

SHAKAHARI

The Royal Indian Experience

Having made its mark as the finest vegetarian specialty restaurant, Shakahari adorned a new avatar in the year 2017. It invites you on a journey to explore the cuisines inspired by the princely states of India.

True to the essence of the word and the concept of pure vegetarianism, Shakahari is a one-of-its-kind dining destination. The modern décor with its understated elegance creates an inviting ambience for a memorable experience.

Master Chef Bhuralal and his team have mastered a delightful selection of classic cuisines from various regions of the country in its most authentic form.

Shakahari's journey is an opportunity to revel in the unique blend of flavors, spices and cooking techniques coupled with fresh hand-picked vegetables from local farms. The cuisine is crafted especially for you and served in a silver 'thali' for a resplendent repast.

The epic culinary extravaganza culminates at our 'mishthan bhandar' where a delectable array of 'mithai' awaits you.



Master Chef Bhuralal

With about 20 years of experience in luxury properties across India and abroad, Chef Bhuralal started his career at a very young age. His zeal towards the culinary arts struck him at his early 20's when he started working with his relative in Mumbai at the Cadarin Hotel. Since then. As years passed by, he worked with Marriott, Shangri La, Dubai , to Crown Plaza , Leela and is now with JW Marriott Pune as a Specialty Indian Chef.

From the land of Chittorgarh, this MasterChef has perfectly blended in the flavours of pride, romance and spirit of Rajasthan. With Mewar tradition firmly sunk in his nerves, he strives to give avid foodies a culinary delight in Marwari & Gujarati cuisine.

Superior leadership, coaching and team building skills motivate him to strive and create a memorable dining experience for all guests.

His passion for food is instrumental in sculpting the new avatar of Shakahari.



Appetizers

Dahi Wada

Deep-fried Black Gram fritters in yoghurt

Makai Salad

Boiled golden corn sauté with bell pepper, tomato and spices

Farsan Chaat

Salty snacks originating from Indian subcontinent

Tandoori Bharwan Aloo

Barrel shaped potatoes stuffed and marinated in yoghurt masala and cooked in an Indian clay oven

Tawa Mushroom

Button mushrooms stir fried with onions, tomatoes, capsicum and Indian spices



*our selection of appetizers vary on a daily basis
please let your server know prior to ordering if there are
any dietary preferences or food allergies*

Main Course

Dal Baati Churma

Rajasthani classic combination of lentils, whole wheat flour bread with clarified butter and sweetened whole wheat flour crumble

Paneer Tikka Masala

Charcoal cooked cottage cheese simmered in spicy onion, tomato gravy

Subz Panchmela

Medley of vegetables cooked together in mildy spiced rich cashewnut, tomato and onion curry

Batata Chi Sukhi Bhaji

Potatoes cooked with peanuts and indian spices

Baingan Bharta

Minced Eggplant grilled over charcoal or direct fire

Gujarati Kadhi

A popular Gujarati preparation made from yoghurt and gram flour



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Bread's & Rice

Bhakri

Traditional flat bread made with pearl millets or sorghum

Tandoori Roti

Whole wheat breads cooked in traditional charcoal oven

Naan

Freshly baked refined flour bread in the indian clay oven

Jeera Pulao

Aromatic richly flavored Basmati rice with Cumin Seeds & dry Indian Spices

Steamed Rice



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Mishthan Bhandar

Just when you think you have been pampered enough as Royalty, it is time to make some tough decisions – choose from an extensive and varied selection of desserts at Mishthan Bhandar

If it makes it any simpler and eases your temptations, we have fresh seasonal fruits and sugar-free desserts also on offer.



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