

9 MILE pure veg RESTAURANT



CHANDRA GRAND

<https://chandragrand.com>





CHANDRA GROUP OF HOTELS

— Jodhpur, Rajasthan —

9 MILE Pure Vegetarian Restaurant

Indian Vegetarian, one of the oldest and the healthiest way of life, has for centuries fascinated food lovers around the world. With the rich heritage of thousands of years rooted in royal kitchens and enriched by Marwari traditions, the food of Jodhpur is a blend of bold spices, time-honoured recipes and generous hospitality.

Drawing inspiration from it, we, at CHANDRA GRAND, bring you 9 MILE - a delightful vegetarian haven which gives you more than just a delicious meal. The cuisine rich with the taste and aroma of history is sure to pamper your taste buds.

Step into the royal taste of Rajasthan, where every dish is inspired by the vibrant culture and rich heritage of the Blue City. From traditional delicacies to timeless favourites, our menu celebrates authentic flavours, wholesome ingredients and warm Jodhpuri hospitality.

Experience a curated feast that is exquisite in taste, wholesome in essence, and memorable in every detail.

BREAKFAST

7 AM - 10:30 AM

INDIAN BREAKFAST COMBO	300
Canned Juice (small), Choice of Aloo Paratha with curd / Poori Bhaji, Toast with Butter and Preserves, Tea/Coffee	
SOUTH INDIAN BREAKFAST COMBO	300
Canned Juice (small), Choice of Idli / Dosa / Uttapam (served with sambar & chutney), Upma, Tea/Coffee	
PARATHAS (served 2 pcs with curd & pickle)	
Aloo / Gobhi / Mooli / Pyaaz Paratha	220
Paneer Paratha	240
Plain Paratha (served with choice of curd / bhaji)	210
POORI BHAJI (4 pcs)	200
CHOLE BHATURE	220
FRESH FRUITS	190
CORN FLAKES (served with hot or cold milk)	170
VEGETABLE CUTLET	170
TOAST (3 pcs, served with butter & preserves)	130
POHA / UPMA	170
VEGETABLE SANDWICH Plain / Grilled	185 / 210
CHEESE SANDWICH Plain / Grilled	195 / 220
MIX VEG PAKORA / PANEER PAKORA / BREAD PAKORA	195 / 250 / 150





BEVERAGES

TEA Masala / Green / Lemon / Black	65	CANNED JUICE / FRESH JUICE	150 / 170
COFFEE Black / With Milk	75	AERATED DRINKS (300ml)	80
MILK Hot / Cold	90	COLD COFFEE / MILKSHAKE	195 / 185
BOURNVITA / HOT CHOCOLATE	100	FRESH LIME WATER / SODA	90 / 100
BUTTERMILK / LASSI	90 / 130	PACKAGED DRINKING WATER	60 / MRP

SOUTH INDIAN

(served with sambar & chutney)



IDLI / VADA (3 pcs)	190	MYSORE MASALA DOSA	240
MASALA IDLI	215	HYDERABADI DOSA	240
PLAIN DOSA	200	SPRING DOSA	240
MASALA DOSA	220	SCHEZWAN DOSA	240
RAVA DOSA Plain/Masala	220 / 240	PLAIN UTTAPAM	200
CHEESE DOSA Plain/Masala	250 / 270	TOMATO ONION / MASALA UTTAPAM	220

SNACKS

DESI DELIGHTS

PAKORA	195 / 250
Mix Veg / Paneer	
ALOO KOFTA (3 pcs)	200
PEANUT MASALA	220
PAV BHAJI SPECIAL	240
Extra Pav (2 pcs)	60
CHOLE BHATURE	220



SANDWICHES & FRIES

FRENCH FRIES Plain/Peri Peri	200
CHEESE CHILLI TOAST	200
VEGETABLE SANDWICH Plain/Grilled	185 / 210
GRILLED POTATO SANDWICH	220
CHEESE SANDWICH Plain/Grilled	195 / 220
CHANDRA CLASSIC CLUB SANDWICH	210
SPICY PANEER SANDWICH	220

PIZZERIA

GARLIC BREAD Plain / Cheese	200 / 220
MARGHERITA	240
Plain Cheese Pizza (6")	
VEGGIE DELIGHT	250
Cheese-Onion-Capsicum (6")	
AMERICANO	250
Cheese-Onion-Tomato (6")	
MEXICANO	265
Cheese-Onion-Capsicum-Paneer (6")	
9 MILE SPECIAL PIZZA 	290
Cheesy pizza with paneer & toppings (6")	
TOPPINGS Paneer/Mushroom	55



SIZZLERS

CLASSIC VEGETABLE SIZZLER

395

Assorted boiled veggies with stuffed tomato, capsicum & cutlets in tomato sauce

PANEER SHASHLIK SIZZLER

435

Diced paneer, green pepper, tomato, onion, served with rice in red sauce

ORIENTAL SIZZLER

435

Vegetables, fried rice, hakka noodles, manchurian and chilli paneer in Chinese sauce

ITALIAN SIZZLER

435

Assorted pasta cooked in Italian red & white sauce and served with french fries

ITALIAN

(served with garlic bread)



BAKED MACARONI

280

Macaroni blended with white sauce, topped with cheese and baked

VEG AUGRATIN

280

Mix boiled veg, pineapple in white sauce, topped with cheese and baked

PASTA ARRABIATA

280

Penne tossed with capsicum, onion, tomato in spicy Arrabiata red sauce

ITALIAN PASTA

300

Baked Penne tossed in Italian sauce with mix herbs and grated cheese

PARMA ROSA PASTA

300

Assorted Pasta tossed in pink sauce with veggies, herbs and grated cheese

CHINESE

SPRING ROLL (Vegetable / Paneer)

240 / 260

Crispy stuffed rolls, deep fried and served with hot garlic sauce

MANCHURIAN (Vegetable / Gobhi)

250

Crispy & delicious dumplings in manchurian sauce

CHILLI PANEER (Dry / Gravy)

310

Crispy fried cottage cheese tossed with onion & capsicum in hot Chinese sauce

PANEER 65

310

Deep fried spicy coated paneer cubes tossed in hot garlic sauce

CHILLI MUSHROOM (Dry / Gravy)

310

Crispy mushrooms tossed in a tangy, spicy chilly sauce for a fiery, flavorful bite

MUSHROOM PEPPER

310

Mushrooms tossed with crushed black peppers, onions & spices and stir-fried

ORIENTAL CRISPY VEG

250

Crispy fried vegetables in tangy sauce

DRAGON POTATO

240

Deep fried crispy potatoes tossed with Chinese herbs & spicy cocktail sauce

CHILLI GARLIC BABYCORN

260

Crispy fried babycorn tossed with chopped garlic, onion & capsicum in spicy sauce

HONEY CHILLI POTATO

250

Deep fried finger cut potato tossed with hot & sour sauce, onion, capsicum & honey



CORN FRITTERS	270
Crunchy fried corn kernels tossed with onion, capsicum and green chilly	
VEGETABLE FRIED RICE	240
Rice infused with classic Chinese flavors and loaded with veggies	
PANEER FRIED RICE	270
Chinese flavored rice cooked with paneer & vegetables	
SCHEZWAN FRIED RICE	250
A spicy preparation of stir-fried vegetables and rice in Schezwan sauce	
VEGETABLE CHOWMEIN	260
Stir-fried noodles with vegetables in a zesty Indo-Chinese style	
HAKKA NOODLES	260
Boiled noodles, stir-fried with sauces and vegetables	
VEGETABLES IN HOT GARLIC SAUCE	290
Stir-fried vegetables tossed in a spicy, tangy garlic sauce	
BURNT GARLIC NOODLES	270
Spicy noodles cooked with garlic ginger and green chillies	
SCHEZWAN NOODLES	270
Stir-fried noodles with vegetables prepared in a spicy Schezwan sauce	
CHINESE BHEL	350
Bhel consisting of fried noodles, chilly paneer, manchurian, cabbage, tomatoes & onions	



HAPPY HOUR COMBOS

3:30 PM - 6:30 PM
(serves one person per portion)

CURD RICE	250
DAL KHICHDI	250
RAJASTHANI KADI with Rice/Pulao	280
DAL MAKHANI with Rice/Pulao	300
DUM ALOO BANARASI with Rice/Pulao OR 2 pcs of Tawa Paratha	300
PALAK PANEER with Rice/Pulao OR 2 pcs of Tawa Paratha	350
PANEER BUTTER MASALA with Rice/Pulao OR 2 pcs of Tawa Paratha	350



LUNCH / DINNER

12 PM - 3.30 PM & 7 PM - 11 PM

MINI THALI

400

One Paneer Preparation
One Seasonal Vegetable
Dal, Rice
Roti(2) / Puri(4)
Salad, Papad, Pickle
Buttermilk / Jaljeera Pani
Sweet of the day / Ice Cream



CHANDRA SPECIAL THALI 450

One Paneer Preparation
Two Seasonal Vegetables
Dal, Rice, Raita, Namkeen
Roti(2) / Puri(4)
Salad, Papad, Pickle
Buttermilk / Jaljeera Pani
Sweet of the day / Ice Cream

INDIAN STARTERS

PANEER TIKKA	350
Marinated dices of paneer & veggies finished in tandoor	
MALAI PANEER TIKKA	350
Diced paneer marinated in white sauce with veggies, finished in tandoor	
ACHARI PANEER TIKKA	350
Paneer marinated in pickle masala & grilled in tandoor	
PAPADI PANEER	350
Marinated paneer coated with spiced papadi crumbs, deep-fried and served crisp	
PANEER HARIYALI TIKKA	350
Diced paneer marinated in mint yoghurt paste and roasted in tandoor	
PANEER CHILLI SEEKH KEBAB	350
Paneer & vegetables minced with spices & roasted in tandoor	
ACHARI ALOO	240
A spicy, tangy, potato dry dish loaded with flavor	
VEG SEEKH KEBAB	260
Melange of seasonal minced vegetables with Indian spices roasted in tandoor	
MAKAI SEEKH KEBAB	260
Tender skewers of spiced corn, char-grilled to perfection	
FINGER KEBAB	260
Mashed vegetables & potato, wrapped around potato fries & deep-fried	
HARA BHARA KEBAB	260
Minced vegetable tikki with Indian spices, deep fried	
DAHI KE KEBAB	270
Blend of spiced hung curd, vegetables, onion, ginger, green chilli & deep fried	
KURKURE KEBAB	270
Combination of mashed potato, grated cheese, paneer, vegetables & deep fried	
CHEESE CORN BALLS	270
Crispy-fried golden balls stuffed with paneer, corn & molten cheese	
TANDOORI ALOO	270
Stuffed potato marinated in spiced yogurt and aromatic herbs, roasted in tandoor	
TANDOORI BABY CORN	290
Baby corn marinated in a paste of curd, red chillies, salt & spices, grilled in tandoor	
GOLDEN FRIED BABY CORN	290
Marinated baby corn dipped in spiced corn flour batter & deep fried	
TANDOORI GRILLED VEGETABLES	300
Assortment of bell pepper, baby corn, mushroom, potato & pineapple from tandoor	
MUSHROOM TIKKA	300
Mushrooms delicately marinated with tandoori masala & grilled to a smoky flavor	
CHEF'S SPECIAL MUSHROOM 	320
Cheese-stuffed mushrooms with chef's special masala, grilled to a smoky flavor	
9 MILE SPECIAL TANDOORI PLATTER 	420
Assortment of perfectly spiced, flame-grilled tandoori delights with smoky flavor (12 pcs)	



SALADS

FRESH GREEN SALAD
CHATPATA LACHHA PYAAZ
ONION SALAD
RUSSIAN SALAD
CHEF'S SPECIAL SALAD
PASTA BEAN SALAD
MACARONI PINEAPPLE SALAD
CHANA ALOO CHAAT



100
 100
 100
 120
 135
 130
 130
 120

ACCOMPANIMENTS

PAPAD Roasted / Fried (2 pcs) 60
MASALA PAPAD Roasted / Fried (1 pc) 70
CHEESE MASALA PAPAD (1 pc) 80
BOONDI / VEGETABLE RAITA 120
ONION RAITA 120
MASALA RAITA 120
PINEAPPLE RAITA 130
PLAIN CURD 110



SOUP STATION

TOMATO DHANIYA KA SHORBA

Classic spiced Indian tomato soup flavored with fresh coriander

DAL KA SHORBA

A light thick creamy soup made up of Masoor Dal/Arhar Dal

CREAM OF TOMATO / VEGETABLE / SPINACH

Creamy flavored soup with tomato / vegetables / spinach topped with cream

SWEET CORN VEGETABLE

Indo-Chinese style soup made with mixed veggies, sweet corn kernels & pepper

HOT N SOUR

Spicy Chinese soup with garlic, ginger, green chilly & veggies

VEG CLEAR

Carrots, beans, cabbage and green peas cooked in vegetable stock

LEMON CORIANDER

A clear vegetable soup flavoured with lemon & coriander leaves

VEGETABLE MANCHOW

Spicy classic dark brown soup with vegetables & crispy noodles

CLASSIC MINESTRONE

A hearty Italian soup made with pasta & french beans in a tomato based broth

CREAM OF MUSHROOM

A thick creamy soup with bits of mushrooms, seasoned to perfection



170
 180
 190
 190
 190
 190
 200
 200
 220

PANEER MAINCOURSE

PANEER BUTTER MASALA

Cubes of paneer cooked in tangy tomato gravy finished with butter

PANEER TIKKA MASALA

Marinated and roasted paneer cubes from tandoor cooked in spicy red gravy

PANEER LABABDAR

Soft and succulent paneer dunked in creamy tomato and cashew based gravy

KADAI PANEER

Paneer cooked with capsicum, onions & aromatic spices in a rich kadai-style gravy

PANEER MAKHANI

Paneer cooked in tomato gravy with butter & cream

SHAHI PANEER

Cubes of paneer cooked in white gravy, topped with cream

PANEER HARA DHANIYA

Paneer & capsicum cooked in onion based gravy with fried coriander leaves



350
 360
 360
 360
 360
 360
 360
 360

PALAK PANEER	360
Diced paneer in traditional spinach & cream sauce	
PANEER MUMTAZ	360
Paneer dices in a delicious brown gravy with crushed spices and veggies	
PANEER GRILLED LAZEEZ	360
Stuffed paneer grilled & cooked in brown gravy	
MATAR PANEER	360
Green peas and paneer cubes in onion & tomato based gravy with spices & herbs	
PANEER BHURJI	380
Grated paneer tossed with onions, tomatoes & spices	
PANEER PASANDA 	380
Shallow fried stuffed paneer slices with dry fruits, cooked in red gravy	

SAAG AUR SUBZIYAN

MIX VEGETABLE	280
Seasonal vegetables tossed in delicate spices for a colorful, healthy delight	
VEG JHALFREZI	300
Finger cut vegetables cooked in sweet & sour gravy flavoured with fenugreek	
VEG ANGARA	300
Assorted vegetables cooked in hot spicy sauce	
VEG KOLHAPURI	300
Garden fresh vegetables cooked in a thick spicy gravy	
VEG MAKHANWALA	300
A rich curry with assorted vegetables, cooked in a buttery gravy	
NAVRATAN KORMA	340
Melange of garden fresh vegetables & fruit cocktail in rich cashewnut white gravy	
DIWANI HANDI	290
A royal preparation of seasonal vegetables cooked in spinach gravy	
CORN PALAK	290
Sweetness of corn kernels with slightly spiced spinach gravy	
METHI MALAI MATAR	320
Green peas & aromatic fenugreek leaves simmered in a creamy rich gravy	
KHUMB PALAK	340
Earthy mushrooms and fresh spinach delicately spiced into a flavorful delight	
KAJU BUTTER MASALA	400
Fried cashew nuts cooked in rich tomato buttery gravy	
MUSHROOM MATAR MASALA	380
Green peas & mushrooms cooked in spicy brown gravy	
BABY CORN MAKHANWALA	350
Tenders of whole corn cooked in traditional makhani gravy	
CHANA MASALA	280
Kabuli chana simmered in a spicy onion tomato gravy	



ALOO GOBHI MASALA	270
Classic Punjabi aloo gobhi in an onion and tomato based gravy simmered with spices	
ALOO TAMATAR MATAR	270
A comforting curry prepared with potatoes, green peas & tomatoes with aromatic spices	
JEERA ALOO	250
A dry preparation of potatoes tossed with cumin seeds and condiments	
DUM ALOO KASHMIRI	300
Fried stuffed potato cooked in tangy tomato gravy, finished with cream and butter	
BHINDI MASALA (Seasonal)	300
Stir-fried bhindi (okra) with onions, tomatoes & and aromatic spices	
SABRAS SPECIAL (3 sabzi preparation) 🍴	380
Chef's signature dish with vegetables cooked in three different gravies presented together	
CHEESE BUTTER MASALA	360
Cheese cubes cooked in tangy tomato gravy, finished with cream and butter	
9 MILE SPECIAL VEG 🍴	360
Speciality dish of 9 Mile with assorted vegetables & paneer cubes cooked in red gravy	

KOFTA SPECIALS

VEG KOFTA	320
Vegetables stuffed kofta in brown gravy	
MALAI KOFTA	350
Dry fruits & paneer stuffed kofta in white/golden gravy	
NARGIS KOFTA CURRY	360
Kofta stuffed with vegetables, dry fruits, beetroot and nuts in tomato gravy	



RAJASTHAN KA SWAAD

JODHPURI GATTA	300
Gram flour (besan) roundels added to a curd based gravy with spices	
VEG JAIPURI	300
Julienne cut vegetables cooked in brown gravy garnished with roasted papad	
KADI PAKODI	300
Crispy pakoras simmered in a tangy, spiced yogurt gravy with Rajasthani flavors	



DAL KI HANDI

DAL FRY	270
Yellow dal cooked with spices & tempered with butter	
DAL TADKA	280
Yellow dal cooked with spices & tempered with jeera and whole red chillies	
DAL MAKHANI	300
Slow-cooked black lentils & kidney beans enriched with butter & cream	
DAL ALISHAN	300
Black & yellow pulse cooked with Indian spices, flavoured with palak	
DAL PANCHMEL	300
Five types of lentils cooked together with spices & butter	



INDIAN BREADS

ROTI (Tawa / Tandoori)	
Plain / Butter	40 / 45
NAAN	
Plain / Butter	60 / 65
MISSI ROTI	60
CHEF SPL. NAAN	100
GARLIC / CHILLI GARLIC NAAN	85
KASHMIRI NAAN / CHEESE NAAN	100
MASALA / STUFFED KULCHA	100
MASALA / STUFFED NAAN	100
STUFFED PARATHA	100
LACHHA / PUDINA PARATHA	80
MIRCHI PARATHA	85
ROTI KI TOKRI 4 pcs assorted breads	230



BASMATI KA KHAZANA

STEAMED RICE	170
JEERA RICE	190
VEG PULAO / MOTI PULAO	220 / 250
Basmati rice tossed with veggies/paneer	
VEGETABLE BIRYANI served with raita	260
Fragrant basmati rice cooked with fresh vegetables and aromatic spices	
HYDERABADI BIRYANI served with raita	270
Spicy palak flavored basmati rice cooked with fresh vegetables and spices	
KASHMIRI PULAO	270
Basmati rice mixed with cocktail fruits	
MASALA RICE / LEMON RICE	220
DAL KHICHDI	250

DESSERTS

INDIAN SWEETS

HOT GULAB JAMUN (2 pcs)	
KALA GORA	
Hot gulab jamun (2 pcs) with Vanilla Ice Cream	
AAJ KI MITHAAS	
Chef's special dessert for the day	



150
200
220

ICE CREAMS AND COOLERS

ICE CREAM served 2 scoops	
Vanilla / Strawberry	
Chocolate	
Butter Scotch	
American Nuts	



120
130
140
150

ICE CREAM MILK SHAKES

Majestic Vanilla / Strawberry Kiss	185
Butter Scotch / Choco Dream	185
Cold Coffee	195

MOCKTAILS



Pink Fruit Punch	170
Blue Lagoon	160
Virgin Mojito	160

9 MILE pure veg
RESTAURANT

NOTE: Taxes will be charged extra as applicable; Images printed in menu are for reference only; Please request for Jain preparation at time of order; Dishes may contain allergens, please consult with us if you have any dietary restrictions; Outside food is strictly prohibited in the restaurant; All rights of admission reserved; Please allow at least 25 minutes to serve order; Order once placed will not be cancelled.