NOUMA

Udaipur After 5

After 5, plans get blurry.

One drink becomes two, dinner turns into a long table, and "let's leave soon" becomes the biggest lie of the evening. **Nouma** brings together good food, cocktails, music, and the kind of company that makes you forget what time it is.

Come for the sunset, stay for the second round.

STARTERS



SOUPS

TOMATO FETA — 370
Creamy tomato soup with feta, served with sourdough

BROCCOLI GARLIC — 370
Creamy broccoli and garlic soup, served with sourdough

EMA DATSHI — 390
Bhutanese chilli-cheese soup, served with sourdough

MANCHOW (Veg/Chicken) — 220/250
Spicy Indo-Chinese soup with vegetables or chicken

CREAM OF MUSHROOM — 270
Velvety mushroom soup with earthy flavours

CREAM OF CHICKEN — 290
A rich and comforting creamy chicken soup

SALADS

WATERMELON FETA — 450
Juicy watermelon, creamy feta and refreshing herbs

QUINOA BURRATA SALAD — 450
Nutty quinoa with creamy burrata and fresh greens

CRISPY POTATO EDAMAME SALAD — 450
Crispy potatoes, edamame and fresh greens

CLASSIC CAESAR SALAD (Veg/Chicken) — 400/520
Crisp lettuce with creamy Caesar dressing and Parmesan

Veg | Non-Veg | Spicy Level | Chef Special

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

SMALL PLATES

TRUFFLE MUSHROOM GALOUTI — 490
Soft mushroom galoutis finished with truffle

CREAMY PANEER CHIMICHURRI — 490
Creamy paneer finished with fresh chimichurri

TINGMO WITH THAI CHILLI COCONUT — 490
Steamed Tibetan buns with velvety Thai chilli-coconut sauce

QUINOA WITH YELLOW CURRY — 490
Silky curry topped with peanuts and crispy onions

GHEE ROAST MUTTON — 790
Served with crispy Malabari paratha

LAAL MAAS POCKETS (4 Pcs.) — 490
Fiery Rajasthani mutton encased in crisp, flaky pockets.

TRUFFLE PESTO CHICKEN TIKKA — 490
Char-grilled chicken tikka finished with truffle pesto

HOUSE PESTO SOURDOUGH — 450
Basil pesto, sun-dried tomato and mascarpone served with sourdough

CRISPY SAGO CHICKEN TACO (2 Pcs.) — 490
Fiery shredded filling topped with fresh coleslaw

CRISPY SAGO AVOCADO & PINEAPPLE TACOS (2 Pcs.) — 450
Filled with fresh salsa and topped with coleslaw

Veg | Non-Veg | Spicy Level | Chef Special

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

SMALL PLATES

GOCHUJANG CHICKEN WINGS — 450
Crispy wings tossed in spicy gochujang sauce

BEETROOT CHEESE KEBAB — 390
Crispy beetroot kebabs with a creamy cheese centre

JODHPURI PANEER TIKKA — 390
Paneer marinated in Mathania chillies and yoghurt

CHARCOAL CHICKEN TIKKA — 390
Marinated chicken tikka cooked over charcoal

BHUNA MUTTON TACOS (2 Pcs.) — 490
Slow-cooked bhuna mutton in crisp methi thepla shells

PANEER KHURCHAN TACOS (2 Pcs.) — 420
Khurchan-style paneer in crisp methi thepla shells

CHARRED CHICKEN / GOCHUJANG PANEER — 550/490
Served with creamy hummus and warm pita

LEBANESE PLATTER (Classic/ Sun dried tomato/Roasted Garlic) — 550/590/590
Falafel, pita, salad, lavash, pickled vegetables

KOREAN BAO (Paneer/Chicken) — 420/490
Soft bao filled with Korean-style paneer or chicken

LOADED NACHOS — 450
Topped with cheese, jalapeños and creamy dips

Veg | Non-Veg | Spicy Level | Chef Special

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

SMALL PLATES

CHIPS & DIPS PLATTER — 490
Assorted crispy chips served with house dips

CLASSIC BRUSCHETTA — 350
Toasted bread topped with fresh tomato and herbs

CRISPY TAI CHI CHICKEN — 490
Crispy chicken tossed in sweet-spicy sauce

KUNG PAO PANEER — 450
Paneer tossed in spicy Kung Pao sauce

MUSHROOM THAI BASIL — 420
Mushrooms tossed with aromatic Thai basil

MERRY LEMON CHICKEN — 490
Tender boneless chicken in a velvety lemon cream sauce

FISH FINGERS — 450
Crispy-fried fish strips served golden

TANDOORI MALAI BROCCOLI — 450
Cream-marinated broccoli cooked in the tandoor

SOYA KEEMA PAO — 390
Spiced soya mince served with soft pao

MURGH TIKKA / MURGH MALAI TIKKA — 350/390
Classic spiced or creamy-marinated chicken tikka

Veg | Non-Veg | Spicy Level | Chef Special

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

MUNCHIES

CORN RIBS (Chilli Lemon/ Peri-Peri/Gochujang)	360/370/390
CRISPY HOMEMADE FRIES (Cucumber/Zucchini)	320/360
CRISPY ONION RINGS	320
FRENCH FRIES (Salted/ Peri-Peri/Truffle Parmesan)	250/290/390
PAPAD 2Pcs. (Roasted/Fried)	120
MASALA PAPAD 2Pcs. (Roasted/Fried)	180
PEANUT MASALA	290

Veg | Non-Veg | Spicy Level | Chef Special

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

MAIN COURSE



NOUMA

UDAIPUR AFTER 5 PM

STRETCH OF CHEESE



MOZZARELLA



PANEER



PARMESAN



BRIE



EMMENTAL



GOUDA



BLUE CHEESE



FETA



RICOTTA



PROVOLONE



CAMEMBERT



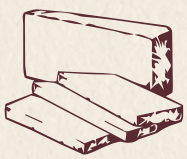
PECORINO ROMANO



MONTEREY JACK



MANCHEGO



GRUYÈRE



HALLOUMI



ASIAGO



BURRATA



MASCARPONE



TALEGGIO

PIZZA (Neapolitan/ New York)

MARINARA PIZZA — 550
Tomato sauce with garlic and Italian herbs

MARGHERITA — 590
Tomato sauce, fresh mozzarella and basil

HOT PICANTE PIZZA — 700
Chef's marinara, fresh mozzarella, jalapeños, and mascarpone. ***Only served in Neapolitan style***

TRUFFLE CHARCOAL PIZZA — 820
Activated charcoal, creamy truffle sauce, mozzarella, rocket, goat cheese and truffle oil. ***Only served in Neapolitan style***

BURRATA PESTO PIZZA — 790
Zucchini, roasted garlic, vegetables and spicy stuffed burrata

GREEN FARMHOUSE PIZZA — 750
Tomato confit, caramelised onion, rocket and feta

ASSORTED SHROOMS: BUTTON & SHIITAKE — 790
Button and shiitake mushrooms, mozzarella, herbs and Parmesan

QUATTRO FORMAGGI — 790
Mozzarella, brie, halloumi and Parmesan

CHICKEN PERI-PERI PIZZA — 750
Peri-peri chicken, jalapeños, fried garlic and Parmesan

LAMB PEPPERONI PIZZA — 820
Lamb pepperoni, red paprika and Parmesan

Add-On: Parmesan — 100

Veg | Non-Veg | Spicy Level | Chef Special

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

NOUMA

UDAIPUR AFTER 5 PM

CURVES OF PASTA



PIPE RIGATE



SPAGHETTI



MACCHERONI



GEMELLI



PENNE LISCE



FUSILLI BUCATI



FARFALLE



SEDANI RIGATI



CONCHIGLIE RIGATE



TORTIGLIONI



GNOCCHI



FUSILLI BUCATI LUNGHI



FUSILLINI



CELLENTANI



CASARECCE

PASTA

COTTAGE CHEESE PESTO PARMESAN SPAGHETTI — 650
Creamy pesto sauce with
cottage cheese and Parmesan

CREAMY FETTUCCINE WITH ONION & GARLIC SAUCE — 650
Fresh fettuccine tossed in
onion, garlic and herb sauce

CANDY PASTA — 650
Stuffed parcels with fungi and goat
cheese in Tabasco bell-pepper sauce

PENNE ARUGULA — 650
Bell-pepper sauce with burrata, truffle and fresh arugula

CRÈME RIGATONI — 650
Rich, creamy sauce with herbs and Parmesan

AGLIO-E-OLIO — 550
Spaghetti with garlic, basil, jalapeño
sun-dried tomato and Italian herbs

CLASSIC ALFREDO — 550
Penne, spaghetti or fettuccine in
creamy Parmesan-garlic sauce

CLASSIC ARRABBIATA — 490
Penne, spaghetti or fettuccine in spicy tomato-herb sauce

Add-On: Chicken — 125

Veg | Non-Veg | Spicy Level | Chef Special

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

LARGE PLATES

●	**PANEER (Lababdaar/Khurchan)** Creamy Lababdar or spiced Khurchan preparation	490
●	**MALAI KOFTA (Red/White)** Soft cottage cheese dumplings in red or creamy white gravy	450
●	**SMOKED BURRATA LABABDAR** Served in a spiced tomato-onion gravy	550
●	**KHADA PALAK IN BUTTER GARLIC** Spinach sautéed with butter, garlic and Indian spices	380
●	**MIX VEG** Seasonal vegetables cooked with aromatic Indian spices	350
●	**EGG MAKHANI** Eggs, creamy tomato-butter gravy	450
●	**HOME-STYLE CURRY (Egg/Chicken)** Cooked in a comforting onion-tomato curry	390/540
●	**DILLI-STYLE BUTTER CHICKEN** Tandoori boneless chicken in a rich tomato-butter gravy	550
●	**LAAL MAAS** Mutton in a fiery Rajasthani chilli gravy	790
●	**BHUNA GOSHT WITH MALABARI PARATHA** Slow-cooked mutton in rich bhuna gravy served with malabari paratha	790

● Veg | ● Non-Veg | Spicy Level | Chef Special

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

LARGE PLATES

MUTTON KEEMA PAO — 650
Mutton in a fiery Rajasthani chilli gravy

THAI CURRY (Green/Red) — 550
Served with fragrant jasmine rice

PAN-SEARED CHICKEN IN MUSHROOM SAUCE — 590
Served with herb rice and vegetables

GRILLED FISH WITH LEMON BUTTER SAUCE — 750
Served with mashed potato and vegetables

LASAGNA (Veg/Chicken) — 550/650
Layered pasta with cheese and vegetable or chicken filling

CHOICE OF DALS

HOME-STYLE DAL FRY — 290
Yellow lentils tempered with garlic and cumin

CLASSIC DAL TADKA — 330
Lentils tempered with ghee, garlic and chillies

SLOW-COOKED DAL MAKHANI — 450
Black lentils cooked with butter, cream and spices

Veg | Non-Veg | Spicy Level | Chef Special

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

SIDES

PLAIN CURD — 140
Chilled, creamy yoghurt

RAITA (Mix/Boondi/Pineapple) — 170/180/220
Seasoned yoghurt in your choice of flavour

BUTTERMILK — 150
Chilled and lightly spiced with fresh herbs

RICE

VEG HYDERABADI BIRYANI — 480
Saffron rice with vegetables, served with veg raita

CHICKEN CHANGEZI BIRYANI — 550
Fragrant rice with Changezi chicken,
served with veg raita

MUTTON LUCKNOWI BIRYANI — 650
Fragrant rice with Awadhi mutton,
served with veg raita

STEAM RICE/JEERA RICE — 240/280
Steamed basmati or fragrant cumin rice

Veg | Non-Veg | Spicy Level | Chef Special

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

BREADS

TRUFFLE JALAPEÑO CHEESE KULCHA	220
MUSHROOM & OLIVE KULCHA	210
PANEER & CRACKED PEPPER KULCHA	200
ONION KULCHA	170
MALABARI PARATHA	100
NAAN (Plain/Butter/Garlic/Cheese)	100/120/140/190
TANDOORI ROTI (Plain/Butter/Chilli)	70/80/100
LACHHA PARATHA (Plain/Butter/Pudina)	100/120/140

Veg | Non-Veg | Spicy Level | Chef Special

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

DESSERT

CLASSIC TIRAMISU	450
CHEESECAKE (Classic/Nutella/ Blueberry)	450/490/490
GULAB JAMUN WITH VANILLA ICE CREAM	250
HOT BROWNIE WITH VANILLA ICE CREAM	350
ICE CREAM (Vanilla/Butterscotch/Chocolate)	190

Veg | Non-Veg | Spicy Level | Chef Special

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

DRINKS



CLASSIC COCKTAILS

MARTINI — 490
An icon of refined simplicity - crisp, elegant and impeccably balanced

MARGARITA — 650
A timeless tequila classic with bright citrus, clean salinity and a luxurious finish

DAIQUIRI — 490
Pure cocktail craftsmanship - silky rum, vibrant lime and perfectly restrained sweetness

MOJITO — 490
A refreshing Havana classic where fresh mint and lime meet a beautifully clean rum finish

COSMOPOLITAN — 490
Polished and sophisticated- bright cranberry, citrus and vodka in perfect harmony

BLOODY MARY — 490
Bold, savoury and layered, with a refined balance of tomato, spice and vodka

OLD FASHIONED — 590
A timeless expression of whisky, bitters and subtle sweetness-rich, deep and elegant

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

CLASSIC COCKTAILS

WHISKY SOUR — 590
Velvety, citrus-led and beautifully balanced with a smooth whisky backbone.

CLASSIC PICANTE — 590
A fiery tequila classic with fresh citrus, chilli and a vibrant herbaceous finish

PIÑA COLADA — 490
An indulgent tropical classic-silky coconut, lush pineapple and smooth rum

GIMLET — 590
Clean and sophisticated-gin and vibrant lime brought together with effortless precision

LONG ISLAND ICED TEA — 750
A bold, complex classic layered with multiple spirits and a bright citrus finish

SANGRIA — 790
A refined Spanish classic layered with red wine, fresh fruit and a graceful citrus finish

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

SIGNATURE COCKTAILS

PICHOLA REFLECTION — 699

Vodka • Milk Clarified

Elegant and crystal-clear, with fresh citrus and delicate floral-fruity notes inspired by the calm beauty of Lake Pichola

KOKUM & TULSI G&T — 699

Gin • Sous Vide

Kokum's tangy depth and fragrant tulsi meet botanical gin and tonic in a bright, aromatic Indian G&T

NOUMA G&T — 699

Gin • Pickle Cordial

A modern Indian G&T built around a house pickle cordial, balancing savoury, tangy and botanical notes with a crisp finish

PURPLE MAHARANI — 749

Tequila • Fruity

A vibrant tequila creation with lush purple-fruit character, bright acidity and an elegant, refreshing finish

MANGO LASSI CLARIFIED — 699

Vodka • Milk Clarified

A luxurious reinterpretation of mango lassi ripe mango, gentle yogurt richness and spice, finished with a clean vodka elegance

TANDOORI TOMATO CLARIFIED — 699

Gin • Milk Clarified

Roasted tandoori tomato, bright citrus and subtle Indian spice, clarified into a silky, savoury sweet gin cocktail

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

SIGNATURE COCKTAILS

CORIANDER & JALAPEÑO CLARIFIED PICANTE — 749

Tequila • Clarified Picante

Tequila meets fresh coriander, jalapeño heat and vibrant citrus in a clean, refreshing Picante with a lively finish

LAAL MAAS PICANTE — 749

Tequila • Picante

A fiery Mewar-inspired Picante combining tequila, roasted red chilli character, fresh citrus and a bold savoury-spicy finish

NOUMA INFERNO — 749

Tequila • Reduction • Chilli Tincture

A regal tequila cocktail with a rich fruit reduction, layered spice and a precise chilli tincture for a long, warming finish

SILK & SMOKE — 749

Whisky • Milk Clarified • Smoked

A bold Mewar-inspired whisky cocktail with roasted chilli, warm spice and a refined smoky finish

DAL BHATTI OLD FASHIONED — 799

Whisky • Fat Washed • Smoked

An indulgent Mewar-inspired Old Fashioned, layered with roasted richness, gentle spice and a lingering smoke-kissed finish

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

SIGNATURE MOCKTAILS

MEWAR ROSE FIZZ — 349

Floral, fresh, elegant, lightly citrusy

Lychee, rose, lemon and mint -
a delicate floral fizz.

KESARI MANGO SPRITZ — 349

Tropical, silky, lightly spiced, refreshing

Mango, saffron, ginger and lime -
a royal sparkling refreshment.

JAMUN NOIR — 349

Tart, fruity, lightly savoury, complex

Jamun, kokum, jaggery and citrus -
a bold Indian-inspired fizz.

KOKUM GARDEN HIGHBALL — 349

Crisp, tart, herbal, highly refreshing

Kokum, cucumber, basil and ginger -
a crisp garden-inspired highball.

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

CLASSIC MOCKTAILS

VIRGIN MOJITO — 249

Refreshing, sweet and tangy

Fresh mint, lime juice,
sugar and soda water.

VIRGIN PIÑA COLADA — 249

Creamy, sweet and refreshing

Pineapple juice, coconut cream
and frozen pineapple

VIRGIN MARY — 249

Tangy, salty, sour and spicy

Tomato juice, Worcestershire sauce,
hot sauce, lemon and spices

WATERMELON COOLER — 249

Sweet, crisp and refreshing

Fresh watermelon juice, lime,
salt and sparkling water

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra

BEVERAGES

PERRIER WATER	300
PACKAGED DRINKING WATER	MRP
CLUB SODA CAN	150
TONIC WATER / GINGER ALE	150
SEPOY TONIC WATER	200
RED BULL	300
AERATED DRINKS	150
FRESH LIME WATER	120
FRESH LIME SODA	180
HOUSE MASALA LEMONADE	190
CANNED JUICE – BY THE GLASS	200
COLD-PRESSED JUICE	350

If you have any dietary restrictions and/or requirements, please inform a member before placing the order.

Govt. taxes extra as applicable. We levy 5% Service Charge Extra