



THE JOHRI

JAIPUR

LAL HAVELI

SEASONAL INDIAN RESTAURANT



The restaurant at The Johri serves an evolving menu of organic vegetarian Indian fare focused on farm-fresh produce and inventive flavours, defined by the seasons. The menu has been curated by Chef Vikram Arora and led by Chef Sonu Kumar from The Johri.



SOUP & SALADS

Saffron Pumpkin Shorba (GF, V)

Aromatic spiced saffron pumpkin soup, served with chard pumpkin, spiced seeds & curry leaves

Tulsi Tamatar Ka Shorba (J)

A silky tomato and holy basil soup serve with baked crouton, candied cherry tomatoes and a dollop of butter

Johri Shaved Salad (J, GF)

Shaved ribbons of cucumber, carrot, beets, radish and spinach, khatti mithi dressing

Water Melon Khatta Meetha (J)

A refreshing 'tikka' of water melon topped with marinated tandoori fruits and mint

Sprouted Green Moong Salad (J, GF)

A cooling salad with sprouted green moong, yam, chilled yoghurt and tamarind chutney

CHAAT

Truffled Aloo Tikki (J)

Pan fried potato croquettes serve with parmesan cream and aged parmesan papad

Baby Palak & Paan Patta Chaat (J)

A delicious, sweet and savory combination of crisp baby spinach and betel leaves, topped with a colourful combination of yoghurt, split chickpea lentils and crisps

'Golgappe' - All Time Favourite (J, V)

A hollow crispy 'puri' stuffed with savoury potatoes, black chickpeas, sprout and tamarind chutney. Serve with mint water and falsa water to be poured on each bite

Pink City Dahi Bhalla & Papri Chaat (J)

Our take on the popular street side snack ~ lightly fried lentil balls soaked in chilled yoghurt, then topped with a sweet & savory tamarind and mint chutney

SMALL PLATES

Truffle Cheese Kulcha

A flaky unleavened bread, scented with truffle and cooked in tandoor, stuffed with mushroom, parmesan, cream and local cheese

Mushroom Galouti

A delicate tikki of mushroom cooked on tawa, serve on a circular Indian flat bread

Jodhpuri Paneer (GF)

Mathania chilli marinated cottage cheese, cooked in tandoor & serve with garlic chutney

Tulsi Paneer Tikka (J, GF)

Cottage cheese cubes marinated with basil pesto and cooked in tandoor, served with tomatoes and mint chutney

Edamame & Matar Seekh Kebab (J, GF)

A soft kebab of minced edamame & green peas, cooked on a skewer in tandoor and serve with chutney

Malai Broccoli (GF)

Broccoli florets marinated in yogurt and cream, cooked in tandoor, topped with crushed pepper and served with tomato chutney

Tandoori Bharwan Soya Chaap

Soya bean chunks roasted in tandoor, then flattened and stuffed with onion, green chilli served with coriander chutney

Sangri Ki Shammi (GF)

A soft tikki made of sangri, a local rajasthani desert vegetable, seasoned lentils, served with a dollop of pickled dahi

The Johri Chilli Cheese Naan

Cheddar, mozzarella, parmesan and peppers

Papad Pyaaz Ke Kebab

Local cheese stuffed potato patties, coated with poppadum

Tandoori Gucchi Ke Kebab (J, GF)

Chargrilled Kashmiri morels, stuffed cottage cheese, saffron flavoured marinade

LARGE PLATES

Smoked Burrata Lababdar

A creamy burrata cheese in onion tomato gravy spiced with black pepper

Old Delhi Butter Paneer (GF)

Classic preparation of cottage cheese in a rich and creamy tomato sauce finished with butter & fenugreek

Kaitafi Masala Paneer (J)

Kaitafi coated cottage cheese serve with green apple gravy, methi & local butter

Kacchi Mirch Ka Paneer (GF)

Long green peppers tossed with cottage cheese and cooked in a tomato onion gravy

Kathal Ki Nihari

Inspired from awadh specialty, jackfruit cooked in onion & curd aromatic gravy

Tandoori Gobhi Malai (GF)

Whole cauliflower preparation with tandoor charred cauliflower on cream cauliflower gravy

Palak Aloo Katliyan (GF)

Green spinach, black cardamom topped with sliced potato square

Soya Kheema Bati, Laal Gravy

Rajasthan delicacy made with whole wheat flour dough stuffed with soy mince mixture and fried, served in gravy of onion & mathania chilli

Gucchi Mushroom Musallam (GF)

Whole stuffed Kashmiri morels in brown onion, cashew & poppy seed gravy

Vegetable & Ricotta Korma (GF)

Vegetables cooked in creamy onion & yoghurt, finished with gram masala

Palak Kofta

Spinach and mushroom balls cooked in a delicate onion & cashew nut gravy

BIRYANI & SIDES

Dal Johri (J, GF)

Our signature 'dal makhni' cooked with organic black gram, hand churned butter, local cream and fenugreek

Toor Dal Tarka (Yellow Dal)

A classic home style lentil preparation cooked with ghee, onion, tomato & asafoetida

Jackfruit Water Chestnut Tarkari Biryani (GF)

Lucknowi slow cooked jackfruit & water chestnut rice preparation, served with yoghurt

Gucchi Pulao (GF)

Dried himalayan morels delicately cooked with long grain basmati and ghee

Edamame & Vegetable Pulao (GF)

Dum cooked basmati rice, soya beans & mixed vegetable, flavored with whole spices

Steamed Basmati Rice (J, GF, V)

Raita -Mix Vegetable {cucumber, onion, tomato} or
Boondi {yoghurt with small chickpea flour balls}

Papad

BREADS

Tandoori Roti - Traditional Indian flat bread made with wheat flour

Plain/Butter

Naan - Classic Indian unleavened bread cooked in tandoor

Plain/Butter/Kalonji

Laccha Parantha - North Indian layered flat bread cooked in tandoor

Plain/Butter/ Garlic/ Chilli/ Mint

Tulsi Parantha - North Indian layered flat bread cooked in tandoor with holy basil

Amritsari Kulcha

Unleavened North Indian bread made with flour stuffed with potatoes, pomegranate and crushed spices

Missi Roti - Roti made from chickpea flour, cooked in tandoor ~ besan roti

Khamiri Roti - locally famous leavened flat bread, topped with poppy seed

Palak Roomali - A Indian bread which can fold like handkerchief

