THE KEBAB KITCHEN

THE UMMED JODHPUR

MENU

Welcome to a gastronomic journey like no other at our alfresco jewel, nestled in the heart of our palace resort's Mughal-style garden in enchanting Jodhpur. Introducing "The Kebab Kitchen", a celebration of Indian barbecue and tandoor craftsmanship beneath the resplendent canvas of the starry Thar desert sky. In the serenity of our central garden, embark on a culinary expedition where simplicity meets authenticity. Our carefully curated menu unveils the soul of Indian cuisine, featuring simple yet profound kebabs and curries. Each dish is a testament to our commitment to excellence, prepared with locally sourced spices, including the renowned Mathania red chillies, capturing the essence of the region's culinary heritage. As twilight descends, witness the culinary magic unfold with live tandoor cooking an immersive experience that transcends the ordinary. The air resonates with soulful folk tunes, creating an atmosphere that enchants the senses and promises a soul-warming escape on chilly Thar evenings. Join us at "The Kebab Kitchen", where every bite tells a tale, and every moment is a symphony of flavors and ambiance.

CHAR BAGH

MENU

MANWAAR

- Raabdi — 350
  Most perfect drink for this weather, made from Bajre ka Atta & Curd
- Ginger Lemon Lime Fizz — 400
  Fresh & Fizzy Mocktail

SHORBA

- Murgh Dhaniya Shorba — 450
  Coriander leaves with herbs, spices & seasoning cooked with chicken dices
- Dal Jeera Ka Shorba — 450
  A healthy lentil soup tempered with cumin seeds

KEBAB

- Chutneywala Macchi Tikka — 650
  Fresh fish cubes marinated with mint, coriander, green chilli & Indian spices blended with yoghurt
- Zaituni Gosht Seekh Kebab — 750
  Mutton minced with olive, fresh coriander, mint, chilli, garam masala & Indian spices skewer in tandoor
- Mathania Mirch Murgh Tikka — 650
  Chicken cubes marinated with spices, bell peppers, hung curd & cumin seeds finished with mint & cooked in tandoor
- Multani Paneer Tikka ✦ — 600
  Stuffed cottage cheese with nuts, herbs & spices made in northern Indian style
- Sholay Soya Chaap Tandoori — 500
  Marinated Soya Chap with hung curd, chilli flakes, peppercorn, garam masala & Indian spices
- Chilli Milli Tandoori Broccoli ✦ — 500
  Blanched Broccoli marinated with dry ginger powder, hung curd, herbs & spices with garam masala

VEGETARIAN NON-VEGETARIAN ✦ SIGNATURE

Please inform our service associate if you are allergic to any ingredient, our Chef will be delighted to design meal without them
Taxes as applicable

MENU

TANDOORI PLATTER

▲ Non Vegetarian — 1550
Assortment of kebab's served with chutney & kachumber salad

● Vegetarian — 1150
Assortment of kebab's served with chutney & kachumber salad

CURRIES

▲ Chikory Macchi ✦ — 700
Fish cubes tempered tossed with brown onion, red chilli paste & tomatoes

▲ Laal Maas — 950
Rajasthani specialty made from mutton, ginger garlic paste & dry red chilli

▲ Dum Ka Murgh ✦ — 700
Chicken marinated in a host of spices along with cashews, chironji & fried onions

▲ Egg Tawa Curry — 500
Hard boiled eggs tossed with fried onions & tomato gravy

SUBZI MANDI SE

● Bhune Masale Ka Tawa Paneer — 650
Cottage Cheese sautéed on high flame with onion, tomato, fresh coriander, mint, chili, garam masala & Indian spices

● Chakki Ki Sabzi — 500
Wheat flour dough dumpling cooked in brown onion, cashew gravy, mint, chili, garam masala & spices

● Lehsooni Makkai Mutter Ka Saag ✦ — 500
Garlic tempered corn & peas tossed in spinach paste with Indian spices & fried garlic

● Nihari Aloo Phool Gobhi — 500
Potato & cauliflower tossed with onion, red chilli paste

● Rabodi Hara Pyaz — 500
Sun dried pieces Rabodi are made by refined flour cooked in onion tomato gravy, tempered with cumin seeds and ghee

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MENU

BIRYANI & CHAWAL

- Murgh Biryani ✦ — 700
  Marinated chicken pieces with mint, coriander, green chilli and whole garam masala with saffron rice
- Subz Dum Ka Pulao — 650
  Assorted vegetables tempered with cumin seeds, whole garam masala with onion & tomato tossed in Basmati rice finished with brown onion & spices
- Steam Rice — 400
  Boiled Basmati rice

ROTI SHOTI

- Rotiyo Ki Tokri — 699
  Assortment of five Indian breads
- Roomali Roti — 200

DAL LIJIYE

- Dal Makhani ✦ — 650
  Black lentil cooked on embers of coal fire overnight
- Mahal Ki Dal (Yellow Dal) — 500
  Yellow lentil cooked with mustard seeds and Ghee

KUCCH MEETHA HO JAAYE

- Moong Dal Halwa — 375
- Zafrani Rasmalai — 375
- Chaturbhuj Ke Gulab Jamun — 375
- Kala Jamun with Ice Cream — 375
  Kindly ask your server for the choices of ice cream

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KUCH THANDA AUR GARAM

Green Garden Salad	350
Kachumber	350
Peanut Chaat	350
Dahi Sev Papdi Chaat	350
Boondi Raita	350
Dahi Bhalla	350
Masala Papad	350

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