

## Regional Specials - Rajasthan

April 2026

### APPETISERS

#### Bharwan Mirch - £10 d v

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

### MAINS

#### Laal Maas (Lamb Shank) - £20 d

Our version of famous spicy Rajasthani curry made with Welsh lamb shanks, home ground red chillies, onions, yoghurt and spices

#### Rajwada Murg - £15.50 n

A rich spicy chicken curry from the Royal kitchens made with onions, cashew nut paste, and roasted ground spices

#### Kadhi Pakora - £10.50 d,m, v

Bombay onion pokoras in a yogurt sauce flavoured with fennel seeds, mustard, onion seeds and curry leaves

#### Dal Tadka - £9.50 v

Channa Dal tempered with onion, garlic, ginger chillies, asafetida and cumin seeds

### DESSERT

#### Malai Ghevar - £8 d,n v

Our version of the traditional sweet – light crisp Ghevar fritter drizzled with saffron cream and topped with malai and nuts

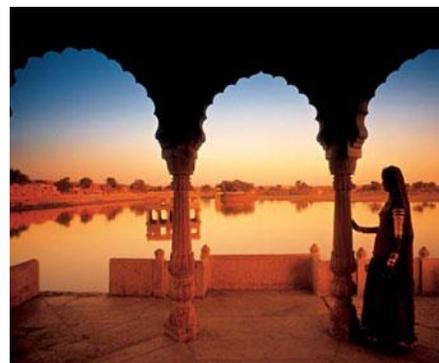
V-Vegan, v-vegetarian, contains d-dairy, n-nuts, m-mustard

## 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.