



THE HOUSE OF RAJWADU
AHMEDABAD - INDIA

"MADHURYA"
Jivraj mehta road,
Rajwadu parisar,
B/h. Ambaji temple,
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Ahmedabad,
Gujrat 380007

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ઉપવન, રજવાડું પરિસર, મલાવ તળાવ પાસે, જીવરાજ પાર્ક,
અમદાવાદ-૭.

1. All the seasonal vegetables, salad, juices will be served during respective season only.
2. Please wait for 20-25 mins for the food to be served.
3. Once the Order is placed will not be cancelled or changed.
4. Jain food will be served as per preparation.
5. Due to the natural surroundings we regret any inconvenience faced.
6. Alcohol and alcoholic products are not permissible inside the premises.
7. Exclusive of all govt. taxes.
8. No smoking
9. Delivery charges will be extra
10. ● Marked items will only be served during dinner.
11. Entry rights reserved .
12. Prices are subject to change.
13. Subject to Ahmadabad jurisdiction.

આયુઃસત્ત્વબલાચેમય - સુખપ્રીતિવિવર્ધનાઃ।
રસ્ય, રિન્નમઘાઃસ્થિરાહ્વા - આહારઃસાત્વિકપ્રિય

આયુર્ય, સાત્વિકતા, બળ, આરોગ્ય, સુખ અને રુચિને વધારનારા, રસયુક્ત,
પૌષ્ટિક અને મનને ગમે એવા આહાર સાત્વિક મનુષ્યને પ્રિય હોય છે

શ્રીમદ્ ભાગવદ્ ગીતા આધ્યાય ૧૭ સ્લોક ૮

For

Private Dining
Wedding Parties
Outdoor Catering
Conferences
Celebrations
Kitty Parties

Beverages

Limbu Ras (Refreshing Lemonade with special Indian Spices)	85
Adu Limbu Ras (Tangy Lemonade with Jinger Juice)	90
Limbu Phudina Ras (Signature Lemonade with Indian Spices And Mint)	90
Lassi (Sweet/Salted) (Blended Creamy Yogurt)	130
Pineapple (Freshly Extracted Pineapple Juice)	120
Kutchi Beer (Our Version of Aerated Chass)	130
Lila Nariyal (Tender Coconut Water)	110
Nariyal - Adu - Limbu (Tender Coconut Water With Lemon & Jinger)	120
Cold Coffee	130
Milk Shake (Vanilla , strawberry, Chocolate)	130
Rajwadi Milk (Milk Simmered With Saffron, Green Cardamom And Dry Fruits)	95
Coffee (As Every One Likes It!! More Milk less Coffee)	95
Tea (Milk Infused With Mint And Darjeeling Tea Leaves And Blend of House Special Masala)	60
Package Drinking Water-as per MRP	
Mineral Water	20
Aerated Drink	75

SOUP

Mexican Chilly Beans (Tomato based spicy soup from mexico with beans & jalapenos)	205
Roasted Veg (Melange of vegetables charred oven and blended into a smooth flavor some soup)	185
Cheese Jalapeno (Cheese based creamy soup with hint of jalapenos)	205
Asian Broth (Vegetable broth flavour kafir lime leaves and lemon grass)	180
Minestrone (Italian classic tomato based soup with vegetables and pasta)	180
Tomato Basil (Seasonal fresh tomatoes blanched with basil and spices)	165
Roasted Bell Pepper (Fragrant broth with oven roasted bell pepper)	205

GLOBAL STARTERS

Nachos with Cheese and Salsa	250
Loaded Nachos (lots of Veggies and cheese served with salsa & sour cream)	300
Jalapeno Cheese Samosa (Jalapeno and cheese stuffed in pancake served with sour cream & salsa)	325
Garlic Bread	195
Cheese Garlic Bread	255
Pesto Patra (Our Take on Traditional Patra Made From Colocasia Leaves With a Hint of Italian Basil Pesto)	225
Pizza Roll (cheese and vegetables with house special pizza sauce wrapped in crispy filo pastry)	305
Pesto Kabab (vegetable patties flavored with Sicilian pesto topped with pesto sauce)	340
Handwa Tostadas (Mexican Tostadas topped with Handwa Stuffing Salad, Salsa and Sour Cream)	250

CHAT

Masala Bundi (House Special Boondi With Onion/Tomato, Green Chillies And Tangy Masala)	160
Nachos Chat (Broken Nachos with Salsa, Sour Cream, Cheese and Guacamole)	300
Undhiyu Samosa Chat (Chaat of Undhiyu Stuffed Crispy Samosas with curd, tamarind and mint chutney)	315
Dahi Padpdi Chat (The Specialty Chaat with Crispy Papdi, Creamy Yogurt Topped With Tamarind and Mint Chutney)	205

COMBOS

Dal Bati Churma (traditional Rajasthan delicacy of baked bati, daal, salad, and sweet churma)	370
Dal Dhokli with Steam Rice	320
Besan Gatta With Ajwain Paratha (Steamed besan gatta with caraway seed parathas)	320
Thepla Chhunda (gujarati theplas with sweet and sour chunda, lasun chutney and curd)	250
Mexican Rice Salsa Curry (Mexican rice with beans, corn and coriander served with tomato based Mexican curry with accompaniments of cheese sauce, nachos, salsa and sour cream)	390

PASTA

Arrabinta (Spicy Garlicky Pasta)	350
Alfredo (Cheese Sauce Pasta)	360
Roasted Bell Pepper (Oven Roasted Bell Peppers Blended To Make A Sauce)	390
Pasta Mix Sauce (pasta with creamy and cheesy tomato scauce)	360

GUJARATI & INDIAN STARTERS

Paneer Tikka (Classic/Basil/Malabar) (Tandoor Cooked Paneer Tikkas With Choice Of Marinade)	315
Tandoori Mushrooms (Mushrooms stuffed with spices and roasted in clay oven)	315
Bharwa Aloo (Baby potatoes stuffed with cashews and cottage cheese stuffing)	250
Subz Hariyali Kabab (House Special Kebabs with Minced Vegetables, Coriander and Spinach)	225
Mix Bhaji Na Muthiya (The Jewel In The Crown. Steamed Cakes with Green Leafy Vegetables)	225
Patra (Steamed Colocasia Leaves With Gram Flour Flavour With House Special Species)	215
Bataka Vada (Besan Fritters Stuffed With Mashed Potatoes Flavored With Spices)	215
Methi Gota (Gram Flour Dumplings With Spinach And Black Pepper)	215
Dal Wada (Lentil Dumplings with Jinger, Chillies and Garlic)	215
Naryal Kothmir Tikki (Sweet and Tangy Potato Patty Stuffed With Fresh Coriander and Grated Coconut)	220
Mix Bhajiya (Gram flour Fritters of Potato, Onion, Chillies)	225
Veg Handvo (Melange of Vegetables and Potatoes Baked In Oven)	215
Desi Handvo (Baked Cake With Green Peas and Grated Bottle Gourd)	225
Khichu (Made with rice flour and served with flavored oils and fenugreek masala)	170
Vaghare Lo Rotlo (bajra rotla tempered with curd and gujrati spices)	245
Khata Dhokla (Dhokla with a Tinge of Sourness of Curd)	205
Dhokla Schezwan (Cakes of Steamed Dhoklas with Garlicky schezwan Sauce)	245

Global Fusion Mains

Baked Dishes

Khandvi Cannelloni (Khandvi Baked With Mustard Tomato Sauce And Cheese Sauce)	340
Baked Cannelloni (Cannelloni Pasta stuffed with cheese and spinach)	320
Baked Macroni (Macroni Pasta in creamy bechamel sauce with options of pineapple)	310

SALADS

Mexican Salad (Contraption of kidney beans /baked beans/ nachos and spicy Mexican dressing)	190
Green Salad (Bato.netts of cucumber/caroot/ beet root/radish/tomatoes / onions)	120
Dhaan (from the traditional preserves/ tempered 5 types of grains (peanuts/ moong and black cheak peas etc)	130

Accompaniments

Roasted Papad	40
Fried Papad	45
Masala Papad	60
Masala Cheese Papad	90
Masala Chaas	90
Plain Curd	110
Boondi Raita	120
Vegetable Raita	120
Pineapple Raita	120

(5 types of papad served with mint, salsa & Cucumber)

INDIAN MAIN COURSE

Paneer Saag Hariyali (Paneer Cooked with Spinach, fenugreek and coriander)	330
Lasuni Palak (Spinach Curry Flavored With Garlic and Topped With Crispy Garlic Flakes)	315
Paneer Tikka Masala (Tandoor Cooked Paneer Tikkas With House Special Tomato Gravy)	330
Paneer Bhurji (grated paneer cooked with capsicum and tomatoes)	330
Paneer Butter Masala (All Time Favorite Paneer Cubes And Grated Paneer Cooked In Tomato Gravy)	330
Paneer Kadhai (Paneer and Veggies Cooked In Flour some Brown Gravy)	330
Paneer Tawa Masala (Paneer Cooked With Khada Masalas)	330
Cheese Bhuna Masala (For The Cheese Lovers, Cheese Roasted In Creamy Brown Gravy)	345
Cheese Poppers Butter Masala (Cheese ball served with Indian tangy gravy)	370
Anjeer Bhare Kofte (Koftas Stuffed With Figs And Almonds)	345
Hara Bhara Masala Curry (Spinach And Fenugreek Koftas Simmered In A Combination Of Gravies)	345
Kaju Curry (Rich Savoury Curry With Cashewnuts)	345
Koya Kaju (Sweet Cashew Curry With Rich Cashew Gravy)	345
Makhni Bharwan Aloo (Stuffed Potatoes In House Special Makhni Gravy)	295
Bhindi Masala (Tender Lady Fingers Cooked With Indian Spices)	295
Veg. Kolhapuri (Mixed vegetables spiced up with Kolhapuri Chillies)	295
Bhutta Methi Palak (Corn Kernels Cooked With Spinach and Fenugreek Leaves)	295
Veg. Makkhanwala (Vegetables Cooked in Buttery Tomato gravy)	295
Veg. Tava (Minced Vegetables Cooked With Whole spices)	295
Veg Handi (vegetabes cooked in brown gravy and house special spices)	295
Kasundi Bhindi (Bhindi Cooked With Curd And Tangy Kasundi Paste)	295

DAL

Dal Makhni (Creamy Black Daal With Rajma)	315
Dal Palak (Dal Cooked With Spinach And Jinger)	270
Dal Tadka (Yellow Dal Tempered With Garlic And Chillies)	260
Dal Fry (Creamy Yellow Dal With Cumin)	260

RICE

Steam Rice	180
Jeera Rice (Steam Rice With Cumin)	200
Veg Biryani (Dum Cooked Biryani With Vegetables And Dry Fruits)	340
Patra Biryani (Our Special Biryani With Patra)	340
Dum Biryani (Fragrant Rice And Vegetables Cooked in Dum)	350

INDIAN BREADS

Fulka Roti (2 pc)	50
Bhakri(2pc)	50
Bajra Na Rotla (2pc)	75
Garlic Naan	95
Cheese Naan	160
Laccha Paratha / Kulcha	80
Tandoori Roti	50
Naan	80

Gujarati/ Rajasthani Main Course

Seasonal Green Vegetable (Seasonal Vegetable Cooked Home Style)	200
Sev Tomato (Gujarati Spicy Gram Flour Vermicelli Cooked With Tomatoes And Balanced With Species)	220
Rasa Wala Bataka (Potato Preparation Flavored With Curry Leaves And Tomatoes)	220
Dahiwala Gatta (Steamed Gram Flour Chunks Cooked In Yoghurt Gravy)	220
Ringan No Olo (Seasonal) (Preperation of Roasted Aubergine Which Are Cooked in Local Species)	325
Lasaniya Bataka (All Time Favorite, Spicy Potatoes Flavoured With Garlic)	220

Dal And Kadhi

Gujrati Dal (Sweet And Sour Toor Dal with peanuts)	200
Gujarati Kadhi (Gujarati Sweet And Sour Curry)	220
Rajasthani Kadhi (Classic Spicy And Tangy Curry)	220

Rice

Fada Khichdi (Khichdi Made With Fada)	260
Masala Khichdi (Khichdi Smothered In Bhuna Masala)	260
Sadi Khichdi (The Classic Khichdi)	240
Palak Khichdi (Khichdi With Spinach Leaves And Spicies)	260
Aachari Khichdi (Khichdi With Pickle Spicies)	260

Sweet & Ice-Cream

Sukhadi (Traditional Gujarati Sweet Made With Jaggery And Wheat Flour)	280
Kesar Jalebi (Jalebi in Kesar chashni)	280
Maal Pua (Wheat Flour Pancakes Soaked In Saffron chashni)	280
Garam Chhuto Mohanthal (Dessert Made With Coarsly Grind Gram Flour)	290
Maagni Daal No Siro (Halwa Made With Moong Daal Cooked In Desi Ghee)	260
Hand Churned Ice Cream (Bada Pista Kesar / Mava Badam)	130



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