



The land of Mewar stands as a living testament to over 1,454 years of history, it is more than a kingdom of forts and valour~a land where food carries the whispers of history. Divided by the ancient Aravalli hills, Rajasthan reveals two distinct worlds: one arid and austere, the other dotted with lakes, forests and fertile plains. It is in this latter part across districts like Udaipur, Chittorgarh, Rajsamand and Bhilwara that Mewar's unique culinary traditions took shape.

Humble grains of millet, maize and barley became nourishing breads and porridges. Dairy and buttermilk brought comfort where water was scarce. The Bhil tribe, one of the several tribal communities, drew flavour from forest game & fire and hardy millet elements. The Royals added refinement through *shikar* feasts, with several unique cooking techniques such as stone & coal roasting~*sigri* and the celebrated Dhungar~ *smoke seasoning*. Papad making became a communal activity, reinforcing social bonds through shared dining traditions.

The Culinary offerings at Mewar are a humble tribute to that enduring spirit ~to the age-old traditions, celebrating regional idiosyncrasies and the shared culinary heritage of both the royals and the rural communities who form the true soul of Mewar.

### About Chef Vineet

Chef Vineet Bhatia was the first chef of Indian origin to be awarded a Michelin star, a recognition that placed Indian cuisine firmly on the global culinary map. Widely regarded as the *father of modern progressive Indian cuisine*, his cooking combines deep respect for tradition with inventive flair. In 2023, his contributions were further honoured when King Charles bestowed upon him the MBE. With every creation, Chef Vineet continues to celebrate India's culinary heritage while pushing its boundaries into new, exciting expressions.

## Beginnings

- **Makai Doodhiya Raab** ①  
*creamy corn soup served with corn tikki and homemade chilli~corn butter*  
383 Kcal, 165 g
  
- **Dal Kachori** ① ②  
*lentil filled crisp fried flaky pastry, green chana, tempered yoghurt, pickle oil*  
447 Kcal, 220 g
  
- **Paneer Ke Sooley** ①  
*charcoal roasted cottage cheese crusted with lentils, garlic, coriander and green chillies*  
365 Kcal, 175 g
  
- **Seekh Do Roop** ① ②  
*composition of green chana seekh and pumpkin seekh, cumin tempered bengal gram reduction*  
374 Kcal, 178 g
  
- **Chukandar Jakolma Poori** ① ②  
*crisp wheat baubles filled with beetroot, potato & corn chaat, beetroot yoghurt, beetroot dust, imli chutney*  
560 Kcal, 210 g
  
- **Mewar Chaat Ensemble: Shared Traditions** ① ② ③ ④  
*mangodi ki chaat*  
*lentil~sesame fritters, green tomato sauce, tomato salsa, tomato~kalonji seed chutney, poha and roasted peanuts*  
*aloo subzi papad*  
*wheat crisp topped with potatoes tempered with asafoetida, green herb chutney, tamarind chutney and homemade sev*  
714 Kcal, 280 g
  
- **Curated Gatherings** ① ②  
*paneer ke sooley, pumpkin seekh, chukandar jakolma poori, dal kachori*  
647 Kcal, 270 g

## Beginnings

- ▲ **Machali Ke Pakode** (A) (C)  
*fish fritters in a spiced corn batter, tempered curry leaf,  
grainy mustard raita*  
495 Kcal, 210 g
  
- ▲ **Machali Ke Sooley** (A) (C)  
*charcoal grilled fish in bijora lemon marinade,  
cumin tempered jowar chaat*  
375 Kcal, 225 g
  
- ▲ **Lal Mirch Murg** (A) (V)  
*chicken escalope marinated in red chilli chutney,  
tempered yoghurt, milk fritters*  
395 Kcal, 240 g
  
- ▲ **Achari Bateyr** (A)  
*tandoor cooked quail in a homemade pickle marinade,  
corn khees & pomegranate salsa*  
445 Kcal, 225 g
  
- ▲ **Safed Murg** (A) (P)  
*chicken in crushed black pepper & yoghurt~mawa marinade, charcoal roasted,  
stoneground tomato chutney, roasted fox nuts*  
476 Kcal, 195 g
  
- ▲ **Junglee Maas Paratha** (A) (V)  
*braised mutton in rustic spices,  
lentil filled flatbread, pickled onions*  
515 Kcal, 260 g
  
- ▲ **Adraki Chaapein** (A)  
*charcoal grilled lamb chops in a ginger marinade,  
tandoori potato mash and spiced gram flour pearls*  
607 Kcal, 312 g
  
- ▲ **Curated Gatherings** (A) (V) (C)  
*machali ke sooley, lal mirch murg, mutton ke sooley, dal kachori*  
990 Kcal, 270 g

## Heritage Bowls ~ Main Course

- **Rajasthani Mirch Pakoda Saag** (V) (V) (V)  
*braised spinach tempered with burnt garlic,  
crowned with roti wrapped stuffed chilli*  
750 Kcal, 340 g
  
- **Phali Pyaaz Ki Subzi** (V) (V) (V)  
*a tribal speciality of mogri, onions, roasted peanuts, garlic and coriander*  
325 Kcal, 230 g
  
- **Achari Gunda Aloo** (V) (V) (V)  
*baby potatoes tossed in lasoda pickle*  
378 Kcal, 250 g
  
- **Surya Paneer** (V) (V) (V)  
*stoneground spice crusted cottage cheese in a rustic onion~tomato curry*  
517 Kcal, 310 g
  
- **Udaipur Mawa Gatte** (V) (V) (V) (V)  
*gram flour dumplings filled with mawa & cashew nuts,  
poached in spiced yoghurt gravy*  
490 Kcal, 260 g
  
- **Sev Safed Tamatar** (V) (V) (V) (V)  
*gram flour sev, with green & cherry tomatoes,  
white tomato sauce*  
478 Kcal, 220 g
  
- **Mewari Gulab Jamun Khus** (V) (V) (V) (V)  
*poppy seed crusted savoury gulab jamun with  
dried fig hearts in a cashew nut~tomato reduction*  
518 Kcal, 310 g
  
- **Kale Chaane Mewar Ke** (V) (V) (V)  
*black gram in a yoghurt & gram flour gravy, coriander~fennel tempering*  
320 Kcal, 250 g
  
- **Dal Mewar** (V) (V) (V)  
*medley of five lentils, slow cooked overnight on tandoor,  
tempered with crushed spices and tomatoes, finished with desi ghee*  
620 Kcal, 280 g

*Above specialities are served with selection of regional breads*

## Heritage Bowls ~ *Main Course*

- ▲ **Bhoonjwa Murg Tari** 🍴  
*traditional recipe of pot roasted chicken simmered in a rich gravy with baby potatoes and button onions*  
790 Kcal, 310 g
  
- ▲ **Lehsuni Murg Hari Mirch** 🍴  
*chicken braised in a rustic garlic~herb marinade with plump green chillies*  
680 Kcal, 340 g
  
- ▲ **Kesari Murg** 🍴 🌱  
*chicken tenders simmered with yoghurt, mawa and a delicate saffron infusion*  
725 Kcal, 260 g
  
- ▲ **Makai Maas Ki Kadhi** 🍴 🌱  
*slow cooked corn~mutton kofta in a turmeric~yoghurt curry*  
710 Kcal, 310 g
  
- ▲ **Bijora Maas** 🍴  
*a rustic preparation of tender mutton, braised with bijora lemon and a robust spice mix. The spirit of hunting, reimagined*  
790 Kcal, 280 g
  
- ▲ **Ratto Ban Maas** 🍴 🌱 🌶️ 🍷 🍷  
*tamarind~chilli glazed pork belly, slow cooked in a rich red chilli~tomato ratto, finished with garlic & smoked ghee*  
947 Kcal, 265 g

*Above specialities are served with selection of regional breads*

## Accompaniments

### Rice

*prepared with fragrant short-grain Ambemohar rice,  
from the foothills of Western ghats*

- **Kadhi Tamatar Pulao** (V) (V) (V)  
*rice napped with yoghurt & turmeric, finished with zesty tomatoes*  
829 Kcal, 280 g
- **Ghee Jeera Pulao** (V)  
*rice tempered with cumin and golden desi ghee*  
435 Kcal, 265 g
- **Mawe Ka Pulao** (V) (V)  
*rice enriched with mawa and a medley of roasted nuts*  
508 Kcal, 275 g
- ▲ **Maas Ka Pulao** (V)  
*a royal delicacy of fragrant rice, layered with tender mutton braised  
with traditional spices*  
514 Kcal, 380 g

### Indian breads

**Tandoori Roti** (V) (V) (V)  
*unleavened bread of whole wheat flour, cooked in tandoor*  
122 Kcal, 110 g

**Laccha Paratha** (V)  
*tandoor baked layered bread made with whole wheat flour and desi ghee*  
275 Kcal, 140 g

**Naan** (V) (V)  
*tandoor cooked refined flour bread, flavoured with butter or garlic*  
189 Kcal, 116 g



## Sweet Memories of Mewar

*For chef Vineet, desserts are more than just indulgences ~ they are memories,  
lovingly gathered from the homes and kitchens of Mewar.*

*We present to you his interpretations ~ a collection of flavours and traditions, he fondly  
remembers from the families who welcomed him to their tables.*

*And because every meal deserves a sweet ending, we hope that as you savour these curations,  
you create a sweet memory of your own.*

■ **Golden Ghewar** (A) (P) (S) (V)  
*pistachio mousse, saffron and rabri foam, sesame crisp*  
390 Kcal, 115 g

■ **Rose Of Mewar** (A) (P) (S)  
*rose milk mawa cake, cardamom cream, rose jalebi*  
597 Kcal, 200 g

■ **Moonlit Kheer** (A) (P)  
*custard apple kulfi, rice~sitaphal kheer, saffron jelly*  
725 Kcal, 175 g

■ **Chocolate Baati** (A) (P) (S)  
*an interpretation of the classic 'bati' filled with almonds,  
marbled dark & white chocolate, chocolate churma,  
cardamom ice cream, dal jaggery*  
395 Kcal, 150 g

■ **Midnight In Mewar** (A) (P) (S)  
*lapsi, gulab jamun, chai ice cream*  
370 Kcal, 140 g













## Allergens & Nutritional Information

*An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.*

*The above mentioned calorific values are based on standard recipes and often vary basis customization.*

*For your reference, we have used the following icons to identify specific ingredients in our menu.*

*Should you be allergic to any ingredient, please bring it to the attention of the server.*

-  Vegetarian
-  Non-Vegetarian
-  Contains milk & milk products
-  Contains fish & fish products
-  Contains egg
-  Sulphite
-  Contains pork
-  Contains nuts
-  Contains gluten
-  Contains soybeans & their products
-  Contains shellfish
-  Contains Sesame