



MENU



Personal note from the chef

Dear Guests,

Welcome to Fort Barli, a carefully refurbished 17th-century fort 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, designed to take you back in time, to age-old family recipes, slow-cooked flavours, and stories simmered over generations, 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.

My journey with food began at a young age, inspired by Ranisa's cooking. I would watch her move around the kitchen, calm, precise, and full of love, turning the simplest ingredients into something extraordinary. Over the years, I learned from her not just the art of Rajasthani cooking, but the deeper essence of it: that every meal should be made with heart, patience, and care. Even today, every dish I prepare carries a part of her, the warmth of her kitchen, the fragrance of her spices, and the emotion behind her recipes.

Each dish is crafted with care and precision, following time-honoured recipes and using fresh, locally sourced ingredients from our farms and nearby villages. We believe in letting natural flavours shine, without added enhancers or artificial elements, so every bite carries the true essence of India's diverse culinary heritage. Whether you're indulging in our timeless classics or discovering Rajasthan's hidden gems, we are devoted to making your dining experience truly unforgettable.

Immerse yourself in the art of Indian spices and curries as we invite you to experience our curated cooking demonstration, where you can explore the secrets of traditional Rajasthani cuisine. For a more intimate setting, indulge in a candlelit dinner at the Rani Mahal, a romantic evening by the pool, or even a serene picnic by the lake, each experience thoughtfully designed to let you savour the flavours of Barli in its most enchanting settings.

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

Ranjeet

Warmest Regards,
Ranjeet,
Executive Chef

BREAKFAST

Begin your morning with a comforting spread of juices, seasonal fruits, assorted cereals, milk, eggs to order, toast with butter, cheese, honey, and preserves accompanied by traditional Indian preparations and freshly brewed tea & coffee.

INR 900

MEALS (Veg/Non-Veg)

A traditional Fort Barli meal — complete with soup, salad, a chicken dish, seasonal vegetables, dal, rice, Indian breads, desserts, and tea or coffee offering a true taste of home and heritage.

INR 1900 / INR 2200

EGGS

(All egg preparation are served with toast & butter)

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|-------------------|---------|----------------|---------|
| Boiled Egg | INR 200 | Masala Omlette | INR 450 |
| Fried Egg | INR 250 | Cheese Omlette | INR 450 |
| Scrambled Egg | INR 350 | Tomato Omlette | INR 400 |
| Plain Omlette | INR 250 | Egg Bhurji | INR 400 |
| Egg White Omlette | INR 350 | French Toast | INR 450 |

CONTINENTAL SELECTION

Baked Vegetable In White Sauce 

A delectable medley of vegetables baked in a rich, cheesy white sauce.

INR 550

Pan Fried Cheese & Chicken

Tender chicken and cheese served on toast.

INR 590

Chicken With Sauted Vegetables

Juicy chicken served alongside lightly sautéed seasonal vegetables.

INR 650

Vegetarian Pasta

Macaroni and mixed vegetables baked in a creamy white sauce topped with cheese.

INR 750

Chicken Macroni Pasta

Sautéed Chicken and Macroni baked in a creamy white sauce topped with cheese.

INR 800

Asian King Prawns

Stir-fried king prawns tossed in a gingery soy glaze, served with steamed rice.

INR 950

All prices are subject to applicable taxes.

QUICK BITES

| | |
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| Classic Butter On The Toast | INR 200 |
| Freshly toasted bread slathered with creamy, melting butter. | |
| Hash Brown | INR 300 |
| Golden, crispy potato patties fried to perfection. | |
| Masala Peanuts | INR 300 |
| Spiced roasted peanuts tossed with onions, tomatoes, and a squeeze of lime. | |
| Garlic Cheese Bread | INR 350 |
| Toasted bread topped with melted cheese and a hint of garlic. | |
| Baked Beans On Toast | INR 350 |
| Warm, tangy baked beans served on crisp buttered toast. | |
| Sauteed Mushrooms | INR 350 |
| Button mushrooms tossed in butter, garlic, and herbs. | |
| Pan Sauted Garlic Vegetables | INR 400 |
| Fresh seasonal vegetables stir-fried with garlic. | |
| French Fries | INR 450 |
| Classic, golden, and perfectly crisp. | |
| Crispy Corn | INR 450 |
| Crunchy corn kernels tossed with spices and herbs. | |
| Honey Chilli Potatoes | INR 450 |
| Crispy fried potatoes glazed with honey and tossed in spicy chilli sauce. | |
| Vegetable Spring Rolls | INR 450 |
| Crispy rolls stuffed with mixed vegetables and served with a tangy dip. | |

All prices are subject to applicable taxes.

SANDWICHES

Cheese Sandwich INR 400
A classic melt of creamy cheese between toasted bread.

Tomato & Cheese Sandwich INR 450
Fresh tomato slices layered with melted cheese for a simple, comforting bite.

Egg & Cheese Sandwich INR 450
Fluffy egg and cheese into grilled bread.

Vegetable Sandwich INR 490
A wholesome mix of fresh vegetables in bread.

Farm House Sandwich  INR 490
A hearty combination of onions, capsicum, and cheese — grilled to perfection.

Chicken Sandwich INR 550
Tender shredded chicken with light seasoning, served warm in toasted bread.

Barli Special Club Sandwich (Veg)  INR 600
A triple-decker delight with layers of vegetables, mayonnaise, and spiced potato mix.

Barli Special Club Sandwich (Non-Veg)  INR 700
A signature triple-layered sandwich loaded with chicken and egg - a Fort Barli favourite.

PARANTHA

Plain Parantha INR 350
Soft, flaky whole wheat flatbread cooked on the griddle with a touch of ghee.

Aloo Parantha  INR 450
Classic North Indian flatbread stuffed with spiced mashed potatoes and served hot.

Cheese Parantha INR 450
Golden, crispy paratha filled with melting cheese for a rich, comforting bite.

Stuffed Vegetable Parantha  INR 500
A wholesome mix of seasonal vegetables wrapped in a warm, buttery paratha.

PAKORAS

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| Onion Ring Pakora | INR 450 |
| Crispy golden fritters made from spiced onion rings dipped in gram flour batter. | |
| Potato Pakora | INR 490 |
| Thin potato slices coated in seasoned chickpea batter and fried till crisp. | |
| Eggplant Pakora | INR 490 |
| Tender aubergine slices in a light, crunchy batter, a perfect snack. | |
| Paneer Pakora | INR 500 |
| Soft cottage cheese cubes encased in a spiced chickpea batter and deep-fried. | |
| Assorted Pakora  | INR 550 |
| A delightful mix of seasonal vegetable fritters, crispy, warm, and full of flavour. | |

SALADS

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| Cucumber Salad | INR 400 |
| Freshly sliced cucumbers tossed with a salty dressing. | |
| Cabbage Salad  | INR 400 |
| Shredded cabbage tossed with roasted peanuts in a tangy vinegar and mustard dressing. | |
| Beetroot Salad  | INR 490 |
| Shredded beetroot lightly tempered with select spices and blended with smooth, homemade yogurt. | |
| Green Salad | INR 450 |
| A crisp mix of seasonal greens, cucumbers, tomatoes, and carrots served fresh. | |
| Macaroni Salad | INR 490 |
| Creamy macaroni blended with vegetables and a light, seasoned dressing. | |

RAITA

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| Plain Yogurt | INR 250 |
| Smooth, homemade curd served chilled. | |
| Vegetable Raita  | INR 350 |
| Whipped yogurt mixed with fresh tomatoes, cucumber, and condiments. | |

All prices are subject to applicable taxes.

BEVERAGES

COLD SELECTION

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| Lemonade | INR 290 |
| Fresh Lime Soda | INR 330 |
| Juice | INR 290 |
| Plain Lassi | INR 300 |
| Sweet Lassi | INR 320 |
| Salted Lassi | INR 320 |
| Fruit Lassi | INR 350 |
| Milk Shake | INR 390 |

TEA & COFFEE

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| Black Tea | INR 170 |
| English Tea | INR 190 |
| Green Tea | INR 190 |
| Ginger Tea | INR 190 |
| Ginger & Honey Tea | INR 200 |
| Masala Chai | INR 220 |
| Hot Coffee | INR 280 |
| Cold Coffee | INR 350 |

AERATED

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| Mineral Water | INR 90 | Aerated Drink - Diet | INR 180 |
| Soda Water | INR 120 | Tonic Water | INR 190 |
| Aerated Drink - Regular | INR 160 | Ginger Ale | INR 200 |

MEAL TIMINGS

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|------------------|---------|----|----------|
| Breakfast: | 7:30 AM | To | 9:30 AM |
| Lunch: | 1:00 PM | To | 2:30 PM |
| Dinner (Summer): | 8:00 PM | To | 10:00 PM |
| Dinner (Winter): | 7:30 PM | To | 9:30 PM |

‘Prior reservation required and is subject to availability.
Right of admission reserved. All dishes are prepared fresh.’



Experiences curated by

SAWAI
HOSPITALITY