

Regional Specials - Rajasthan

May 2017

APPETISERS

Bharwan Mirch - £6

Jumbo chilly stuffed with spiced cheese, served over crispy okra drizzled with balsamic and chilli chutney

Batakh ki Seekh - £8

Barbary duck meat finely minced with ginger, garlic and spices, then roasted over charcoal, served with a mint, beetroot, chickpeas salad

MAINS

Laal Maas - £13

Fiery hot goat curry made with freshly ground red chillies, cardamom and cloves

Kadhi Pakoda - £8

Gram flour and onion dumplings in an aromatic yoghurt sauce tempered with seeds from fennel, mustard, onion and coriander

Missi Roti - £3.50

Gram flour bread made with fresh herbs and spices, please do let us know if you would like it 'Gluten Free'.

DESSERT

Alphonso Mango - £6

Considered to be the best mangoes in the world, available only during its short month long season served with a scoop of vanilla ice cream

All prices inclusive of VAT and exclusive of 10% optional service charge. All dishes may contain traces of nuts.

Please inform your server of any food allergies or intolerance

The Cuisine of Rajasthan

Rajasthan, now the largest state in India, is culturally rich and has artistic and cultural traditions which reflect the ancient Indian way of life. There is proof that it has been inhabited for 6000-8000 years.

Each religion in India has its own traditional dishes and specialties. In the royal kitchen of Rajasthan, as well as most other states, food was a very serious business and rose to the level of an art form. Hundreds of cooks worked in the stately palaces and kept their recipes a closely guarded secret. Some recipes were passed on to their sons and the rest were lost forever.

The finest cooking in India was derived from the Mughals and did influence the royal kitchens of India. But the common man's kitchen remained untouched, even more so in Rajasthan. Cooking here has its own unique flavour and the simplest; the most basic of ingredients go into the preparation of most dishes.



In the desert belt of Jaisalmer cooks use the minimum of water and prefer, instead to use more milk, buttermilk and clarified butter. Dried lentils, beans from indigenous plants like sangri, ker, etc. are liberally used. Gram flour is a major ingredient here and is used to make some of the delicacies like khata, gatta ki sabzi, pakodi, powdered lentils are used for mangodi, papad. Bajra and corn is used all over the state for preparation of rabdi, kheechdi and rotis. Rajasthani Royals are also fond of hunting and game is very popular during the winter.