



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

Matar Rassam (J)	295
Served with cottage cheese croutons and dollop of butter	
Tulsi Tamatar Ka Shorba	325
A silky tomato and holy basil soup served with baked croutons, candied cherry tomatoes and a dollop of butter	
Sprouted Green Moong Salad (J, GF)	325
A cooling summer salad with sprouted green moong, yam, chilled yoghurt and tamarind chutney	
Johri Shaved Green Salad (J)	325
Shaved ribbons of cucumber, carrot, beets, radish and spinach, khatti mithi dressing, puffed black rice	
Papaya Khatta Meetha (J)	325
A refreshing 'tikka' of Papaya topped with marinated tandoori fruits and mint	

CHAAT

Truffled Aloo Tikki (J)	375
Pan fried potato croquettes served with parmesan cream and aged parmesan papad	
Pink City Dahi Bhalla & Papri Chaat (J)	275
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	
'Golgappe' - All Time Favorite (J, V)	275
A hollow crispy 'puri' stuffed with savoury potatoes, black chickpeas and tamarind chutney. Served with mint water and tamarind water to be poured on each bite	
Baby Palak & Paan Patta Chaat (J)	345
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	
No Pav "bhaji" Tikki (GF)	345
Our take on India's most famous street food ~ minced mix vegetable topped with cottage cheese, onion & fresh Jalapeno	

SMALL PLATES

Truffle Cheese Kulcha (J)	475
A flaky leavened bread, scented with truffle and cooked in tandoor, stuffed with mushroom, parmesan, cream and local cheese	
Tilismi Aam Papad Paneer (J)	375
A miniature sandwich of sesame crusted cottage cheese and candied mango served with coriander chutney	
Rajasthani Paneer Ka Soola (GF)	395
Cottage cheese cubes smoked and cooked in tandoor, served with green bell peppers, onions, tomatoes and coriander chutney	
The Johri Chilli Cheese Naan	295
Cheddar, mozzarella, parmesan and peppers	
Malai Broccoli (GF)	395
Broccoli florets marinated in yogurt and cream, cooked in tandoor and topped with crushed pepper, served with tomato chutney	
Makai Methi Seekh (J, GF)	345
A soft kebab of minced corn and fenugreek marinated with royal cumin and garam masala, cooked on a skewer in tandoor and served with pomegranate chutney	
Tandoori Bharwan Soya Chaap	395
Soya bean chunks roasted in tandoor, then flattened and stuffed with onion, green chilli served with coriander chutney	
Rajma Galouti	395
A delicate tikki of minced kidney beans cooked on tawa, served on a circular Indian flat bread	
Sangri Ki Shammi (GF)	395
A soft tikki made of sangri, a local Rajasthani desert vegetable, seasoned lentils, served with a dollop of pickled dahi	
Amaranth Crusted Dahi Ke Kebab	395
A delicate tikki of hung yoghurt coated with amaranth and served with mango pickle ~ aam ka chunda	
Lightly Grilled Masala Paneer	395
Grilled cottage cheese, kachri chaat and fresh cilantro	

LARGE PLATES

Old Delhi Butter Paneer (GF)	495
Classic preparation of cottage cheese in a rich and creamy tomato sauce finished with butter & fenugreek	
Ludhianvi Cream Paneer (GF)	495
A Punjabi cottage cheese preparation cooked with milk & black pepper	
Kacchi Mirch Ka Paneer (GF)	495
Long green peppers tossed with cottage cheese and cooked in a tomato onion gravy	
Rajasthani Soya Chaap	445
Smoked soya chunks, cooked with garlic and Jodhpur's famous 'Mathania chilli', also known as the treasure of Rajasthan	
Sev Tamatar Ki Subji (V)	425
A tangy tomato preparation topped with different types of chickpea flour crisps (sev)	
Paneer Chutneywala (J, GF)	495
Cottage cheese dumplings cooked in rich cashewnut, mint and coriander gravy	
Amritsari Cholle (GF)	425
Dried chickpeas cooked with Indian gooseberries (amla), served with tamarind chutney and pickled ginger ~ Usually enjoyed with kulcha	
Dum Ki Subzcc	425
Assorted local vegetables cooked in a flavorful onion and tomato gravy topped with c	
Palak Kofta	445
Spinach and mushroom balls cooked in a delicate tomato, onion and cashew nut gravy	
Palak Aloo Katliyan (GF)	425
Green spinach, black cardamom topped with sliced potato square	
Tandoori Gobhi Mussalam	425
Whole cauliflower preparation with tandoor charred cauliflower on cream cauliflower puree	

BIRYANI & SIDES

Dal Johri (J, GF)	495
Our signature 'dal makhni' cooked with organic black gram, hand churned butter, local cream and fenugreek	
Summer Dal Muradabadi	445
Light lentil preparation spiced masala, ghee and lime	
Steamed Basmati Rice (J, GF, V)	345
Gucchi Pulao (GF)	825
Dried Himalayan morels delicately cooked with long grain basmati and ghee	
Jackfruit Water Chestnut Tarkari Biryani (GF)	495
Lucknowi slow cooked jackfruit & water chestnut rice preparation served with yoghurt	
Cauliflower Rice Vegetable Biryani (GF)	495
Biryani style preparation made with whole cauliflower, served with yoghurt	
Raita – Burani {garlic flavoured yoghurt} or Boondi {yoghurt with small chickpea flour balls}	225
Papad	195

BREADS

Naan - Classic Indian leavened bread cooked in tandoor	
Plain/Butter/Kalonji/Tilismi	75 100
Tandoori Roti - Traditional Indian flat bread made with wheat flour	75
Plain/Butter	
Laccha Parantha - North Indian layered flat bread cooked in tandoor	100
Plain/Butter/Garlic/Mirchi/Pudina	
Tulsi Parantha - North Indian layered flat bread cooked in tandoor with holy basil	125
Amritsari Kulcha - Leavened dough North Indian bread made with flour stuffed with potatoes, pomegranate and crushed spices	125
Missi Roti - A winter roti made from chickpea flour, cooked in tandoor, besan roti	125
Multi Seed & Grain Roti – Multi flour bread topped with multi seeds	125

