



# 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.



## SOUPS & SALADS

### Tulsi Tamatar Ka Shorba (J)

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

### Saffron Pumpkin Shorba (GF, V)

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

### Summer Market Salad

Locally sourced millets, camel feta cheese, dehydrated vegetables, carom leaves in a refreshing coriander dressing

### Johri Shaved Salad (GF, J)

Shaved ribbons of cucumber, carrot, beets, radish and spinach in a tamarind dressing

### WaterMelon Khatta Meetha (J)

A refreshing 'tikka' of watermelon topped with marinated tandoori fruits & mint

## CHAATS

### Tokari Chaat (J)

A unique basket filled with a mix of fresh fruits, nuts, sprouts, lentil, yoghurt & chutneys

### 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 & crisps

### Truffled Aloo Tikki (J)

Pan fried potato croquettes served with parmesan cream & aged parmesan papad

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

A hollow crispy 'puri' stuffed with savoury potatoes, black chickpeas, sprouts & tamarind chutney. Served with mint & 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 roundels soaked in chilled yoghurt, then topped with a sweet & savory tamarind & mint chutney

## SMALL PLATES

### Truffle Cheese Kulcha

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

### Amaranth Crusted Dahi Ke Kebab

A delicate tikki of hung yoghurt coated with amaranth & served with mango pickle ~ aam ka chunda

### Tulsi Paneer Tikka (GF, J)

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

### Jodhpuri Paneer (GF)

Mathania chilli marinated cottage cheese cooked in the tandoor & served with garlic chutney

### Tandoori Bharwan Soya Chaap

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

### Tandoori Gucchi Ke Kebab (GF, J)

Chargrilled kashmiri morels, stuffed cottage cheese, saffron and a flavoured marinade

### Malai Broccoli (GF)

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

### Edamame & Matar Seekh Kebab (GF, J)

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

### Mushroom Galouti

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

### Sangri Ki Shammi (GF)

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

### The Johri Chilli Cheese Naan

Cheddar, mozzarella, parmesan & peppers

### Papad Pyaaz Ke Kebab

Local cheese stuffed potato patties, coated with poppadum

## LARGE PLATES

### Bhuna Mirchi Khumb Wrapped in a Banana Leaf (GF, V)

Pan seared wild mushroom cooked wrapped in a banana leaf with rajasthani chilli & silky coconut milk

### Aloo Pyaz ki Sabji

Our take on the local preparation of slow cooked potato & onion served in a tomato gravy

### Sev Tamatar ki Sabji (V)

A tangy tomato preparation topped with a variety of chickpea flour crisps also called sev

### Smoked Burrata Lababdar

Creamy burrata served in a black pepper spiced tomato & onion gravy

### Kaitafi Masala Paneer (J)

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

### Old Delhi Butter Paneer (GF)

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

### Kacchi Mirch Ka Paneer (GF)

Long green peppers tossed with cottage cheese and cooked with tomatoes & onions

### Palak Kofta

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

### Tandoori Gobhi Malai (GF)

Whole cauliflower preparation with tandoor charred cauliflower served in a lux creamy cauliflower gravy

### Soya Kheema Bati, Laal Mathania Chilli

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

### Kathal Ki Nihari

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

### Vegetable & Ricotta Korma (GF)

Assorted local vegetables cooked in creamy onion & yoghurt, finished with gram masala

### Palak Aloo Katliyan (GF)

Green spinach, black cardamom topped with sliced potato squares

## BIRYANI & SIDES

### Dal Johri (GF, J)

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

### Toor Dal Tarka (Yellow Dal)

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

### 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 & ghee

### Edamame & Vegetable Pulao (GF)

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

### Steamed Basmati Rice (GF, J, 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 the tandoor

Plain/Butter/Kalonji

Laccha Parantha - North Indian layered flat bread cooked in the tandoor

Plain/Butter/ Garlic/ Chilli/ Mint

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

### Amritsari Kulcha

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

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

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

Palak Roomali - A Indian bread which can fold like handkerchief

