

| श्रिय : कान्ताय कल्याण निधयेनिधयेथिनाम् ।
श्री वेङ्कटनिवासाय 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 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 नावतु ।सह नौ भुनक्तु ।सह वीर्यं करवावहै।
तेजस्विनावधीतमस्तु ।मा विद विषावहै॥
ॐ शान्तिः शान्तिः शान्तिः॥

May he (Supreme God) protect to both 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.

॥ पेय पदार्थ प्रसादम् ॥

॥ Moturam Ki Matki ॥

☞ Phoolon Ki Matki.....₹161

A fragrant- refreshing drink made from- "Bela" (Arabian jasmine) flowers, subtly sweet, and perfect for calming the senses

Kaala Khatta Matki.....₹161

A Very unique belnd, made with Java plums (Jamun), famous in Mumbai India

॥ Moturam Signature Mocktail ॥

☞ कोकम Mojito.....₹171

☞ सफेद गुलाब Mojito.....₹171

Lemon Mojito.....₹171

बनारसी पान गुलकंद.....₹171

Iccy Chilled drink made with Beetel Leaves (Paan), it's a taste Changer

khatti Meethi Imli.....₹171

Tamarind based Sweet & Sour drink

Meerut wali Shikanji.....₹171

Lemonade Drink of India, flavoured with indian spices & herbs- originated in 'Meerut' town in Uttar Pradesh India

Fresh Lemon Water/ Soda.....₹141

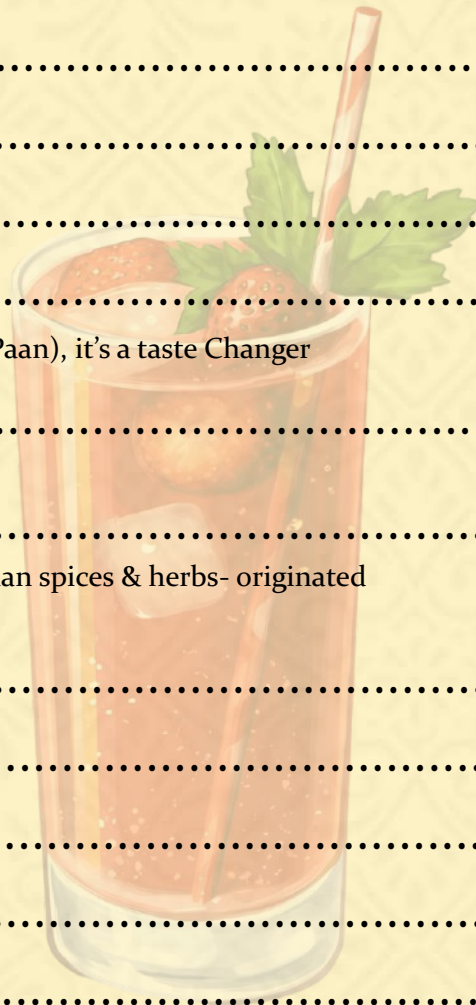
☞ Kesar Badam Thandai.....₹191

Gud Badam ki Lassi.....₹141

Tadka Adrak Chaas.....₹111

Zeera Chaas.....₹111

☞ Hajma Hajam.....₹111



॥ पौष्टिक सूप ॥

Tamatar Dhaniye Ka Soup..... ₹191

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

U Rajasthani Raab 'Millet Soup' ₹141

Substantialy Flavored Roasted Millet
Soup from Ancient Secret Recipe (Seasonal)

॥ सलाद से प्रारम्भ ॥

Hara Salad..... ₹121

Fresh Onion, Tomato, Cucumber, Carrot with Lemon Wedges

Mirch Tipore..... ₹111

Spicy Tangy Mustard flavoured Roasted Green Chillies

Onion Salad..... ₹91

Masala Papad - 1 Pc..... ₹101

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

Papad ki Churi..... ₹91

Roasted Papad - 2 Pc..... ₹61

Plain Roasted Indian spiced Popdams

॥ पदार्पण भोग ॥

Starters From Moturam

U Tandoori Paneer Tikka.....₹351

Stuffed Cottage Cheese Cubes marinate with Curd & Special blend of Spices and cooked on charcoaled oven.

Malai Paneer Tikka.....₹361

Cottage Cheese Cubes marinate with Cashew Paste & Curd with Aromatic Light Blended Spices and cooked on charcoal oven.

Badam Akhrot ki Tikki.....₹341

Royal recipe, where almond & akhrot are used to make very soft delicious tikki

U Paneer Kurkure.....₹271

Red Hot & Sour- Chunky Chatpata Cottage Cheese Chunks-Strongly Recommended by Our Chef

Corn Cheese ke Laddu.....₹291

A Unique Skilled Specialty Made from American Corn, Processed Cheese & Green Chilies-Lightly Spiced

Mirch Malai Seekh.....₹351

Seekh of cottage cheese & processed cheese prepared in flavoursome merination with thyme, peppers, grilled on charcoal fire

Mix Veg. Pakode.....₹251

Potato, Cauliflower, Paneer, Onion, Green Chilli Batter Fried to Perfection

Tandoori Stuffed Mushroom₹351

Lightly marinated stuffed mushroom grilled on charcoal embers

Hara Bhara Kebab..... ₹251

Spinach, Peanut and Potato Dumplings, Lightly Fried-Served with Tangy Sauce

Sabudana Wada..... ₹251

Delicatley Spiced Cutlets Made From Tapioca Pears/ Sago & Potato

Spicy Peri-Peri Fries.....₹171

French Fries (Salted/ Plain).....₹141

Masala Aloo Bonda- 2Pc.....₹91

श्रियः कान्ताय कल्याण निधये निधयेरिनाम् ।

डाग मठम्
राम
प्रसादम्

श्रीवेङ्कटनिवासाय श्रीनिवासाय मंगलम् ॥



॥ स्वरुचि भोज - सूची (Indian Main Course) ॥

॥ उत्तर भारतीय व्यंजन ॥

Desi Ghee Handi Paneer..... ₹411

Hot 'n' Spice Cottage Cheese prepared with Chilli, Ginger, Garlic, Onion & tomato cooked for long, strongly flavored with Garam Masala

SPL. Paneer Lababdar ₹411

Soft fresh cottage cheese preparation with bell peppers, onion & green chillies in spicy orange gravy

Paneer Tikka Masala ₹411

Spicy Marinated Cottage Cheese with dices of onion, capsicum cooked in buttery tomato gravy

Paneer Butter Masala - पुरानी दिल्ली वाला..... ₹381


It's a popular cottage cheese preparation in rich creamy & buttery, tomato based gravy

Peri-Peri Paneer Khurchan..... ₹381


Indian Cottage Cheese with julienne of onion, capsicum, tomatoes, green chillies in spicy red peri peri flavoured gravy

Palak Paneer Saag..... ₹381

Indian Cottage Cheese cooked in smooth creamy delicious spinach gravy

 **Malai Kofta (Red /White) ₹371**


Dumplings made of Cottage Cheese & Milk Solids floating in rich creamy cashewnut gravy

 **Dum Aloo Kashmiri ₹381**

Whole stuffed potatoes in rich aromatic, tomato & cashew gravy, kashmiri red chilli is added as key ingredient

Sarson Ka Saag (Seasonal)..... ₹361

Famous Winter Seasonal Dish of mustard greens cooked with blended spices, Slowly Cooked for hours

 **Amritsari Chana-chandni chowk wala..... ₹321**

Try this secret & experience behind this recipe

Vegetable Makhan Wala..... ₹321

Assorted Vegetables uniquely prepared in butter tomato gravy

॥ स्वरुचि भोज - सूची (Indian Main Course) ॥

॥ राजस्थान की रसोई ॥

-  **Rajasthani Kair Sangri.....₹471**
A Rare Rajasthani Recepte of Dessert Berries And Dried Beans Cooked Traditionally by Our Mother
-  **Dakh Kaju 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
-  **Aloo Pyaaz Paneer Jaipuri.....₹371**
Jaipur's Favorite Rich & Strongly spiced Onion, Potatoes & Cottage Cheese Delicacy
- Aloo Pyaaz Masala.....₹351**
Strongly Spice, Onion, Potatoes and Rajasthani Delicacy
-  **Rajasthani Gatta.....₹311**
Specially Made Gram Flour Balls in Rajasthani Gravy
-  **Kadhi Pakoda.....₹311**
Sour N Spicy-Indian Curry Made in Sour Curd with Gram Flour Dumplings
-  **Sev Tamatar Ki Subji.....₹311**
Sour N Spicy-Indian Curry Made in Sour Curd with Traditional Indian Gram Flour Savoury (Bhujiya)
-  **Papad Mangodi ki Subji.....₹311**
Ancient Rajasthani delicacy of Sundried Dumplings of Lentils & Papadums
-  **Bhindi Mirch.....₹311**
Okra Cooked with Green Chilies on low flame with Onions
-  **Jeera Aloo.....₹251**
Diced Potatoes sauteed with Cumin and Spices

॥ स्वरुचि भोज - सूची (Indian Main Course) ॥

॥ महाराज की रसोई ॥


-  **Vedeshi Palak Saag..... ₹411**
Rich Delicate & Unique Preparation with Cottage Cheese, Processed Cheese, Spinach, American Corn, Onion & capsicum in rich peppery creamy sauce
-  **Haldi ki Subji (Seasonal- Sojat wali)..... ₹381**
Vibrant Preparation is made with fresh turmeric (haldi) sautéed in ghee, simmered with yogurt and spices
- Rajasthani Rabodi Ki Subji..... ₹321**
Classic Rajasthani comfort dish made with dried Corn Pappodams & buttermilk (rabodi) simmered in a mildly spiced yogurt-based gravy in the desert cuisine
-  **Bihari Chokha..... ₹251**
Traditional Bihari delicacy. Rustic mash of fire-roasted vegetables like eggplant, tomatoes and boiled potatoes, mixed with mustard oil, garlic and green chilies
-  **Special Kaju Curry..... ₹411**
Cashewnut in special blended spices with exotic gravy
- Mix Veg. Masala..... ₹321**
Assorted Chunks Of Veggies Prepared with Blend of Indian Spices
- Gobhi Aloo Adraki..... ₹311**
Spicy Potato & Cauliflower Uniquely Prepared with Chef's Own Blend of Spices & Flavoured With Fresh Ginger
-  **Methi Malai Mutter..... ₹321**
Creamy North Indian curry made with tender green peas (mutter) and fresh fenugreek leaves (methi), simmered in a luscious blend of cream, cashews and mild spices.
-  **Spl. Malai Pyaaj ki Subji..... ₹321**
Recipe from the Royal Kitchen of Rajasthan where Fresh Onion slices & fenugreek leaves are cooked in light spiced creamy gravy
-  **Aloo Tamatar..... ₹251**
Recipe from the Royal Kitchen of Rajasthan where Fresh Onion slices & fenugreek leaves are cooked in light spiced creamy gravy

॥ स्वरुचि भोज - सूची (Indian Main Course) ॥

॥ दाल की हांडी ॥

-  **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!

॥ चावल के व्यंजन ॥

-  **Moturam Ki Biryani..... ₹391**
Layers Of Basmati Rice Cooked with Vegetables in Dumpukht Style, Delicately Flavored and Served with Raita & Chutney
- Vegetable Pulao/ Pea Pulao/ Zeera Pulao..... ₹211**
- Steam Rice..... ₹181**

॥ स्वरुचि भोज - सूची (Indian Main Course) ॥

॥ रायते का स्वाद ॥

Mix Veg. Raita.....	₹171
Boondi Raita.....	₹171
Spl. Marwari Mirch Ka Raita.....	₹181

॥ इंडियन ब्रेड्स ॥

Baajre Ki Roti - Seasonal.....	₹101
Makka Ki Roti - Seasonal.....	₹101
जयपुर वाली बेजड़ की रोटी.....	₹101
U Missi Roti.....	₹71
Tandoori Butter Roti.....	₹41
Tandoori Plain Roti.....	₹35
Butter Tawa Chapati.....	₹25
Tawa Chapati.....	₹21

॥ स्वरुचि भोज - सूची (Indian Main Course) ॥

॥ परांठा ॥

Chur Chur Parantha.....	₹161
Stuffed Parantha.....	₹131
Stuffing of Aloo, Pyaaz & Paneer	
Aloo Parantha.....	₹101
Aloo Pyaz Parantha.....	₹101
Laccha Parantha.....	₹101
Plain Parantha.....	₹71
Thepla (2 Pcs).....	₹61

॥ नान ॥

Plain Naan.....	₹71
Butter Naan.....	₹81
Garlic Naan.....	₹91
Chilli Cheese Naan.....	₹111
Stuff Naan.....	₹161

॥ पूरी ॥

Poori - 4.....	₹71
Palak Poori - 4.....	₹81
Masala Poori - 4.....	₹81
Kuttu Ki Poori - 2.....	₹91

॥ राजस्थानी बाटी ॥

Masala Baati (2 Pcs).....	₹81
Plain Baati (2 Pcs).....	₹71
Litti (2 Pcs).....	₹81

॥ श्री मिष्ठान भोग ॥

Rajasthani Gehu Churma.....	₹241
Grinded Wheat blended with Clarified Butter, Nuts & Boora(sugar)	
Besan Ka Churma.....	₹241
Gram flour blended with Clarified Butter, Nuts & Boora(sugar)	
Kheer Prasaadam.....	₹201
Prasadam-Offerings to the God. Sweetened Rice & Milk Pudding with Dryfruits & Saffron	
Raaj Shaahi Srikhand.....	₹151
Sweet Dish Made using Hung Curd (yogurt) and Powdered Sugar	
Gulab Jamun (2 Pcs.).....	₹111
India's Most Famous Sweet & Soft Balls of Milk Solids & Flour	

॥ अन्य ॥

Ghee.....	₹40
Butter.....	₹30
Aloo Bonda - (2 pcs).....	₹60



॥ 101 ॥

॥ श्री छप्पन भोग ॥ ₹5100

(For 8 to 10 Persons)

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

॥ 102 ॥  

॥ श्री महा-प्रसादम् ॥ ₹2100

(For 4 to 5 Persons)
(2ft Thal)



Masala Chaach 4, Farsaan/ Dry Snacks 3 varieties, Exotic Veg. 6 varieties, Dal Dhaba, Dal Tadka, Gujrati Dal, Kadhi, Gatta Masala, Khichdi, Mix Veg Raita, Boondi Raita, Rice 2 varieties, Stuffed Parantha 1, Butter Roti 6, Missi Roti 2, Sweet 3 varieties, Achaar, Papad, Chutney & Salad

॥ 103 ॥

॥ श्री मारवाड़ी थाली ॥ ₹621

(Rajasthani Thali)

Masala Chaach, Jhar ki Bhujia, Kofta, Paneer Subji, Gatta Masala, Aloo Pyaj, kair Sangri, Dana Methi Ki Laungi, Dal Tadka, Marwardi Kadhi, Mirch Tipore, Masala Pulao, Boondi Raita, Kheer Prasadam, Butter Roti-4, Missi Roti-1, Chutney, Achaar, Papad & Salad



॥ 104 ॥ 

॥ श्री श्रीनाथ भोग ॥ ₹591

(Gujrati Thali)



Masala Chaach, Kachori, Paneer nu Shaak, Sev Tamatar, Batata nu Shaak, Chana nu Shaak/haryali Shaak, Amdavadi Dal, Gujrati Kadhi, Rice, Dal Khichdi, Butter Chapati-4, Thepla-2, Raita, Shrikhand, Kheer, Chutney, Achaar, Papad & Salad

॥105॥



॥ श्री गोविन्द भोग ॥ ₹521

(Brij ki Thali)



Masala Chaach, Kachori, Mathe Wale Aloo, Chole, Kairi Kaddu Ki Subji, Vegetable of the Day, Rice, Poori-4, Butter Roti-2, Raita, Gulab Jamun, Kheer, Chutney, Achaar, Papad & Salad

॥106॥

॥ श्री नानक भोग ॥ ₹501

(Punjabi Thali)



Masala Chaach, Punjabi Paneer Subji, Amritsari Chole, Malai Kofta, Dal Makhani, Laccha Paratha-1, Butter Roti- 4, Zeera Rice, Raita, Kheer, Chutney, Achaar, Papad & Salad

॥107॥



॥ श्री फलाहारी भोग ॥ ₹381

(Falhar ki Thali)



(Available only on Monday, Ekadashi, Poonam, Amavasya & On All Fasting Festivals)

Chaach, Aloo Fries, Sabudana Vada, Shahi Paneer Kali Mirch, Aloo Subji, Dahi Vada, Kuttu ki Poori -4, Sabudana Khichdi, Papad & Srikhand

॥ 108 ॥



॥ दाल बाटी भोग ॥ ₹511

Masala Chaach, Jhar ki Bhujia, Gatta Masala, Panchmel ki Dal, Marwardi Kadhi, Mirch Tipore, Sada Baati-3, Masala Baati-2, Rice, Gehun Ka Churma, Besan Ka Churma served with Chutney, Achaar, Papad & Salad



॥ 109 ॥

॥ जोधपुरी थाली ॥ ₹491



Masala Chaach, Chakki ki Subji, Gatta Masala, Mangodi Papad Ki Subji, Kadhi, Dal Tadka, Butter Roti-4, Missi Roti-1, Jeera Rice, Raita, Kheer served with Chutney, Achaar, Papad ki Churi & Salad

॥ 110 ॥



॥ बीकानेरी थाली ॥ ₹491

Masala Chaach, Kair Sangri, Daakh Dana Methi ki launji, Aloo Sabji, Masala Pulao, Boondi Raita, kheer, Poori-6 served with Chutney, Achaar, Papad & Salad



॥ प्रसादम 01 ॥ ₹341

Marwari kadhi, Bajre Ki Roti-2,
Jerra Aloo, Boondi Raita, Butter, Gur (Jaggery),
Lehsun Chutney, Achar, Papad & Salad



॥ प्रसादम 02 ॥ ₹341

2 Laccha Parantha with Paneer Butter
Masala/ Chana Masala/ Dal Makhani
served with Achar & Papad



॥ प्रसादम 03 ॥ ₹341

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



॥ प्रसादम 04 ॥ ₹341

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



॥ प्रसादम 05 ॥ ₹341

Banarasi Litti - 3, Banarasi Chokha, Dal, Rice,
Salad, Chutney, Achaar



॥ प्रसादम् 06 ॥ ₹331

Rice With Kadhi Pakora/ Dal Makhani/
Punjabi Chole Served with Achar & Papad



॥ प्रसादम् 07 ॥ ₹281

(Seasonal - Gluten Free)

Bajre Ki Khichdi served With Butter,
Gur (Jaggery), Achar & Papad



॥ प्रसादम् 08 ॥ ₹231

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



॥ प्रसादम् 09 ॥ ₹391

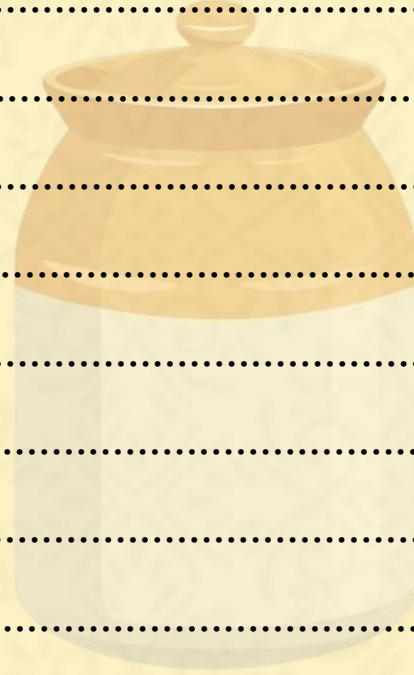
(Seasonal)

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



॥ मोटूराम की बरनी ॥

Lehsun Kachri ki Chutney.....	₹121
Lal Mirch Lehsun Chutney.....	₹121
Lehsun ka Achar.....	₹121
Haldi ka Achaar.....	₹121
Kair ka Achaar.....	₹121
Aam Ka Achaar.....	₹121
Lehsua Achaar.....	₹121
Lal Mirch ka Achaar.....	₹121
Hari Mirch Ka Achaar.....	₹121



॥ 111 ॥

॥ श्री मोटूराम भोग ॥ ₹311

(Special Thali) -1



(Only Online Delivery & Take Away)

Dal Makhani, Paneer with Gravy, Mix Veg./Aloo Pyaaz/Chana Masala, Butter Roti- 4, Zeera Rice, Raita, Kheer/Peda/Churma, Chutney, Achaar, Papad & Salad

॥ 112 ॥

॥ श्री मोटूराम भोग ॥ ₹311

(Special Thali) -2

(Only Online Delivery & Take Away)

Dal Makhani, Paneer with Gravy, Mix Veg./Aloo Pyaaj/ Chana Masala, Laccha Paratha-2, Zeera Rice, Raita, Kheer/ Peda/ Churma, Achaar, Papad & Salad



Awarded Sr. Chef Consultant Food Brands Expert & Developer

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

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+91-7240066638



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OUR MISSION

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

OUR VISION

To satisfy the Palate of the world from
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