



KALADWAS
LAL HAVELI

www.kaladwashotels.com



At Kaladwas Lal Haveli, we strive to present an exquisite selection of genuine Mewari cuisine. The majority of our ingredients are procured directly from our own estate in Kaladwas, ensuring the optimal enhancement of your gustatory experience. Furthermore, we offer a curated assortment of dishes from the lineage residing within this very haveli, aptly named under the House of Kaladwas. Our paramount objective in all our pursuits is to afford an authentic Udaipur encounter. You are situated in the very epicenter of Udaipur's ancient city, poised to experience its essence to the fullest.

**ALL PRICES ARE SUBJECT TO 18% GST ON FOOD & BEVERAGES
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IF IN CASE YOU HAVE ANY ALLERGIES PLEASE INFORM US
WE DO NOT LEVY ANY SERVICE CHARGE**



SOUP

TOMATO BASIL SOUP (Rich and fragrant tomato soup, flavored with garlic and basil)	360/-
VEGETABLE SOUP 🌿 (Hot and tangy soup of vegetables)	360/-
CHICKEN CLEAR SOUP (Hot and tangy soup with diced chicken)	440/-
TOMATO SHORBA 🌿 (A classic, rich tomato liquid soup with the flavors of coriander and whole masala)	360/-
DAL KA SHORBA 🌿 (Hot and tangy soup of vegetables)	360/-
MURG BADAMI SHORBA (NON VEG) (A soup made with fried onions, almond paste seasoned with salt and pepper)	440/-

STARTERS

VEGETARIAN

VEGATABLE PAKODA 🌿 (Vegetarian deep-fried fritters and served with finger licking assorted chutneys)	350/-
ALOO KI TIKKI 🌿 (Made with boiled & mashed potatoes, spices and herbs, these Indian style potato patties are shallow fried or pan fried to perfection until crisp)	350/-
BHARMA MIRCH 🌿 (Stuffed cuban pepper is dipped in gram flour batter and deep fried to perfection, until crispy)	350/-
GAULAOTI KEBAB (Fried Onion and mushroom patty deep fried to perfection, until brown served with mint chutney)	450/-

PAPAD MANGO SALSA 🍃	350/-
(Mango plum chopped and served over Corn popadom)	
MAKKI KE DOKLE WITH SAJIYA 🍷	450/-
(Corn dumplings steamed and cooked served with liquid corn soup)	
CORN KEBAB 🍃	350/-
(Fried Onion and baby corn patty deep fried to perfection, until brown served with mint chutney)	

NON VEGETARIAN

LIVER FRY	650/-
(Lamb liver marinated in spices, grilled)	
MAANS KE SULE 🍷	650/-
(Minced lamb infused with herbs and spices, cooked in tandoor, served with mint chutney)	
CHICKEN TIKKA	550/-
(Chicken marinated in red chilies and yogurt, cooked in tandoor and served with mint chutney)	
CHICKEN BHUJMA	550/-
(Chicken bhuna is a delicious, flavorful and popular north Indian dish of chicken stir fried and slow cooked in a spicy bhuna masala)	
CHICKEN SOYETA MATHRI 🍷	550/-
(Sauté minced chicken served over millet cookie and onion ring)	
MACHHI KI TIKKI	550/-
(Made with boiled & minced fish, spices and herbs, these Indian style fish patties are shallow fried or pan fried to perfection until crisp)	

MAIN COURSE

VEGETARIAN

DAL TADKA 🍃	500/-
(Yellow lentils tempered with cumin, garlic and Indian spices)	
DAL MAKHANI	550/-
(Overnight slow cooked whole black lentils cooked with low-cooked beans, lotus seeds in cream and butter with Indian spices)	
ADRAKI GOBI MATAR 🍷	500/-
(Cauliflower and green peas cooked with cumin and ginger infused)	
BAIGAN KA BHARTA 🍃	500/-
(Clay oven-cooked eggplant mash stir-fried with onions and tomato species tempered with fennel)	

PALAK CORN (Spinach and baby corn slow cooked in Indian spices)	500/-
PANEER MAKHANI (Cottage cheese cubes cooked in a smooth sauce of tomatoes and cream, which is lightly spiced with a hint of tang and sweetness)	650/-
MATAR PANEER (Cottage cheese cubes cooked in Indian species with green peas, which is lightly spiced with a hint of tang and sweetness)	650/-
PANEER TIKKA MASALA (Clay oven-cooked cottage cheese stir fried with onions and tomatoes in Indian species)	650/-
MATAR MUSHROOM 🍄 (Green peas cooked along with mushroom in red gravy)	650/-
JEERA ALOO 🍅 (Potatoes cooked with cumin seeds)	450/-
ALOO CAPSICUM 🍅 🍄 (Potatoes cooked with capsicum and indian spices)	500/-

NON VEGETARIAN

DHUNGAR MURG (A delicacy of Rajasthani smoked chicken/ lamb in Indian spices)	800/-
DHUNGAR MAANS 🍖 (A delicacy of Rajasthani smoked lamb in Indian spices)	900/-
EGG CURRY (Eggs cooked with onions, tomatoes, whole & ground spices and herbs)	500/-
JAISAMANDI MANCHI (Fish made available from a nearby lake named jaisamand fish cooked with rich Indian spices and gravy)	700/-

INDIAN BREADS

TANDOORI ROTI/ BUTTER (Whole wheat flour bread in clay oven)	55/-
PLAIN/ BUTTER NAAN (Fluffy white flour bread with/ without butter)	95/-
GARLIC NAAN/ CHEESE NAAN (A fully white flour bread stuffed with fresh garlic/ cheese and topped with butter)	110/-

FROM THE HOUSE OF KALADWAS

KADHI PAKODA 750/-

(Tangy curd based curry with gram flour dumplings)

DAL BANJARA 🍲 🌿 750/-

(Whole black gram lentil cooked with ginger, garlic and Indian spices)

SAFED GOBI 750/-

(Slow cooked cabbage in white gravy)

KURKURI BHINDI MASALA 🌿 750/-

(Choice of okra cooked with coarsely crushed green chillies, ginger and hand-picked Indian spices)

SAFED MURG 800/-

(Slow cooked chicken in white gravy)

MAKKI KI ROTI AUR LILVE KA SAAG (SEASONAL) 650/-

(A delicacy of Rajasthani fresh pigeon peas served on salty and slavery Indian corn pone)

CHICKEN BHUJMA 650/-

(Minced chicken cooked with rich Indian spices, corn and gravy)

KEEMA THOTHADI 1200/-

(Minced lamb cooked with rich Indian spices and gravy)

LAAL MAANS 900/-

(Rajasthani delicacy of lamb with bone cooked in thick Indian-style spicy gravy garnished with chopped coriander leaves)

PANCHRASA GHEE MAANS 🍲 1100/-

(Slow cooked jungle style meat in white gravy with ghee, red chili and garlic)

RICE

STEAMED RICE 200/-
(The traditional long grain basmati salted steamed rice)

CHOICE OF PULAO 255/-
(Vegetable/ Green Peas/ Besan Gatta/ Jeera)

YAKHANI PULAO 350/-
(Traditionally cooked by simmering lamb with aromatic spices and yogurt)

SALADS

GREEN/ ONION SALAD 55/-

PEANUT CUCUMBER SALAD 🥗 75/-

PLAIN YOGURT/ RAITA 115/-

DESSERTS

RABDI 255/-
(Chunks of fresh seasonal fruits served with mint yogurt and honey)

GULAB JAMUN 200/-
(Indian dessert of fried dough balls that are soaked in sweet, sticky sugar syrup)

DRY FRUIT LAPSI 300/-
(Indian dessert of hog plum mixed with dry fruits and sugar)

CONTINENTAL

VEGETABLE SANDWICH 255/-

CHICKEN SANDWICH 455/-

POTATO WEDGES WITH HERB CURD 225/-

HONEY CHILLY POTATOES 255/-

GARLIC BREAD 195/-

PAPDI CHAT 195/-

SPAGHETTI AGLIO OLIO 255/-

RED SAUCE PASTA 255/-

WHITE SAUCE PASTA 255/-

BEVERAGES

PACKED DRINKING WATER 60/-

SEASONAL FRUIT JUICE 150/-

MASALA TEA 220/-

COFFEE 220/-

COLD COFFEE 270/-

FRESH LIME SODA 150/-

AERATED BEVERAGES 200/-

(REGULAR/ DIET/ GINGER ALE/ TONIC WATER)



It's a 300-year-old authentically restored architectural masterpiece in Udaipur. Traditional construction methods have been employed to bring this heritage gem to life, aiming to authentically deliver a blend of tangible and intangible heritage. The property features seven uniquely themed rooms, each reflecting aspects of lifestyle from 300 years ago, offering distinct experiences in alignment with the room's theme.

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