



THE DOME

FOOD MENU

# THE DOME

## A Culinary Rooftop In the Heart of Jaipur

*Nestled in the vibrant heart of Jaipur, Rajasthan, The Dome is more than just a restaurant—it's an experience. Situated within a stunning heritage property with a panoramic view of the iconic Panch Batti, our restaurant seamlessly blends the city's rich history with a contemporary culinary flair. Here, every meal is an invitation to savour the essence of Jaipur while enjoying the finest in vegetarian cuisine.*

*At The Dome, we take immense pride in our carefully curated menu, brought to life by Chef Abhishek, his creations are not just dishes—they are stories told through flavours. From the streets of Jaipur to the royal kitchens, each recipe is a testament to the city's rich culinary heritage, infused with modern techniques and an artful twist.*

*The ambiance of The Dome is as enchanting as the food itself. The heritage property exudes timeless charm, and with the breathtaking view of Panch Batti, patrons are treated to an atmosphere where every moment feels special.*

# Salads

## **MEXICAN BEAN SALAD**

**345**

Lots of veggies & peppers in Hot Salsa & Sour Cream

## **SIX PACK SALAD WITH BOCCONCINI**

**385**

Healthy salad with a combination of Broccoli, Nuts, Beans, Cottage Cheese, Feta Cheese, Lettuce, Edamame, and lots of greens with Cream Cheese & Vinaigrette

## **ROASTED BEETROOT & ORANGE**

**345**

Salt baked beetroot with citrus fruit, Crunchy Lettuce & feta cheese with wine vinaigrette dressing

## **WATERMELON & FETA**

**375**

Scoops of Watermelon, Feta & Honey, well Seasoned for perfection

# Soups

## **CREAM OF MUSHROOM & BURNT GARLIC**

**280**

## **TOMATO & LEMON GRASS**

**280**

## **ASIAN SPICED HOT N SOUR**

**280**

## **TEBETIAN THUPKA**

**280**

## **VEG SWEET CORN**

**280**

# Bougie Buns

<b>GRILLED MUSHROOM &amp; JALAPENO PANINI</b>	<b>350</b>
<b>SPINACH CORN EDAM &amp; FETA PANINI</b>	<b>350</b>
<b>VADA PAV SLIDERS</b>	<b>350</b>
<b>MELTING BEETROOT SLIDER WITH GOAT CHEESE</b>	<b>350</b>
<b>SRIRACHA COTTAGE CHEESE &amp; VEGGIE BAO</b>	<b>350</b>
<b>SHITAKE &amp; TRUFFLE BAO</b>	<b>350</b>

# Coursing Through Europe

<b>PERI PERI PANEER POPCORN</b>	<b>380</b>
Served with peri peri aioli & Sour Cream	
<b>CHEESE &amp; MUSHROOM CIGAR ROLLS</b>	<b>380</b>
Stuffed with Mushroom & Mozzarella Served with balsamic reduction & Sweet Chilli sauce	
<b>LOADED NACHOS WITH GUERO CHILLI &amp; CORN</b>	<b>380</b>
Nachos with baked beans, Over Dressed with Melted Cheddar, Guero Chilli Sauce, Tomatoes, American Corn served with salsa & Sour Cream	
<b>POTATO FRIES</b>	
Parmesan Truffle Fries	<b>375</b>
Peri Peri Cheese Fries	<b>300</b>
Salt N Pepper Fries	<b>250</b>

# The Board

## **BRUSCHETTA ON BOARD**

430

1/2 Dz Bruschetta with 3 different Toppings

## **THE CHEESE BOARD**

475

Assorted Hard & Soft Cheese- Brie, Edam, Yellow Cheddar, Goat Cheese, Feta, Fruits & Greens with Sour Dough Crostini, Crackers & Chips

## **BOARD OF CHEESY TOSTADA**

430

Guero Chillies, Sweet Peppers, Green Chillies & Cheese

## **MEZZE BOARD**

550

3 Types Of Hummus, Falafel, Babaganoush, Paprika Cottage Cheese, Pickled Vegetables, Whole Pickled Olives, Fresh Pitta, Sour Dough & Lavash

## **KEBABS & TIKKAS BOARD**

750

16 pieces Chef's Choice Assorted Kebab's & Tikka's

# Wild Wild West

## **HARISSA COTTAGE CHEESE**

550

Grilled Cottage Cheese Served With Harissa Sauce Sautéed Veggies & Herbed Rice

## **TEX MEX QUESADILLA PLATTER**

550

Monterey Jack, Shredded Cheddar, Cajun Rubbed Cottage Cheese, Slow Cooked Mushroom, Zucchini, Peppers & Beans, Roasted Jalapenos & house bbq served with pico de gallo & sour cream

# Great Indian Kebab & Tikka's

## **GALOUTI KEBAB**

385

A mouth melting kebab prepared in 17 secret spices from Lucknow served with crispy Lavash

## **PANEER TIKKA IN JAMAICAN JERK & HOLY BASIL**

450

Cottage Cheese Chunks marinated in house marination of cashews, holy basil, & jerk spices well grilled till perfection

## **PANEER TIKKA**

450

The Most Popular Indian style Preparation with a difference

## **SMOKED PEPPER & PANEER GILAFI**

430

Seekh kebab with Chopped Peppers & Cottage Cheese in secret spices, Charcoal Grilled

## **GOAT CHEESE & BEETROOT KEBAB**

385

Goat Cheese Stuffed Kebab delicately flavoured with Elephant Garlic, a tender & melting preparation of a Shaami kebab

## **CREAMY GARLIC MUSHROOM**

430

Mushrooms marinated in creamy & garlic flavoured spices, cooked in an Indian tandoor.

## **DAHI KE SHOLAY-OUR CHEF'S DELICACY**

385

A Mouth Melting Yoghurt & Cheese Fried Dumplings, Lightly Flavoured

# Thin Crust Pizza

## **"THE FLAMING" -VODKA PIZZA**

700

Exotic Pizza topped with All Veggies- Live Fired on table

## **SUN DRIED TOMATO MARGHERITA**

550

Tomato, Sundried Tomato, Mozzarella, Truffle Oil, Parmesan & Lots of Basil Leaves

## **TANDOORI TIKKA & SMOKED PEPPERS**

650

Paneer Tikka, Marinated Sauce & Onion with Smoked Bell pepper with Mozzarella & Feta

## **SUPER HOT SPOT**

650

Jalapeno, Mushroom, Green Chillies, Pimento Pepper, Garlic , Fresh Buffalo Mozzarella, Parmesan , Fried Basil with Bhoot Jolokia

## **TRIO MUSHROOM & GOAT CHESSE**

650

Assorted Mushrooms (Gucchi, Button, Shiitake), Sun-Dried Tomatoes, Burnt Garlic, Truffle Oil & Goat Cheese & feta

## **FARMER'S PICK**

600

Mozzarella, Goat Cheese, Broccoli, Olives, Trio Bell Peppers & Jalapeno, Lots of Basil

## **ACTION BIANCA (HIGH ON SPICE)**

650

Bianca Sauce, Jalapeno, Red Paprika, Green Chillies, Chilly flakes, Pesto dollops & Assorted Cheese

## **PESTO BITE & BURRATA**

650

Pesto Base, Olives, Cherry Tomatoes, Mushroom, Burrata & Parmesan

# Pasta Giardino

- |   |            |
|---|------------|
| <b>PATES DE LA MAISON- FAMOUS PINK SAUCE</b>  | <b>575</b> |
| A creamy cheese sauce with oregano, rosemary, fresh basil, dry basil, parsley, chili flakes, red – yellow bell pepper, corn mushroom , broccoli, baby corn, carrot, & fresh beans |            |
| <b>RIGATONI ALLA VODKA</b>  | <b>600</b> |
| Rigatoni pasta in a ROSE'-vodka sauce with a slight kick of chilli flakes & finished with parmesan  |            |
| <b>4 CHEESE -MAC 'N' CHEESE</b>   | <b>600</b> |
| Macaroni in Béchamel sauce baked with Indian and Yellow Cheddar with Edam & Parmesan  |            |
| <b>RAVIOLI IN MARINARA SAUCE</b>  | <b>650</b> |
| Handmade ricotta & Spinach Ravioli in Tomato based marinara sauce   |            |
| <b>RAVIOLI IN CREAMY BASIL SAUCE</b>  | <b>650</b> |
| Handmade ricotta & Spinach Ravioli in creamy basil sauce  |            |
| <b>SPAGHETTI AGLIO E OLIO</b>   | <b>550</b> |
| Spaghetti drunk in Olive Oil with Sundried Tomatoes tossed with Red Pepper, Chillies and Burnt Garlic   |            |
| <b>CLASSIC ALFREDO – THE EXOTIC WHITE SAUCE</b>   | <b>550</b> |
| Assorted Pasta tossed with Veggies & Béchamel sauce with Cheddar & Parmesan   |            |
| <b>CLASSIC ARRABBIATA – THE ORIGINAL RED SAUCE PASTA</b>  | <b>550</b> |
| Choice of Pasta tossed with Veggies & Tangy Spicy Arrabbiatta Sauce with Parmesan   |            |



# Rissoto

## **FUNGHI & VERDE**

600

Arborio Rice Tossed with Gucchi, Shiitake & Button Mushroom, Broccoli and Baby Spinach with Farmers Toast

## **CREAMY PESTO AND SPRING ONION RISOTTO**

550

Pesto Sauce in creamy risotto oozing with mature cheddar cheese topped with pan-fried cherry tomatoes bursting with flavour

# Best Bakes

## **HOUSE RECIPE LASAGNE**

600

Italian dish made with several layers of fresh alternated pasta sheets with sauces and exotic ingredients served with farmers toast

## **VEGETABLE AU-GRATIN - BAKED VEGETABLE**

550

A continental delicacy of Exotic Veggies & White sauce, Baked with Cheese & served with Farmers Toast

# Dry Asian Wok

<b>TERIYAKI MUSHROOM</b>	450
Crispy Fried Trio of Exotic Mushrooms in Teriyaki Sauce	
<b>CRISPY WATER CHESTNUT</b>	450
Tossed with Honey Chilli Sauce	
<b>LOTUS STEM</b>	450
Tossed with Honey Chilli Sauce	
<b>CHILLY PANEER 'N' PEPPER</b>	450
Asian Style Classic Cottage Cheese Sautéed in flavoured soy sauce	
<b>KOLKATA STYLE MANCHURIAN</b>	400
Chef Style Indian Manchurian Lightly Saucy	
<b>SPRING ROLLS – IT'S DIFFERENT</b>	400
The Classic Indo-Chinese Crispy Veg Roll, Assorted Stuffings	
<b>THAI CRISPY CORN</b>	400
Crispy Fried Corn with Lemon Grass, Crunchy Bell Pepper & Onions	
<b>HONEY CHILLI POTATO</b>	350
Crispy Potato in Honey Chilli Sauce	

# Sushi

	8 pc	16 pc
<b>AVOCADO CREAM CHEESE</b>	780	1350
Soft Avocado & Cream Cheese Sushi roll		
<b>ASPARAGUS VEGETABLE TEMPURA</b>	780	1350
Crispy tempura vegetables & asparagus wrapped in sushi rice, drizzled with spicy mayo & teriyaki glaze		
<b>SPICY SHIITAKE MUSHROOM</b>	780	1350
Shiitake, Togarashi, Spring Onion & Teriyaki		

# Dimsum

## **DIMSOMS VEG**

(6 Pc. Per Basket)

**SPICY SCHEZWAN VEGETABLE**

400

**TERIYAKI TRIO MUSHROOM**

450

**EXOTIC GREENS & COTTAGE CHEESE**

450

## **CRYSTAL VEG**

(6 Pc. Per Basket)

**CREAM CHEESE & SPINACH**

450

**TOSTED CORN & GARLIC WITH SPINACH & BOK CHOY**

450

**EDAMAME & MUSHROOM**

500

## **DIMSOM BASKET-3 BASKET**

(18 pcs served with various dips & sauces)

**REGULAR DIMSUM**

800

**CRYSTAL DIMSUM**

950

# Bento Box

## **BENTO BOX 1**

495

- Hakka Noodle
- Chilli Paneer Veggies in Hot Garlic Sauce
- Schezwan Dimsum
- Kimchi Salad
- Spring Roll

## **BENTO BOX 2**

495

- Fried Rice
- The Hot Pot Manchurian
- Schezwan Dimsum
- Kimchi Salad
- Spring Roll

# Pan Asian

## HOT POT

### PAN FRIED COTTAGE CHEESE

CHOOSE YOUR SAUCE

465

Hot Garlic Sauce  
Lemon pepper sauce

Kung Pao Sauce  
Holy Basil Sauce

### CHINESE GREENS

CHOOSE YOUR SAUCE

465

Hot Garlic Sauce  
Lemon pepper sauce

Kung Pao Sauce  
Holy Basil Sauce

### EXOTIC VEGGIES IN THAI CURRY (RED/GREEN)

485

Famous Thai Curry & Veggies finished with Coconut Milk served with sticky rice

### MANCHURIAN HOT POT

450

Indo- Oriental Manchurian Balls in Spicy Oriental Sauce

### PAD THAI

450

Thick Rice Noodles with mushroom bok choy bell peppers sauteed with Thai chilli & mushroom sauce

### KHAO PAD

450

Thai Style Fried Rice served with Soy Sauce

### WOK TOSSED NOODLES

395

Hakka/Schezwan/Hot Chilli Garlic

### PAN ASIAN RICE

395

Pan Fried/Schezwan/Hot Chilli Garlic/ Thai Basil & garlic

### FRIED RICE WITH BURNT GARLIC & SPINACH

415

### YAKI UDON NOODLES

420

# Indian Mains

## **FRENCH SAAG**

495

Our take on French Kiss with Green Veggies. Creamy, Sumptuous & Delicious

## **SPINACH CORN KOFTA**

600

Stuffed potato balls with corn and spinach cooked in mash corn gravy

## **NIZAMI HANDI**

550

Chef special, Vegetable with Spinach Gravy

## **MALAI KOFTA (SPICY RED/ KESARI/ WHITE)**

545

Flavoured Cottage Cheese Kebab in Ceshew Rich gravy enriched with Saffron & Butter

## **MEWAR KI MALAI PYAAZ**

495

Combination Of Fresh onion Slices & Fenugreel Leaves in Mild Spicy Creamy Gravy

## **PINDI CHANA -CHANDNI CHOWK WALA (AHAA)**

495

Experience the taste behind this recipe

## **THE DOME- DUM ALOO**

545

Stuffed & Grilled Potatoes in Mint Flavoured Brown Gravy

## **SIZZLING TAK-A-TAK**

600

Sizzling Exotic Veggies on a Platter

## **SMOKEY DAL MAKHANI BY THE DOME KITCHEN**

525

Black Lentils Cooked Overnight on Charcoal, An Absoulute Authentic of Dome Kitchen

## **YELLOW DAL TADKA**

450

Mixed yellow lentils simmered & seasoned in traditional style

## **PUNJABI PIND DI DAL- DOUBLE TADKA**

450

Split gram, black lentils, red kidney beans cooked with onion, tomato & chillies in clarified butter

# Indian Mains

(Exotics of Paneer Indian Cuisine)

<b>PERI-PERI PANEER KHURCHAN</b>	<b>545</b>
<b>DESI GHEE HANDI PANEER</b>	<b>545</b>
<b>BHUT JHULOKIA SMOKED BHURJI</b> Well Smoked Indian Style Paneer Bhurji	<b>495</b>
<b>PANEER TIKKA MASALA</b>	<b>545</b>
<b>PANEER BUTTER MASALA</b>	<b>495</b>
<b>PANEER LABABDAR</b>	<b>550</b>
<b>DELHI WALA SHASHI PANEER</b>	<b>550</b>

## Rice 'N' Biryani

<b>HYDERABADI BIRYANI HANDI</b> Served with Salad & Raita	<b>495</b>
<b>THE DOME GULABI PULAO</b>	<b>420</b>
<b>VEGETABLE DUM PULAO</b>	<b>420</b>
<b>JEERA RICE/ STEAM RICE</b>	<b>350</b>

# Roti Nation

## CHUR CHUR

Cheese & Oregano 160

Ajwain 120

## NAAN

Butter Garlic 100

Butter Kalaunji 90

Plain 70

## STUFFED KULCHA

Paneer Masala 120

Aloo Pyaaz 100

## PARANTHA

16 Parat ka Parantha 90

Tandoori Lachha 70

## ROTI

Missi 80

Butter 60

Plain 50

## BREAD BASKET

250

Stuffed Kulcha 1, Butter Naan 1, Butter Roti 2

# The Dome-Chur Chur Combos

DAL MAKHANI WITH CHUR CHUR NAAN 600

AMRITSARI CHOLEY WITH CHUR CHUR NAAN 600

PERI PERI PANEER KHURCHAN WITH CHUR CHUR NAAN 600

# Indian Sides

KHAKRA WITH TANDOORI MASALA MIRCH- MUST HAVE!	200
PEANUT MASALA	250
TANDOORI MASALA MIRCH/PYAAZ	200
MASALA PAPAD	200
ROASTED PAPAD	150

# Raita

KHATTI MIRCH KA RAITA	225
SMOKED PINEAPPLE RAITA	225
VEGETABLE PODHINA RAITA	225
BOONDI RAITA	225



# Dessert Connection

<b>GULAB JAMUN</b>	<b>250</b>
<b>BISCOFF RASMALAI</b>	<b>350</b>
<b>FROZEN SHAHI TUKDA</b>	<b>350</b>
<b>ICE CREAM SINGLE SCOOP</b>	<b>150</b>

# Bakes & Cakes

<b>BAKED CHEESE CAKE</b>	<b>450</b>
<b>CHOCOLATE BROWNIE WITH NUTELLA &amp; HAZELNUT</b>	<b>450</b>
<b>SIZZLING CHOCOLATE WALNUT BROWNIE WITH HOT CHOCOLATE SAUCE &amp; ICE CREAM</b>	<b>450</b>
<b>PULLED ME UP CHOCOLATE CAKE</b>	<b>400</b>

# Terms & Condition

T&C APPLICABLE

GOVERNMENT TAXES AS APPLICABLE

RIGHTS TO ADMISSION RESERVED

KINDLY TAKE CARE OF YOUR BELONGINGS. MANAGEMENT  
WILL NOT BE RESPONSIBLE FOR ANY LOSS



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