Celebrate!

This special vegetarian selection comprises rare mouth-watering recipes culled from our recipe repository. Every dish is distinctive – prepared with the freshest, finest ingredients, perfectly flavoured with delicate aromatic spices and finished with just the right garnish to add a spectacular facet to fine dining.

ALLERGEN AND DIETARY INDICATORS

Contains Milk | Contains Wheat/ Rye/ Barley/ Oat | Contains Nut

◙ VEGETARIAN

Our menus indicate approximate values of serving size, indicated by the approx. sign (~).
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

Please inform our Service Associate in case you are allergic to any of the following ingredients:

Cereals containing gluten - i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these | Crustacean and their products | Milk and milk products | Eggs and egg products | Fish and fish products | Peanuts, tree nuts and their products | Soybeans and their products | Sulphite in concentrations of 10mg/kg or more

Our Chef would be delighted to design your meal without them.

Vegetable Oil | Butter | Desi Ghee used in preparations

Kebabs

Pudina Paneer Tikka ₹1299
Per serve (~400g) 872 Kcal
Paneer cubes marinated in a mango and mint chutney, and cooked in the tandoor

Saboot Tandoori Aloo ₹1199
Per serve (~456 gms) 808 Kcal
Jacket potato, filled with raisin and a spice mix baked in the tandoor and topped with chopped coriander, almond flakes and green chillies

Labgeer Dum Pukht *The Grand Cuisine of India* ₹1299
Per serve (~320 gms) 602 Kcal
Delicate aromatic patties of fresh beetroot stuffed with a mixture of green chillies, mint, cashew and cheese flavoured with cardamom and pan grilled in butter

Makkai Ki Tikki ₹1199
Per serve (~310 gms) 881 Kcal
Delectable kebab made with minced fresh corn kernels, sauted with aromatic spices and centered with a tangy raw mango, ginger, chilli and mint stuffing

Dum Ki Bhooley ₹1199
Per serve (~370 gms) 451 Kcal
Paneer roll filled with seasoned fresh vegetables, tossed with black cumin, dipped in creamy saffron batter and seared on a griddle

Kurries

Gucchi Dara ₹1299
Per serve (~442 gms) 659 Kcal
Kashmiri morels and green peas, simmered in fragrant yoghurt gravy

Tal Makhana Qorma ₹1399
Per serve (~340 gms) 824 Kcal
Cashew nuts, almonds and pistachios simmered with makhana and green peas in brown onion and yoghurt gravy, flavoured with khada masala

Meher Paneer ₹1399
Per serve (~390 gms) 1439 Kcal
Sandwiched triangles of green peas and paneer braised in velvety tomato gravy, sprinkled with dried fenugreek

Subz Abeer ₹1399
Per serve (~423 gms) 793 Kcal
Coarsely chopped spinach and paneer flavoured with fenugreek

Kehkashan ₹1399
Per serve (~350 gms) 637 Kcal
Mélange of vegetables, fresh anar dana and corn nibblets, tossed with cumin and whole red chillies in Khandhari anar gravy, garnished with almond slivers

Dal Bukhara BUKHARA ₹1199
Per serve (~340 gms) 462 Kcal
Harmonious blend of black lentils, tomato, ginger and garlic, simmered overnight on slow charcoal fire, finished with cream and served with a dollop of unsalted butter

Dal Dum Pukht Dum Pukht *The Grand Cuisine of India* ₹1199
Per serve (~500 gms) 775 Kcal
Arhar lentils cooked with yellow chillies and yoghurt exotically tempered with caramelised garlic

Subzazar Kofteh ₹1299
Per serve (~375 gms) 1583 Kcal
Marbles of vegetables tossed with spring onions, simmered in brown onion gravy, and finished on dum with ginger

Dum Aloo Bharwan Dum Pukht *The Grand Cuisine of India* ₹1299
Per serve (~500 gms) 780 Kcal
Spiced potatoes and nuts cradled in roasted potato barrels, finished on dum with fragrant herb gravy

Paneer Kurchan PESHAWRI ₹1399
Per serve (~500 gms) 1400 Kcal
Cottage cheese batons, pan fried with tomato and bell peppers, tempered with mustard seeds

Tarkari Bhooni ₹1299
Per serve (~300 gms) 93 Kcal
Grilled seasonal vegetables flavoured with turmeric olive oil, sprinkled with mixed spices

Biranj

Bhagara Khuska ₹1299
Per serve (~750 gms) 982 Kcal
Basmati rice tempered with whole spices and flavoured with caraway seeds and coriander

Tarkari Pulao ₹1199
Per serve (~750 gms) 1545 Kcal
Seasonal vegetables and aged Basmati rice cooked on dum in subtle spice-flavoured vegetable extract

Naan

Naan-e-Bahkumaach Per serve (~110 gms) 301 Kcal	₹299	**Pudina Paratha** Per serve (~140 gms) 454 Kcal	₹299
Khamiri Roti Per serve (~130 gms) 320 Kcal	₹299	**Tandoori Roti** Per serve (~70 gms) 186 Kcal	₹299
Roomali Roti Per serve (~105 gms) 320 Kcal	₹299	**Tandoori Naan** Per serve (~140 gms) 304 Kcal	₹299
Warqi Paratha Per serve (~150 gms) 491 Kcal	₹299	**Kulcha** Per serve (~124 gms) 363 Kcal	₹299
Naan-e-Biranj Per serve (~113 gms) 367 Kcal	₹299	**Missi Roti** Per serve (~100 gms) 273 Kcal	₹299

Meetha

Khubani Chenna ₹899
Per serve (~170 gms) 386 Kcal
Stewed apricots fragranced with star anise, stuffed with chenna; slow baked in saffron tinged yoghurt custard

Kesri Phirnee ₹899
Per serve (~170 gms) 303 Kcal
A light dessert of milk and Basmati rice, flavoured with cardamon and saffron, set in an earthern mould, topped with pistachio and almond slivers

Kebabs & Kurries Kulfi ₹899
Per serve (~258 gms) 485 Kcal
Reduced milk flavoured with saffron, enriched with pistachios; served frozen

Shaan-e-Aam ₹899
Per serve (~200 gms) 1302 Kcal
King of fruits - Alponso, combined with reduced milk 'chenna' finished with slivers of pistachio and almond shavings

Gulab Jamun ₹899
Per serve (~180 gms) 585 Kcal
Reduced milk dumplings deep fried and served soaked in sugar syrup

Shahi Tukda ₹899
Per serve (~150 gms) 737 Kcal
An exotic dessert saffron rabri, spread on a slice of fried homemade bread, soaked in syrup and garnished with silver leaf, pistachio and almonds

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◙ *Indicates our Vegetarian Specialities*

Please ask our Service Associate for certain dishes which can be made without onion and garlic.

All prices are in INR and exclusive of applicable Government taxes and levies.

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Kebabs & Kurries

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MEMENTOS
BY ITC HOTELS

EKAAYA   UDAIPUR