



JÜSTA BRIJ BHOOMI

NATHDWARA

RESTAURANT MENU

WWW.JUSTAHOTELS.COM

BREAKFAST (7:00 AM - 10:00 AM)

WESTERN SELECTION

Choice of Seasonal Fresh Fruit Juice	190
Seasonable Cut Fruit Platter	225
Choice of Cereals (Cornflakes, Whole bran, Chocoflakes & Muesli)	225
Pancakes (Served with honey / maple syrup / melted butter whipped cream & fruit compote)	225


ALL DAY MEALS

Sandwiches (Plain, Grilled, Toasted)	275
Veg Fried Rice	295
Veg Club Sandwich Toasted Choice of Any 2 Processed Cheese, Cucumber, Tomato & Grilled Vegetables	325
Subz Biryani (Basmati cooked on dum with seasonal vegetables)	385

All Sandwiches are Made as per
Your Choice of White or Whole Wheat Bread

INDIAN SELECTION

Bread Toasts (4 pcs)	120
Upma (Semolina tempered with mustard & red chilli)	195
Poha (Flattened rice steamed & tempered with curry leaves, mustard & whole red chilli)	195
Idli Sambar (4 pcs) (Soft, fluffy idlis served with flavourful, tangy sambar & coconut chutney for a classic South Indian delight)	235
Dosa Sambar (2 pcs) (Crispy & golden South Indian crepe served with flavorful Sambar & coconut chutney)	235
Continental Breakfast (Comprising fresh juice, bread toast, cut fruits & tea / coffee)	270
Poori Bhaji (Deep-fried Indian breads flavoured with carom seeds, served with potato curry)	315
Choice of Paratha (2 pcs) (Plain / Gobhi / Aloo / Paneer / Mix)	275
American Breakfast (Comprising fresh juice, bread toast, pancake or any Indian speciality)	350
Buffet Breakfast	495

 Pure Vegetarian Cuisine

Kindly let us know if you have any food allergies or special dietary needs.

All prices are subject to applicable government taxes. We levy 5% service charge on the total bill.


STARTERS

Papad (Roasted / Fried)	120	Chilli Paneer	320
Masala Papad	145	Paneer Manchurian (Dry / Gravy)	320
Honey Chilli Potato	280	Pakoda (Vegetable / Paneer)	280 / 330
Crispy Veg	280	Cheese Balls	320
Gobhi Manchurian (Dry / Gravy)	295	Pizza	395
Veg Manchurian (Dry / Gravy)	295		
Crispy Fried Ratalu or Garadu (Chef's Special) <i>(Local speciality, purple yam cut into finger size, deep-fried & sprinkled with spices & salt)</i>	295		
Mushroom Manchurian (Dry / Gravy)	295		
Vegetable Momos	295		
Vegetable Cutlets	295		
Vegetable Spring Roll	295		
Agra Chaat (Selection of any one from Karari Palak Patta Chaat / Dahi Bhalla / Papdi Chaat Raj Kachori / Golgappe / Aloo Chaat)	285		
Assorted Gujarati Platter (Khaman, Dhokla & Methi Gota with Assorted Chutney & Kadhi)	285		
Chinese Bhel	315		
Veg / Paneer Kathi Roll	280 / 324		
Crispy Corn	320		

FROM OUR TANDOOR

Tandoori Aloo	295
Achari Mirch Paneer Tikka	320
Tandoori Gobhi	320
Makai Methi ki Tikki	320
Hara Bhara Kebab	320
jüSTa Special Paneer Papdi	320
Dahi ke Kebab	320
Malai Paneer Tikka	320
Bharwan Chatpati Khumb <i>(Mushroom caps filled with cottage cheese & masala, finished in tandoor)</i>	325
Soya Chaap Tikka	325
Subz Kaju ki Seekh	340

Tandoor Preparations are Available from:
12:00 PM - 3:00 PM | 7:00 PM - 11:00 PM

 Pure Vegetarian Cuisine

Kindly let us know if you have any food allergies or special dietary needs.
All prices are subject to applicable government taxes. We levy 5% service charge on the total bill.

WARM & CRISP

SOUPS


Mushroom Cappuccino	230
<i>(Creamy mushroom soup drizzled with truffle oil)</i>	
Bhune Bhutte ka Shorba	230
<i>(Roasted corn soup finished with cream)</i>	
Tomato ka Shorba	230
<i>(Fresh tomato soup finished with fresh coriander)</i>	
Hot & Sour Soup	220
<i>(Julienne-cut cabbage, carrot, ginger, onion, garlic, vinegar with sauces)</i>	
Vegetable Sweet Corn Soup	220
<i>(American corn sweet corn cream-style veg with salt & pepper)</i>	
Vegetable Manchow	220
<i>(Cabbage, carrot, ginger, onion, garlic, vinegar with sauces)</i>	
Palak ka Shorba	220
<i>(Boiled spinach cooked with garlic, salt & pepper)</i>	
Lemon Coriander Soup	220
<i>(Chopped vegetables, lemon juice, fresh coriander, pepper with green chilli sauce)</i>	
Tomato Soup	220
<i>(Boiled tomato, ginger, bay leaf, cardamom, black pepper, salt with cream)</i>	

SALADS

Gado-Gado Salad	220
<i>(Assortment of vegetable crudité's with thai dip)</i>	
Pasta Salad	220
<i>(Penne pasta with mayonnaise, herbs, tomato, capsicum, salt & pepper)</i>	
Caramelised Apple & Walnut Salad	220
<i>(With tabini mayonnaise)</i>	
Mixed Sprout Salad	220
<i>(Assortment of fresh sprouts mixed with green chilli & fresh coriander)</i>	
Russian Salad	220
<i>(Mayonnaise sauce, beans, green peas, apple, fruit cocktail, salt, pepper, sugar & cream)</i>	
Assorted Indian Green Salad	210
<i>(Assortment of garden greens of seasonal onion, tomato, cucumber & carrot)</i>	

MAIN COURSE

Jeera Aloo <i>(Boiled potato, oil, jeera, coriander leaves, turmeric, salt)</i>	270	Palak Corn	320
Aloo Gobhi Adraki <i>(Boiled potato, cauliflower, coriander leaves, onion, garlic, tomato)</i>	290	Methi Chaman <i>(Fenugreek leaves, spinach cooked with mustard oil, cottage cheese, cumin seeds)</i>	325
Aloo Matar <i>(Boiled potato & green peas cooked in Indian semi-gravy with turmeric & black pepper)</i>	305	Punjabi Paneer Bhurji	340
Dal Tadka	305	Dal Bukhara	340
Vegetable Jalfrezi	315	Malai Kofta	340
Ajwain Subzi <i>(Assorted vegetables tempered with carom seeds)</i>	320	Subz Paneer Khurchan <i>(Onion, tomato, capsicum, cottage cheese, ginger, garlic, chilli)</i>	340
Dum Aloo Banarasi <i>(Stuffed potato barrels cooked with onion tomato gravy)</i>	320	Matar Paneer <i>(Cottage cheese, green peas, Indian gravy with spices)</i>	355
Bhindi Anarkali <i>(Handpicked okra flavoured with pomegranate seeds & tossed with Indian spices & tomato)</i>	320	Palak Paneer <i>(Boiled spinach cooked with cottage cheese, cream, tomato, onion, salt, coriander)</i>	355
Veg Kolhapuri <i>(Mixed vegetables, potato, red chilli whole, Indian spicy semi-gravy)</i>	320	Dal (Makhani / Maharani)	355
Mix Vegetable <i>(Vegetables cooked with Indian semi-gravy & spices)</i>	320	Vegetable Makhani	355
Khumb Hara Pyaaz	320	Matar Mushroom <i>(Green peas & mushroom cooked in Indian spicy gravy)</i>	355
Soya Chaap Masala	325	Paneer Tikka Masala	395
		Matar Methi Malai <i>(Cashew nut with green peas, fenugreek leaves & cream)</i>	390

 Pure Vegetarian Cuisine

Kindly let us know if you have any food allergies or special dietary needs.

All prices are subject to applicable government taxes. We levy 5% service charge on the total bill.

MAIN COURSE

Paneer Butter Masala 385

(Soft cottage cheese cooked with onion, tomato gravy & pounded spices)

Paneer Pasanda 395

(Cottage cheese slices stuffed with green chutney, mashed paneer & nut mixture, cooked in a flavourful onion-tomato gravy)

Paneer (Shahi / Handi) 385

(Cottage cheese cooked with cashew nut, poppy seed cream & pounded spices)

Kadhai Paneer 395

(Cottage cheese cooked with assorted peppers & pounded spices)

Cheese Butter Masala 435

(Processed cheese cooked with makhani gravy)

Kaju Curry 435

(Roasted cashew nut, cooked in tomato onion gravy with Indian spices)

WESTERN MAINS

Grilled Cottage Cheese Steak 380

(With roasted Mediterranean vegetables & balsamic reduction)

Pasta Vegetarian 400

(Choice of Pasta - Penne, Farfalle & Spaghetti Served with a Choice of Arrabbiata, Creamy Cheese, Basil Pesto Sauce)

REGIONAL MAINS

Papad ki Sabzi 305

Gujarati Dal 305

Gujarati Bhindi 305

Gujarati Chana 305

Gujarati Cabbage Matar 305

Rajasthani Kadhi 305

Rajasthani Khichdi 305

Sev Tomato 305

Rasa Wala Batata 305

(Potato cooked with tomato & Indian spices with thin gravy)

Khatta Meetha Rasawala Mag 305

(Green moong with sweet & tangy gravy)

Gujarati Kadhi 305

Gujarati Khichdi 305

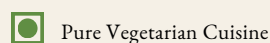
Besan Gatta Curry 305

Ker Sangari 390

(Rajasthani speciality with local berries & twigs)

Dal - Baati - Churma 525

(Order to be placed at least 2 hrs before)



Kindly let us know if you have any food allergies or special dietary needs.

All prices are subject to applicable government taxes. We levy 5% service charge on the total bill.

ORIENTAL

Cottage Cheese & Bell Pepper Stir-Fried	380
Potato Nuggets	305
Assorted Greens in Schezwan Sauce	305
Vegetable Hakka Noodles	305
Jade Fried Rice	305

APPETIZERS

French Fries	235
Homemade Savoury Potato Wedges	235
Mashed Potato	235
Steamed Seasonal Vegetables	250
Grilled Vegetables	250

RICE & BREADS


Tawa Roti	55
Garlic Naan / Lachha Paratha	105
Naan (Plain / Butter)	90 / 110
Tandoori Roti Plain / Missi Roti (2 pcs)	175
Steamed Rice / Jeera Rice	215
Curd Rice / Vegetable Pulao / Kashmiri Pulao	260
Stuffed Kulcha (2 pcs)	275
Subz Biryani	375

RAITA

Plain Curd	110
Boondi Raita	160
Vegetable Raita	160
Pineapple Raita	160

DESSERTS

Choice of Ice-Cream (Butterscotch / Vanilla / Chocolate)	190
Fruit Platter	215
Moong Dal Halwa	215
Phirni	215
Gulab Jamun	275
Gulab Jamun - Ice-Cream	310

 Pure Vegetarian Cuisine

Kindly let us know if you have any food allergies or special dietary needs.
All prices are subject to applicable government taxes. We levy 5% service charge on the total bill.

BEVERAGES

Bottled Water	50
Buttermilk Choice of Plain / Masala	125
Milk Choice of Hot / Cold	125
Fresh Lime Water	135
Fresh Lime Soda	150
Lassi Choice of Plain / Salted / Sweet / Masala	155
Tea (Masala / Plain)	155
Flavoured Iced Tea	175
Milk Shakes Choice of Vanilla / Chocolate / Banana / Mango / Strawberry	175
Smoothies Choice of Banana / Papaya / Mango / Strawberry	175
Cold Coffee With or Without Ice-Cream	175 / 225
Canned Juice	175
Hot Chocolate / Bournvita / Horlicks	175
Freshly Squeezed Juice	195
Mocktails Choice of Blue Lagoon / Mint Mojito / Ice Mint Jelly / Pink Lady / Blue Hawaii	195



JÜSTA BRIJ BHOOMI

NATHDWARA

JÜSTA BRIJ BHOOMI, NATHDWARA

WWW.JUSTAHOTELS.COM