

*Karma*  
HAVELI

JAIPUR, INDIA

## DINING MENU



FINE DINING

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**BREAKFAST**  
(7.30AM to 10.30AM)

**LUNCH**  
(1.00PM to 3.30PM)

**DINNER**  
(7.30PM to 10.30PM)

## *breakfast - a la carte*

<b>Assorted Seasonal Fresh Fruit</b>	₹ 245
<b>Cereals</b> choice of corn flakes or wheat flakes or muesli, served with hot or cold milk	₹ 165
<b>Eggs to order- 2 eggs</b> boiled, scrambled, fried, poached, served with toast, grilled tomatoes, hash brown potatoes	₹ 210
<b>Omelets' - 3 eggs</b> masala, cheese, mushroom	₹ 250
<b>Fresh Pancake</b>	₹ 200
<b>Baked Beans 'Provençale' or Sautéed Mushrooms on Toast</b> sautéed baked beans or mushrooms with fine herbs served on toast	₹ 185
<b>French Toast</b>	₹ 200
<b>Toast</b>	₹ 60

## *indian specialties*

<b>Stuffed Parantha</b> your choice of stuffing (Potato, cauliflower, onion, green peas or mixed vegetable), served with curd and pickle	₹ 270
<b>Paneer Parantha</b> a tangy cottage cheese stuffing, served with Curd and pickle	₹ 330
<b>Ajwaini Parantha</b> served with dry potato dish	₹ 220
<b>Poori Bhaji</b> deep fried Indian bread is served with traditional dry potato dish	₹ 260
<b>Chole Bhatura</b> fluffy deep-fried leavened bread served with a tangy chickpea curry	₹ 330
<b>Masala Poha</b> 'Flattened rice' tossed with potato cubes, chopped onion & tomatoes, peanuts, green peas	₹ 230

<b>Idli / Uttapam</b> south Indian breakfast specialty, served with traditional sambhar, a lentil preparation and chutney.	₹ 285
<b>Upma</b> fried semolina, simmered with vegetables, mustard seed, green chilies, peanuts.	₹ 285
<b>Masala Chila</b> chickpea flour batter mixed with cottage cheese, chopped onion, green chilies and tomato; pan fried.	₹ 250
<b>Continental Breakfast</b> Choice of Juice or Sliced Fresh Fruits Toast with Preserves Choice of Tea or Coffee or Hot Chocolate	₹ 300
<b>Indian Breakfast</b> Choice of Fruit Juice or Sliced Fresh Fruits or Sweet / Salted Lassi Choice of Upma or Masala Poha or Masala Chila Choice of Poori Bhaji or Parantha (with your choice of filling: Aloo or Gobi) Choice of Tea or Coffee or Hot Chocolate	₹ 530
<b>American Breakfast</b> Choice of Fruit Juice or Sliced Fresh Fruits Choice of Cereal with Hot or Cold Milk Eggs to Order (Boiled, Fried, Poached or Scrambled) Toast with Preserves Choice of Tea or Coffee or Hot Chocolate	₹ 630
<b>Haveli Special Breakfast</b> Choice of Fruit Juice or Sliced Fresh Fruits or Sweet / Salted Lassi Choice of Cereal with Hot or Cold Milk Eggs to order (Omelet, Boiled, Fried, Poached or Scrambled) Choice of Upma or Idli or Utapam Choice of Chola Bhatura or Paneer Parantha Choice of Tea or Coffee or Hot Chocolate	₹ 700

# beverages

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<b>Cold Coffee</b> (with or without ice cream)	₹ 170
<b>Lassi</b> blended yogurt, served either sweet and mango	₹ 170
<b>Milk Shakes</b> (choose from vanilla, strawberry, mango or chocolate)	₹ 170
<b>Fruit Juice</b> (selection of preserved fruit juices)	₹ 140
<b>Fresh Fruit Juice</b> (seasonal)	₹ 170
<b>Hot Chocolate</b>	₹ 115
<b>Milk Hot or Cold</b>	₹ 70
<b>Selection of Teas</b> (Indian masala tea / separate)	₹ 60
<b>Pot of Tea</b> (Indian or separate)	₹ 110
<b>Coffee</b>	₹ 80
<b>Pot of Coffee</b> (black / milky)	₹ 130
<b>Soft Drinks</b>	₹ 60
<b>Soda</b>	₹ 60
<b>Bottled Water</b>	₹ 55
<b>Fresh Lime Water</b>	₹ 50
<b>Fresh Lime Soda</b>	₹ 70
<b>Butter Milk</b> (sweet, salted, masala or plain)	₹ 80
<b>Jaljeera</b> a combination of Cumin, rock / black salt, ginger, mint and black pepper, an appetizer as well as a digestive	₹ 80

## all day dining




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Club Sandwich (veg or chicken)	₹ 350
Plain / toasted / grilled Sandwiches (veg / chicken)	₹ 200/250
French fries	₹ 200
Chili Cheese Toasts	₹ 200
Burger (veg or chicken)	₹ 200/250
Pizza (vegetable / cheese / chicken)	₹ 230/250/300
Pasta (red / white)	₹ 250/300
Cutlet (veg or chicken)	₹ 250/300
<b>Cheesy Potato Balls</b> mashed potatoes, stuffed with cheese and deep fried	₹ 220
<b>Chicken Chat</b> chicken, chopped onion, tomatoes, green chilies tossed together with lemon juice	₹ 300
<b>Paneer 65 / Chicken 65</b>  this deep fried snacks from south India, is spicy	₹ 250/300
<b>Honey Chilli Potatoes</b> potato fingers, tossed with honey, capsicum and other Chinese sauces	₹ 280
<b>Tawa Chicken</b> minced chicken spiced with Indian spices and shallow fried	₹ 300
<b>Pakoda (mix veg/chicken)</b> fried chickpea flour dumplings with your choice of stuffing	₹ 200/300
<b>Paneer Pakoda</b> cottage cheese cubes, dipped in chickpea flour and deep fried	₹ 250
<b>Aloo Chole Tikki Chaat</b> potato and green peas patty, topped with chickpea curry, hot and sweet chutneys, yoghurt	₹ 250
<b>Pav bhaji</b> Spicy curry of mixed vegetables in a blend of spices and served with soft bakery bread 'pav' pan fried in butter	₹ 250
<b>Dahi ke Kebab</b> hung yoghurt and Cottage cheese mixed together with aromatic Indian spices and deep fried	₹ 230

<b>Sev Papdi Chat</b>	₹ 210
crisp puries topped with kachumber, sweet n sour chutney, yogurt and sev	
<b>Hara Bhara Kebab</b>	₹ 230
Spinach, Green peas and potatoes dumpling, deep fried	
<b>Aloo Chana Chat</b>	₹ 115
<b>Peanut Masala</b>	₹ 70
<b>Masala Papad</b>	₹ 50
<b>Fried / Roasted Papad</b>	₹ 30

# FROM THE LAND OF MAHARAJAS

## *main course - non vegetarian*

<b>Safed Maans</b> distinctly nutty, somewhat sweet - and utterly delicious lamb preparation from royal kitchen's of Rajasthan	₹ 710
<b>Laal Maans</b>  red hot mutton delicacy from the state of Rajasthan	₹ 710
<b>Maans ka Soweta</b> Mutton and corn done in traditional Rajasthani style	₹ 710
<b>Mutton Roganjosh</b>  a traditional mutton delicacy from Kashmir	₹ 710
<b>Aap ke Pasand ka Gosht</b>  mutton done as per your choice - Bhuna / Masala / Saagwala / Dhaba	₹ 710
<b>Murgh Kesariya</b> tender Chicken, done in creamy saffron gravy	₹ 590
<b>Murgh Achari</b>  tangy chicken preparation, done with pickled Indian spices	₹ 590
<b>Murgh Jaipuri</b> chicken done with aniseed and Rajasthani spices	₹ 590
<b>Dhaniya Murgh</b> chicken cooked with coriander and rajasthani spices.	₹ 590
<b>Aap ke Pasand Ka Murg</b>  chicken done as per your choice - Butter masala / Kadai / Kolhapuri / Masala / Khorma	₹ 590
<b>Masala Egg Curry / Egg Bhurjee</b>	₹ 350

## main course - vegetarian

<b>Mixed Vegetable Royale</b> bouquet of vegetables in a onion gravy, finished with papadums, a specialty of Rajasthani Royals	₹ 450
<b>Gatta Curry</b>  Gram flour dumplings, done in yoghurt gravy and tempered with aromatic spices	₹ 450
<b>Bharwan Tamatar</b> tomatoes stuffed with cottage cheese and potatoes mixture and cooked in a creamy sauce	₹ 450
<b>Kofta Malai / Banarsi / Dilbahar</b> stuffed vegetable and cottage cheese dumplings in a your choice of gravy	₹ 450
<b>Aap ki Pasand ke Paneer</b> your choice - Butter masala / Kolhapuri / Jhalfrezi / Kadai / Lababdar / Mattar Paneer/ Bhurji	₹ 450
<b>Makai Mattar Mushroom</b> combination of corn, green peas mushroom	₹ 450
<b>Aap ki Pasand ke Palak</b> spinach done as per your choice - Paneer / Mushroom / Baby corn	₹ 450
<b>Sukhi Aloo Gobhi Matar</b> green peas, Potatoes and Cauliflower, tossed together with Indian spices	₹ 320
<b>Bhindi do Pyaza</b> lady finger, tossed with onion chunks and Indian spices	₹ 370
<b>Rajasthani Bhindi</b> lady finger, wok fried with typical Rajasthani spices	₹ 370
<b>Bhindi hari mirch Masala</b>  lady finger and green chilly cooked together in chef's special style	₹ 370
<b>Hari Bhari Kyaari</b> Bouquet of green vegetables done as per your choice - Kolhapuri / Jhalfrezi / Kadai / Makhanwala	₹ 370
<b>Aap ke Pasand ka Aloo</b> potatoes done as per your choice - Jeera / Aloo Achari / Dum Aloo / Dahiwale	₹ 370
<b>Aloo Pyaz ki Subzi</b> potato slices, pan fried with onions cubes and Indian spices, Rajasthani Special	₹ 370



## daal

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<b>Punjabi Pindi Chana Masala</b> chickpeas, cooked with cottage cheese cubes, done in a rich Indian onion gravy	₹ 370
<b>Daal Makhani</b> black lentils, garlic and spices, simmered together for long hours and finished with cream and butter	₹ 370
<b>Rajma Masala</b> red kidney beans, soaked overnight and cooked with various Indian herbs and spices	₹ 370
<b>Yellow Daal Tadka</b> traditional lentil preparation	₹ 300
<b>Rajasthani Kadhi</b> chickpea and Cilantro Fritters in Yogurt and Chickpea flour Gravy	₹ 300

## rice and bread


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<b>Dum Biryani (chicken or mutton)</b>  aromatic basmati rice, cooked with chicken or mutton, served with raita	₹ 590/750
<b>Dum Biryani (vegetarian or egg)</b>  aromatic basmati rice, cooked as per your choice, served with raita	₹ 500
<b>Laal Maans ki Biryani</b>  tender Mutton done in traditional red hot gravy, cooked with aromatic basmati rice	₹ 775
<b>Pulao (vegetable or peas)</b> aromatic basmati rice cooked with bouquet of garden fresh vegetables or green peas	₹ 380
<b>Masala pulao (chicken or vegetable)</b>  aromatic basmati rice, cooked with bouquet of garden fresh vegetables or chicken, bit spicy	₹ 495/435
<b>Steamed or Jeera Rice</b> aromatic basmati rice – plain or tossed with cumin	₹ 250

<b>Rajasthani Pulao</b> saffron flavored basmati rice, cooked with mixed vegetables and gatta cubes	₹ 425
<b>Daal ka Khichda</b> a traditional Rajasthani preparation of green or golden gram and basmati rice, served with curd and popadums	₹ 360
<b>Missi Roti</b> flat bread made of Chickpea flour	₹ 50
<b>Khasta Roti</b> flat bread made from flour drenched with milk cumin seeds and clarified butter	₹ 50
<b>Tawa Chapati / Tawa Parantha</b> traditional Indian bread cooked on Iron pan	₹ 35/50
<b>Roti Basket</b> (One each of missi roti, khasta roti, tawa chapati and tawa parantha)	₹ 155

## *chinese*

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<b>Chilly Chicken / Paneer</b> (with or without gravy) 	₹ 575/460
<b>Manchurian Chicken or Vegetable</b> (with or without gravy)	₹ 575/460
<b>Hakka Noodles</b> (chicken/egg or vegetable)	₹ 450/395
<b>Fried Rice</b> (chicken/egg or vegetable)	₹ 450/395

## *soups - vegetable or chicken*

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<b>Choose from Tomato, Sweet Corn, Manchow, Hot n Sour Soup, Chicken Clear</b>	₹ 185
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## salad

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Kachumber or Green Salad	₹ 170
Fruit Salad or Russian Salad	₹ 250

## raitas

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Aloo Raita or Boondi Raita or Mix Veg Raita	₹ 160
Pineapple Raita	₹ 185
Plain Curd	₹ 110

## desserts

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<b>Hot Gulab Jamuns</b> berry sized milk-solids balls, deep fried and dunked in rose flavored sugar syrup	₹ 150
<b>Fresh Fruit Salad with Ice Cream</b> seasonal fresh fruit salad served with a dollop of vanilla ice cream	₹ 245
<b>Ghever (Seasonal)</b> a specialty of Rajasthan, Ghever is a sweet cake made of all purpose flour and soaked in sugar syrup	₹ 245
<b>Choice of Ice Cream</b> vanilla, chocolate and strawberry	₹ 195
<b>Banana Boat</b> three scoops of ice-cream, served on a bed of banana, topped with chocolate sauce, honey and nuts	₹ 290
<b>Hot Gulab Jamuns with Vanilla Ice Cream</b> hot gulab jamun served with a dollop of vanilla ice cream, an exciting combination of hot and cold	₹ 290
<b>Chef's special</b>	₹ 245