



THE JOHRI

JAIPUR

LAL HAVELI

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

SOUP & SALAD

Tulsi Tamatar Ka Shorba (GF)

A silky tomato and holy basil soup served with gluten free-baked croutons, candied cherry tomatoes and a dollop of butter 275/-

Chakotra Salad (GF, V)

Shredded pomelo seasoned with pomegranate, mint, tamarind & jaggery 325/-

Johri Shaved Green Salad (J, GF, V)

Shaved ribbons of cucumber, carrot, beets and radish over a bed of baby spinach, topped with masala pumpkin seeds and a dill leaf dressing 295/-

Watermelon Khatta Meetha (J, V)

A refreshing 'tikka' of watermelon topped with marinated tandoori fruits & mint 295/-

CHAAT

Truffled Aloo Tikki (J)

Pan fried potato croquettes served with parmesan cream & aged parmesan papad 345/-

Pink City Dahi Bhalla & Papri Chaat (J)

Our take on the popular street side snack ~ lightly fried lentil balls soaked in chilled yoghurt and then topped with a sweet and savory tamarind and mint chutney 275/-

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

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 275/-

Baby Palak & Paan Patta Chaat (J)

Delicious, sweet and savory combination of crisp baby spinach and betel leaves, topped with a colourful combination of yoghurt, split chickpea lentils, and crispies 295/-

GF - Gluten free, V - Vegan, J - Jain

APPETIZERS

Truffle Cheese Kulcha (J)

A flaky leavened bread, scented with truffled and cooked in the tandoor, stuffed with mushroom, parmesan, cream, and local cheese 375/-

Rajasthani Paneer Ka Soola (GF)

Smoked cottage cheese cubes smoked and cooked in the tandoor, served with green bell peppers, onions, tomatoes and coriander chutney 345/-

Tilismi Aam Papad Paneer Tikka (J)

A miniature sandwich of sesame crusted cottage cheese and candied mango served with a coriander chutney 345/-

Malai Broccoli (J, GF)

Broccoli florets marinated in yogurt and cream, cooked in the tandoor and topped with crushed pepper ~ served with a tomato chutney 325/-

Tandoori Shakarkandi Ki Chaat (J)

A wholesome roasted sweet potato preparation sprinkled with chaat masala and served with bell peppers and mint chutney 295/-

Makai Methi Seekh (J, GF)

A soft kebab of minced corn and fenugreek marinated with royal cumin and garam masala, cooked on a skewer in the tandoor, served with pomegranate chutney 325/-

Tandoori Bharwan Soya Chaap

Soya bean chunks roasted in the tandoor and then flattened and stuffed with onion, green chilli served with coriander chutney 345/-

Rajma Galouti

A delicate tikki of minced kidney beans cooked on a tawa, served on an circular Indian flat bread 325/-

Sangri Ki Shammi (GF)

A soft tikki made of ker sangri, a local rajasthani desert vegetable, and seasoned lentils, served with a dollop of pickled dahi 325/-

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LARGE PLATES

Old Delhi Butter Paneer (GF)

Classic preparation of cottage cheese in a rich and creamy tomato sauce finished with butter & fenugreek seeds 425/-

Ludhianvi Cream Paneer (GF)

A Punjabi cottage cheese preparation cooked with milk & black pepper 425/-

Kacchi Mirch Ka Paneer (GF)

Long green peppers tossed with cottage cheese and cooked in a tomato onion gravy 425/-

Palak Kofta

Spinach and mushroom balls cooked in a delicate onion & cashew nut gravy 425/-

Boti Laal Maas

Smoked soya chunks, cooked with garlic & Jodhpurs famous 'Mathania chilli', also known as the treasure of Rajasthan 425/-

Sev Tamatar Ki Subji (V)

A tangy tomato preparation topped with different types of chickpea flour crispies {sev} 395/-

Dum Aloo Kashmiri (J)

Kashmiri preparation of simmered baby potatoes in spiced yoghurt, ginger & anise 395/-

Amritsari Cholle (GF)

Dried chickpeas cooked with Indian gooseberries {amla}, served with tamarind chutney & pickled ginger. Usually enjoyed with a kulcha 395/-

Corn Palak & Zero Sized Matar (GF)

Kernels of local corn and Jaipur's prized green peas cooked with spinach 395/-

Dum Ki Subz (GF)

Assorted local vegetables cooked in a flavorful onion and yogurt gravy topped with pinenuts 395/-

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BIRYANI & SIDES

Dal Johri (J, GF)

Our signature 'dal makhni' cooked with organic black gram, hand churned butter, local cream & fenugreek seeds 445/-

Toor Dal Tarka

A classic lentil preparation cooked with ghee, onion, tomato & asafoetida 395/-

Gucchi Pulao (GF)

Dried Himalayan moreels delicately cooked with long grain basmati and ghee 825/-

Dum Tarkari Biryani (GF)

Lucknowi slow cooked rice and vegetable preparation served with yoghurt 495/-

Steamed Basmati Rice (J, GF, V) 345/-

Raita – Burani {garlic flavoured yoghurt} or Boondi {yoghurt with small chickpea flour balls} 225/-

Papad 195/-

BREADS

Naan - classic Indian leavened bread cooked in the tandoor
Plain/Butter/Kalonji/Tilismi 75/- | 100/-

Tandoori Roti - traditional Indian flat bread made with wheat flour
Plain/Butter 75/-

Laccha Parantha - north Indian layered flat cooked on a tawa
Plain/Butter/Garlic/Mirchi/Pudina/Tulsi 100/-

Amritsari Kulcha - leavened dough north Indian bread made with wheat flour stuffed with potatoes, pomegranate & crushed spices 125/-

Missi Roti - a winter roti made from chickpea flour, cooked in the tandoorbesan roti 125/-

DESSERT

Mirchi Ka Halwa (J, GF)

Local speciality made with reduced milk (mawa) and green peppers, sugar and charoli seeds 325/-

Jamun Kulfi (J, GF, V)

Light sorbet stick made from tart black plum dusted with black salt 295/-

Gulab Jamun (J)

Indian classic dessert consisting of dough balls prepared with milk solids soaked in a light rose flavoured sugar water. Our gulabos are covered with 24 carat gold thin leaf 325/-

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BEVERAGES

Himalayan Still Water (750ml) 200/-

Himalayan Sparkling Water (330ml) 110/-

Aerated Beverage (Coke Regular / Coke Diet / Sprite) 90/-

Fresh Lime Soda 120/-

Tonic Water 150/-

Coffee 150/-

Choice of Tea (Arabian Nights / Om Blend / HiBiscus / Pinkcity / Readymade Masala)
150/-