

Foodtrack by ambika
Padharo Saa
Flavours of Rajasthan

30th July 2026

Lunch - 1:00 pm
KCC Cafe

SHERWALI CUISINE

TO START WITH

Keri pani with dhuni | Kalmi bara chaat

MAIN COURSE

Kheere ki kachori | Lauki ke kofte | Aloo dum | Pyaz tamtar ki sabji
Baingan ka bharta | Panchmela ki sabji | Theen bhel ki dal
Boondi pudina raita | Methi moth ki puri | Aate ki Massala roti
Khichadi | Dal ki chaaki | Gehu ki kheer | Meva ki kachori | Papad

CONDIMENTS

Lasun ki chutney | Hari chutney | Imli chutney
Pyaz achar | Mirchi laun achar | Bhujiya

Foodtrack by ambriish

Padharo Saa Flavours of Rajasthan

31st July 2026

Lunch - 1:00 pm | Dinner - 8:00 pm
KCC Cafe

BIKANERI CUISINE

TO START WITH

Bajra ki raab | Dal ka bara with chutney

MAIN COURSE

Bikaneri dahi bara | Kheera ka dumbhagariya | Muli dumbhagariya | Falli
Papad talni | Bajre ji roti | Barak bati ki puri | Aate ajwain ki roti
Kachar falli ki sabji | Sangri ki sabji | Dahi aloo ki sabji | Badi ki sabji
Laungi | Kadhi | Gatta matar pulav | Lapsi | Meva ki khichri
Bikaneri chpta rasmalai

CONDIMENTS

Green chutney | Imli chutney | Lasan mirchi achar
Pyaz achar | Keri ka achar

Foodtrack by ambika

Padharo Saa Flavours of Rajasthan

1st August 2026

Lunch - 1:00 pm | Dinner - 8:00 pm
KCC Cafe

JODHPURI CUISINE

TO START WITH

Makaniya lassi | Pyaz ki kachori

MAIN COURSE

Mirchi Vada | Gatta ki sabji | Hing Aloo sabji | Ker Sangri
Keri ki lungi | Bati - 2 kinds - sattu bati and matar bati
Gulab ka churma | Meva ka churma | Panchmela dal | Jodhpuri dahi bara
Jodhpuri kabuli | Raita | Talni | Missi roti | Matar ki roti | Moongdal halva
Malai Ghevar | Keshar kalakand | Massala Papad

CONDIMENTS

Lasun ki chutney | Hari chutney | Imli chutney
Pyaz achar | Mirchi laun achar | Bhujiya