



॥ डामठोपु राम ॥
प्रसादम् ®



। श्रियः कान्ताय कल्याण निधये निधयेथिनाम् ।
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 fragrance of dhoop (incense). We at Sri Moturam Prasadam focus on providing a culinary experience with age old 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 ब्रह्मानौ 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 करवावहै ।
तेजस्विनावधीतमस्तु । मा विद् 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 blend, 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

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

Fresh Lemon Water/ Soda.....₹141

॥ Kesar Badam Thandai.....₹191

Punjabi Lassi.....₹141

Plain Chaas.....₹111

Masala 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' (Hot)₹141

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

Tomato Coriander Rasam₹91

Papad Mangodi Ka Soup₹141

॥ 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

श्रीयः कान्ताय कल्याण निधये निधयेर्थिनाम् ।



श्रीवेंकटनिवासाय श्रीनिवासाय मंगलम् ॥

॥ पदार्पण भोग ॥

Starters From Moturam

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 Tikki..... **₹351**

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

Mix Veg. Pakode..... **₹251**

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

 Hara Bhara Kebab..... **₹251**

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

 Sabudana Wada..... **₹251**

Delicately Spiced Cutlets Made From Tapioca Pears/ Sago & Potato

Spicy Peri-Peri Fries..... **₹171**

 French Fries (Salted/ Plain)..... **₹171**

 Masala Aloo Bonda- 2Pc..... **₹91**

Ghee Podi Idli (Fry)..... **₹281**

Chilli Paneer..... **₹291**

Honey Chilli Potato..... **₹251**

Aloo Bonda (2PC)..... **₹91**

श्रीयः कान्ताय कल्याण निधये निधयेर्थिनाम् ।

॥ श्री मोठुराम ॥
प्रसादम्

श्रीवेंकटनिवासाय 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 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

श्रीयः कान्ताय कल्याण निधये निधयेर्थिनाम् ।



श्रीवेंकटनिवासाय श्रीनिवासाय मंगलम् ॥

॥ श्री व्यंजनम् ॥

The Real Taste of South India

॥ चावल दोसाई ॥

■ Sri Moturam Ghee Roast.....	₹281
Ghee Podi Masala Dosai.....	₹281
■ Peri-Peri Cheese Dosai.....	₹281
Paneer Masala Dosai.....	₹281
Peri Peri Masala Dosai.....	₹261
Mysore Masala Dosai.....	₹261
Benne (Butter) Masala Dosai.....	₹231
Masala Dosai.....	₹211
Plain Dosai.....	₹191

॥ उत्तपम् ॥

■ Gun Powder Ghee Roast Uttapam.....	₹291
Onion Tomato Capsicum Uttapam.....	₹291
Mix Veg. Paneer Uttapam.....	₹291
Benne (Butter) Onion Uttapam.....	₹281

॥ इडली और वडा ॥

Idli-Sambhar.....	₹131
Vadai-Sambhar.....	₹161
Idli-Vadai Sambhar.....	₹151

॥ स्वरुचि भोज - सूची (Indian Main Course) ॥

॥ राजस्थान की रसोई ॥

 Rajasthani Kair Sangri.....	₹471
A Rare Rajasthani Receipe 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) Traditionaly 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 ॥

 **Haldi ki Subji (Seasonal- Sojat wali).....** ₹381

Vibrant Preparation is made with fresh turmeric (haldi) sautéed in ghee, simmered with yogurt and spices

 **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 हाँड़ी ॥

Without Onion & Garlic	Tandoori Dal Makhani.....	₹381
Secret Recipe-Black Lentils Cooked Overnight on Charcoal Embers Served in Earthen Pot.		
With Onion & Garlic	Dal Makhani.....	₹321
Secret Recipe-Black Lentils Cooked Overnight on Charcoal Embers		
With Onion & Garlic	Dal Tadka.....	₹291
Yellow Lentils Cooked with Tomato & Chillies Tempered with Spices		
With Onion & Garlic	Dal Dhaba.....	₹291
Mixed Lentils Cooked with Ginger, Tomato & Chillies in Pure Rajasthani Style!		
With Onion & Garlic	Toor Dal (Arhar Dal).....	₹321
Golden, Split Pigeon Pea, Also Known As Toor Dal is Cooked to a Perfect Creamy, Velvety Consistency that Melts in your Mouth.		

॥ चावल के व्यंजन ॥

Without Onion & Garlic	Moturam Ki Biryani.....	₹391
Layers Of Basmati Rice Cooked with Vegetables in Dumpukht Style, Delicately Flavored and Served with Raita & Chutney		
With Onion & Garlic	Vegetable Pulao/ Pea Pulao/ Zeera Pulao.....	₹211
With Onion & Garlic	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
▀ Missi Roti.....	₹71
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

॥ पूरी ॥

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

श्रीयः कान्ताय कल्याण निधये निधयेर्थिनाम् ।



श्रीवेंकटनिवासाय श्रीनिवासाय मंगलम् ॥

॥ 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

श्रीयः कान्ताय कल्याण निधये निधयेर्थिनाम् ।



॥ 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, Gujarati Dal, Rajasthani Kadhi, Gujarati 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

श्रीयः कान्ताय कल्याण निधये निधयेर्थिनाम् ।

॥ 102 ॥



॥ 103 ॥

॥ 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

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, Aloo Bonda, 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

श्रीयः कान्ताय कल्याण निधये निधयेर्थिनाम् ।

॥105॥



॥106॥

॥ श्री गोविन्द भोग ॥ ₹521

(Brij ki Thali)

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

॥107॥



॥ श्री फलाहारी भोग ॥ ₹381

(Falhar ki Thali)
(No Sharing)

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

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

श्रीयः कान्ताय कल्याण निधये निधयेर्थिनाम् ।

॥ 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



॥ 111 ॥



॥ श्री प्रसादम् ॥ ₹301

(No Sharing)

Paneer Sabji, Dal Tadka, Chana Masala/ Aloo Tamatar, Jeera Rice, Achar, Raita, Papad & Salad

श्रीयः कान्ताय कल्याण निधये निधयेर्थिनाम् ।

॥ प्रसादम् 01 ॥ ₹341

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



॥ प्रसादम् 02 ॥ ₹341

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



॥ प्रसादम् 03 ॥ ₹341

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



॥ प्रसादम् 04 ॥ ₹341

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



॥ प्रसादम् 05 ॥ ₹341

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



Without Onion & Garlic



With Onion & Garlic



Sri Moturam Special

॥ 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



॥ प्रसादम् 10 ॥ ₹251

Mini Masala Dosai, Idly-Vada served with Sambhar, Papad and Chutney



Without Onion & Garlic



With Onion & Garlic



Sri Moturam Special

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॥ 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.

Created more than 180 Brands



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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