French fries or potato wedges

## 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

<b>SODA</b>	<b>250</b>
<b>AERATED DRINKS</b>	<b>250</b>
<b>DIET COKE</b>	<b>300</b>
<b>FRESH LIME SODA</b>	<b>300</b>
<b>RED BULL</b>	<b>300</b>
<b>TONIC WATER</b>	<b>250</b>
<b>AQUAFINA</b>	<b>175</b>
<b>HIMALAYAN (750 ML)</b>	<b>350</b>

## 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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