



SOUPS

ALMOND AND BROCCOLI SOUP (V) Served with focaccia	520
BASIL INFUSED TOMATO SOUP (V) Served with focaccia	492
CORN AND COCONUT SOUP (V) Served with focaccia	492
ROASTED PUMPKIN SOUP WITH GOAT CHEESE (V) Served with focaccia	492
CLEAR CHICKEN AND VEGETABLE SOUP (NV) Served with focaccia	492

SALADS

BARADARI GARDEN GREEN SALAD (V) Sundried tomatoes, roasted beetroot, cherry tomato, mixed greens, carrot shavings and roasted nuts	649
BARADARI QUINOA SALAD (V) Served with roasted beetroot, mango (seasonal) or citrus, capsicum and spring onion	649
CHERRY TOMATO AND BURRATA SALAD (V) Served with rocket leaves and balsamic vinegar dressing	772
FRESH MANGO THAI SALAD (SEASONAL) (V) Raw mango, fresh cucumber, red capsicum, peanuts and fresh coriander dressed with chilli soya	649
ROASTED PECAN NUTS WITH AVOCADO SALAD (V) Sweet potato, apple, rocket leaves and feta crumble	580
SUMMER MELON SALAD WITH MINT AND FETA (V) Served with mixed leaves	537
COUS-COUS SALAD (V) Coloured pimento, fresh cucumber and cherry tomato with mint pomegranate and lemon dressing	610
BARADARI CHICKEN CAESAR SALAD (NV) Romaine lettuce, boiled egg, chicken, crispy bacon, topped with garlic croutons and parmesan shavings in anchovy Caesar dressing.	649

*Ask your server for dressing substitutes
Add sliced grilled chicken to any salad for Rs. 75*

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Government taxes extra as applicable
We levy a 10% optional service charge



APPETISERS

BHARWAN ALOO (V) Stuffed potatoes cooked in clay oven	582
MOZZARELLA KACHORI WITH POTATO CHAAT (V) Caramelized onions, mozzarella with beetroot curd dip and fresh kachumber	649
MATHANIA PANEER TIKKA (V) Cottage cheese marinated with spices and Mathania chilly, tandoor grilled served with mint and coriander chutney	649
SMOKED TANDOORI PINEAPPLE Delicious and juicy tandoor-roasted pineapple chunks served with mustard sauce	604
ZAITON PANEER TIKKA (V) Cottage cheese, olives, turmeric and yoghurt served with mint chutney	649
BARADARI CHICKEN TIKKA (NV) Boneless chicken chunks in our special basil marinated, roasted in a clay oven and coated with cheese and egg	675
BARADARI NON-VEGETARIAN PLATTER (NV) Array of chicken and lamb kebabs served with mint coriander sauce	1250
FISH FINGERS (NV) Crumbs fried fish, served with caper tartar sauce and lime	625
MURG BOTI KEBAB (NV) Boneless chicken chunks marinated with Indian spices roasted in a clay oven	675
SHAMI KEBAB (NV) Bite-sized kebabs of minced mutton cooked with Indian spices and served with mint coriander sauce	675
TANDOORI FISH TIKKA (NV) John Dory fish fillet marinated with dill, and cream cheese, served with mint chutney and baby greens	750
TANDOORI ROASTED CHICKEN (NV) Yoghurt base marinated chicken cooked in clay oven	675

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MAIN COURSE - INDIAN

GATTA CURRY (V)	660
Local speciality of steamed chickpea flour dumplings, cooked in a yoghurt-based gravy and served in a 'handi'	
JAIPURI PANEER (V)	735
Cottage cheese cubes with capsicum and tomato, cooked in a browned, onion-based gravy	
MALAI CHAAP (V)	685
Vegetarian chops made with soya, cooked in a traditional rich almond and cashew gravy	
PANEER TIKKA MASALA (V)	735
Tandoor grilled cottage cheese marinated with Indian spices and stewed in an onion, tomato and cashew gravy topped with a dollop of fresh cream	
RAJASTHANI ALOO PYAZ KI SUBZI (V)	685
A rich potato and onion curry with freshly ground spices	
TRADITIONAL RAJASTHANI DAL BATI CHURMA (V)	725
Mixed lentils cooked with garlic, green chilli and onion. Served with 'Baati' bread, jaggery, sweet 'churma' and green chilli pickle	
KER SANGRI (V)	725
A traditional rajasthani preparation with wild dessert ker berries and sangri beans	
SMOKED BAINGAN KA BHARTA (V)	660
Smoked aubergine cooked with freshly ground spices, served with green peas, glazes with cheese	
DAL BARADARI (V)	604
Baradari special black lentil curry	
MANGODI HARA PYAZ (V)	875
Traditional Rajasthani lentil dumplings cooked with spring onions and spices	
YELLOW DAL TADKA (V)	459
Yellow lentil curry with Indian spices	

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MAIN COURSE - INDIAN

BARADARI LAL MAAS WITH BAJRA KHICHDI AND RAJASTHANI CHARDS (NV) Palace's secret recipe of tender Rajasthani mutton curry served with pearl millet, 'baati' bread and greens	1395
CHICKEN TIKKA MASALA (NV) Chicken chunks roasted in tandoor and simmered in a rich tomato and onion and cashew gravy, topped with a dollop of fresh cream	875
KACCHEY MURG KI BIRYANI (NV) Chunks of chicken with bone, marinated with yoghurt, saffron and Indian whole spices, cooked with 'Basmati' rice. Served with mixed vegetable 'raita'	975
KEEMA PAO BENEDICT (NV) Minced mutton, spinach and fried egg served with hollandaise sauce	995
KEEMA PYAZ (NV) Minced mutton slow-cooked with whole onion and Indian spices	995
LAL MAAS (NV) Homemade traditional Rajasthani mutton curry with bones	946
SMOKED BAINGAN KA BHARTA WITH EGG (NV) Smoked aubergine cooked with freshly ground spices, served with green peas, fried egg, spinach and hollandaise sauce	660
KEEMA BATI (NV) Minced mutton stuffed bati served with mutton gravy	537
SEEKH KEBAB MASALA (NV) Minced mutton kebabs marinated in Indian spices, cooked over hot charcoal and served with a flaky 'paratha'	950

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ACCOMPANIMENTS

POTATOES (V)	448
Fried wedges/ French Fries/ Mashed/ Boiled	
RICE (V)	
Steamed Rice	436
Cumin Rice/ Peas Pulao/Vegetable Pulao	515
SAUTEED VEGETABLES (V)	459
RAITA (V)	185
Yoghurt with gram flour dumplings, cucumber or mixed vegetables	
SIDE SALAD (V)	235
Greens with lemon vinaigrette dressing or Indian sliced salad	

BREAD SELECTION

BATI (SMALL DIPPED IN GHEE)	212
NAAN	140
Plain/ Butter	162
Olive/ Jalapeno/ Garlic/ Cheese	
PARATHA	151
Plain/ Mint	
TANDOORI ROTI	89
Plain/ Butter/ Makki/ Missi	

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MAIN COURSE - INTERNATIONAL

AUBERGINE PARMIGIANA (V)	755
Shallow fried slices of aubergine with tomato concass'e, mozzarella and parmesan cheese	
BARADARI STUFFED VEGETABLES (V)	850
Aubergines, tomatoes, zucchini, red and yellow capsicum stuffed with garlic, onions leeks, spinach, basil, ricotta and parmesan, served with tomato sauce	
PORTOBELLO AND BEAN STEW (V)	851
Mushroom, cannellini bean, spinach, tomato sauce, served with polenta	
VEGETABLE STROGANOFF WITH BUTTERED RICE (V)	851
Carrots, beans, broccoli, mushroom, bechamel paprika sauce, served with herb butter rice	
BEER BATTERED FISH AND CHIPS WITH TARTAR SAUCE (NV)	851
Beer-battered basa deep-fried and served with fries and homemade caper tartar sauce	
MISO SALMON (NV)	1478
Served with green vegetables, mushrooms and steamed rice	
THAI FISH FILLET STEAMED IN BANANA LEAF (NV)	850
Fillet of fish seasoned with Thai green curry and lemon slices served with steamed rice	
PAN SEARED JOHN DORY (NV)	1200
Served with mashed potatoes, green vegetables and lemon coper butter	
CHARCOAL GRILLED CHICKEN WITH HUMMUS AND MOUTABAL (NV)	925
Served with falafel and naan	
CHICKEN MILANESE (NV)	775
Breaded chicken fillet served with a rucola and cherry tomato salad and French fries	
ITALIAN STUFFED CHICKEN BREAST (NV)	980
Chicken breast stuffed with sun-dried tomato and ricotta cheese and wrapped in bacon	
MONTE CARLO LAMB CHOPS (NV)	2100
Monaco's Chef Christian Garcia's herb-cruste New Zealand lamb chops. Served with mashed potato and baby greens	

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PASTA

PENNE ALLA ARRABIATTA (V)	700
Tomato, garlic and dried red chillies	
PENNE IN PARMESAN CREAM (V)	700
With mushrooms and peas	
SPAGHETTI AGLIO OLIO E PEPERONCINO (V)	672
Dried red chillies, olive oil, sliced garlic and parsley	
SPAGHETTI WITH FRESH TOMATO SAUCE (V)	750
Fresh-made tomato basil garlic sauce	
SPAGHETTI TRICOLORE (V)	750
Tomato sauce, spinach, ricotta and parmesan	
VEGETARIAN LASAGNA (V)	750
Broccoli, spinach, zucchini, mushroom, bechamel, tomato sauce, mozzarella, ricotta	
LEMON ARTICHOKE FETTUCINE (V)	784
Lemon creamy garlic sauce with roasted artichoke	
CLASSIC LASAGNE (NV)	795
Tomato, red wine, minced lamb ragu, mozzarella, ricotta, parmesan	
SPAGHETTI ALLA BOLOGNESE (NV)	800
Tomato, red wine and minced lamb ragu	
TAGLIATELLE ALLA CARBONARA (NV)	800
Bacon, eggs and parmesan	

Add sliced grilled chicken to any pasta for Rs. 75

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RISOTTO

RED WINE RISOTTO (V)	780
Arborio rice red wine reduction, butter, parmesan, feta cheese and arugula	
ROASTED PUMPKIN AND ROSEMARY RISOTTO (V)	750
Arborio rice cooked in pumpkin broth with rosemary and parmesan	
WILD MUSHROOM AND CHICKEN RISOTTO (NV)	800
Arborio rice cooked in chicken broth, mushroom , truffle oil and parmesan	

HAND TOSSED ITALIAN THIN-CRUST PIZZA

From our wood fired oven

CIPOLLATA (V)	700
Tomato sauce, mozzarella, caramelised red onion and oregano	
CAPRESE (V)	775
Topped with fresh burrata, tomato slices, basil pesto and rocket leaves	
MARGHERITA (V)	650
Mozzarella, cherry tomatoes and fresh basil	
QUATRO FORMAGGI (V)	775
Mozzarella, ricotta, cheddar and blue cheese	
SUNDRIED TOMATO (V)	800
Sundried tomatoes with mozzarella, goat cheese, pesto and walnuts	
NAPOLETANA (NV)	800
Mozzarella, tomato sauce, anchovies, olives and capers	
PARMA HAM (NV)	850
With mozzarella and cherry tomatoes, topped with fresh rocket leaves	
PARMA HAM AND MUSHROOM (NV)	850
With mozzarella and cherry tomatoes, topped with fresh rocket leaves	
PEPPERONI PIZZA (NV)	850
Mozzarella, tomato sauce, pepperoni salami	
SLICED CHICKEN AND BLACK OLIVE (NV)	800
With mozzarella and tomato sauce. Topped with fresh rocket leaves and parmesan	

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Orange Juice, Thyme, Lime Juice, Coconut Milk

GREENY 425

Orange Juice, Almond Syrup, Fresh Mint and Ginger Ale

PINK PARADISE 425

Strawberry crush, Lime Juice, Fresh Mint with Soda Water

SONG OF ICE AND FIRE 425

Lime chunks, Mint leaves, Honey, Lime Juice, Basil and Cranberry Juice

TANGO GIRL 425

Apple and Orange Juice with Coconut Syrup

TOGARASHI 425

Green Tabasco, Worcestershire, Lime Juice, Cranberry, Mango Juice, Celery Salt

VIRGIN MOJITO 425

Fresh Lemon wedges muddled with Mint leaves, Brown Sugar and Soda Water

VIRGIN MARY 425

Tomato Juice, Lime Juice, Tabasco, Celery Salt and Pepper

VIRGIN GUAVA 425

Guava Juice, Lime Juice, Worcestershire, Tabasco, Salt and Pepper

VIRGIN PINA COLADA 425

Pineapple Juice, Fresh Cream and Coconut Milk



SANDWICHES

Made with freshly baked multigrain bread. Served with a portion of fries and a small salad

CITY PALACE VEGETARIAN CLUB SANDWICH (V)	649
Lettuce, tomato, roasted zucchini, shredded cabbage, carrot, mustard and cheese	
ROASTED VEGETABLE AND PEA PESTO SANDWICH (V)	649
CITY PALACE NON VEGETARIAN CLUB SANDWICH (NV)	750
Lettuce, tomato, chicken slices, bacon, fried egg, mayonnaise and mustard	
PARMA HAM SANDWICH (NV)	750
Tomatoes, mozzarella, arugula, pesto sauce and olive oil	
BACON, MESCLUN, TOMATO AND CREAM CHEESE (NV)	750
Oven grilled with cheese, bechamel, mustard and gherkins	

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DESSERTS

BARADARI APPLE JALEBI WITH HOMEMADE ROSE PETAL ICE CREAM (V)	525
CAFF'E AFFOGATO (V) Icecream with a hot espresso coffee	392
CHEESECAKE (FRESH MANGO/FRESH STRAWBERRY - (SEASONAL) (V)	582
GAJAR KA HALWA WITH MISHRI MAWA (SEASONAL) (V)	525
JAIPURI GHEVAR WITH ICE CREAM (V)	548
PANNA COTTA WITH FRESH MANGO OR FRESH BERRIES (SEASONAL) (NV)	582
HONEY & SEA SALT CREME BRULEE WITH FRESH SEASONAL FRUIT (NV)	582
LEMON TARTE (NV)	525
TRADITIONAL TIRAMISU (NV)	582
WALNUT BROWNIE WITH VANILLA ICE CREAM (NV)	525
CHOICE OF ICE CREAM	375
GULAB JAMUN	375
MOONG DAL HALWA (Seasonal)	548

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BEVERAGES (NON-ALCOHOLIC)

(WITH SERVICES)

ESPRESSO / AMERICANO / MACCHIATO	218
CAFE LATTE / CAPPUCCINO / COFFEE WITH MILK	280
ITALIAN ESPRESSO SHAKEN WITH ICE (with or without sugar)	280
COLD COFFE (made with ice cream)	336
TEA - GREEN / TULSI / DARJEELING / CHAMOMILE	218
MASALA TEA	218
NARIYAL PAANI (coconut water)	386
FRESH SEASONAL JUICE	392
FRESH LIME (with soda or water)	274
AAMRAS (fresh mango) (seasonal)	392
JUICE (Canned)	274
MILKSHAKE - VANILLA / MANGO / CHOCOLATE	364
LASSI - PLAIN / SWEET / MANGO	364
CHACH (buttermilk) - PLAIN / SALTED / MASALA	274
CANNED ASSORTED BEVERAGES	290
ICED TEA - PEACH / LEMON	364
ICED GREEN TEA	364
TONIC WATER	364
GINGER ALE	364
ENERGY DRINK	364
MINERAL WATER - 1000 ML (PET BOTTLE)	150
STILL WATER - 750 ML / 300 ML (GLASS)	195 / 295
SPARKLING WATER - 750 ML / 300 ML (GLASS)	195 / 295

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