



॥ डाले माठप ॥
॥ राम ॥
प्रसादम्



श्रियः कान्ताय कल्याण निधये निधयेतिनाम्।



श्रीवेंकटनिवासाय श्रीनिवासाय मंगलम्॥

| श्रियः कान्ताय कल्याण निधयेनिधयेतिनाम्।
श्री वेंकटनिवासाय श्री निवासाय मंगलम्॥

|| About us ||

Sri Moturam Prasadam is a unique temple themed restaurant which makes your heart and soul at peace while you enjoy the divine chants in the air and fragrance of dhoop (incense). We at Sri Moruram Prasadam focus on providing a culinary experience with age traditional food from temples and states across India

Served in traditional Indian way of using only Pattal/Donna to serve food along with brass ware where we ensure to be environment friendly and hygienic. Enjoy the exotics of Indian cuisine and experience divinity while dining . Jai Jagannath!!

ब्रह्मार्पणं ब्रह्म हविः ब्रह्माग्नौ ब्रह्मणा हुतम्।
ब्रह्मैव तेन गन्तव्यं ब्रह्मकर्म समाधिना ।

This ladle (used for offering ghee in Havan Kund) is Brahma; the offering is Brahma. It is being offered by Brahma in the fire of Brahma. The destination to be attained through this Brahma Karma Samadhi is also Brahma.

ॐ सह नाववतु।सह नौ भुनक्तु।सह वीर्यं कर्वावहे।
तेजस्विनावधीतमस्तु।मा विद विषावहे॥
ॐ शान्तिः शान्तिः शान्तिः॥

May he (Supreme God) protect both of us (teacher and students).
May he guard and guides to enjoy the fruits of our efforts.
May our united efforts be vigorous. May our studies be ever fresh and brilliant. May we never hate each other. Let there be three-fold peace.

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|| 101 ||

|| Sri Chappan Bhog || ₹ 5100/-

Masala Chaach 6, Farsaan 5, Paneer Subji 3, Exotic Veg 8, Dal Tadka, Dal Dhaba, Gujarati Dal, Rajasthani Kadhi, Gujarati Kadhi, Gatta Masala, Malai Kofta, Butter Khichdi, Veg. Masala Khichdi, Masala Rice, Veg pulao, Zeera Rice, Sambhar, Idly, Vada, Dosa, Boondi Raita, Mix Veg Raita, Dahi Vada , Butter Roti 6, Missi Roti 2, Stuffed Parantha 2, Laccha Parantha 2, Plain Poori 4, Masala poori 4, Masala Baati 2, Plain Baati 2, Sweets 5, Papad 4, Salad 3, Chutney 2 & Achaar 3

Prep time 45 min

॥ 102 ॥ NOG ॥ Sri Maha-Prasadam ॥ ₹ 1851/-



Masala Chaach 4, Farsaan 3, Dal Dhaba, Dal Tadka, Gujrati Dal Kadhi, Gatta, Exotic Veg. 5, Paneer Butter Masala, Aloo Tamatar, Khichdi, Boondi raita, Types of Rice 2, Raita, Stuffed Parantha 1, Butter Roti 6, Missi Roti 2, Sweet 3, Achaar, Papad, Chutney & Salad

॥ 103 ॥ NOG

॥ Sri Mahaveer Bhog ॥ ₹ 591/-

(Shekhawati Thali)

Mangodi ka Soup, Jhar ki Bhujia, Paneer Subji, Shekhawati Hari Sabji, Papad Mangodi ka Saag, Dal Tadka, Marwardi Kadhi, Jeera Rice, Khichdi, Boondi Raita, Kheer, Butter Roti-4, Missi Roti-1, Chutney, Achaar, Papad ki Churi & Salad



॥ 104 ॥ NOG ॥ Sri Shree Nath Bhog ॥ ₹ 571/-

(Gujrati Thali)

Masala Chaach, Farsaan, Sev Tamatar, Aloo Bhaaji, Paneer Subji, Seasonal Subji, Gujrati Dal, Gujrati Kadhi, Rice, Chapati - 4, Poori - 2, Thepla - 4, Raita, Srikhand, Kheer, Chutney, Achaar, Papad & Salad



Prep time 30 min

02

॥ 105 ॥ Sri Nanak Bhog ॥ ₹ 451/-

(Punjabi Thali)

Masala Chaach, Paneer Butter Masala, Chole, Malai Kofta, Dal Makhani, Parantha 2, Butter Roti 4, Zeera Rice served with Raita, Kheer, Achaar, Papad, Chutney & Salad



॥ 106 ॥ NOG

॥ Sri Govind Bhog ॥ ₹ 491/-

(Jaipuri Thaali)

Masala Chaach, Jhar Ki Bhujia, Paneer Subji, Dahi wale aloo, Chole, Kaddu ki sabji, Seasonal Subji, Rice, Kheer, Meethi Boondi, Boondi Raita, Poori 4, Roti 2, Chutney, Achaar, Papad & Salad



॥ 107 ॥ NOG

॥ Dal Baati Bhog ॥ ₹ 461/-

Masala Chaach, Jhar Ki Bhujia, Dal, Kadhi, Gatta Masala, Jeera Aloo, Mirch Tipore, Baati 3, Masala Baati 2, Rice served with Achaar, Papad, Salad, Gehun ka Churma, & Besan ka Churma



Prep time 30 min

03

|| 108 || NOG



|| Vegan Bhog || ₹ 521/-

Neebu Paani, Aloo Bonda, Podi Idli, Sabudana Vada, Seasonal Veg., Aloo Matar, Chana Masala, Dal Tadka, Mix. Veg Masala, Khichdi, Rice, Tawa Roti-4, Missi Roti-1, Papad & Salad

|| 109 ||

|| Marwari Thali || ₹ 591/-

Masala Chaach, Jhar ki Bhujia/Aloo Bonda, Paneer Subzi, Gatta Masala, Dal Tadka, Kadhi, Aloo Pyaaz, Kair Sangri, Dana Methi, Mirch Tipore, Masala Pulao, Boondi Raita, Missi Roti 2, Butter Roti 4, Kheer, Achaar, Papad, Chutney & Salad



|| 110 ||

|| Jodhpuri Thali || ₹ 471/-



Masala Chaach, Chakki Ki Subji, Gatta Masala, Dal Tadka, Mangodi Papad Ki Subji, Kadhi, Butter Roti 6, Zeera Rice served with Raita, Kheer, Achaar, Papad, Chutney & Salad

|| 111 || NOG

|| Bikaneri Thali || ₹ 441/-

Masala Chaach, Kair Sangri, Dana Methi, Sukhe Aloo, Poori 6, Masala Pulao served with Raita, Achaar, Papad, Chutney, Salad & Kheer



|| 112 || (No Sharing)

|| Falahari Bhog || ₹ 341/-

(Available only on Ekadashi and other Fasting Festivals)

Chaach, Aloo Fries, Sabudana Vada, Paneer Subzi, Aloo Subzi, Dahi Vada, Kuttu Ki Poori 4, Sabudana Khichdi & Srikhand



|| 113 ||

|| Bhojpuri Thali || ₹ 351/-

Masala Chaach, Bhojpuri Chokha, Banarasi Litti 4, Dal, Lehsun Chutney, Rice served with Kheer, Chatpati Mirch, Raita, Achaar, Papad & Salad



॥ 114 ॥

॥ **Sri Prasadam** ॥ ₹ 291/-

(No Sharing)

Paneer Subji, Dal Tadka, Aloo Tamatar/ Chana Masala, Butter Roti 4, Rice, Papad & Salad



प्रसादम 01

₹ 271/-

2 Bejad Ki Roti with Aloo Pyaaz Masala served with Chutney & Papad



प्रसादम 02

₹ 281/-

2 Lachha Parantha with Paneer Butter Masala/ Chana Masala/ Dal Makhani served with Achaar & Papad



प्रसादम 03

₹ 291/-

2 Chur Chur Parantha with Channa Masala/ Paneer Butter Masala/ Dal Makhani served with Achar & Papad



प्रसादम 04

₹ 231/-

Rice with Kadhi/ Dal Makhani/ Chole/ Aloo Tamatar served with papad and Chutney



NOG || प्रसादम 05 || ₹ 231/-

4 Poori, Aloo Ki Subji, Chole, Boondi Raita with Achaar & Papad



(Seasonal)
|| प्रसादम 06 || ₹ 331/-

Masala Chaach, Marwari Kadhi, Bajre ki Roti - 2, Jeera Aloo, Raita, Butter, Gur (Jaggery), Lehsun Chutney, Achaar, Papad & Salad



NOG || प्रसादम 07 || ₹ 331/-
(Seasonal)

Masala Chaach, Sarson Ka Saag, Makke Ki Roti - 2, Zeera Aloo, Raita, Butter, Gur (Jaggery), Lehsun Chutney, Achaar, Papad & Salad



|| प्रसादम 08 || ₹ 231/-
(Seasonal - Gluten Free)

Bajre Ki Khichdi served With Butter, Gur (Jaggery), Lehsun Ki Chutney, Achaar & Papad



|| प्रसादम 09 || ₹ 231/-

Veg Masala Khichdi/ Plain Khichdi/ Khichdi Double Tadka served with Raita, Papad & Achar



|| Poshtik Soup ||

All Our Soups are served with a Portion of Matthi

|| बाजरे की राबड़ी..... 91/-

Substantially Flavored Roasted Millet Soup from Ancient Secret Recipe

Tomato Coriander Rasam..... 91/-

Tamatar Dhaniye Ka Soup.....181/-

All Time Favorite Indian Thin Soup with a Perfect Blend of Tomato & Coriander

Papad Mangodi Ka Soup.....181/-

Hot 'n' Sour Soup.....181/-

|| Salad Se Prarambh ||

Papad ki Churi..... 91/-

Onion Salad..... 61/-

Hare Salad ki Tokri..... 121/-

Fresh Onion, Tomato, Cucumber, Carrot with Lemon Wedges

Mirch Tipore..... 111/-

Spicy Tangy Mustard flavoured Roasted Green Chillies

Masala Papad - 1Pc..... 101/-

Roasted Spiced Popdams topped with Chopped Onion, Tomato, Chillies & Coriander

Roasted Papad - 2 Pc..... 61/-

Plain Roasted Indian spiced Popdams

Lehsun Chutney..... 101/-



Padarpan Bhog (Starters From Moturam)

Paneer Kurkure.....	271/-
 Ghee Podi Idli (Fry).....	281/-
Veg. Fried Idly.....	171/-
Fresh Steamed Idli's Tossed With Veggies & tempered with Rare Combination of Spices	
 Corn Cheese Ke Laddu.....	291/-
Chilli Paneer.....	291/-
Paneer Pakora.....	291/-
Pakore Ki Tokri - Mix Veg	251/-
Honey Chilli Potato.....	251/-
Hara Bhara Kebab.....	251/-
Sabudana Wada.....	251/-
Spicy Peri-Peri Fries.....	171/-
Salted French Fries.....	151/-
Aloo Bonda (2Pc).....	80/-

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|| Svaroochi Bhog - Soochi ||

Indian Main Course

|| Exotic's of India ||

 Paneer Lababdar.....	351/-
Most Famous Cottage Cheese Delicacy in Exotic Recipe	
Paneer Butter Masala	351/-
Classical Recipe of Cottage Cheese in Tomato Cream & Butter Gravy	
Desi Handi Paneer.....	361/-
Hot & Spicy Paneer Delicacy in Rich Lucknawi Style	
Shahi Paneer.....	341/-
Paneer in Mild flavoured, Cashew gravy with an essence of Saffron	
 Kadhai Paneer.....	331/-
Hot & Spicy preparation of Diced Cottage Cheese, Capsicum, Onions & Green Chillies tossed in Kadhai	
Malai Kofta.....	351/-
Exotic Cheese Kebabs in Butter Tomato Cashew Rich Gravy	
 Palak Paneer.....	342/-
Cottage Cheese simmered in Tender Spinach rich gravy	
 Bihari Chokha.....	251/-
A smoky, mashed preparation of roasted vegetables like Brinjal, Tomatoes, and Garlic, Onion, Green Chilies, and Mustard Oil	
Palak Tamatar.....	251/-
Dhaba Style Green Spinach Saag with Chunks of Red Tomatoes	
 Sarson Ka Saag (Seasonal).....	311/-
Delicacy made in North India with fresh Mustard Greens and other Green Leafy Vegetables	

॥ Svaroochi Bhog - Soochi ॥

Indian Main Course

॥ Royal Rajputana ॥

- 🍲 **Rajasthani Kair Sangri..... 471/-**
A Rare Rajasthani Recepte of Dessert Berries And Dried Beans Cooked Traditionally by Our Mother.
- Dana Methi Ki Launji..... 451/-**
Rare Recipe Of Fenugreek Seeds with Selected Spices, Desi Ghee (clerified Butter) Traditionally Cooked By Our Mother
- 🍲 **Jodhpuri Chakki Ki Subji..... 411/-**
Rare Exotic Recipe Of Wheat Flour Gluten Chunks In Spicy Onion and Garlic Gravy
- 🍲 **Moturam Aloo Pyaaz Paneer..... 351/-**
Jaipur's Favorite Rich & Strongly spiced Onion, Potatoes & Cottage Cheese Delicacy
- Rajasthani Gatta Masala..... 291/-**
Specially Made Gram Flour Balls in Authentic Rajasthani Gravy
- Kadhi Pakoda..... 261/-**
Sour N Spicy- Indian Curry Made in Sour Curd with Gram Flour Dumplings
- Sev Tamatar Ki Subji..... 291/-**
Sour N Spicy- Indian Curry Made in Sour Curd with traditional Indian Gram Flour Savoury(Bhujiya)
- Dahi Ke Aloo..... 261/-**
Combination of Boiled Potatoes and Fresh Curd, Tempered with Cumin Seeds and Red chillies
- Papad Mangodi ka Saag..... 281/-**
Ancient Rajasthani delicacy of Sundried Dumplings of Lentils & Papadums

॥ Svaroochi Bhog - Soochi ॥

Indian Main Course

॥ Maharaj Ki Rasoi ॥

- 🍲 **Special Kaju Curry..... 451/-**
Cashewnut in special blended spices with exotic gravy
- 🍲 **Mix Veg. Masala..... 311/-**
Assorted Chunks Of Veggies Prepared with Blend of Indian Spices
- 🍲 **Malai Pyaaz Masala..... 311/-**
Combination of fried onion slices in thick spicy cashew gravy and cream
- Gobhi Aloo Adraki..... 261/-**
Spicy Potato & Cauliflower Uniquely Prepared with Chef's Own Blend Of Spices & Flavoured With Fresh Ginger
- 🍲 **Aloo Pyaaz Masala..... 311/-**
Pink City's Favorite Rich & Strongly Spiced Onion and Potatoes Delicacy
- 🍲 **Chana Masala - Original!..... 291/-**
Chickpeas (kabuli Channa) in an Onion And Tomato Gravy- Spiced To Perfection!
- Jeera Aloo..... 251/-**
Diced Potatoes sauteed with Cumin and Spices
- Methi Malai Matar..... 311/-**
Green Peas sauteed with Light Masala in Indian Style
- Bhindi Mirch..... 271/-**
Okra Cooked with Green Chillies on low flame with Onions
- Aloo Matar Tamatar..... 251/-**

|| Svaroochi Bhog - Soochi ||

Indian Main Course

|| Dal Ki Handi ||

Tandoori Dal Makhani..... 381/-

Secret Recipe-Black Lentils Cooked Overnight on Charcoal Embers Served in Earthen Pot.

Dal Makhani..... 321/-

Secret Recipe-Black Lentils Cooked Overnight on Charcoal Embers

Dal Tadka..... 291/-

Yellow Lentils Cooked with Tomato & Chillies Tempered with Spices

Dal Dhaba..... 291/-

Mixed Lentils Cooked with Ginger, Tomato & Chillies in Pure Rajasthani Style !

|| Rice & Biryani ||

☞ Moturam Ki Biryani..... 381/-

Layers Of Basmati Rice Cooked with Vegetables in Dumpukht Style, Delicately Flavored and Served with Raita & Chutney

Lemon Rice/ Curd Rice.....211/-

Masala Rice..... 211/-

Vegetable Pulao..... 211/-

Pea Pulao..... 211/-

Zeera Pulao..... 201/-

Steam Rice..... 161/-

|| Svaroochi Bhog - Soochi ||

Indian Main Course

|| Raite Ka Swad ||

Tadke Wala Dahi.....151/-

Marwari Mirch Ka Raita..... 151/-

Mix Veg. Raita..... 151/-

Boondi Raita..... 161/-

|| Indian Breads ||

☞ चूल्हे की रोटी..... 91/-

बाजरे की रोटी (Seasonal)..... 101/-

Makka Ki Roti (Seasonal)..... 101/-

☞ बेज्ज की रोटी..... 101/-

Missi Roti.....70/-

Butter Tawa Chapati.....25/-

Tawa Chapati..... 21/-

॥ Svaroochi Bhog - Soochi ॥

Indian Main Course

॥ Parantha ॥

Chur Chur Parantha.....	161/-
Malabar Parotta.....	111/-
Paneer Parantha.....	131/-
Stuffed Parantha.....	111/-
Stuffing of Aloo, Pyaaz & Paneer	
Aloo Parantha.....	91/-
Aloo Pyaz Parantha.....	91/-
Lacchha Parantha.....	101/-
Plain Parantha.....	71/-
Thepla (2 Pcs).....	61/-

॥ Poori ॥

Poori - 4.....	71/-
Palak Poori - 4.....	81/-
Masala Poori - 4.....	81/-
Kuttu Ki Poori - 2.....	71/-

॥ Rajasthani Baati ॥

Masala Baati (2 Pcs).....	71/-
Plain Baati (2 Pcs).....	51/-
Litti (2 Pcs).....	71/-

॥ Shree Mishthaan Bhog ॥

गेहूँ का चूरमा.....	241/-
बेसन का चूरमा.....	241/-
Kheer Prasadam.....	201/-
Raj Shahi Srikhand.....	151/-
Gajar Ka Halwa/Moong Halwa (Seasonal).....	111/-
Gulab Jamun (2 Pcs.).....	111/-

॥ Extras ॥

Ghee.....	30/-
Butter.....	30/-



|| Paye Padarth Prasadam ||

Refresh! & Rejuvenate!

|| Traditional Drinks @ Moturam ||

Creamy Cold Coffee.....	121/-
Strong & Cold Filter Kaphi.....	91/-
Aam Ras (Seasonal).....	161/-
Shakes.....	181/-
Dark Chocolate / Oreo / Kit Kat / Mango / Strawberry / Pineapple	
Kesar Badam Thandai.....	141/-
Badam Lassi.....	121/-
Tadka Adrak Chaach.....	81/-
Zeera Chaach.....	71/-

|| Moturam's Mocktail ||

Kobbari Niru.....	141/-
Tender Coconut Water with Fresh Lime & Mint	
Anaasa Kobbari Niru.....	121/-
Pinapple Juice, Tender Coconut Water with Ginger & Lime	
Kokum Mojito.....	131/-
Khatti Meethi Imli.....	121/-
Virgin Mojito.....	121/-
Podhina Jaljeera.....	121/-
Kaccha Aam.....	121/-
Hajma Hajam Shots - 2 Shots.....	121/-
Tender Coconut Water.....	111/-
Fresh Lime Soda.....	111/-
Fresh Lime Water.....	81/-
Packaged Drinking Water.....	21/-

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|| Moturam Ki Matki ||

Mogra Matki.....	141/-
Paan Matki.....	141/-
Phoolon ki Matki.....	141/-
Kaala Khatta Matki.....	141/-
Kokum Matki.....	141/-

|| Hot Beverages ||

|| South Indian Filter Kaphi ||

Special Creamy Kaphi.....	70/-
Jaggery Kaphi.....	65/-
Cinnamon Kaphi.....	65/-
Chocolate Kaphi.....	65/-
Classic Strong Kaphi.....	60/-
Black Kaphi.....	50/-

|| Bharatkhand Ki Chai ||

Masala Chai.....	50/-
Lemon Podhina Chai.....	40/-

Awarded Sr. Chef Consultant Food Brands Expert & Developer

23 years of rich experience in Strategic
Consultancy & Management Kitchen & Menu
Designing, Food & Beverage Operations, Brand
& Social Media Management, P&L
Management & Budget & Cost Control.

Created more than 200 Brands



OUR MISSION

To provide 100 % QSCV & through Old
Traditional Indian Healthy Regional Cuisine

OUR VISION

To satisfy the Palate of the world fro
the Food with Divinity from a
“5000 year old Civilization”



**** T&C Applicable**

**** Taxes as applicable**

**** Rights to admission reserved**

**** Kindly take care if your belongings management
will not be responsible for any loss**

**** No liquor and smoking is allowed inside
the restaurant premises**

**Thaali's and Platters cannot be paid via
Zomato, Dineout, Swiggy and Easydiner**

Plot No.: 20-22, Adinath Nagar Vistar, Sidharth Nagar,
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