



THE GRAND
SARISKA BAAGH
UNWIND THE ENDLESS LUXURY



ARAVALI

THE JUNCTION OF SPICES



SOFT BEVERAGES

Mineral Water	40 /-	Plain Milk (Hot & Cold)	160/-
Hot Coffee	150 /-	Milk With	190/-
Masala Tea	120 /-	Bournvita, Horlicks, Hot Chocolate	
Aerated /Can Softdrink	100 /-	Milk Shake	350/-
Cappuccino	210/-	Banana, Strawberry, Vanilla, Oreo, Kitkat (30/- extra)	
Fresh Lime Soda / Water	160 /140/-	Lassi	210/-
Tonic	190/-	Sweet, Salted	
Cold Coffee	250/-	Canned Juice	160/-
Ice Tea	200/-	Fresh Juice	190/-
		Butter Milk	100/-
		Sweet, Salted	

ORIENTED & CONTINENTAL

Pizza	500 / 700/-	Maggie	200/-
Margerita, Veg. Pizza, Thincrust, Mushroom, Panner & jalapeno, Chicken	Veg Non Veg	Masala, Plain	
Noodles	300 / 450/-	Pasta	400 / 470/-
Schezwan, Chilli Garlic, Hakka Noodles		Penne, Fusilli, Spaghetti [Sauce: Pink Sauce, White Sauce, Pesto, Arrabbiata]	
Fried Rice	300 / 450 /-	Sandwich	350 / 450/-
Schezwan, Chilly Garlic		Veg Plain sandwich, Veg-grilled, Grilled Cheese , Chicken, Veg Club Sandwiches	
Manchuriyan	300/-		
Dry, Gravy, Gobhi			

SOUP & STARTERS

Lemon Coriander Soup	300/-	Veg Spring Roll	285/-
Veg Noodles Soup	310/-	Honey Chilli Potato	295/-
Hot & Sour Soup	300/-	Chilli Mushroom	310/-
Veg Manchow Soup	320/-	Chilli Panner	400/-
Sweet Corn Soup	350/-	Paneer Manchuriyan	400/-
Tomato Soup	310/-	Cheese Ball	350/-
Chicken Hot & Sour	370/-	Pakoda - Onion	250/-
Tom Yum Soup (Non-Veg)	370/-	- Mixveg	280/-
		- Paneer	370/-
		French Fries	300/-

KABAB & NON-VEG STARTERS

T. Mushroom Aachari	350/-	Murgh Tikka	700/-
Aachari Paneer Tikka	400/-	Murgh Malai Tikka	700/-
T. Paneer Tikka	420/-	Chili Chicken	650/-
T. Mushroom Tikka	350/-	Murgh Tangdi Kabab	750/-
Hariyali Paneer Tikka	400/-	Chicken Seekh Kabab	650/-
Hara Bhara Kabab	350/-	Mutton Seekh Kabab	750/-
Delhi Ke Kabab	350/-	Hariyali Chicken Tikka	650/-
Stuffed Mushroom Tikka	400/-	Tandoori Chicken (Half/ Full)	800 / 1200/-

BREAKFAST

Bread Toast	250/-	Uttapam	350/-
Fruit Platter	250/-	Paratha Lachha, Mix, Aloo, Gobhi, Onion	200/-
Veg Upma	350/-	Paneer Paratha	250/-
Poha	250/-	Onion Cheese Paratha	250/-
Puri Bhaji	300/-	Eggs to order	
Idli Sambar	350/-	Boiled Egg	150/-
Chole Bhature	350/-	Egg bhurji	200/-
Medu Vada	350/-	Omelette	200/-

SALADS & ACCOMPANIMENTS

Green Garden Salad *Cucumber, Onion, Tomato, Carrot*	210/-	Plain Curd	160/-
Greek Salad	310/-	Raita Mix Veg, Boondi, Pineapple, Lachha	200/-
Russian Salad	250/-	Papad Roasted, Fried	100/-
Caesar Salad	350/-	Fried Papad	160/-
Healthy Sprouts Salad	300/-	Chaas (Buttermilk) Pudina, Jeera	100/-
Fruit Salad	350/-	Peanut Roasted Plain / Masala	100 / 150/-
Kimchi Salad	250/-		

RICE

Steamed Rice	250/-	Chicken Biryani	750/-
Jeera Rice	300/-	Mutton Biryani	950/-
Vegetable Pulao	350/-	Egg Biryani	650/-
Vegetable Biryani (Handi)	350/-	Khichdi	270/-
Paneer Tikka Biryani	500/-	Curd Rice	200/-

VEG MAIN COURSE

Yellow / Lehsuni Dal Tadka	350 / 400/-	Sev Tamatar	350/-
Lentils tempered with garlic and aromatic spices.		Spiced tomato curry topped with crispy gram flour noodles	
Dal Fry	350/-	Aloo Shimla Mirch	350/-
A creamy lentil curry sautéed with spices and herbs		Potatoes and bell peppers stir-fried with spices	
Dal Makhani	500/-	Creamy Corn Palak	390/-
Rich and creamy black lentils cooked with butter and cream.		Sweet corn kernels cooked with spinach in a creamy sauce.	
Navratan Sabz Korma	550/-	Mushroom Mutter Malai	500/-
To a mixed vegetable dish in a creamy gravy		Mushrooms and green peas in a rich, creamy gravy.	
Aloo Gobhi Adrki	400/-	Kadhai Mushroom	450/-
Potatoes and cauliflower cooked with ginger-infused spices		Mushrooms cooked with bell peppers and onions in a spiced tomato gravy.	
Bhindi Masala	350/-	Mix Veg Handi	400/-
Okra stir-fried with onions, tomatoes, and spices.		A medley of vegetables cooked in a flavorful, creamy handi-style gravy.	
Chana Masala	350/-	Shahi Rajma	450/-
Spicy and tangy chickpea curry in a tomato-based gravy.		Beans in a royal, creamy and spiced tomato-based gravy.	
Jeera Aloo	300/-	Paneer Lababdar	500/-
Potatoes sautéed with cumin seeds and mild spices.		paneer cubes in a rich, mildly spiced onion and tomato gravy.	
Kadhai Paneer	550/-	Paneer Tikka Masala	600/-
Paneer cubes with capsicum and onions in a bold, spiced gravy		Grilled paneer tikka simmered in a creamy tomato-based sauce.	

VEG MAIN COURSE

Palak Paneer

Cubes cooked in a smooth spinach gravy with spices.

550/-

Paneer do pyaza

Paneer cooked with double the onions in a flavorful, spiced curry.

500/-

Paneer Jalfrezi

A stir-fry of paneer with vegetables in a tangy and mildly spiced sauce.

600/-

Malai Kofta Curry

Soft cottage cheese and vegetable dumplings in a creamy, spiced gravy.

600/-

Paneer Butter Masala

Paneer cubes in a rich and buttery tomato-based curry.

500/-

Methi Mutter Masala /Malai

Fenugreek leaves and green peas cooked in a rich, creamy sauce

360 / 500/-

Shahi Paneer

A royal dish with paneer in a creamy, mildly sweet, and aromatic gravy.

550/-

Kaju Curry

Cashews simmered in a rich, creamy, and spiced tomato-based gravy.

700/-

Paneer Pasanda

Paneer slices stuffed with a rich filling, cooked in a creamy, aromatic curry.

600/-

Paneer Makhani

Paneer cubes in a smooth, buttery, and mildly spiced tomato-based sauce.

600/-

NON VEGETARIAN

Chicken Curry

Chicken cooked in a traditional, spiced curry with a rich gravy.

680/-

Chicken Masala

A flavorful chicken dish cooked with bold and aromatic spices.

680/-

Butter Chicken

Succulent chicken in a creamy, buttery tomato-based gravy.

700/-

Rara Murgh

A unique dish with chicken and minced meat cooked together in a spiced curry.

700/-

Chicken Chingari

A spicy and tangy chicken dish cooked with fiery flavors.

680/-

Murgh Shekhawati

A Rajasthani specialty with chicken cooked in aromatic spices and yogurt.

700/-

Chicken do Pyaza

Chicken cooked with double the onions, giving it a rich and flavorful gravy.

700/-

Jungle Chicken

A rustic and earthy chicken preparation inspired by forest-style cooking.

750/-

Mutton Do Pyaza

Mutton cooked with double the onions in a flavorful curry.

950/-

Mutton Rogan Josh

Kashmiri-style mutton in a rich, spiced gravy.

950/-

Lal - maans

Traditional spicy Rajasthani mutton dish

950/-

Mutton Curry

Mutton cooked in a traditional spiced curry.

900/-

Champaran Handi Mutton

Slow-cooked mutton in a rich, flavorful gravy from Champaran.

950/-

Sariska Junglee maans

A mutton dish inspired by the Sariska region

1000/-

Mutton Rezala

Mutton cooked in a creamy, aromatic, and mildly spiced gravy.

1050/-

Jaipuri Chicken

A flavorful chicken dish with aromatic spices, popular in Jaipur.

700/-

Mutton Saag Wala

Mutton cooked with spinach in a spiced, hearty gravy.

950/-

BREADS

Bread Basket

T. Roti, Naan, Laccha Paratha, Missi Roti, Garlic Naan

370/-

Naan Roti

Butter + Garlic

120/-

Tawa Roti

Plain + Butter

60 / 70/-

Cheese Naan

150/-

Tandoori Roti

Plain + Butter

60/ 70/-

Paratha

Laccha, Tawa, Pudina, Chilli

130/-

Stuffed Kulcha

Onion, Panner, Aloo

150/-

DESSERT

Gulab Jamun

200/-

Lauki Ka Halwa

250/-

Rasgulla

200/-

Milk Cake

180/-

Gajar Ka Halwa

250/-

Kheer

Kesar, Seviyan

180/-

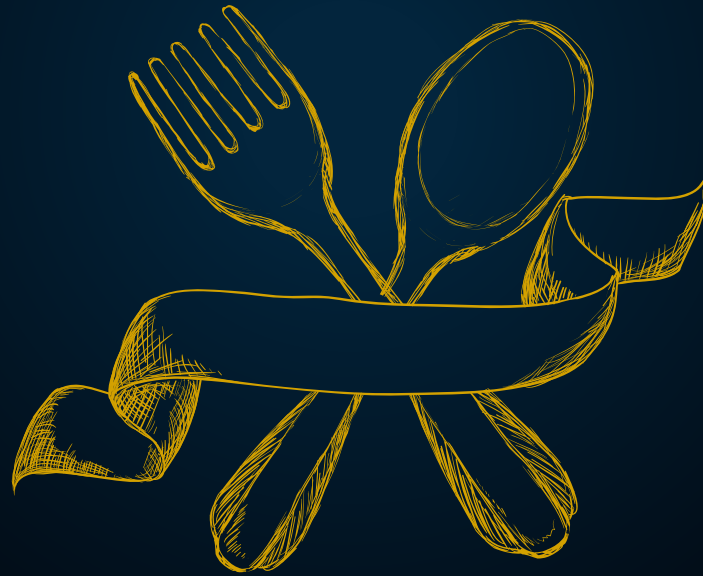
Moong dal Ka Halwa

250/-

RAJASTHANI CUISINE

Gatta Curry	350/-	Lehsuni Chutney	200/-
Papad Mangodi	350/-	Hari Mirchi k Tipore	200/-
Sev Tomato	350/-	Raita Rajwadi	200/-
Rajasthani Kadhi	350/-		

Dal + Bati + Churma 600 /-



Serving Timing: 30 to 45 min

Note- All Taxes Are Inclusive

Please inform the server for any dietary restrictions.