

MENU

ALL DAY



SAMODE
HAVELI

Jaipur • India

SMALL PLATES

(served from 11:30 am to 10:30 pm)

Gyoza: Chicken / Mushroom | 850

Chili oil, soya, basil

Teriyaki Chicken Wings | 850 ◆

Sesame seeds, honey

Tempura Prawns | 1200

Soya wasabi, sweet chili sauce

Crostini (Smoked Salmon) | 1200

Cream cheese, capers

Crostini (Roasted Bell pepper) | 850

Feta, basil pesto

Junglee Maans Slider | 950

Pulled spiced mutton, crispy potatoes

Parmesan Flat Bread | 850

Chick pea, beetroot hummus,
muhammara

Chili Chicken | 850

Onion, capsicum, chili

Soya Tofu | 850 ◆

Ginger, garlic, mirin, chili

Butter Garlic Prawn | 1500 ◆

Garlic, butter, parsley, lemon juice

SOUPS

(served from 11:30 am to 10:30 pm)

Ramen Chicken / Prawns | 1200

Mirin, mushroom, noodles

Hot & Sour Chicken | 750 ◆

Pepper, soya, sesame oil

Hot & Sour Vegetable | 650 ◆

Pepper, soya, sesame oil

Mushroom Cappuccino | 750

Cinnamon, thyme

Roasted Tomato | 650 ◆

Basil pesto

SALADS

(served between 11:30 am to 10:30 pm)

Quinoa & Sundried Tomato | 1150 ◆

Herbs, caramelized onions

Greek | 850 ◆

Olives, onions, cucumber, tomato, bell
pepper

Roasted Beet Root | 850 ◆ ❀

Tuna/ham & cheese/mushroom and
truffle

Vietnamese Prawn | 1150 ◆ ❀

Glass noodles, bell pepper, fish sauce,
peanuts

Chickpea & Mint | 850 ◆

Lettuce, carrot, bell pepper, vinaigrette

Mix Greens | 850 ◆

Honey mustard, herbs

SANDWICH

(served from 11:30 am to 10:30 pm)

Club Sandwich | 1050

Chicken breast, bacon, fried egg

BLT | 1050

Bacon, lettuce, tomato

Fried egg optional

Croissant Sandwich | 1250

Tuna / Ham & cheese/ Mushroom and truffle

Chicken Tikka Panini | 1050

Cheese, bell pepper

Roasted Tomato & Buffalo Mozzarella

Panini | 950

Pesto, roasted garlic

Bombay Sandwich | 750

Masala potato, cheese, chutney

Cheese Chilli Toast / Cheese Toast | 450

Description missing

Chicken Kathi | 1050

Flat bread, egg, mint chutney

Paneer Kathi | 1050

Flat bread, cottage cheese, mint chutney

Omelette: Salmon/Bacon/Ham | 850

Omelette: Masala/Mushroom/Cheese | 750



AROUND THE WORLD

(served from 12:00 pm to 10:30 pm)

Mezze Platter | 1250

Falafel, hummus, pita

Roast Chicken | 1700

Rosemary, mashed potato, jus, with a side of your choice

Fish & Chips | 1500

Tartare sauce, fries

Herb & Walnut Crusted Salmon | 2450 ◆ ❁

White wine, mushroom, spinach

Lamb Tagine | 1750 ◆

Apricot, paprika, lemon preserve, olives, herb rice

Aubergine with Tahini | 1250 ◆

Parsley, coriander seed, oregano, herb rice

Grilled Palm Heart | 1250 ◆

Cauliflower puree, crispy potato, sweet chili oil

Cauliflower Mornay | 1250

Creamy cheese sauce



PASTA

(served from 11:30 am To 10:30 pm)

Please select your pasta

**Homemade Penne, Spaghetti,
Whole Wheat Penne, Fettucini /
Papradelle**

Please select your sauce

Tomato Basil | 1050

Creamy Mushroom, Truffle Oil | 1050

**Sundried Tomato, Aubergine,
Capers** | 1050

Pesto | 1050 ❁

Lamb Bolognese | 1350

Mince Meat, Bacon, Tomato

Homemade Ravioli | 1050

Spinach, ricotta

* Government taxes are extra as applicable

◆ Gluten Free

❁ Contains Nuts

FROM THE EAST

(served from 12:00 pm to 10:30 pm)

Thai Green Curry / Red Curry ◆

(served with sticky rice)

Prawn | 1500

Chicken | 1500

Vegetable | 1200

Nasi Goreng | 1250 ◆

Chicken, Prawn

Indonesian fried rice, shrimp paste, fried egg

Stir Fry Chicken | 1250

Onion, capsicum, chili, rice

Thai Basil Prawn | 1500

Fish sauce, honey, lemon grass, rice

Stir fry Bok choy & Mushroom | 1200

Ginger, sesame oil, rice

Vegetable Black Bean Sauce | 1200 ◆

Garlic, dark soya, fresh coriander, rice

Miso Udon Bowl | 1200

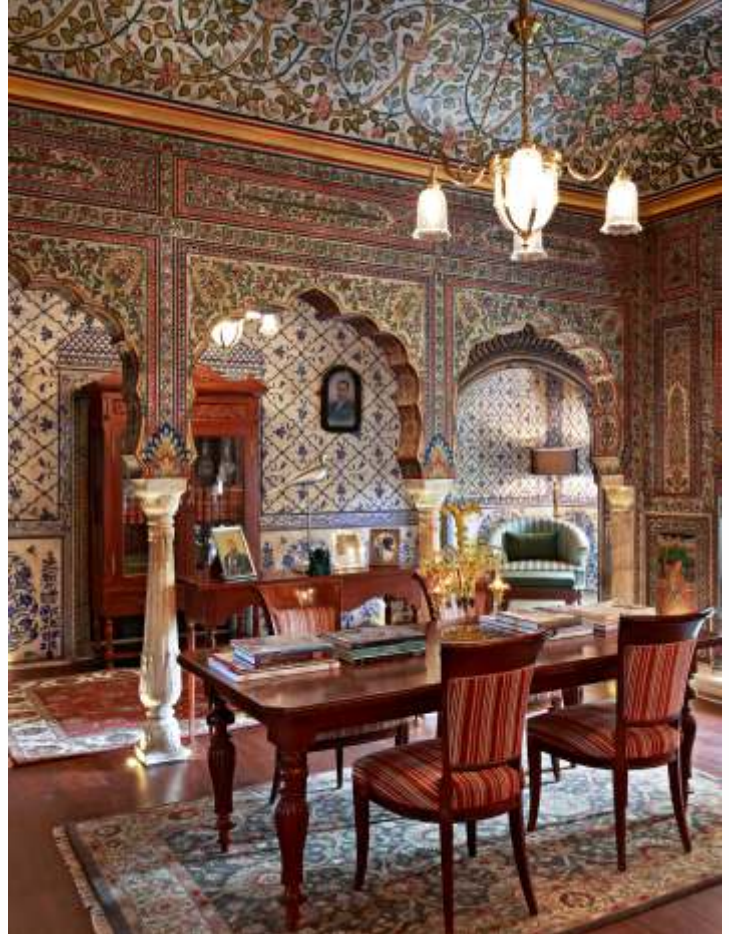
Miso, vegetables, tofu

Hakka Noodle | 650

Chicken / Vegetarian

Fried Rice | 650 ◆

Vegetarian / Egg



SIDES

(served from 12:00 pm to 10:30 pm)

French Fries | 450 ◆

Potato Wedges | 450 ◆

Wilted Spinach | 450 ◆

Sauteed Mushroom | 450 ◆

Honey Glazed Carrot | 450 ◆

Chilli Almond Broccoli | 450 ◆

Mash Potato | 450 ◆

Paneer Pakoda | 450

Deep fried cottage cheese fritters coated with gram flour and Indian spices.

Vegetable Pakoda | 450

Deep fried onion, cauliflower and aubergine fritters coated with gram flour and Indian spices.

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KID'S MENU

(served from 12:00 pm to 10:30 pm)

Mac & Cheese | 550

Penne Pasta, Tomato Sauce | 550

Maggie Noodles | 350

Khichdi | 350 ◆

Fried Chicken / Grilled Chicken | 650

Fish Fingers | 650

Cheese Sandwich | 550

Nachos (Salsa / Cheese Sauce) | 450

Cheese Garlic Bread | 450

Pan Cakes | 550



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INDIAN MENU

STARTERS

(served from 12:00 pm To 10:30 pm)

Papdi Chaat | 550

Savoury bites, potato, tamarind, yoghurt

Palak Patta Chaat | 650 ◆

Crispy Spinach , tamarind, yoghurt

Chicken Chaat | 750 ◆

Cucumber, tomato, tamarind, chat masala

Mutton Dahi Bada | 750 ◆

Mutton patties, yoghurt, pomegranate

Aloo Channa Dahi Bada | 650 ◆

Potato patties, chickpea, yoghurt, pomegranate

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KEBABS & TIKKAS

(served from 12:00 pm to 3:30 pm and 7:00 pm to 10:30 pm)

Tandoori Prawn | 1650 ◆

Green chili, coriander leaves, mint

Kasundi Sarson Macchi | 1350 ◆

Fish fillet, Kasundi mustard, red chili

Boti Kebab | 1350 ◆

Boneless Mutton, ginger, garam masala

Sham-E-Kebab | 1350 ◆

Mutton mince, Bengal gram, spices

Tandoori Chicken | 1250 ◆

Traditional kebab, spices, yoghurt

Achari Murg Tikka | 1250 ◆

Boneless chicken, yoghurt, pickled spices

Nawabi Murg | 1250 ◆

Creamy boneless chicken kebab

Paneer Ka Soola | 1050 ◆

Cottage cheese, mustard, gram flour

Stuffed Tandoori Bell pepper | 950 ◆ ❀

Potatoes, cottage cheese, dry fruits

Kala Chana Kebab | 950 ◆

Black chickpea, Indian spices

INDIAN MAINS

(served from 12:00 pm to 3:30 pm and 7:00 pm to 10:30 pm)

Lal Maans | 1750 ◆

Traditional spicy mutton

Junglee Maans | 1750 ◆

Spicy mutton, red chilies, coarse salt, clarified butter

Gosht Korma | 1750 ◆ ❀

Mild mutton, dry fruits, yoghurt, saffron

Butter Chicken | 1550 ◆ ❀

Cream, fenugreek, tomatoes

Chicken Tikka Masala | 1550 ◆ ❀

Bonless Chicken, Cream, fenugreek, tomatoes

Dhaba Chicken | 1550 ◆

Home style chicken curry

Kozi Kuzhambu | 1550 ◆ ❀

Chicken, curry leaves, coconut

Sea Food Curry | 1750 ◆ ❀

Prawn / fish fillet, red chili, vinegar, coconut

Kadahi Paneer Hussaini | 1050 ◆

Cottage cheese, capsicum, garlic, tomato

Sabz Shabnam Curry | 1050 ◆

Vegetables, tomato, cream

Lahsuni Palak | 1050 ◆

Fresh spinach, garlic, whole red chili

Palak Paneer | 1050 ◆ ❀

Cottage cheese, spinach, fenugreek

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Paneer Lababdar | 1050 ◆ ❀

Cottage cheese, tomato, cream, fenugreek

Mirch Ka Salan | 1050 ◆ ❀

Capsicum, green chili, sesame seeds, coconut

Gatta Jodhpuri | 1050 ◆

Gram flour gnocchi, asafoetida, cumin, yoghurt

Gwar Fali / Ker Sangri | 1050 ◆

Traditional Rajasthani desert beans

Bhindi Do Pyaza | 1050 ◆

Okra, onion, tomatoes, cumin

Baingan Chatpata | 1050 ◆

Aubergine, red chili, raw mango powder

Dahi Baingan | 1050 ◆

Aubergine, cumin, yoghurt, fresh coriander

Aloo Pyaz | 1050 ◆

Potato, onion, garlic, tomatoes

Gobhi Mutter Hara Dhaniya | 1050 ◆

Cauliflower, green pea, cumin, fresh coriander

Dal Lahsuni | 1050 ◆

Yellow lentils, garlic, cumin, asafoetida

Dal Makhani | 1050 ◆

Black lentils, butter, simmered overnight

Rajasthani Thali Vegetarian | 2750

Paneer Mircha, Aloo Pyaz, Lahsuni Palak, Ker Sangri, Gatta Jodhpuri, Dal Lahsuni, Jeera Rice, Indian Bread, Raita, Mirch, Lassi

Rajasthani Thali Non Vegetarian | 2750

Lal Maans, Methi Chicken, Ker Sangri, Lahsuni Palak, Gatta Jodhpuri, Dal Lahsuni, Jeera Rice, Indian Bread, Raita, Mirch, Lassi

BIRYANI

Served with burrani, mirch salan & salad

(served from 12:00 pm to 3:30 pm and 7:00 pm to 10:30 pm)

Please allow 45 minutes for service

Mutton Rashmi Biryani | 2250 ◆

Mutton cooked with saffron flavoured basmati rice in a sealed pot

Chicken Akbari Biryani | 2250 ◆

Chicken cooked with saffron flavoured basmati rice in a sealed pot

Vegetarian Sofyani Biryani | 1750 ◆

Vegetables cooked with saffron flavoured basmati rice in a sealed pot



SAMODE SPECIALS

(served from 12:00 pm to 3:30 pm and 7:00 pm to 10:30 pm)
24 hour pre-order required

Raan-E-Samode | 3000 ◆

Leg of mutton marinated overnight and roasted over charcoal

Khad Keema | 3000

Our specialty- Mutton mince, clarified butter, flat whole wheat bread, baked

Khad Murg | 4000

Chicken slow cooked with freshly ground spices, stuffed with saffron rice, wrapped in roomali roti

Dal, Bati, Churma for 2 | 4000

Served with gatta jodhpuri, ker sangri, mirchi tapora, ghee, bura sugar

Murg Ka Mukul | 4000 ◆

Shredded chicken, yoghurt, mint clarified butter, freshly ground spices

Dekchi Sula | 4000 ◆

Boneless mutton, yoghurt, ground spices

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INDIAN BREADS

(served from 12:00 pm to 3:30 pm and 7:00 pm to 10:30 pm)

Naan: Cheese, Butter, Garlic | 200

Tawa Roti | 150

Tandoori Roti | 150

Pudina Paratha, Lacha Paratha | 150

Appam | 200 ◆

Bajra Roti, Makka Roti | 200 ◆

Missi Roti | 200

Roomali Roti | 150

DESSERT

(served from 12:00 pm to 10:30 pm)

Moong Badam Halwa | 750 ◆ ❁

Lentil & almond

Gulab Jamun | 750 ❁

Sweet cottage cheese, vanilla ice-cream

Kulfi | 750 ◆ ❁

Traditional Indian ice cream, pistachio

Dark Chocolate Fondant (Please allow 45 minutes for service) | 850

With Kashmir chili

Tiramisu | 750

Blueberry Cheese Cake | 750

Bruleed Lemon Tart | 750

SIDES

(served from 12:00 pm to 3:30 pm and 7:00 pm to 10:30 pm)

Steamed Rice | 400

Jeera Rice | 400

Vegetable Pulao | 400

Boondi Raita | 350

Mint Cucumber Raita | 350

Burrani Baingan Raita | 350

Fresh Cut Fruits | 750

Honey, yoghurt

Homemade Ice Cream | 750

Coconut, Date & Jaggery, Fig & Cognac, Caramel Popcorn, Vegan & Sugar Free Banana Coconut Ice Cream

Ice Cream | 650

Vanilla, Strawberry, Chocolate, Coffee, Butterscotch

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