



# 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 & CHAATS

### Drumstick Paya Shorba

Our way to present classic Lucknow paya shorba – combination of velvety 6 hour cooked drumstick broth with pan-seared vegetable dumpling

### Tulsi Tamatar Ka Shorba (J)

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

### Cold Charred Cabbage

Charred tandoori cabbage with smoky kacha tamatar chutney, crispy chilli, green chilli oil & toasted multigrain crunch; earthy, robust and deeply comforting

### Alwar Tamatar Salad

Alwar's fields to your plate — juicy tomatoes meet chilli-panchphoran oil, tulsi chutney, lehsun-yogurt and rice crispies in a flavorful garden of textures

### Watermelon Khatta Meetha (J)

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

### Aloo Golgappe (GF, J, V)

Just potato hollow rounds stuffed with raw mango and filled with kacha-pakka aam pani; sharp, nostalgic and a refreshing contemporary ode to Indian summer flavours

### Dal Pakwaan Reimagined

Inspired by those who journeyed from Sindh to Jaipur, this textured tribute blends cumin & chilli spiced chana, pickled elements, red onion, tomato, freshly torn coriander, tamarind-jaggery & mint-raw mango chutney served with crisp mini pakwaan

### Crispy Avocado Chaat

Crispy chapati topped with avocado, tangy chutney, pickle & toasted sesame

### Baby Palak & Paan Patta Chaat (J)

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

### Hara Chana & Moth Dal, Dahi Puri (J)

Spiced fresh green chickpeas & moth beans in crunchy wheat puris, finished with yogurt, chutneys, nuts & fresh pomegranate

## SMALL PLATES

### Bhatti Paneer Tikka (GF)

Chargrilled paneer finished with chilli ghee, slow-cooked garlic cloves & whipped goat cheese; smoky, robust

### Kashmiri Bun Kebab

Bakharkhani bun layered with lotus stem tikki, seb chutney; smoky, nostalgic and inspired by comforting Kashmiri street flavours

### Gucchi Caviar

A tribute to the mighty Himalayan morel — earthy, rare, and bursting with umami. Transformed into delicate caviar pearls and layered with hidden notes of flavour served with crispy dosa shards

### Truffle Cheese Kulcha

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

### Amritsari Karare Oyster Mushroom

Crunchy and unapologetically Amritsari — oyster mushrooms marinated in an ajwaini spice blend, crispfried to perfection. Finished with fermented chilli, green mirchi thecha, and a ripe mango chutney

### Sangri Ki Shammi (GF)

A soft tikki made of sangri, a local Rajasthani desert vegetable & seasoned lentil, served with a achari yogurt & pickled ker

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

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

### Papad Pyaaz Ke Kebab

Local cheese stuffed potato patties, coated with poppadum

### Rajma Galouti

A delicate tikki from rajma cooked on tawa, served on a circular Indian flat bread

### Tulsi Paneer Tikka (GF, J)

Cottage cheese cubes marinated with basil pesto and cooked in tandoor, served with a Tulsi Chutney chutney

### The Johri Chilli Cheese Naan

Cheddar, mozzarella, parmesan and peppers

## LARGE PLATES

### Malai Paneer Kalimirch ( GF)

Delicately house-crafted paneer with sweet corn & carrot, lightly chargrilled and finished in a silken kali mirch curd gravy

### North Indian Shepherds Pie, Masala Double Roti

Slow-cooked vegetables layered with smoked potato bhārtha, baked in a casserole and served with masala braided milk bread

### Khad Ki Subzi

A vegetarian homage to the rustic khad cooking traditions of the Thar Desert — root vegetables slow-cooked in a sealed handi beneath roomali dough; earthy, robust and layered with deep smoky warmth

### Soyabean Kadhi

Fermented soybean & dahi kadhi with rice noodles, Rajasthan farsan & Mathania chilli crisp; tangy, umami-rich and a bold contemporary take on kadhi

### Dal Baati 2.0

A contemporary interpretation of the Rajasthani classic with desi ghee baati tart layered with panchmel dal, raw mango churma and finished with artisanal murabbas; nostalgic, rich and elegantly reimaged

### Smoked Burrata Lababdar

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

### Butternut Squash & Avocado Rezala

A vegetarian ode to the Bengali classic – roasted butternut squash & crispy avocado in a delicate, light gravy of yogurt & poppy seeds

### Kathal Ki Nihari

Inspired from Awadh specialty, jackfruit cooked in onion & yogurt preparation

### 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 in a tomato & onion gravy

### Baigan Ka Salan

Shallow fried marinated eggplant, served with coconut & lemongrass gravy

## SIDES

### Gucchi Pulao (GF)

Dried himalayan morels delicately cooked with long grain basmati & ghee

### Bhuna Garlic Gobindobhog Chawal

From the lanes of Bengal to the bazaars of Jaipur ~ aromatic short grain rice gently sautéed with garlic & spring onion

### Dal Johri (GF, J)

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

### Toor Dal Tarka (Yellow Dal)

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

### Steamed Basmati Rice (GF, J, V)

Raita - Mix Vegetable {cucumber, onion, tomato} or

Boondi {yoghurt with small chickpea flour balls}

### Papad

## BREADS

Palak Roomali - A Indian bread which can fold like handkerchief

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

Masala Chur Chur Naan - Hand pulled flaky bread layered with crushed roasted spices, griddle cooked

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

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

Tandoori Roti - Traditional Indian flat bread made with wheat flour

Plain/Butter

Laccha Parantha - North Indian layered flat bread cooked in tandoor

Plain/Butter/Garlic/Chilli/Mint

Naan - Classic Indian unleavened bread cooked in tandoor

Plain/Butter/Kalonji

Amritsari Kulcha - Tandoor-baked flatbread stuffed with potatoes & pomegranate, offering a savory and flavorful bite in every layer



