

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"*



# PREMIUM RASPATRA

(₹ 1600/- + TAX)



## *The Premium Raspatra: Crafted for Connoisseurs*

Every dish is a masterpiece of culinary tradition, blending the artistry of time-honored techniques with the richness of forgotten recipes. Designed to delight discerning palates, it's a celebration of authenticity in every bite.



## 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

### *Zamikand Ke Sule*

Smoky-flavored yam chunks grilled to perfection with Rajasthani spices

### *Mewadi Mirchi*

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



## MAIN COURSE *(Veg)*



### *Panchkutta*

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

### *Rabodi Ki Sabji*

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

### *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

### *Aloo Pyaz Ki Subji*

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



## SOUP



### *Jowar Ki Rab*

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

### *Makki Ki Rab*

A traditional Rajasthani beverage made with broken corn aata and buttermilk



## STARTER *(Non-Veg)*



### *Mathania Chicken Sukha*

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

### *Rai Ki Machi*

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

### *Mewadi Mirchi (Chicken Keema)*

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



## MAIN COURSE *(Non-Veg)*



### *Methi Dahi Machi*

Fish cooked in a yogurt and fenugreek sauce, providing a creamy and aromatic taste from the royal kitchen of Hadoti region

### *31 Mirch Ka Maans*

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

### *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

### *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

### *Rabodi ki Subji*

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



# ROYAL RASPATRA

(₹ 1800/- + TAX)



## *The Royal Raspatra: A Feast Fit for Royalty*

Indulge in the Royal Raspatra, where age-old recipes meet the elegance of royal kitchens. With flavors steeped in tradition and textures crafted to perfection, every bite takes you on a journey to the grandeur of Rajasthan's culinary heritage. Experience luxury, the Rajasthani way.





# SOUP



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# STARTER (Veg)



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## *Zamikand Ke Sule*

Smoky-flavored yam chunks grilled to perfection with Rajasthani spices

## *Mewadi Mirchi*

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

## *Lahsuni Pitod*

A savory gram flour dish flavored with garlic, popular in Rajasthani cuisine



# MAIN COURSE (Veg)



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## *Palak Mangodi*

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

## *Dhungari Fali*

Unique dish made with dried flat beans, cooked with aromatic spices

## *Gulab Jamun Ki Subji*

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# RICE



## *Jodhpuri Kabuli*

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



## ACCOMPANIMENTS



### *Amla Harimirch Ka Achaar (Veg)*

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

### *Kaleji Harimirch 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

### *Masala Bati (Veg)*

Crispy, oven-baked dumplings filled with a spiced lentil mixture, a traditional Rajasthani favorite

### *Keema Bati (Non-Veg)*

Traditional Rajasthani baked wheat dumplings stuffed with flavorful minced meat



## DESSERTS

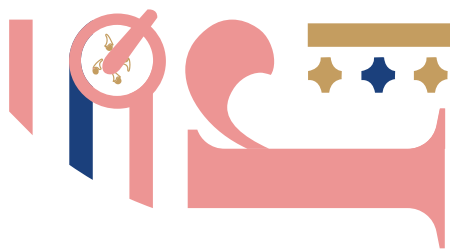
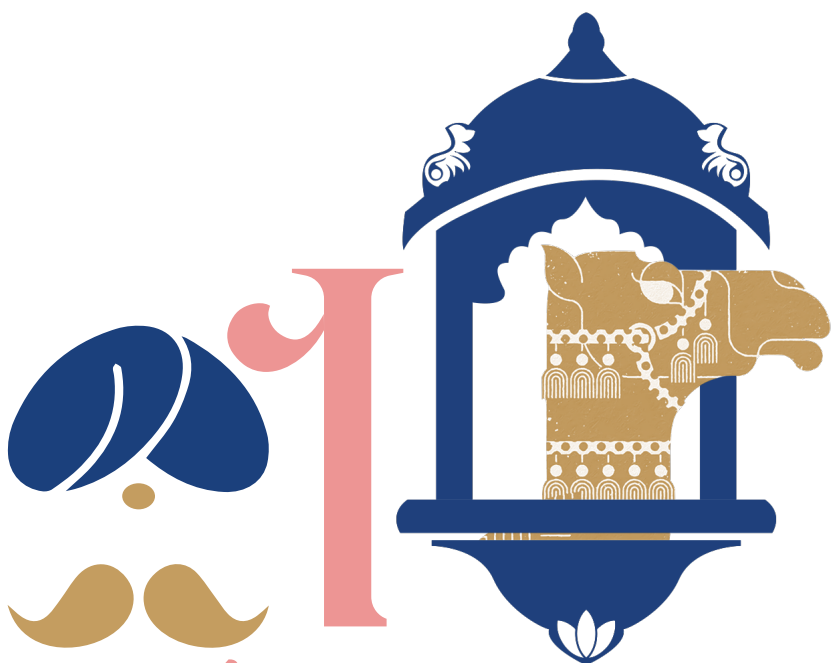


### *Kheerand*

Slow-cooked rice, milk, and fragrant spices, garnished with nuts and saffron offering from royal kitchen on the occasion of sharad purnima

### *Moong Badam Halwa*

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



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