

Nazaara Restaurant

Fire Grills and Sand pits
Vegetarian Set Menu 4 Course - ₹3000
Non-Vegetarian Set Menu 4 Course - ₹3500

Non-Vegetarian

Gosht Ki Galouti,
(Lamb pate',ulta tawa parantha, mint chutney espuma)

Laal Maas ke Soole
(Red Mathania chilly, ghee and spices marinated mutton chunks, cooked in the fire pit. Junglee onion kachumber)

Bihari Kebab
(Lamb slivers marinated with crushed spices)

Silbatta Kebab **(SIG)**
(Hand crushed lamb delicacy of Rajpoot land using stone pestle and mortar)

Til sarson ki Handi Machli
(Sesame scented mustard infused Fish earthen pot cooked)

Bhatti ka Murgh
(Hand pounded spices, fresh kachari, yoghurt and ghee marinated baby chicken grilled in the fire pit. Khajur and guava chutney)

Pit roasted Zameeni Murgh, **(SIG)**
(Marwari methi, ginger garlic paste, kebab spices, wrapped in banana leaf and cooked in the sand pit. Goolar chutney)

Shikari Bataer **(SIG)**
(Junglee peppercorn, crushed spices and honey marinated quail, dry roasted in the spit fire)

Vegetarian

Rajmah ker sangri ki tikki
(Rajmah galouti stuffed with chunky ker sangri a local delicacy)

Chakki Kebab **(SIG)**
(Whole wheat kebabs steamed, marinated and tandoor grilled)

Bharwan Paneer Ke sole
(Apricot Stuffed Red chili flavored Paneer)

Bhuna Mirch
(Filled with moong dal, amchur, saunf and potato mix. Marinated and cooked on charcoal)

Malai Broccoli
(Tandoor baked hung yoghurt marinated chutney cheese stuffed broccoli)

Gatte aur pyaaz ka Patti samosa **(SIG)**
(Crisp lentil and onion stuffed samosa)

Pithod Tikka **(SIG)**
(Gram flour cake marinated and grilled on sigri)

Sand Oven Curries and Rice

Laal Maas **(SIG)**
(Hyper local Rajpoot lamb)

Baans Ghost
(Meat and bamboo Curry)

Lahori Chicken Karahi
(Chicken in silken onion, tomato and pepper gravy)

Ramgarhi Fish Masala
(Local Shekhawati fish delicacy from Ramgarh)

Ker Sangri ka Gutta **(SIG)**
(Govind gutta stuffed with ker sangari)

Kathal Ka keema
(Kadhai cooked jackfruit)

Jaisalmei Khade masala ka Paneer
(Whole spice scented Homemade Cottage Cheese)

Subz Mela
(Assorted local vegetables and greens dum cooked with aromatic herbs)

Marvadi Kadhi
(Yoghurt gravy with traditional marvad spices)

Mewar ke aloo
(Baby potatoes cooked Udaipur style)

Dal Nazara
(Black Urad and chana dal milange' with Alila Twist)

Subz Biryani
(Summer vegetables cooked on dum with long grain basmati)

Yaar Khandi pulav
(saffron and fennel scented lamb and basmati mélange)

Breads

Mixed spice Roti, whole wheat flour

Gulabi Parantha (SIG)

Multi grain and dry fruits Roti (SIG)

Bajra Roti with sesame seeds

Com alsi roti

Peanut and chilly roti (SIG)

Goat Cheese Garlic bajra roti

Mirchi papad ki roti

Desserts (Special two of the day)

Date and almond Phimi, house made chikki
(Fresh local dates and milk pudding) (SIG)

Banana Malpua
(Banana, milk, llaichi, saunf, jaggery, rose pan cooked)

Indian mulberry ice cream (SIG)

Beetroot halwa
(Beetroot cooked on slow fire finished with sugar)

House Peanut Kulfi, butterscotch wafer
(Roasted peanut and palm jaggery Kulfi with a house made butterscotch wafer)