



**STATE INSTITUTE OF HOTEL  
MANAGEMENT, JABALPUR**  
GOVERNMENT HOTEL MANAGEMENT COLLEGE  
[www.sihmjbp.mp.gov.in](http://www.sihmjbp.mp.gov.in)



**MAHARASHTRIAN CUISINE  
PREPARED  
BY  
SIHM JABALPUR  
2nd YEAR STUDENTS**





# Menu



## SALAD

### KOSHIMBIR

Maharashtrian salad recipe prepared using different vegetables like onion, tomato, cucumber and tempered.

## MAIN

### KOLHAPURI MUTTON

The tender mutton is cooked with simple Indian ingredients with tantalising hot & spicy kolhapuri masala.

### BATATA BHAJEE

A simple yet fragrant potato preparation prepared with basic Indian spices and tempered with curry leaves.

### DAL AMTI

a flavorful and delicious lentil preparation which has balance flavor of sweetness and sourness.

### MASALA BHAAT

An amazing combination of spicy flavours and mouth watering texture a complete meal in itself.

### TOMATO SAAR

a tangy soupy curry like preparation made with tomatoes, coconut and spices. A go to accompaniment with masala bhaat

### MASALA POORI

HARI MIRCH CHA THECHA | LAL MIRCH CHA THECHA | JHUNKA | PAPAD

## DESSERT

### UKDICHE MODAK

Indian sweet dumpling stuffed with coconut jaggery flavoured with cardamom and saffron