

राजरसा

By Chef Saurabh





A CULINARY VOYAGE

RAJRASA is a culinary journey through the rich and vibrant heritage of Rajasthan. We celebrate the timeless traditions, opulent flavors, and exquisite artistry of Rajasthani cuisine.

A rasa (Sanskrit: रस,) literally means "juice, essence or taste". It connotes a concept in India. rasa appears in ancient Vedic literature. In Rigveda, it connotes a liquid, an extract and flavor. In Atharvaveda, rasa in many contexts means "taste", and also the sense of "the sap of grain".

In post-Vedic Literature, the word generally connotes "extract, essence, juice or tasty liquid". Rasa in an aesthetic sense is suggested in the Vedic literature And RAJRASA is referring to RASA from royal courtyard or RASA from royal kitchen.



AUTHENTIC DINING EXPERIENCE

RAJRASA brings you an authentic dining experience that transports you to the royal kitchens of Rajasthan.

TIMELESS TRADITIONS

RAJRASA honors the timeless traditions of Rajasthani cuisine.

OPULENT FLAVORS

Experience the opulent flavors of Rajasthani cuisine.

EXQUISITE ARTISTRY

RAJRASA showcases the exquisite artistry of Rajasthani cuisine.



DR. CHEF SAURABH SHARMA



CELEBRITY CHEF (DR.) SAURABH SHARMA

"My passion for preserving and promoting Rajasthani culinary heritage has been the driving force behind my journey".

A Chef, Author, Tv Show Host, Culinary Mentor & Humanitarian, Chef (Dr.) Saurabh Sharma is a celebrated culinary expert and educator renowned for promoting Rajasthani cuisine on global platforms. With over 17 years of experience, he has hosted the popular TV show Rajasthani Rasoi on FoodXp, served as a jury member for MasterChef India, and conducted live cooking demonstrations at prestigious events like Bharat Parv. A prolific researcher and author, Dr. Sharma holds a Ph.D. in Rajasthani culinary heritage and has published 22+ research papers, securing patents and copyrights in the culinary arts. He has received numerous accolades, including the Ambassador of Taste award and a Gold Medal from a Gastronomy organization in Greece. As a culinary mentor, he fosters future culinary talents. He is also the co-founder of 'Master Chef Rajasthan' and a pioneer in millet promotion under the Prime Minister's Millet Mission. His passion lies in blending heritage, sustainability, and innovation in every culinary endeavor.



Hosted the popular
TV show - Rajasthani
Rasoi on FoodXp



Jury Member for
MasterChef India & Co-Founder
of Master Chef Rajasthan



Ph.D. in Rajasthani
Culinary Heritage

HERITAGE CUISINE

Chef Saurabh is a maestro of heritage cuisine.

A FITTING PHRASE FOR RAJRASA COULD BE

"Where Heritage Meets Sustainability in the Heart of Rajasthan"



TRADITIONAL RASPATRA

(₹ 1300/- + TAX)





SOUP



Jowar Ki Raab

A rural delicacy, healthy drink made from sorghum millet, known for its refreshing taste and nutritional benefits

Makki Ki Raab

A traditional Rajasthani beverage made with broken corn flour and buttermilk



STARTER (Veg)



Chana Daal Kalmi Vada

Deep-fried lentil patties made with chana dal, crispy on the outside and soft on the inside

Mewadi Mirchi

Spicy chili fritters from the Mewar region, known for their distinguished flavours



MAIN COURSE (Veg)



Palak Mangodi

Creamy and flavorful dish from Bikaner, made from spinach and lentil nuggets

Gulab Jamun Ki Subji

A unique dish from Jodhpur, where gulab jamuns (milk solid dumplings) are cooked in a spiced curry, offering a savory experience

Chandi Wali Daal

A rich and creamy lentil preparation from royal kitchen of Jaipur, cooked with silver leaf for an exquisite touch



ACCOMPANIMENTS



Amla Harimirsch Ka Achaar (Veg)

A spicy and tangy Rajasthani delicacy made with Indian gooseberries, green chilies, and aromatic spices

Lal Mirch Kachra Ki Chutney

Spicy chutney from tribal community of Rajasthan, made from dried red chilies and kachra (wild cucumber), perfect for enhancing flavors

Dakh Dana Methi Launji

Flavours from Marwari kitchen, launji made with fenugreek seeds and raisins

Mint Coriander Chutney

A refreshing and tangy blend of fresh mint, coriander leaves, green chilies, garlic, lemon juice, and spices



SOUP



Jowar Ki Raab

A rural delicacy, healthy drink made from sorghum millet, known for its refreshing taste and nutritional benefits

Makki Ki Raab

A traditional Rajasthani beverage made with broken corn flour and buttermilk



STARTER *(Non-Veg)*



Chana Daal Kalmi Vada

Deep-fried lentil patties made with chana dal, crispy on the outside and soft on the inside

Rai Ki Machi

Fish marinated and cooked with mustard seeds, providing a unique flavor typical from cuisine of Kota



MAIN COURSE *(Non-Veg)*



Rabodi Ki Sabji

A flavorful curry from Shekhawati region of Rajasthan, made with rabodi (dried flatbreads), cooked with spices and yogurt

Anjeer Maans

Rich and flavorful dish from silana region of Rajasthan, featuring succulent meat cooked with figs and spices

Murgh Ka Mokal (Dry)

A dry chicken dish seasoned with aromatic spices, showcasing traditional marwadi flavors of Rajasthan



ACCOMPANIMENTS



Kaleji Harimirsch Ka Achaar (Non-Veg)

A spicy and tangy Rajasthani delicacy made with Indian goat liver & green chilies, and aromatic spices

Lal Mirch Kachra Ki Chutney

Spicy chutney from tribe community of Rajasthan, made from dried red chilies and kachra (wild cucumber), perfect for enhancing flavors

Dakh Dana Methi Launji

Flavours from Marwari kitchen, launji made with fenugreek seeds and raisins

Mint Coriander Chutney

A refreshing and tangy blend of fresh mint, coriander leaves, green chilies, garlic, lemon juice, and spices



BREADS



Missi Roti

A spiced flatbread made with a mix of gram flour and wheat flour, packed with flavor

Bejad Roti

A hearty multigrain flatbread made from millet and wheat, perfect for pairing with curries

Tawa Roti

Indian flatbread cooked on a traditional iron girdle called tawa



DESSERTS



Moong Badam Halwa

Sweet and rich delicacy from Faludi region, made with moong dal, almonds, and aromatic spices





A LA CARTE MENU





SOUP



Jowar Ki Raab

399/-

A rural delicacy, healthy drink made from sorghum millet, known for it's refreshing taste and nutritional benefits

Makki Ki Raab

399/-

A traditional Rajasthani beverage made with broken corn flour and buttermilk



STARTER



Chana Daal Kalmi Vada (Veg)

399/-

Deep-fried lentil patties made with chana dal, crispy on the outside and soft on the inside

Mewadi Mirchi (Veg)

399/-

Spicy chili fritters from the Mewar region, known for their distinguished flavours

Mathania Chicken Sukha (Non-Veg)

399/-

A dry, spicy chicken dish made with mathania chilies of Jodhpur region, known for their unique flavor

Rai Ki Machi (Non-Veg)

399/-

Fish marinated and cooked with mustard seeds, providing a unique flavor typical from cuisine of Kota



MAIN COURSE



Gulab Jamun Ki Subji (Veg)

499/-

A unique dish from Jodhpur, where gulab jamuns (milk solid dumplings) are cooked in a spiced curry, offering a savory experience

Rabodi Ki Sabji (Veg)

499/-

A flavorful curry from Shekhawati region of Rajasthan, made with rabodi (dried flatbreads), cooked with spices and yogurt

Palak Mangodi (Veg)

499/-

Creamy and flavorful dish from Bikaner, made from spinach and lentil nuggets

Panchkutta (Veg)

599/-

A rustic dry curry for Marwad region of Rajasthan, made with five desert vegetables and traditional spices

Aloo Pyaz Ki Subji (Veg)

499/-

A rustic Rajasthani curry belongs to Jaipur, made of potatoes and onions simmered in a spicy, tangy gravy

Prices are exclusive of applicable taxes and service charges.

Chandi Wali Daal (Veg)

699/-

A rich and creamy lentil preparation from royal kitchen of Jaipur, cooked with silver leaf for an exquisite touch

31 Mirch Ka Maans

799/-

A spicy "Sawa Sair" meat dish cooked with "31 counted" chilies, delivering bold flavors and heat

Anjeer Maans

799/-

Rich and flavorful dish from silana region of Rajasthan, featuring succulent meat cooked with figs and spices

Murgh Ka Mokal (Dry)

799/-

A dry chicken dish seasoned with aromatic spices, showcasing traditional marwadi flavors of Rajasthan

BREAD BASKET



Assorted Breads

399/-

Bejad Roti, Missi Roti, Tawa Roti, Bati

RICE



Jodhpuri Kabuli

499/-

A royal Rajasthani dish of layered basmati rice and vegetables in a tangy yogurt gravy

DESSERT



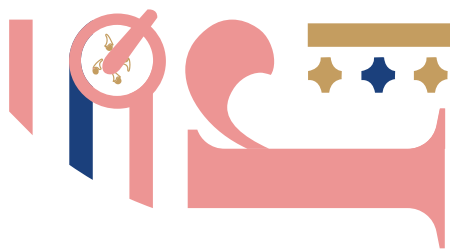
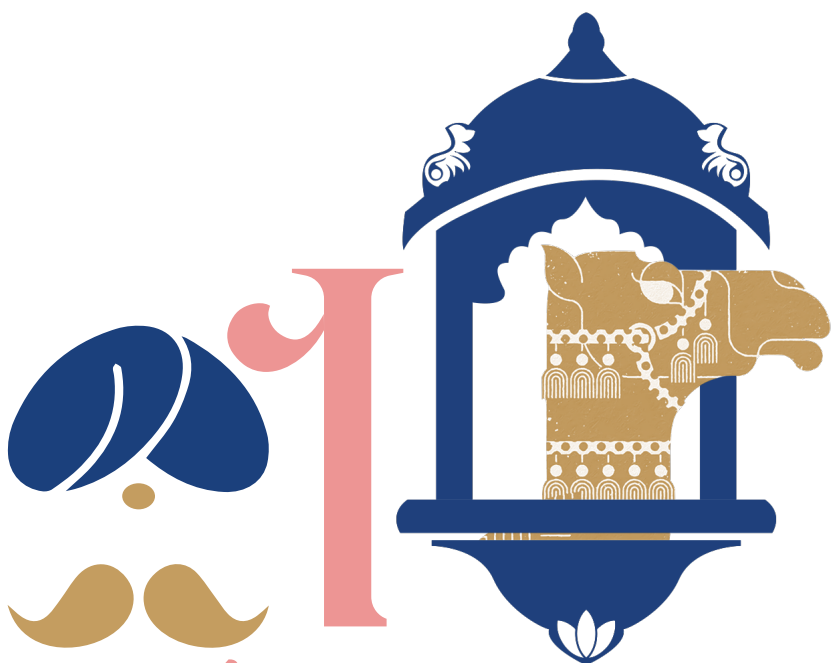
Moong Badam Halwa

399/-

Sweet and rich delicacy from Faludi region, made with moong dal, almonds, and aromatic spices



Prices are exclusive of applicable taxes and service charges.



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