



SWAD MAHAL

A JOURNEY THROUGH INDIA'S RICH CULINARY HERITAGE

ON THE TABLE

Chakli, Mathri, Namak Pare,
Spicy Chivda

WELCOME DRINK

Solkadhi

Kokum, coconut, curry leaves,
ginger, garlic, cumin seeds

STARTERS

Kothimbir Vadi (G, SE)

Coriander, gram flour, green chilli,
sesame seeds

Dahi Bhalla (D, G)

Lentil dumplings, yoghurt, sweet
chutney, mint chutney

Khaman Dhokla

Steamed gram flour cake, mustard
seeds, curry leaf tempering,
tamarind chutney

Papdi Chaat (D, G)

Crispy papdi, yoghurt, mint and
tamarind dressing, vegetables,
pomegranate

CURRIES AND DAL

Shahi Paneer with Saag (D)

Bathua, spinach, radish leaves,
fenugreek leaves, onion, tomato

Gujarati Kadhi Pakora (D, G)

Yoghurt, gram flour, mustard,
methi, dried red chillies

Aloo Chokha (D, G)

Baby potatoes, green chillies,
caramelised onion, mustard oil,
nigella seeds

Panchmel Dal (D)

Toor dal, moong dal, chana dal,
urad dal, masoor dal, ghee, cumin,
asafoetida (hing)

RICE AND BREADS

Masala Bhat (D, G, N)

Fragrant whole-spice rice, carrot,
green beans, potato, coriander,
Indian spices

Phulka & Missi Roti (D, G)

Paper-thin whole-wheat
flatbread, ghee

CONDIMENTS AND ACCOMPANIMENTS

Thecha

Green chilli, garlic, oil, lemon juice

Peanut Chutney (PN)

Roasted peanuts, garlic, dried red
chillies, coriander

Papad & Pickle

Crispy roasted papad, tangy raw
mango pickle

DESSERT

Puran Poli (D, G)

Golden flatbread, chana dal,
jaggery, ghee

Mishti Doi (D)

Whole milk, date palm jaggery
(khejur gur), yoghurt

Kaju Katli (N, D, G)

Sweetened cashew bars,
silver varak

D Dairy | G Gluten | N Tree Nuts | PN Peanuts | SE Sesame | SO Soy

