JHAROKHA

THE UMMED JODHPUR

MENU

BREAKFAST

7:00 am to 10:30 am

BREAKFAST

	American Breakfast Choice of fresh fruit juice or fruit platter / choice of cereals or eggs to order, toast & tea / coffee	550
⊡	Continental Breakfast Choice of fresh fruit juice or fruit platter / bakers basket & tea / coffee	450
⊡	South Indian Breakfast Choice of idli or dosa, or uttapam served with sambhar & chutney & tea / coffee	550
⊡	North Indian Breakfast Choice of chole bhature or paratha with curd & pickle or aloo bhaji lassi or fresh fruit juice & tea or coffee	600
⊡	Choice of Cereals Choice of cornflakes or wheat flakes or choco flakes served with choice of hot or cold milk	260
⊡	Baker's Basket Croissant, muffin, doughnut served with preserves & butter	320
▲	Eggs to Order Choice of omelette or poached or fried or boiled or scrambled egg served with hash brown potato, grilled tomato & baked beans with choice of toast	320
⊡	Fresh Cut Fruit Platter	325
⊡	Fresh Fruit Juice or Lassi	290

⊡ VEGETARIAN ▲ NON-VEGETARIAN

Taxes as applicable

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

ALL DAY DINING

11:00 am to 11:00 pm

ALL DAY DINING

- Crispy Onion Ring — 350
  Battered fried new onion rings with tangy spicy dip
- Baked Cheese Nachos — 400
  Gratinated cheese with nachos served with tangy spicy dip
- Bell Peppers Cheese Toast — 450
  A quick appetizer topped up with cheese & bell pepper

MAKE YOUR OWN PIZZA

- Vegetarian — 650
  Choice of any three – baby corn / mushroom / corn jalapeno olive / sweet corn / tomato
- Margherita Pizza — 700
- Non-Vegetarian — 725
  Choice of chicken - chicken sausage or chicken tikka
- Peri Peri Chicken Pizza — 725

GRILLED SANDWICH

- Vegetarian - Cheese & Veg — 550
- Bombay Sandwich — 550
- Non-Vegetarian - Cheese & Chicken — 650
  Served with fries & ketchup
- Non-Vegetarian Club Sandwich — 650

VEGETARIAN NON-VEGETARIAN

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ALL DAY DINING

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- French Fries — 375
  Thin strips made from deep fried potato
- Dahi aur Paratha — 350
  Indian bread stuffed with paneer or pea or potatoes or cauliflower, cooked on griddle & served with curd & pickle
- Paneer Pakora — 450
  Batter fried cottage cheese cube served with mint chutney and Tamarind chutney
- Butter Khichdi — 500
  Boiled lentil & rice cooked on slow flame served with Plain curd, pickle and roasted papad

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TITBITS

11:00 am to 11:00 pm

TITBITS

Mixed Vegetable Pakora	350
Papdi Chaat	400
Fish Fingers	800
Chicken 65	800
Peanut Chaat	450
Garden Green Salad	475
Boondi Raita	200
Masala Papad	175

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SOUP

12:30 PM to 3:30 PM | 7:00 PM to 11:00 PM

CHOICE OF SOUP (VEG)

Cream Soup Selection Broccoli or mushroom	375
Fresh Tomato Basil Soup	350
Hot and Sour Soup	350
Vegetable Clear Soup	350

CHOICE OF SOUP (NON VEG)

Cream of Chicken Soup	415
Fish Dumpling Soup	415
Chicken Manchow Soup	415

VEGETARIAN NON-VEGETARIAN

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STARTERS

12:30 PM to 3:30 PM | 7:00 PM to 11:00 PM

CONTINENTAL & ORIENTAL

▲ Fish & Chips — 800
Batter fried fish served with french fries & tartar sauce

▲ Fish Orly — 800
Marinated & seasoned after which it is dipped in a flour batter and deep fried slowly till it turns golden brown and puffs up to form the crunchy exterior

▲ Chilli Basil Chicken — 800
Seasonings marinated battered fried chicken dices tossed with tangy spicy soya sauce

▲ Schezwan Chicken Winglet — 800
Seasonings marinated battered crisp fried chicken winglets tossed with hot spicy sauce

● Sesame Chilli Paneer — 550
Sesame coated cottage cheese served with tomato chili sauce

● Crispy Corn — 500
Battered fried american corn tossed with onion, peppercorn, spices & seasonings

INDIAN

▲ Kasundi Mahi Tikka — 800
Fish marinated in mustard, ginger, garlic, chilli & spices skewered cooked in clay oven

▲ Mutton Sula — 800
Succulent meaty chunks are coated with spicy melange of flavours, fiery red in colour & seeped in the flavours of ghee

▲ Tandoori Murgh — 800
Tandoori murgh is a dish made from chicken marinated in yogurt & spices & roasted in a tandoor, a cylindrical clay oven

▲ Angara Murgh Tikka — 800
Chicken cubes marinated with hung curd, hot & spicy seasonings, skewered cooked in clay oven

▲ Aatishi Eggs Tandoori — 800
Hard boiled eggs marinated hung curd, ginger garlic, chilies

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STARTERS

INDIAN · CONTINUED

- Chilli Milli Tandoori Broccoli — 550
  Blanch broccoli marinated with yoghurt, cream, peppers, spices & seasonings, skewered cooked in clay oven
- Chingari Paneer Tikka — 550
  Stuffed cottage cheese marinated with hung curd, hot chilly & spicy seasonings, skewered cooked in clay oven
- Dahi Mirch Malai Khoya Kebab — 550
  Paneer mixed with yoghurt & seasoning & deep fried

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MAIN COURSE

WESTERN & ORIENTAL

- Chimichurri Fish — 900
  Grilled fish fillet served with parsley garlic creamy sauce, sautéed vegetables & fries
- Chicken Chermoula — 900
  Chicken cubes served with a punchy coriander relish sauce, sautéed vegetables & fries
- Teryaki Fish — 900
  Battered fried fish cubes tossed with roasted ginger, garlic, soya sauce finished with spring onion
- Yakitori Chicken — 900
- Peri Peri Paneer — 800
  Battered fried cottage cheese tossed with onions, bell peppers in spicy thai chilli sauce

WOK TOSSED RICE (PLAIN / SCHEZWAN)

- Chicken — 600
- Egg — 600
- Vegetarian — 550

HAKKA NOODLES (PLAIN / SCHEZWAN)

- Chicken — 600
- Egg — 600
- Vegetarian — 550

INDIAN

- Machli Ka Salan — 800
  A perfect blend of spices with juicy onion & tomatoes

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MAIN COURSE

INDIAN · CONTINUED

▲	**Bhuna Gosht** Mutton is slow-cooked with a variety of spices, vegetables & yoghurt	850
▲	**Dum Ka Murgh** A specialty from hyderabad of slow cooked marinated chicken in gravy	800
▲	**Home Style Chicken** Chicken marinated in spices and yoghurt, making it tender and tasty cooked with onions, tomatoes	800
▲	**Dilli Wala Butter Chicken** A curry made of chicken with spiced tomato & butter	800
▲	**Eggs Korma** Boiled eggs tossed with fried onion, tomato & nutty gravy	800
●	**Paneer Lazeez Korma** Soft cottage cheese tossed in onion, cashew nut, tomato gravy & finished with cream	800
●	**Paneer Aap Ki Pasand (Choice of Paneer)** Palak paneer, paneer lababdar, paneer bhurji & paneer khurchan	800
●	**Subz Tawa Masala** Assorted vegetables cooked on a griddle	600
●	**Malai Kofta** Paneer dumplings known as kofta, served with a rich creamy gravy	600
●	**Bhindi Do Pyaza** Bhindi do pyaza is made with okra and spices, herbs & lots of caramelized onions	600
●	**Dal Makhani** Whole black lentil cooked overnight on embers of coal fire	650
●	**Dal Tadka** Yellow lentil cooked with cumin seeds & ghee	500
▲	**Murgh Dum Biryani** Marinated chicken pieces with mint, coriander, green chilli & whole garam masala with saffron rice	700

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MAIN COURSE

INDIAN · CONTINUED

- Subz Dum Biryani — 650
  Assorted vegetables tempered cumin seeds, whole garam masala with onion, tomato tossed in basmati rice finish with brown onion & spices
- Jeera Pulao / Subz Pulao — 450
- Steamed Rice — 400
  Plain boiled basmati rice

RAJASTHANI TRADITIONAL FOOD

- Laal Maans — 950
  It is a mutton curry prepared in a sauce of yogurt & hot spices such as red mathania chilies. This dish is typically hot & rich in garlic
- Mutton Soyta — 800
  Mutton soyta is a traditional rajasthani dish made with pearl millets & mutton
- Safed Maans — 850
  Safed maans is a special mutton dish consisting of a thick gravy made from almond or cashew nut paste
- Dhungar Murgh — 800
  A south asian way of making smoky-flavored chicken
- Rajasthani Aloo Pyaz Ki Sabji — 550
  A semi-dry sabzi made from baby potatoes and pearl onions in a masaledar tomato-based gravy
- Govind Gatta Curry — 600
  Dumplings made of gram flour stuffed with paneer, boiled, and fried preparation in a rich onion and yoghurt gravy
- Ker Sangri — 600
  A spicy dish made with the ker berry and the sangri bean
- Rajasthani Kadi Pakoda — 500
  Made from freshly prepared Pakodi of besan perked with coriander and green chilies

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INDIAN BREAD

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Naan Plain, Butter	145
Naan Garlic & Cheese	150
Tandoori Kulcha	150
Missi Roti Plain, Butter	150
Bajra Tandoori Roti Plain, Butter	150
Tandoori Roti Plain, Butter	125
Phulka Two Pieces	130

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PASTA & BURGER

11:00 AM to 11:00 PM

PASTA & BURGER

Selection of Pasta Penne, spaghetti, macaroni. Sauces: arrabbiata, pesto, alfredo, creamy cheese	775
Vegetable Burger	550
Chicken Burger	650

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KIDS FOOD ZONE

11:00 AM to 11:00 PM

KIDS FOOD ZONE

Smiley Fries	450
Cheese Balls	450
Chicken Nuggets	650
Plain Khichdi	500

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DESSERT

11:00 AM to 11:00 PM

DESSERT

Stuffed Gulab Jamun	375
Moong Dal Halwa	375
Rasmalai	375
Panna Cotta	375
Red Velvet Cake	375
Hot Chocolate Brownie with Ice Cream	375
Banoffee Pie	375
Choice of Ice-Cream Vanilla/Strawberry/Chocolate/Butterscotch/Mango	275

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BEVERAGES

7:00 AM to 11:00 PM

BEVERAGES

Tea Regular, Masala, Flavored & Black	240
Coffee Cappuccino / Cafe Latte /Espresso /Americano	250
Healthy Drinks Hot Chocolate & Bournvita	275
Cold Coffee With or without Ice Cream	240
Lassi Sweet / Salted	250
Chaas Plain, Jeera, Masala	250
Milkshake Chocolate, Mango, Banana, Vanilla	300
Seasonal Fresh Fruit Juice Kindly ask the server for the choices	290
Canned Juice Orange, Mango, Mixed Fruit	275
Mineral Water	170

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