



MENU



DILEEP KOTHI JAIPUR

Personal note from the chef

Dear Guest,

Welcome to Dileep Kothi Jaipur, a carefully refurbished boutique property and the family home of the 16th generation royal family of Barli.

We take immense pride in offering you a dining experience that feels just like home. Our meals are crafted with love and warmth that you would find in a traditional Indian household, making you feel like a cherished member of our family.

At our restaurant, you will discover a tantalizing blend of flavours, including authentic Rajasthani dishes that have been passed down through generations. We are delighted to bring you the bold and vibrant tastes of Rajasthan, a land of rich culinary traditions at your disposal.

Each dish is crafted with care and precision, featuring time-honored recipes and the freshest ingredients, delivering the essence of India's diverse culinary heritage to your table. Whether indulging in our classics or discovering Rajasthan's hidden gems, we're committed to ensuring your dining experience is unforgettable.

Immerse yourself in the art of Indian spices and curries as we invite you to indulge in a truly unique experience - a curated cooking demonstration activity hosted by the family. After this enlightening culinary journey, join us for a heartwarming family dinner with your gracious hosts, where you can immerse yourself in captivating stories of the past, adding a touch of history to your dining experience.

Thank you for joining us on this flavourful journey, and we look forward to making your stay at Dileep Kothi Jaipur even more special.

Dinesh Rautela

Warmest Regards,

Dinesh Rautela

Executive Chef

FOOD MENU

Breakfast served daily from 08:00 A.M. to 10:00 A.M.

INR 900

QUICK BITES

Papadam

Thin crunchy roasted lentil wafer

INR 100

Masala Papadam

Spiced-up version of our crispy lentil wafer

INR 130

Aloo Tikki

Golden potato patties, perfect for a savoury snack

INR 260

Vegetable Cutlet

Crispy mixed veggie patties

INR 300

Crispy Corn

Sweet and crunchy corn kernels

INR 400

French Fries

Classic golden fries

INR 450

Spring Roll

Thin, crispy vegetable rolls | 8 pieces

INR 450

Masala Maggi

Spicy Indian-style noodles

INR 400

Assorted Pakodas

A variety of deep-fried vegetable fritters

INR 450

Honey Chilly Potato

Sweet and spicy glazed potato bites

INR 450

Cheese Roll

Crispy rolls filled with cheese | 8 pieces

INR 400

Chilly Paneer

Sweet and spicy cottage cheese cubes

INR 500

Chilly Chicken

Sweet and spicy, tender chicken bites

INR 550

Sesame Toast

Crispy toast with sesame seeds and potato filling

INR 450

Plain Dosa

Thin lentil crepe served with sambar, a spiced vegetable stew

INR 400

Masala Dosa

Thin lentil crepe stuffed with spiced potatoes, served with sambar

INR 450



All prices are subject to applicable tax

SANDWICHES

Cheese Sandwich A classic with creamy cheese between slices	INR 450
Egg Sandwich Savory and satisfying sandwich with egg fillings	INR 490
Vegetable Sandwich A medley of veggies in a sandwich	INR 500
Cottage Cheese Sandwich A delightful sandwich with cottage cheese filling	INR 550
Kothi Special Club Sandwich (Veg) 🍳 A unique, chef-crafted veggie delight	INR 650
Kothi Special Club Sandwich (Chicken) 🍳 A chef's special with tender chicken	INR 850

KEBABS AND GRILLS

Chicken Tikka Succulent chicken pieces marinated and grilled 8 pieces	INR 800
Mutton Kebab Minced lamb patties flavoured with a blend of spices 8 pieces	INR 850
Fish Tikka Tender fish chunks marinated and grilled to perfection 8 pieces	INR 900

INDIAN YOGURTS

Plain Yogurt A simple and soothing serving of yogurt	INR 200
Boondi Raita Savory fried chickpea flour balls immersed in whipped yogurt with spices	INR 250
Vegetable Raita Refreshing whipped yogurt combined with thin slices of cucumber, salt and cumin powder	INR 250
Fruit Raita Yogurt mixed with an assortment of fresh fruits, creating a sweet and tangy side dish	INR 300

MAIN COURSE (LENTILS)

Dal Tadka A comforting lentil preparation simmered with cumin, garlic, and spices	INR 550
Dal Maharani 🍳 Selection of lentils cooked with an assortment of spices and herbs	INR 600

MAIN COURSE (VEGETABLES)

Jeera Aloo 🍳 Potatoes cooked with the warm earthy flavour of cumin	INR 400
Dum Aloo Slow cooked potato gravy infused with a delightful blend of spices	INR 450
Aloo Palak Potatoes paired with sauteed spinach and aromatic herbs	INR 450
Safed Aloo 🍳 Mildly spiced potatoes in an aromatic yogurt curry with poppy seeds	INR 500
Seasonal Vegetable A selection of seasonal vegetables. Please ask your server for details	INR 450
Mixed Vegetable A medley of mixed seasonal vegetables cooked with Indian spices	INR 490
Mushroom Masala Mushrooms cooked in a rich and aromatic Indian masala	INR 500

MAIN COURSE (INDIAN CURRIES)

Veg Kofta Curry Vegetable kofta balls in a delicious curry	INR 500
Palak Paneer Cottage cheese cooked in a mildly spiced spinach curry	INR 550
Masala Paneer Cottage cheese cooked in a flavourful tomato puree with spices	INR 550
Kadai Paneer Cottage cheese cooked with nigella seeds and tomato puree	INR 550
Shahi Paneer 🍳 A rich and creamy cottage cheese curry	INR 580
Rajma with Steamed Rice Indian style kidney beans served with steamed rice	INR 650



MAIN COURSE (NON VEG)

Chicken Curry A flavourful Indian chicken dish with a rich gravy, spiced to perfection	INR 800
Smoked Chicken Curry Chicken curry prepared with a smoky twist for added depth of flavour	INR 800
Butter Chicken 🍳 A classic chicken curry made indulgent with creamy butter and mild spices	INR 850
Kadai Chicken Spicy chicken cooked in a traditional wok, bursting with flavours	INR 800
Chicken Saagwala Chicken cooked in a luscious spinach-based curry	INR 800
Murg Kasuri Meethi 🍳 Aromatic chicken dish infused with the unique flavours of fenugreek leaves and spices	INR 850
Lal Maas (Mutton) 🍳 A famous Rajasthani specialty featuring succulent lamb in a spicy gravy	INR 900
Smoked Lal Maas (Mutton) Lal Maas prepared with a smoky twist for a bold flavour	INR 950
Mutton Rogan Josh 🍳 Chef's special preparation of Mutton Rogan Josh, a flavourful delicacy	INR 950
Egg Curry Boiled eggs in a savoury onion and tomato curry	INR 600
Egg Bhurji Spicy scrambled eggs with onion and tomato masala	INR 600



MAIN COURSE

(SIGNATURE RAJASTHANI SPECIALS & THALIS)

Jodhpuri Gata Gram flour chunks prepared in a curd-based curry	INR 600
Dahi Baingan 🍳 Layers of fried eggplant, yogurt, and tomato sauce with puree in a delightful dish	INR 650
Kadi Pakora Fried gram flour fritters in a yogurt-based curry	INR 600
Dal Bati Churma A quintessential Rajasthani meal consisting of cooked lentils with spices, soft whole wheat buns, and a sweet whole wheat dessert	INR 1000
Veg Thali 🍳 A traditional Indian platter serving paneer curry, jeera aloo, seasonal vegetable, dal, raita, batiya, chapati, rice, pickle, salad and dessert.	INR 1500
Non-veg Thali 🍳 A traditional Indian platter serving chicken curry, egg bhurji, seasonal vegetable, dal, raita, batiya, chapati, rice, pickle, salad and dessert.	INR 1900

INDIAN BREADS

Plain Tawa Roti Simple whole wheat bread	INR 80
Butter Tawa Roti Whole wheat bread with a buttery touch	INR 90
Batiya 🍳 Soft and dense whole wheat bread made with layers of ghee (clarified butter)	INR 150
Missi Roti Spiced whole bread cooked on a hot plate	INR 130
Laccha Parantha Crispy and layered whole wheat bread cooked on a hot plate	INR 150
Aloo Parantha Whole wheat bread stuffed with flavourful potato filling	INR 300



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RICE & BIRYANI

Steamed Rice	INR 300
Vegetable Fried Rice	INR 350
Jeera Pulao Aromatic rice with cumin seeds	INR 300
Masala Rice Rice cooked with a unique blend of yogurt and spices	INR 400
Vegetable Biryani Served with raita and pickle	INR 700
Chicken Biryani Served with raita and pickle	INR 800

DESSERT

Gulab Jamun Soft, syrup-soaked dumplings that melt in your mouth, offering a sweet and indulgent treat 2 pieces	INR 300
Rasgulla Spongy and sweet cheese balls soaked in a delicate sugar syrup 2 pieces	INR 300
Indian Dessert of the day A daily special dessert that showcases the flavours of India, providing a unique sweet experience. Please ask server for the details	INR 450

ICE CREAMS

Vanilla	INR 250
Vanilla with Chocolate Sauce	INR 300
Chocolate	INR 250
Strawberry	INR 250
Kesar Pista (Saffron Pistachios)	INR 250
Butterscotch	INR 300

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BEVERAGES

COLD

Lemonade	INR 220
Fresh Lime Soda	INR 250
Buttermilk	INR 250
Lassi	INR 300
Smoothie (Mango/Strawberry/Blackcurrant)	INR 360
Milkshake Vanilla/Chocolate/Strawberry/Blackcurrant/Pineapple	INR 400

AERATED

Mineral Water	INR 60
Aerated Drink - Regular	INR 140
Aerated Drink - Diet	INR 160
Perrier Sparkling Water	INR 290
Schweppes Tonic Water	INR 160
Schweppes Ginger Ale	INR 200

TEA & COFFEE

Black Tea	INR 175	Espresso - Single	INR 210
Lemon Tea	INR 180	Espresso - Double	INR 250
Green Tea	INR 180	Americano	INR 250
Herbal Ginger Tea	INR 180	Cappuccino	INR 280
Iced Tea	INR 210	Latte	INR 280
Masala Tea	INR 220	Cold Coffee	INR 300
Hot Chocolate	INR 300	Cold Coffee with Ice Cream	INR 350

MEAL TIMINGS

Breakfast 08:00 - 10:00 | Lunch 13:00 - 15:00 | Dinner 19:00 - 22:00

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2026



DILEEP KOTHI
JAIPUR