

A decorative archway with a dark red background. The arch is filled with intricate floral and vine patterns in white, gold, and green. In the center, a white, scalloped-edged frame contains the text "MOHAN MAHAL" in gold, serif capital letters.

MOHAN  
MAHAL

*Inspired by the Sheesh Mahal at Amer Fort, the most popular and beautiful place of the Fort of Amer, Mohan Mahal at The Leela Palace Jaipur is just the same, the most elegant and beautiful Restaurant with traditional Thikri mirror work on the walls comprising of over 3,50,000 pieces installed by craftsmen over three years to make it the celestial place it looks today.*

*Notably, Mohan Mahal was built by the same ancestral family who had built Sheesh Mahal originally, a testament to their exceptional craftsmanship that spans generations. The restaurant's stunning interior features 18-carat gold work on the ceiling and exquisite mother of pearl flooring, adding to its regal ambiance.*

*At Mohan Mahal, we serve the authentic royal cuisines of Rajasthan & Awadh. The whole restaurant is illuminated only by candles which reflect off these tiny mirrors, along with instrumental musical performances that make one feel like the Royals of Rajputana dining under the stars.*

## *Non-Vegetarian Set Menu*

### AMUSE BOUCHE

Palak Patta Chaat (Dairy)

(Savoury spinach crisps, topped with cucumber, tomato, yoghurt, sweet and sour chutney)

### APPETIZER

Silbatte ke Kebab (Dairy/Nuts)

(Pan seared minced lamb galettes, filled with yoghurt, onion and fresh mint)

Murgh Banjara Tikka (Dairy)

(Succulent chicken marinated with chilli, garlic and yoghurt, flavoured with hand-picked Indian spice)

Rajwadi Macchi Tikka (Dairy/Seafood)

(Locally sourced fresh fish flavoured with yoghurt, lemon and yellow chilli)

### SOUP

Makai ki Raab (Dairy)

(Fresh corn broth flavoured with ginger)

Or

Tamatar aur Sangri ka Shorba (Dairy)

(Tomato and dry beans broth flavoured with coriander)

### MAIN COURSE

Dhungari Maas (Dairy)

(Traditional lamb stew smoked with cloves and Mathania chillies)

Murgh ka Mokul (Dairy)

(Boneless julienne of succulent chicken braised with almond and hand-pounded spices)

Palak Mangodi (Vegan)

(Sun-dried lentil dumplings and spinach cooked with garlic)

Achari ker Sangri (Dairy)

(Rajasthani specialty of dried beans and berries flavoured with pickling spice)

**Dal tripolia (Dairy)**

(Rajasthani specialty of three lentils with tempering of asafoetida and cumin)

**Masala Baati (Dairy/Gluten)**

(Charcoal baked whole wheat bread flavoured with hand pounded Indian spices and organic ghee)

**Churma (Dairy/Gluten/Nuts)**

(Ground wheat cooked with ghee and sugar, flavoured with nuts)

**Smoked Aubergine Raita (Dairy)**

(Yoghurt flavoured with smoked egg plant)

**Mewari Pulao (Dairy/nuts)**

(Basmati rice cooked in “dum” with nuts and dried local berries, flavoured with saffron)

**DESSERT**

**Ghewar (Dairy/Gluten)**

(Rajasthani specialty honeycomb disk flavoured with condensed milk and nuts)

**Moong Badam Halwa (Dairy, Nuts)**

(Lentil and almond based sweet Indian pudding)

# *Vegetarian Set Menu*

## AMUSE BOUCHE

Palak Patta Chaat (Dairy)  
(Savoury spinach crisps, topped with cucumber, tomato,  
yoghurt, sweet and sour chutney)

## APPETIZER

Subz Bhutte ki Seekh (Vegan/Gluten)  
(Minced vegetables and corn skewer, flavoured with ginger)

Jodhpuri Paneer (Dairy)  
(Cottage cheese filled with raw mango, flavoured with  
hand- pounded Indian Spices)

Alsi aur Til Palak ki Tikki (Dairy/Gluten)  
(Sesame and flax seed coated fresh spinach galette filled  
with yoghurt and mint)

## SOUP

Makai ki Raab (Dairy)  
(Fresh corn broth flavoured with ginger)  
Or  
Tamatar aur Kangri ka Shorba (Dairy)  
(Tomato and dry beans broth flavoured with coriander)

## MAIN COURSE

Marwari Rara Paneer (Dairy/Nuts)  
(Marwari specialty of fresh cottage cheese simmered  
with yoghurt, onion and tomato)

Gatta Curry (Dairy)  
(Gram flour dumplings, cooked in yoghurt gravy flavoured with fenugreek)

Palak Mangodi (Vegan)  
(Sun-dried lentil dumplings in spinach gravy cooked with garlic)

**Achari ker Sangri (Dairy)**  
(Rajasthani specialty of local dried beans and berries  
flavoured with pickling spice)

**Dal Tripolia (Dairy)**  
(Rajasthani specialty of three lentils with tempering of  
asafoetida and cumin)

**Masala Baati (Dairy/Gluten)**  
(Charcoal baked whole wheat bread flavoured with  
Indian spices and organic ghee)

**Churma (Dairy/Gluten/Nuts)**  
(Ground wheat cooked with organic ghee and sugar,  
flavoured with nuts)

**Smoked Aubergine Raita (Dairy)**  
(Smoked eggplant flavoured yoghurt)

**Mewari Pulao (Dairy/Nuts)**  
(Basmati rice cooked in “dum” with nuts and dried local  
berries, flavoured with saffron)

## DESSERT

**Ghewar (Dairy/Gluten)**  
(Rajasthani specialty honeycomb disk flavoured with  
condensed milk and nuts)

**Moong Badam Halwa (Dairy, Nuts)**  
(Lentil and almond based sweet Indian pudding)





**THE LEELA PALACE**

JAIPUR