



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.



2023 / 2024



SOUPS & SALADS

Drumstick Paya Shorba

Our way to present classic Lucknow paya shorba ~ a velvety 6 hour cooked drumstick broth with pan-seared soyabean dumpling

Tulsi Tamatar Ka Shorba (J)

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

Alwar Heirloom Tamatar Salad

Alwar's fields to your plate ~ juicy heirloom tomatoes meet chilli-panchphoran oil, tulsi chutney, lehsun-curd and rice crispies

Johri Seasonal Salad (GF, J)

Shaved ribbons of seasonal vegetables & fruits in a tamarind dressing

Watermelon Khatta Meetha (J)

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

CHAATS

Crispy Avocado Chaat

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

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

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, mint chutney

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 & crisps

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

A hollow crispy 'puri' stuffed with savory potatoes, black chickpeas, sprout & tamarind chutney, served with mint water & falsa water to be poured on each bite

SMALL PLATES

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

Amritsari Karare Kumbh

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

Truffle Cheese Kulcha

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

Rajma Galouti

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

Jodhpuri Paneer (GF)

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

Tulsi Paneer Tikka (GF, J)

Cottage cheese marinated with basil pesto and cooked in tandoor, served tulsi chutney

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

Malai Broccoli (GF)

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

Tandoori Bharwan Soya Chaap

Plant based soya bean chunks roasted in tandoor then flattened and stuffed with onion, green chilli & served with a coriander chutney

Sangri Ki Shammi (GF)

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

The Johri Chilli Cheese Naan

Cheddar, mozzarella, parmesan and peppers

Papad Pyaaz Ke Kebab

Local cheese stuffed potato patties, coated with poppadum

Amaranth Crusted Dahi Ke Kebab

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

LARGE PLATES

Butternut Squash & Avocado Rezala

A vegetarian ode to the Bengali classic ~ roasted butternut squash & avocado in a delicate & light gravy of yogurt & poppy seed

Baigan Ka Salan

Shallow fried marinated eggplant, served with coconut & lemongrass

Smoked Burrata Lababdar

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

Bhuna Mirchi Khumb (GF, V)

Pan seared wild mushroom cooked with rajsthani chilli & silky coconut milk

Aloo Pyaz Ki Sabji (GF)

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

Corn Palak & Zero Sized Matar (GF)

Kernels of local corn and Jaipur's prized green peas cooked with spinach

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

Kathal Ki Nihari

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

Soya Kheema Bati, Laal Mathania Chilli

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

Sev Tamatar Ki Sabji (V)

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

BIRYANI & SIDES

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 & asafetida

Kacche Root Vegetables Ki Biryani (GF)

A charcoal slow cooked dum style biryani, bringing together raw root vegetables and basmati rice, layered with spices, fresh herbs, and golden barista. Served with crisp root vegetable chips and a side of onion raita

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

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 tandoor
Plain/Butter/Kalonji

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

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

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

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

