



An ode to Rajasthan's inimitable culinary heritage, Javitri offers an immersive culinary sojourn through the India's most vibrant and historically-nuanced state.

The menu featuring traditional Thaalis revives classic recipes sourced from the royal kitchens of the Mewar dynasty to the sacrosanct and soulful flavours of temple cuisine, creating a rich and diverse kaleidoscope of culinary offerings.

With emphasis on locally-sourced produce, homegrown and organic ingredients, and heirloom recipes – the experience lays strong emphasis on provenance of cuisine.

Traditional regal silverware, and warm service creates a sense of opulence, timeless luxury and attention to detail.



As per FSSAI guidelines , an average active adult requires 2000 kcal energy per day, however calorie needs may vary per person

#### FROM THE HAVELIS OF RAJASTHAN

An epicurean celebration of the royal havelis of Rajasthan, this signature thali features freshly-ground spices, house-made condiments and chutneys and heirloom recipes perfected over time.

# RAJASTHANI THALI - VEGETARIAN ■ ₹ 1750

976 kcal | 450 Gms

#### **DAHI BADAM KI RAAB**

Yogurt, almond, spices





#### **MAKAI MEWE KE KEBAB**

Corn, reduced milk and nut patties





#### **DHUNGAR PANEER**

Cottage cheese, spices, onion, tomato, smoked



#### **GATTA CURRY**

Gram flour, yogurt, spices



#### KER SANGRI DAAKH

Desert beans and berries



#### HARE TAMATAR AUR HARI MIRCH KA TEEKHA SAAG

Raw tomato, banana chillies, unique spicy



#### **MALAI KI SUBZI**

Skimmed milk ,spices



#### **DAL-BATI-CHURMA**

Whole wheat roll, mixed lentil



#### **DRY FRUIT PEAS PULAO**

Rice, clarified butter, dry fruits



#### KHULLAD WALA DAHI

Earthen bowl curd



## **SELECTION OF REGIONAL BREADS** BAJRA / TIKKAD / PHULKA / MAKAI BEJAD / MISSI / KHOBA / MIRCHI PARATHA





#### **DESSERTS**

#### **BADAM HALWA**

Almond, clarified butter



#### **MALAI GHEWAR**

Reduced milk, flour, clarified butter, nuts



#### **RAS MALAI**

Milk, saffron, nuts



## RAJASTHANI THALI NON - VEGETARIAN ₹ 1950

1125 kcal | 450 Gms

#### TEETAR KA SAAR

Quail stock, Indian spices



#### SILBATTE KA MURGH

Chicken breast, pounded spices





#### **KACHAR MAANS**

Mutton, sour berry, mathania chilli, yogurt



#### **MURGHA RO KHATO**

Chicken, sour gravy, local spice



#### HARE TAMATAR AUR HARI MIRCH KA TEEKHA SAAG

Raw tomato, banana chillies, unique spicy



#### **ALOO UDAIGIRI**

Baby potatoes, spice



#### **DAL-BATI-CHURMA**

Whole wheat roll bread, mixed lentil



#### **DRY FRUIT PEAS PULAO**

Rice, clarified butter, dry fruits



#### KHULLAD WALA DAHI

Earthen bowl curd





# SELECTION OF REGIONAL BREADS BAJRA / TIKKAD / PHULKA/ MAKAI BEJAD /MISSI / KHOBA / MIRCHI PARATHA

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#### **DESSERTS**

#### **BADAM HALWA**

Almond, clarified butter



#### **MALAI GHEWAR**

Reduced milk, flour, clarified butter, nuts



#### **RAS MALAI**

Milk, saffron, nuts



#### **SATVIK THALI**

## SATVIK THALI ● ₹ 1750

775 kcal | 450 Gms

#### **BHUNI HUI MAKAI KA RAS**

Corn, spices

#### **MAWA MALAI KI TIKKI**

Reduced milk, patties



#### PANEER MAKHANA CURRY

Cottage cheese, tomato gravy

#### **ALOO ANARDANA**

Potato, spices, pomegranate



#### HARE TAMATAR MIRCH KA SAAG

Raw tomato, banana chilli



#### SABUDANA KHICHDI

Sago, clarified butter, nuts



#### **ARBI KADHI**

Colocasia, yoghurt



#### PALAK TAMATAR KI SUBZI

Spinach, onion, tomato



#### KADDU METHI KI SUBZI

Pumpkin, fenugreek, tangy sauce



#### **GHEE BHAAT**

Rice, clarified butter

#### **KULLHAD WALA DAHI**

Earthen bowl curd



## **SELECTION OF BREADS** POORI / SINGHARE KI ROTI / KUTTU KI ROTI





#### **DESSERTS**

#### **ELAICHI SHRIKHAND**

Hung curd, cardamom



#### LAL PEDA

Reduced milk, sugar, nuts



#### **ALOO KA HALWA**

Potato, clarified butter, sugar



## PUNJABI THALI-NORTH INDIAN SPECIALITY - VEGETARIAN ■ ₹ 1750

1050 kcal | 450 Gms

#### PALAK CHILGOZE KA SHORBA

Spinach, pie nut, spices





#### LABGEER KEBAB

Aromatic beetroot patty, cashew, cheese





#### MAKHANIYA CHAACH

Buttermilk





#### **MALAI KOFTA CURRY**

Cottage cheese, cashewnut, cream



#### **BUTTER PANEER**

Cottage cheese, makhani gravy



#### **RASILE CHOOLEY**

Chickpeas, grounded spices, onion, tomato



#### **DUM KE SUBZ**

Mixed vegetables, almond and cashewnut



#### **LEHSUNI PALAK**

Garlic, spinach, onion tomato



Potato, cumin seeds, grounded spices



#### **DAL MAKHANI**

Black gram whole, butter, cream



#### WADI RICE

Rice, whole spice, moong dal, clarified butter



#### **SAKORE KA DAHI**

Earthen bowl curd



## TRADITIONAL BREADS ALOO PYAZ KA KULCHA / MISSI / MAKAI / TANDOORI ROTI MINI BHATURA / PHULKA



#### WHITE BUTTER, GHEE AND GUD



#### **DESSERTS**

#### PANEER KI KHEER

Chenna, sweet milk



#### **GULAB JAMUN**

Reduced milk, clarified butter, cardamom powder



#### **MILK CAKE**

Milk, dry fruits



(ACCOMPANIMENTS- GREEN SALAD, SIRKA PYAZ, PACHRANGA ACHAR, WHITE BUTTER, GHEE, GUD, ASSORTED PAPAD)

## PUNJABI THALI-NORTH INDIAN SPECIALITY NON VEGETARIAN 🔺 ₹ 1950

1156 kcal | 450 Gms

#### **MURGH DHANIYA SHORBA**

Chicken coriander broth, Indian spices



#### **AMRITSARI CHICKEN**

Chicken, hung curd, spices





#### **MAKHANIYA CHAACH**

Buttermilk



#### **DHABA STYLE MUTTON**

Spicy lamb, yoghurt



#### ATTARI CHICKEN

Chicken, makhani gravy



#### **RASILE CHHOLE**

Chickpeas, grounded spices, onion, tomato



#### **DUM KE SUBZ**

Mixed vegetables, almond and cashew nut



#### **LEHSUNI PALAK**

Garlic, spinach, onion, tomato



#### **JEERA ALOO**

Potato, cumin seeds, grounded spices

#### **DAL MAKHANI**

Black gram, butter, cream

#### **WADI RICE**

Rice, whole spices, moong dal, clarified butter



#### **SAKORE KA DAHI**

Earthen bowl curd



## TRADITIONAL BREADS ALOO PYAZ KA KULCHA / MISSI / MAKAI / TANDOORI ROTI / MINI BHATURA / PHULKA





#### **DESSERTS**

#### PANEER KI KHEER

Chenna, sweet milk



#### **GULAB JAMUN**

Reduced milk, clarified butter, cardamom powder



#### **MILK CAKE**

Milk, dry fruits



## GUJARATI THALI ₹ 1750

875 kcal | 450 Gms

#### **MASALA CHAAS**

Buttermilk





#### **FARSAN**

#### **KHANDVI**

Gram flour, buttermilk



#### **TINDLI NU SAAK**

Ivy gourd, local spices





#### **MAKAI SHIMLA NU SAAK**

American corn, green pimentos, cashew nut, cream



#### **SEV GALKA NU SAAK**

Sponge gourd, sev, onion, tomato



#### **BHINDI DAHIWARI**

Okra, yoghurt



#### **MASKA PANEER**

Cottage cheese cooked in creamy makhani gravy



#### **KHATTI MEETHI DAL**

Sweet and sour lentil



#### **GUJARATI KADHI**

Gram flour, yoghurt, sugar



#### **VATANA NU PULAO**

Rice, whole spices, green peas, clarified butter



## TRADITIONAL BREADS METHI THEPLA / POORI / PHALKA / BHAKRI MITHAI

#### **DUDHI NO HALWO**

Bottle gourd sweet pudding reduced milk and dry fruits



#### **SHRIKHAND**

Sweet hung curd infused with saffron and cardomom flavoured



#### **DRYFRUIT BASUNDI**

Reduced milk chilled with dry nuts



