



**DURBAR**  
AN IMMERSIVE  
CRAFT EXPERIENCE



---

## HEARTH OF HERITAGE



---

In a land where history and heritage are inseparable, the Alsisar kitchens stand as sentinels of tradition, recreating the magic of Rajasthani cuisine with reverence.

As Durbar's first evening unfolds, Nahargarh's grandeur softens into the intimacy of home. The palace transforms, inviting you to step into the world of the Alsisar family, where the rustle of handwritten recipes linger like a family heirloom.

These are recipes born in the hearths of the family household, nurtured by generations and perfected over time.

At this feast, heritage comes alive—not merely as a concept but as a lived, breathing experience. Through these recipes, the Alsisar family opens their home to you, serving history, hospitality, and the unmistakable comfort of Rajasthan on every plate.





## SOUPS

### BAJRA RAAB

*A rustic millet broth, its earthy warmth a salve for winter's chill.*

### MUTTON PAYA SOUP

*Slow-simmered with bones and spices, a soulful, nourishing elixir.*

## APPETIZERS

### BEETROOT TIL KEBAB

*Smoky beetroot with a crackling sesame crust, grilled to perfection.*

### KATHAL KA SULA

*Tender jackfruit kissed by flames, steeped in spices.*

### BHATTI KE ACHARI ALOO

*Potatoes roasted over open coals, infused with tangy pickle spices.*

### FISH KEBAB

*Fresh, flaky fish seared on embers, with delicate charred notes.*

### MUTTON BOTI KEBAB

*Succulent mutton chunks marinated and slow-roasted on the bhatti.*

## MAINS

### MACHLI JAISMANDI

*Freshwater fish, its flavours deepened by the subtle smoke of the tandoor.*

### JUNGLI MAAS

*A hunter's dish, bold and fiery, with simple spices that echo the wild.*





### MUTTON RAJIYA KALIYA

*Hearty and slow-cooked, this spiced mutton stew embodies the essence of tradition.*

### BAJRA KHICHDI

*Nutty millet simmered over gentle flames, comfort in every spoonful.*

### RAJASTHANI ALOO PYAZ

*Potatoes and onions simmered in a robust, rustic curry.*

### BHATWA KADHI

*Leafy greens blended with yogurt, a tangy delight from Rajasthani kitchens.*

### GOVIND GATTA

*Gram flour dumplings cooked in a velvety tomato gravy, rich and satisfying.*

### TAWA LIVE

*Fresh vegetables griddled live on the hearth, their smoky aroma irresistible.*

### DAL DHABA

*Creamy lentils cooked slowly, reminiscent of roadside dhaba traditions.*

### MATAR PULAO

*Fluffy rice mingled with sweet green peas, a simple yet heartwarming dish.*

### LAUKI RAITA

*Cooling yogurt with grated bottle gourd, a soothing counterpoint to bold flavors.*

### SIRKA ONION / BEETROOT SESAME SALAD

*Tangy pickled onions and nutty beetroot, perfect accompaniments for the feast.*

## DESSERTS AND SIDES

### MOONGDAL HALWA



*Golden lentil halwa, its rich aroma wafting from the hearth.*

### MALPUA WITH RABRI

*Sweet pancakes drenched in syrup, paired with creamy, luscious rabri.*

### LAPSI

*Cracked wheat slow-cooked with ghee and jaggery, a dessert steeped in heritage.*



**DURBAR**  
AN IMMERSIVE  
CRAFT EXPERIENCE

PRESENTED BY

