



JAIPUR, INDIA

DINING MENU



FINE DINING

240 Gatore Road, Brahmapuri, Jaipur, Rajasthan, 302002, India - 244715
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BREAKFAST
(7.30AM to 10.30AM)

LUNCH
(1.00PM to 3.30PM)

DINNER
(7.30PM to 10.30PM)

breakfast - a la carte

Assorted Seasonal Fresh Fruit	₹ 245
Cereals choice of corn flakes or wheat flakes or muesli, served with hot or cold milk	₹ 165
Eggs to order- 2 eggs boiled, scrambled, fried, poached, served with toast, grilled tomatoes, hash brown potatoes	₹ 210
Omelets' - 3 eggs masala, cheese, mushroom	₹ 250
Fresh Pancake	₹ 200
Baked Beans 'Provençale' or Sautéed Mushrooms on Toast sautéed baked beans or mushrooms with fine herbs served on toast	₹ 185
French Toast	₹ 200
Toast	₹ 60

indian specialties

Stuffed Parantha your choice of stuffing (Potato, cauliflower, onion, green peas or mixed vegetable), served with curd and pickle	₹ 270
Paneer Parantha a tangy cottage cheese stuffing, served with Curd and pickle	₹ 330
Ajwaini Parantha served with dry potato dish	₹ 220
Poori Bhaji deep fried Indian bread is served with traditional dry potato dish	₹ 260
Chole Bhatura fluffy deep-fried leavened bread served with a tangy chickpea curry	₹ 330
Masala Poha 'Flattened rice' tossed with potato cubes, chopped onion & tomatoes, peanuts, green peas	₹ 230

Idli / Uttapam south Indian breakfast specialty, served with traditional sambhar, a lentil preparation and chutney.	₹ 285
Upma fried semolina, simmered with vegetables, mustard seed, green chilies, peanuts.	₹ 285
Masala Chila chickpea flour batter mixed with cottage cheese, chopped onion, green chilies and tomato; pan fried.	₹ 250
Continental Breakfast Choice of Juice or Sliced Fresh Fruits Toast with Preserves Choice of Tea or Coffee or Hot Chocolate	₹ 300
Indian Breakfast Choice of Fruit Juice or Sliced Fresh Fruits or Sweet / Salted Lassi Choice of Upma or Masala Poha or Masala Chila Choice of Poori Bhaji or Parantha (with your choice of filling: Aloo or Gobi) Choice of Tea or Coffee or Hot Chocolate	₹ 530
American Breakfast Choice of Fruit Juice or Sliced Fresh Fruits Choice of Cereal with Hot or Cold Milk Eggs to Order (Boiled, Fried, Poached or Scrambled) Toast with Preserves Choice of Tea or Coffee or Hot Chocolate	₹ 630
Haveli Special Breakfast Choice of Fruit Juice or Sliced Fresh Fruits or Sweet / Salted Lassi Choice of Cereal with Hot or Cold Milk Eggs to order (Omelet, Boiled, Fried, Poached or Scrambled) Choice of Upma or Idli or Uttapam Choice of Chola Bhatura or Paneer Parantha Choice of Tea or Coffee or Hot Chocolate	₹ 700

beverages

Cold Coffee (with or without ice cream)	₹ 170
Lassi blended yogurt, served either sweet and mango	₹ 170
Milk Shakes (choose from vanilla, strawberry, mango or chocolate)	₹ 170
Fruit Juice (selection of preserved fruit juices)	₹ 140
Fresh Fruit Juice (seasonal)	₹ 170
Hot Chocolate	₹ 115
Milk Hot or Cold	₹ 70
Selection of Teas (Indian masala tea / separate)	₹ 60
Pot of Tea (Indian or separate)	₹ 110
Coffee	₹ 80
Pot of Coffee (black / milky)	₹ 130
Soft Drinks	₹ 60
Soda	₹ 60
Bottled Water	₹ 55
Fresh Lime Water	₹ 50
Fresh Lime Soda	₹ 70
Butter Milk (sweet, salted, masala or plain)	₹ 80
Jaljeera a combination of Cumin, rock / black salt, ginger, mint and black pepper, an appetizer as well as a digestive	₹ 80

all day dining

Club Sandwich (veg or chicken)	₹ 350
Plain / toasted / grilled Sandwiches (veg / chicken)	₹ 200/250
French fries	₹ 200
Chili Cheese Toasts	₹ 200
Burger (veg or chicken)	₹ 200/250
Pizza (vegetable / cheese / chicken)	₹ 230/250/300
Pasta (red / white)	₹ 250/300
Cutlet (veg or chicken)	₹ 250/300
Cheesy Potato Balls mashed potatoes, stuffed with cheese and deep fried	₹ 220
Chicken Chat chicken, chopped onion, tomatoes, green chilies tossed together with lemon juice	₹ 300
Paneer 65 / Chicken 65  this deep fried snacks from south India, is spicy	₹ 250/300
Honey Chilli Potatoes potato fingers, tossed with honey, capsicum and other Chinese sauces	₹ 280
Tawa Chicken minced chicken spiced with Indian spices and shallow fried	₹ 300
Pakoda (mix veg/chicken) fried chickpea flour dumplings with your choice of stuffing	₹ 200/300
Paneer Pakoda cottage cheese cubes, dipped in chickpea flour and deep fried	₹ 250
Aloo Chole Tikki Chaat potato and green peas patty, topped with chickpea curry, hot and sweet chutneys, yoghurt	₹ 250
Pav bhaji Spicy curry of mixed vegetables in a blend of spices and served with soft bakery bread 'pav' pan fried in butter	₹ 250
Dahi ke Kebab hung yoghurt and Cottage cheese mixed together with aromatic Indian spices and deep fried	₹ 230

Sev Papdi Chat	₹ 210
crisp puries topped with kachumber, sweet n sour chutney, yogurt and sev	
Hara Bhara Kebab	₹ 230
Spinach, Green peas and potatoes dumpling, deep fried	
Aloo Chana Chat	₹ 115
Peanut Masala	₹ 70
Masala Papad	₹ 50
Fried / Roasted Papad	₹ 30

FROM THE LAND OF MAHARAJAS

main course - non vegetarian

Safed Maans distinctly nutty, somewhat sweet - and utterly delicious lamb preparation from royal kitchen's of Rajasthan	₹ 710
Laal Maans  red hot mutton delicacy from the state of Rajasthan	₹ 710
Maans ka Soweta Mutton and corn done in traditional Rajasthani style	₹ 710
Mutton Roganjosh  a traditional mutton delicacy from Kashmir	₹ 710
Aap ke Pasand ka Gosht  mutton done as per your choice - Bhuna / Masala / Saagwala / Dhaba	₹ 710
Murgh Kesariya tender Chicken, done in creamy saffron gravy	₹ 590
Murgh Achari  tangy chicken preparation, done with pickled Indian spices	₹ 590
Murgh Jaipuri chicken done with aniseed and Rajasthani spices	₹ 590
Dhaniya Murgh chicken cooked with coriander and rajasthani spices.	₹ 590
Aap ke Pasand Ka Murg  chicken done as per your choice - Butter masala / Kadai / Kolhapuri / Masala / Khorma	₹ 590
Masala Egg Curry / Egg Bhurjee	₹ 350

main course - vegetarian

Mixed Vegetable Royale bouquet of vegetables in a onion gravy, finished with papadums, a specialty of Rajasthani Royals	₹ 450
Gatta Curry  Gram flour dumplings, done in yoghurt gravy and tempered with aromatic spices	₹ 450
Bharwan Tamatar tomatoes stuffed with cottage cheese and potatoes mixture and cooked in a creamy sauce	₹ 450
Kofta Malai / Banarsi / Dilbahar stuffed vegetable and cottage cheese dumplings in a your choice of gravy	₹ 450
Aap ki Pasand ke Paneer your choice - Butter masala / Kolhapuri / Jhalfrezi / Kadai / Lababdar / Mattar Paneer/ Bhurji	₹ 450
Makai Mattar Mushroom combination of corn, green peas mushroom	₹ 450
Aap ki Pasand ke Palak spinach done as per your choice - Paneer / Mushroom / Baby corn	₹ 450
Sukhi Aloo Gobhi Matar green peas, Potatoes and Cauliflower, tossed together with Indian spices	₹ 320
Bhindi do Pyaza lady finger, tossed with onion chunks and Indian spices	₹ 370
Rajasthani Bhindi lady finger, wok fried with typical Rajasthani spices	₹ 370
Bhindi hari mirch Masala  lady finger and green chilly cooked together in chef's special style	₹ 370
Hari Bhari Kyaari Bouquet of green vegetables done as per your choice - Kolhapuri / Jhalfrezi / Kadai / Makhanwala	₹ 370
Aap ke Pasand ka Aloo potatoes done as per your choice - Jeera / Aloo Achari / Dum Aloo / Dahiware	₹ 370
Aloo Pyaz ki Subzi potato slices, pan fried with onions cubes and Indian spices, Rajasthani Special	₹ 370

daal

Punjabi Pindi Chana Masala chickpeas, cooked with cottage cheese cubes, done in a rich Indian onion gravy	₹ 370
Daal Makhani black lentils, garlic and spices, simmered together for long hours and finished with cream and butter	₹ 370
Rajma Masala red kidney beans, soaked overnight and cooked with various Indian herbs and spices	₹ 370
Yellow Daal Tadka traditional lentil preparation	₹ 300
Rajasthani Kadhi chickpea and Cilantro Fritters in Yogurt and Chickpea flour Gravy	₹ 300

rice and bread

Dum Biryani (chicken or mutton)  aromatic basmati rice, cooked with chicken or mutton, served with raita	₹ 590/750
Dum Biryani (vegetarian or egg)  aromatic basmati rice, cooked as per your choice, served with raita	₹ 500
Laal Maans ki Biryani  tender Mutton done in traditional red hot gravy, cooked with aromatic basmati rice	₹ 775
Pulao (vegetable or peas) aromatic basmati rice cooked with bouquet of garden fresh vegetables or green peas	₹ 380
Masala pulao (chicken or vegetable)  aromatic basmati rice, cooked with bouquet of garden fresh vegetables or chicken, bit spicy	₹ 495/435
Steamed or Jeera Rice aromatic basmati rice – plain or tossed with cumin	₹ 250

Rajasthani Pulao saffron flavored basmati rice, cooked with mixed vegetables and gatta cubes	₹ 425
Daal ka Khichda a traditional Rajasthani preparation of green or golden gram and basmati rice, served with curd and popadums	₹ 360
Missi Roti flat bread made of Chickpea flour	₹ 50
Khasta Roti flat bread made from flour drenched with milk cumin seeds and clarified butter	₹ 50
Tawa Chapati / Tawa Parantha traditional Indian bread cooked on Iron pan	₹ 35/50
Roti Basket (One each of missi roti, khasta roti, tawa chapati and tawa parantha)	₹ 155

chinese

Chilly Chicken / Paneer (with or without gravy) 	₹ 575/460
Manchurian Chicken or Vegetable (with or without gravy)	₹ 575/460
Hakka Noodles (chicken/egg or vegetable)	₹ 450/395
Fried Rice (chicken/egg or vegetable)	₹ 450/395

soups - vegetable or chicken

Choose from Tomato, Sweet Corn, Manchow, Hot n Sour Soup, Chicken Clear	₹ 185
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salad

Kachumber or Green Salad	₹ 170
Fruit Salad or Russian Salad	₹ 250

raitas

Aloo Raita or Boondi Raita or Mix Veg Raita	₹ 160
Pineapple Raita	₹ 185
Plain Curd	₹ 110

desserts

Hot Gulab Jamuns berry sized milk-solids balls, deep fried and dunked in rose flavored sugar syrup	₹ 150
Fresh Fruit Salad with Ice Cream seasonal fresh fruit salad served with a dollop of vanilla ice cream	₹ 245
Ghever (Seasonal) a specialty of Rajasthan, Ghever is a sweet cake made of all purpose flour and soaked in sugar syrup	₹ 245
Choice of Ice Cream vanilla, chocolate and strawberry	₹ 195
Banana Boat three scoops of ice-cream, served on a bed of banana, topped with chocolate sauce, honey and nuts	₹ 290
Hot Gulab Jamuns with Vanilla Ice Cream hot gulab jamun served with a dollop of vanilla ice cream, an exciting combination of hot and cold	₹ 290
Chef's special	₹ 245