



Suryamahal

Representing Rich Heritage Of Rajasthan

Breakfast

Time: 7:30 AM to 10:30 AM



Choice Of Parantha 250/-

Aloo Parantha, Gobhi Parantha, Paneer Parantha, Indian Pan Cake, Stuffed added with Indian Herbs & Spices, served with Curd or Pickle

Poori Bhaji 250/-

Unleavened Deep Fried Indian Bread Served With Bhaji

Chola Bhatara 300/-

Punjabi Style Deep Fried Indian Bread Served With Chick Peas Flavored With Indian Herbs & Spices

Cereals 175/-

Choice Of Cornflakes Or Chocos Served With Hot Or Cold Milk

Egg To Order 200/-

Two Eggs Prepared Of Your Choice As Masala Omelet / Cheese Omelet / Plain Omelet / Fried Egg / Scrambled Egg / Sunnyside Up / Boiled Egg

Vegetable Poha 150/-

Poha Is Cooked In South Indian Style With Flavor Of Curry Leaves & Mustard Seeds

Bread Butter And Jam 110/-

Four Slices Of Bread (toast/plain) Served With Butter & Jam



*Taxes Are Extra As Applicable.
Please Provide 20-25 Minutes Minimum Serving Time.
Please Ask Your Server About Any Type Of Food Allergy You Have.*



Round The Clock



Rajvi Club Sandwich With French Fries <i>Traditional Triple Decker Sandwich With Cucumber, Tomato & Cheese Served With French Fries</i>	350/-
Grilled Veg Sandwich <i>A Two Slices Of Bread With Cucumber & Tomato, Grilled It To Tender</i>	270/-
Grilled Cheese Sandwich <i>A Two Slices Of Bread With Cheese, Grilled It To Tender</i>	270/-
Veg Kathi Roll <i>A Multilayered Parantha Filled With Vegetables, Masala, & Bell Pepper</i>	270/-
Paneer Kathi Roll <i>A Multilayered Parantha Filled With Cottage Cheese, Masala & Bell Pepper</i>	350/-
Veg Cutlet <i>Deep Fried Fine Cooked Vegetable & Mash Potato, Served With Tomato Sauce</i>	220/-
Corn Cutlet <i>Deep Fried American Sweet Corn & Mash Potato, Served With Tomato Sauce</i>	220/-
French Fries <i>Finely Diced Potato Deep Fried It To Tender</i>	190/-
Paneer Pakoda <i>Finely Diced Cottage Cheese Cubes Dipped Into Gram Flour, Indian Herbs & Spices, Deep Fried It To Tender</i>	200/-
Veg Pakoda <i>Finely Diced Mix Vegetables Chunks With Gram Flour & Indian Herbs & Spices, Deep Fried It To Tender</i>	160/-
Cheese Finger <i>Finely Dices Cheese Filled With Indian Herbs & Spices, Deep Fried It To Tender</i>	200/-
Roasted Peanuts <i>Deep Fried Peanuts Served With Indian Spices</i>	110/-

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Masala Peanuts 140/-
Deep Fried Peanuts Served With Indian Herbs & Spices

Roasted Papad 40/-

Masala Papad 70/-
Deep Fried Papad Served With Indian Herbs & Spices

Pizza 270/-
Cheese, Mushroom Or Veg Pizza The Most Famous & Liked Italian Pancake Served With Choice Of Any Toppings (Capsicum, Onion, & Tomato)

Non-Veg



Rajvi Non-Veg Club Sandwich 480/-
Its Club Of Three Layers Which Are Mashed Omelet & Chicken/ Chicken Salami Accompany With French Fried And Lettuce

Chicken Sandwich 380/-
Chicken Accompany With French Fried

Chicken Seekh Kathi Roll 450/-
Bell Pepper Chicken Tikka Shredded With Julian Veg. Fill In Rumali Roti Served With Mint Chutney

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Cold Beverages

Real Juice <i>Choice Of Juice (orange / Pineapple / Mix Fruit / Guava / Litchi / Pomegranate)</i>	65/-
Package Water	35/-
Soda 300 Ml	35/-
Soda 600 Ml	70/-
Fresh Lime Soda (sweet/salted)	80/-
Aerated Water	40/-
Cold Coffee	180/-
Cold Coffee With Ice Cream	200/-
Buttermilk	100/-
Lassi (sweet)	140/-
Masala Chaach <i>Traditional Buttermilk, With Coriander, Green Chillies, Roasted Cumin, Rock Salt</i>	150/-
Choice Of Milkshake <i>Vanilla Shake, Strawberry Shake, Chocolate Shake, Banana Shake</i>	180/-
Oreo Shake	200/-
Kitkat Shake	200/-
Fresh Juice <i>As Per Available</i>	

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Hot Beverages



Tea	40/-
Masala Tea	50/-
Separate Tea	55/-
Green Tea	55/-
Cappuccino	80/-
Café Latte	70/-
Espresso	70/-
Hot Milk	70/-
Hot Milk With Hot <i>Chocolate/bournvita</i>	100/-

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International Cuisine

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Spring Roll <i>Shredded Vegetable Tossed With Seasoning Envelope In Wonton Skin & Crisp Fried, Served With Hot Garlic Sauce</i>	250/-
Vegetable Manchurian <i>Vegetable & Noodles Tossed With Chinese Seasoning Sauce</i>	280/-
Hakka Noodles/ Veg. Noodles <i>Shredded Vegetable & Noodles Tossed With Chinese Seasoning Sauce</i>	225/-
Chili Paneer <i>Finger Cutting Of Cottage Cheese Deep Fried & Tossed With Chinese Seasoning Sauce</i>	280/-
Honey Chili Potato <i>Finger Cutting Of Potatoes Deep Fried & Tossed With Chinese Seasoning & Sweet Chili Sauce</i>	280/-
Vegetable Fried Rice <i>Chopped Vegetable Cooked With Rice & Chinese Seasoning Sauce</i>	230/-
Pasta (Red/White) <i>Pasta Cooked In Sauce Of Your Choice</i>	280/-

Non-Veg



Chicken Fried Rice <i>Chicken Cooked With Rice & Chinese Seasoning Sauce</i>	380/-
Egg Fried Rice <i>Boiled Egg Cooked With Rice & Chinese Seasoning Sauce</i>	280/-

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Soups



Cream Of Tomato <i>Rich & Tangy Tomato Soup Garnished With Bread Croutons & Cream</i>	170/-
Sweet Corn Soup <i>A Thick Corn Soup Finishes With Vegetables</i>	170/-
Hot & Sour Soup <i>All Time Favorite From Main Land, Pepper, Vegetable & Mushroom</i>	170/-
Tamatar Dhaniya Ka Shorba <i>A Tomato Based Thin Soup Flavored With Indian Spices & Coriander Leaves</i>	200/-
Lemon Coriander Soup <i>A Thick Soup Stock Of Coriander Leaves, Bell Pepper & Lemon</i>	200/-
Manchow Soup <i>All Time Soup Prepared With Vegetable Stock, Chopped Mushroom & Cheese, Garnished With Fried Noodles</i>	180/-
Dal Nariyal Ka Shorba <i>A Lentil Based Soup Cook With Indian Spices</i>	220/-

Non-Veg



Hot & Sour Chicken <i>A Spicy Aromatic Chicken Soup Flavored With Lemon Grass</i>	270/-
Chicken Yakhni Shorba <i>A Delicious Chicken Broth Flavored With Saffron And Green Cardamom</i>	270/-



Tandoori Khazana

Time: 11:30 AM to 03:30 PM - 07:00 PM to 10:30 PM



Tandoori Veg Platter	480/-
<i>Assortment Of Paneer Tikka, Tandoori Aloo, Mushroom & Veg Seekh Kebab, Served With Mint Sauce</i>	
Paneer Tikka	280/-
<i>Cube Cutting Of Cottage Cheese, Onion, Tomato & Capsicum Marinated In Tandoori Yogurt Masala, Served With Mint Sauce</i>	
Paneer Malai Tikka	280/-
<i>Cube Cutting Of Cottage Cheese, Onion, Tomato & Capsicum Marinated In Cashew Nuts Cream, Served With Mint Sauce</i>	
Paneer Tikka Achari	280/-
<i>Cube Cutting Of Cottage Cheese, Onion, Tomato & Capsicum Marinated In Tandoori Yogurt Masala With Achari Flavored, Served With Mint Sauce</i>	
Paneer Tikka Hariyali	280/-
<i>Cube Cutting Of Cottage Cheese Marinated In Mint Flavored Yogurt, Served With Mint Sauce</i>	
Shabnami Mushroom	340/-
<i>Stuffed Mushroom With Cheese, Marinated In Tandoori Yogurt & Served With Mint Sauce</i>	
Tandoori Salad	340/-
<i>Cube Cutting Of Capsicum, Onion, Carrot, Cabbage & Pineapple Marinated In Tandoori Yoghurt, Served With Mint Sauce</i>	
Hariyali Seekh Kebab	250/-
<i>Mixed Vegetable Enriched With Cottage Cheese & Dry Fruits & Wrapped Around A Skewer, Grilled & Served With Mint Sauce</i>	
Tandoori Bharwa Aloo	250/-
<i>Potato Stuffed With Cottage Cheese & Dry Fruits Marinated With Tandoori Yogurt, Served With Mint Sauce</i>	
Hara Bhara Kebab	250/-
<i>Deep Fried Mash Potato, Spinach & Coriander Leaves With Flavor Of Indian Spices, Served With Mint Sauce</i>	
Paneer Kebab	250/-
<i>Deep Fried Mash Cottage Cheese With Flavor Of Indian Spices, Served With Mint Sauce</i>	
Dahi Ke Kebab	250/-
<i>Bowl Take Beaten Hung Curd Add Graam Flour Salt Turmeric Garam Masala Indian Spices Deep Fried</i>	

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Non-Veg



Tandoori Plater	700/-
<i>A Combination Of Chicken Tikka, Mutton Seekh Kebab, Tandoori Chicken Grilled & Murg Malai Tikka</i>	
Tandori Chicken – Half/Full	390/700/-
<i>A Classic Indian Specialty Chicken Marinated With Indian Spices And Grilled In Tandoor</i>	
Chicken Tikka	390/-
<i>Boneless Chicken Marinated In Yogurt & Indian Spices</i>	
Chicken Seekh Kebab	390/-
<i>Chicken Minced Marinated In Ginger & Garlic Paste With Indian Spices, Skewered & Grilled</i>	
Chilli Chicken	390/-
<i>Boneless Chicken Deep Fried & Tossed With Chinese Seasoning Sauce</i>	
Murg Malai Tikka	390/-
<i>Boneless Chicken Morsels Marinated In Yogurt & Cream Cooked On Skewer</i>	
Lemon Chicken	390/-
<i>Marinated Chicken Mince Patty With Garlic And Lemon</i>	
Mutton Seekh Kebab	550/-
<i>Mutton Minced Marinated With Ginger, Garlic Paste And Indian Spices, Skewer And Grilled</i>	
Mutton Shami Kebab	550/-
<i>Mutton Minced Mingled With Chickpea Spices With Cinnamon, Cardamom, Ginger & Garlic</i>	
Fish Ajwain Tikka	430/-
<i>Boneless Fish Baked And Marinated In Yogurt And Ajwain With Plenty Of Spices</i>	
Fish Finger	430/-
<i>Batter Fried Fish Finished With Tartar Sauce</i>	

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Salad-e-bahar



Russian Salad	170/-
Fresh Garden Salad	130/-
Onion Salad	100/-
Aloo Chaat	140/-
Channa Chaat	170/-
Crispy Corns	190/-
Kachumber Salad	100/-
Fried Green Chilli	100/-

Raita Aap Ki Pasand

Rich Creamy Yoghurt Mixed As Per Your Choice



Vegetable Raita	140/-
Pineapple Raita	170/-
Boondi Raita	140/-
Mint Raita	140/-
Fruit Raita	170/-
Plain Curd	110/-

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Khana Khazana Veg.

Time 11:30 AM To 03:30 PM – 07:00 PM To 10:30 PM



Rajvi Special Thali (Lunch/Dinner) 500/-

According To Chef Menu

Paneer Makkhanwala 350/-

Cube Cutting Of Cottage Cheese Cooked In Creamy Tomato Gravy & Butter

Paneer Khurchan 350/-

Cube Cutting Of Cottage Cheese Cooked In Chopped & Tomato Gravy With Indian Spices

Paneer Pudina Masala 350/-

Diamond Cutting Of Cottage Cheese Cooked With Spinach & Mint Gravy, Garnished With Cream

Kadhai Paneer 350/-

Diamond Cutting Of Cottage Cheese, Onion & Bell Pepper Cooked In Garlic Flavored Tomato Gravy Tempered With Hand Ground Coriander Seeds & Pepper

Paneer Lababdar 350/-

Cube Cutting Of Cottage Cheese Cooked In Chopped Onion & Tomato Gravy

Paneer Tikka Masala 350/-

Chunk Of Fresh Cottage Cheese With Tandoori Masala Finished With Creamy Tomato Gravy

Shahi Malai Kofta 350/-

Deep Fried Cottage Cheese Dumpling Enriched With Dry Fruits, Served With Cashew Nut Gravy

Paneer Do Pyaza 350/-

Cube Cutting Of Cottage Cheese & Onion Cubes Cooked In Tangy Tomato Gravy & With Hand Ground Coriander & Cumin Seeds

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Jodhpuri Handi Paneer	350/-
<i>Cube Cutting Of Cottage Cheese Cooked In Chef's Special Gravy & Garnished With Shredded Green Chilli</i>	
Lahoori Paneer Kofta	380/-
<i>Cottage Cheese Balls Stuffed With Dry Fruits Cooked In Rich Tomato Gravy</i>	
Veg Kofta Curry	280/-
<i>Deep Fried Veg Balls Cooked In Rich Creamy Onion & Tomato Gravy</i>	
Shahi Navratan Korma	380/-
<i>Mix Fruit & Vegetable With Dry Fruits Cooked In Rich Cream Gravy, Garnished With Cream & Dry Fruits</i>	
Makai Khumb Palak	280/-
<i>American Corns & Mushroom Cooked In Spinach Gravy, Garnished With Cream</i>	
Methi Matar Malai	280/-
<i>Fresh Green Peas & Methi Cooked In Nutty Gravy, Garnished With Cream</i>	
Dum Aloo Kashmiri	280/-
<i>Potatoes Are Stuffed With Mashed Cottage Cheese & Dry Fruits, Cooked In Creamy Tomato Gravy, Garnished With Cream & Dry Fruits</i>	
Kadhai Mushroom	350/-
<i>Diamond Cutting Of Mushroom, Onion, Capsicum Tomato Cooked In Tomato Chopped Gravy</i>	
Pindi Channa	280/-
<i>Chick Peas Cooked In Traditional Punjabi Style With Indian Spices</i>	
Mix Vegetable	280/-
<i>Seasonal Vegetables Cooked In Chopped Onion & Tomato Gravy</i>	
Veg Kolhapuri	280/-
<i>Seasonal Vegetables Are Cooked In Kolhapuri Chili Based Chutney, Crushed Peanuts & Coconut Powder</i>	
Kaju Curry	480/-
<i>The Cashew Nut Are Cooked In Rich Creamy Gravy</i>	



Palak Corn	280/-
<i>Saute American Sweet Corn Are Cooked In Rich Spinach Gravy & Garnished With Cream</i>	
Mutter Mushroom Khada Masala	350/-
<i>Saute Mushroom & Green Peas Are Cooked With Rich Onion & Tomato Gravy</i>	
Seasonal Vegetable	280/-
<i>Seasonal Vegetables Are Cooked In Chef's Style</i>	
Mutter Masala	280/-
<i>Green Peas Are Cooked In Chop & Yellow Gravy, Garnished With Green Coriander & Grated Cheese</i>	
Dal Makhani	330/-
<i>Whole Urad Lentil Cooked In Creamy Tomato Butter Gravy In Traditional Punjabi Style</i>	
Dal Tadka	280/-
<i>Yellow Lentil Cooked & Tempered With Garlic, Cumin Seeds, & Green Chili</i>	
Dal Haveli	280/-
<i>Mix Lentil Cooked In Traditional Indian Style, Garnished With Grated Cottage Cheese</i>	
Dal Panchmeli	280/-
<i>Mix Yellow Lentil Cooked In Traditional Indian Style</i>	
Dal Hariyali	280/-
<i>Mix Yellow Lentil Cooked In Traditional Indian Style With Chopped Spinach</i>	



Khana Khazana Non-Veg

Time 11:30 AM To 03:30 PM – 07:00 PM To 10:30 PM



Rajasthani Lal Maas <i>Spicy Rajasthani Style Lamb Delicacy Cooked To Perfection In Tomato & Yogurt Gravy</i>	590/-
Rajawadi Handi Mutton <i>Mutton Cooked In A Clay Pot With Spices And Cashews</i>	590/-
Mutton Rogan Josh <i>Marinated Pieces Of Lamb Cooked With Selected Condiments & Spices</i>	590/-
Rara Maas <i>Mutton Marinated In Yoghurt, Cooked With Indian Spices Minced With Onion, Garlic, Ginger, Tomato & Mutton Minced</i>	590/-
Chicken Tikka Masala <i>Boneless Tender Pices Of Chicken Cooked In Rich Spicy Onion & Tomato Gravy</i>	450/-
Butter Chicken – Half/Full <i>Tandoori Chicken Cooked In Tomato Gravy With Cream & Butter</i>	450/ 800/-
Kadhai Chicken <i>Chicken Cooked In Red Gravy, Spices With Onion & Capsicum</i>	450/-
Chicken Curry <i>A Home Style Chicken With Thin Gravy Cooked With Indian Spices</i>	450/-
Chicken Seekh Masala <i>Clay Oven Roasted Chicken Mince Seek Kebab, Cooked With Tangy Punjabi Masala Gravy</i>	450/-
Egg Curry <i>A Boiled Egg Cooked In Spicy Onion & Tomato Gravy Blended With Cream Masala & Traditional Spices</i>	320/-

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Rajasthani Zaika

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Dal Bati Churma	750/-
<i>Traditional Rajasthani Food Cooked In Chef's Style</i>	
Jodhpuri Gatta Masala	300/-
<i>Stuffed Gram Flour Cooked In Yellow Yogurt Gravy</i>	
Veg Jaipuri	280/-
<i>Jullian Cutting Of Vegetables Cooked With Onion & Tomato Gravy</i>	
Ker Sangri	350/-
<i>Desert Beans & Desert Cherries Cooked In Traditional Rajasthani Style</i>	
Rajasthani Kadi Pakoda	280/-
<i>Kadi Prepared With Traditional Rasjathani Style & Deep Fried Gram Flour Balls</i>	
Garlic Chutney	100/-
<i>Garlic Chutney Cooled in Traditional Rajasthani Style</i>	
Papad Mangodi Ki Sabzi	280/-
<i>Lentil Dumpling And Papad Cooked With Spices And Yoghurt Gravy</i>	
Rajvi Royal Thali	850/-
<i>A Set Meal Composing Delicacies From Royal Kitchen Of Rajvi</i>	



Pulao & Biryani



Hydrabadi Subz Biryani <i>The King Of Rice Cooked With Spices, Vegetable & Flavored With Mint & Saffron, Served With Traditional Accompaniments Raita</i>	330/-
Kashmiri Pulao <i>The King Of Rice Cooked With Vegetable, Fruits & Dry Fruits</i>	320/-
Jodhpuri Gatta Pulao <i>The King Of Rice Cooked In Traditional Rajasthani Style</i>	230/-
Peas Pulao <i>The King Of Rice Cooked With Green Peas</i>	200/-
Vegetable Pulao <i>The King Of Rice Cooked With Chunks Of Vegetables</i>	200/-
Jeera Pulao <i>The King Of Rice Cooked With Cumin Seeds</i>	180/-
Safed Chawal (Steam) <i>The King Of Rice Cooked In Steam</i>	160/-

Non-Veg



Hyderabadi Murg Biryani <i>Chicken & Basmati Rice Cooked On Dum In Subtle Flavored Chicken Stock & Served With Curd</i>	450/-
Hyderabadi Gosht Biryani <i>Marinated Lamb And Aromatic Basmati Rice Cooked In Traditional Dum Style & Served With Curd</i>	550/-

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Indian Breads



Plain Naan	50/-
Butter Naan	55/-
Cheese Naan	80/-
Garlic Naan	70/-
Stuffed Naan	85/-
Kashmiri Naan	85/-
Amritsari Kulcha	85/-
Stuffed Kulcha	85/-
Missi Roti	45/-
Tandoori Roti	40/-
Butter Roti	45/-
Laccha Parantha	55/-
Paudina Parantha	60/-
Ajwaini Parantha	55/-
Assorted Bread Basket	185/-

Non-Veg Breads



Chicken Keema Paratha	180/-
<i>Parantha Stuffed by Chicken Minced Marinated with Indian Spices</i>	
Chicken Keema Naan	180/-
<i>Naan Stuffed by Chicken Minced Marinated with Indian Spices</i>	

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Mithai



Gulab Jamun	100/-
Moong Dal Halwa	110/-
Gajar Ka Halwa (Seasonal)	130/-

Choice Of Ice Cream

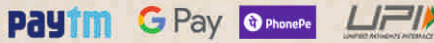


Vanilla Ice Cream	80/-
Strawberry Ice Cream	80/-
Chocolate Ice Cream	90/-
Butter Scotch Ice Cream	85/-
American Nuts	100/-

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Your Review Is Our Reward

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