



STATE 1727

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ROOFTOP KITCHEN & BAR

the
FOOD MENU



Jaipur

THE CITY OF ROYAL BEGINNINGS

Founded in 1727 by Maharaja Sawai Jai Singh II, Jaipur was India's first planned city. A vision brought to life through architecture, culture, and timeless grandeur. From its magnificent palaces and bustling bazaars to its warm hospitality, Jaipur continues to inspire stories worth sharing.

WHY STATE 1727

The name State 1727 pays tribute to the year Jaipur was founded. More than a date, 1727 marks the beginning of a city that would become a symbol of vision, craftsmanship, and royal heritage.

At State 1727, we celebrate that legacy through memorable dining experiences, bringing together the flavors, culture, and spirit of Jaipur in a contemporary rooftop setting overlooking the city that started it all.

OUR FOOD. OUR STORY.

Our menu is inspired by the rich culinary traditions of Rajasthan while embracing flavors from across India and beyond. Every ingredient is thoughtfully selected, every recipe carefully crafted, and every dish prepared with the same attention to detail that defines Jaipur itself.

From authentic regional specialties to modern favorites, each plate reflects a balance of heritage and innovation.

Come for the view. Stay for the flavors.
This is Jaipur. This is State 1727.





Beverages

Hot Beverages

Masala Chai <i>Classic Indian spiced milk tea.</i>	70
Adrak Elaichi Chai <i>Tea infused with ginger and cardamom.</i>	100
Hot Coffee with Milk <i>Smooth brewed coffee with milk.</i>	120
Hot Coffee without Milk <i>Freshly brewed black coffee.</i>	80
Whipped Coffee <i>Creamy, frothy whipped coffee.</i>	100
French Press <i>Rich and aromatic brewed coffee.</i>	100

Cold Beverages

Chaach <i>Refreshing spiced buttermilk.</i>	70
Lassi (Sweet/ Salted) <i>Traditional creamy yogurt drink.</i>	120
Mango Lassi <i>Creamy yogurt blended with ripe mango.</i>	150
Pink Rose Milk <i>Chilled milk infused with rose syrup.</i>	120
Virgin Mojito <i>Refreshing mint and lime cooler.</i>	170
Watermelon/ Mango Ginger/ Kokum/ Kala Khatta Mojito <i>A refreshing fruity mojito selection.</i>	190
Fresh Lime Soda/ Water <i>Fresh lime with soda or water.</i>	140
Orange Ginger Fizz <i>Citrusy cooler with a ginger kick.</i>	170
Spiced Guava Mary <i>Tangy guava drink with Indian spices.</i>	190
Aam Panna Spritzer <i>Refreshing raw mango cooler.</i>	190
Masala Cola <i>Classic cola with Indian spices.</i>	150
Masala Jaljeera <i>Tangy cumin and mint cooler.</i>	140





Shakes

Classic Cold Coffee	230
<i>Smooth, chilled coffee blended to perfection for a refreshing pick-me-up.</i>	
Classic Vanilla Shake	230
<i>Rich and creamy vanilla milkshake with a timeless, indulgent flavor.</i>	
Chocolate/ Strawberry/ Mango Shake	250
<i>Thick, flavorful shakes crafted with your choice of chocolate, strawberry, or mango.</i>	
KitKat/ Oreo/ Brownie/ Nutella/ Peanut Butter Shake	270
<i>Decadent, dessert-style shakes loaded with your favorite sweet flavors and creamy goodness.</i>	

State Specials

Tandoori Pineapple	350
<i>Juicy pineapple with smoky tandoori flavours.</i>	
Teekhi Mirch Ka Paneer Tikka	390
<i>Spicy paneer marinated in bold Indian spices.</i>	
Malai Gillafi Kebab	390
<i>Creamy paneer kebabs with a colourful vegetable coating.</i>	
Chicken Peshawari (4/8 Pcs)	400/620
<i>Tender chicken with rich Peshawari spices.</i>	
Mutton Seekh Kebab	550
<i>Chargrilled minced mutton seasoned with aromatic spices.</i>	
Jodhpuri Gatta Curry	380
<i>Traditional Rajasthani gram flour dumplings in tangy curry.</i>	
Aloo Pyaaz Paneer	380
<i>Paneer, potatoes, and onions in a flavourful gravy.</i>	
Malai Pyaaz	360
<i>Tender onions cooked in a creamy, rich gravy.</i>	
Ker Sangri	400
<i>Authentic Rajasthani desert beans and berries delicacy.</i>	
Rajasthani Egg Curry	320
<i>Boiled eggs simmered in homestyle masala gravy.</i>	
Rajasthani Chicken Curry	490
<i>Classic regional chicken curry with robust spices.</i>	
Rajasthani Junglee Maans	700
<i>Slow-cooked mutton with garlic and fiery chillies.</i>	
Dhungar Laal Maans Curry	670
<i>Signature Rajasthani mutton in a bold red chilli gravy.</i>	





State 1727 Special Mutton Curry

Chef's signature slow-cooked mutton in a rich, aromatic gravy.

650

Rajasthani Fish Curry

Fresh fish simmered in a traditional Rajasthani spiced curry.

520

State 1727 Slow Cooked Dal Makhni

Creamy black lentils slow-cooked to perfection.

380

Chakhna & Chaat

Papri Bhel Puri

A crunchy mix of papri, puffed rice, and tangy chutneys.

150

Masala Peanuts

Spiced roasted peanuts with fresh onions and lemon.

100

Roasted Papad (2 Pcs)

Crispy roasted lentil papads.

45

Masala Papad (2 Pcs)

Roasted papad topped with spicy onion-tomato mix.

120

Aloo Chaat

Crispy potatoes tossed with tangy Indian spices.

160

Papri Chaat

Crispy papri layered with yogurt and chutneys.

150

Palak Patta Chaat

Crispy spinach topped with yogurt and chutneys.

180

State Special Samosa Chaat

Crushed samosas topped with curd and tangy chutneys.

180

Soup

Roasted Tomato Soup

Creamy roasted tomato soup with herbs.

170

Lemon Coriander Soup

Light, refreshing broth with lemon and coriander.

130

Manchow Soup

Spicy Indo-Chinese soup with crispy noodles.

190

Hot & Sour Soup

Tangy, spicy soup with fresh vegetables.

130

Sweet Corn Soup

Creamy soup with sweet corn and vegetables.

140

Murgh Shorba

Traditional chicken broth with aromatic spices.

170

Add Chicken

50



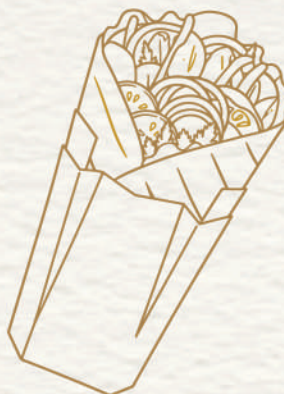


Salad

Green Indian Salad <i>Fresh seasonal vegetables with a hint of lemon.</i>	120
Watermelon Feta Salad <i>Juicy watermelon, feta, and fresh mint.</i>	250
Classic Caesar Salad <i>Crisp lettuce with Caesar dressing and parmesan.</i>	290
Chicken Caesar Salad <i>Classic Caesar salad topped with grilled chicken.</i>	380

Small Plates

Sweet Potato and Banana Chips <i>Crispy chips served with flavourful dips.</i>	350
Sumac Mushroom Hummus <i>Creamy hummus topped with sautéed mushrooms.</i>	320
Nachos with Dips <i>Crispy nachos with salsa, cheese, and sour cream.</i>	350
Cheese & Corn Envelope <i>Golden pastry filled with cheese and sweet corn.</i>	350
Paneer Shawarma Wrap <i>Soft wrap with spiced paneer and garlic sauce.</i>	320
Paneer Tikka Kathi Roll <i>Smoky paneer tikka wrapped with fresh veggies.</i>	320
Tomato & Olive Bruschetta <i>Toasted bread topped with tomatoes and olives.</i>	300
Grilled Mushroom Bruschetta <i>Herb-grilled mushrooms on crisp toasted bread.</i>	320
Chicken & Cream Bruschetta <i>Creamy chicken served on toasted bread.</i>	350
Cheese Garlic Bread <i>Garlic bread topped with melted cheese.</i>	300
Chicken Shawarma Wrap <i>Juicy chicken wrapped with garlic sauce and veggies.</i>	350
Chicken Tikka Kathi Roll <i>Smoky chicken tikka wrapped with fresh vegetables.</i>	350



Classic Fries

Salted Fries	180
<i>Golden crispy fries with classic seasoning.</i>	
Peri Peri Fries	190
<i>Crispy fries tossed in spicy peri peri seasoning.</i>	
Parmesan Fries	220
<i>Fries topped with rich parmesan cheese.</i>	
Loaded Fries	220
<i>Crispy fries loaded with cheese and toppings.</i>	

Burgers & Sandwiches

Mushroom Juicy Lucy	380
<i>Cheese-stuffed mushroom patty in a soft bun.</i>	
Classic Veg Mexican Burger	340
<i>Veg patty loaded with salsa and cheese.</i>	
Crispy Chicken Burger	400
<i>Crunchy fried chicken with fresh lettuce.</i>	
Veg Club Sandwich	350
<i>Layered sandwich with fresh vegetables and creamy spread.</i>	
Peri Peri Cottage Cheese Sandwich	340
<i>Grilled paneer with spicy peri peri seasoning.</i>	
Chicken Club Sandwich	370
<i>Classic layered sandwich with grilled chicken and mayo.</i>	

Pasta

Penne Arrabiata	350
<i>Penne pasta tossed in a spicy garlic tomato sauce with red chili flakes and fresh basil.</i>	
Penne Alfredo	360
<i>Penne pasta coated in a rich parmesan cream sauce with a hint of garlic.</i>	
Mix Sauce Pasta	380
<i>Penne pasta tossed in a creamy pink sauce blending tangy tomato and smooth cream.</i>	
Penne Pesto	380
<i>Penne pasta coated in a fragrant basil pesto with garlic, nuts, and parmesan.</i>	
Aglio Olio	350
<i>A classic Italian pasta tossed with olive oil, garlic, and chili flakes.</i>	
Add Chicken	50





Pizza

Margherita Pizza <i>A classic pizza topped with tomato sauce, mozzarella, and fresh basil.</i>	550
Farm Fresh Pizza <i>Loaded with bell peppers, onions, tomatoes, and sweet corn over melted cheese.</i>	580
Paneer Tikka Pizza <i>Topped with the classic combination of onions, tomatoes, and capsicum on a cheesy base.</i>	620
Chicken Tikka Pizza <i>A fusion favorite topped with smoky paneer tikka, onions, and capsicum.</i>	650
Chicken Pepperoni Pizza <i>Crispy chicken pepperoni with rich mozzarella and herbs.</i>	650

Big Plates

Mezze Platter <i>A Mediterranean selection of dips, falafel, and warm pita.</i>	550
Mushroom Stroganoff with Herb Rice <i>Creamy mushroom stroganoff served with fragrant herb rice.</i>	450
Peri Peri Cottage Cheese with Herb Rice <i>Grilled peri peri paneer served over herb rice.</i>	450
Cajun/ Peri Peri Chicken with Herb Rice <i>Grilled chicken with your choice of Cajun or peri peri seasoning, served with herb rice</i>	450

Tandoor Se

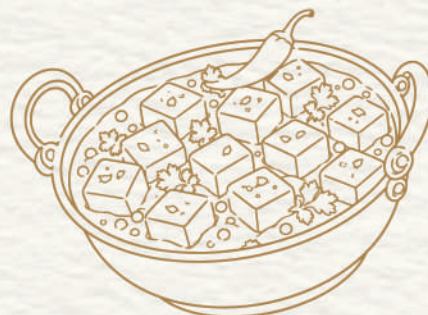
Dahi Ke Kebab (6 Pcs) <i>Crispy hung curd kebabs with delicate spices.</i>	400
Hara Bhara Kebab (6 Pcs) <i>Wholesome spinach and green pea kebabs.</i>	380
Beetroot Shikampuri Kebab <i>Soft beetroot kebabs with a creamy centre.</i>	400
Mushroom Galauti <i>Melt-in-the-mouth mushroom kebabs with aromatic spices.</i>	420
Malai Broccoli <i>Creamy, chargrilled broccoli with mild spices.</i>	370



Soya Shammi Kebab (6 Pcs)	350
<i>Golden pan-seared soya kebabs with aromatic Indian spices.</i>	
Paneer Tikka	420
<i>Chargrilled cottage cheese marinated in traditional tandoori spices.</i>	
Paneer Malai Tikka	450
<i>Creamy cottage cheese infused with rich cashew and fresh cream.</i>	
Tandoori Chaap	300
<i>Smoky soya chaap roasted in a classic tandoor.</i>	
Chaap Malai Tikka	340
<i>Tender soya chaap in a rich, creamy malai marinade.</i>	
Chicken Sekuwa	450
<i>Nepalese-style grilled chicken with bold Himalayan spices.</i>	
Chicken Tikka (6 Pcs)	490
<i>Succulent chicken marinated in spiced yogurt and charcoal grilled.</i>	
Tandoori Chicken (4/8 Pcs)	400/630
<i>Classic tandoor-roasted chicken with smoky flavours.</i>	
Afghani Chicken (4/8 Pcs)	420/650
<i>Juicy chicken in a creamy, mildly spiced Afghani marinade.</i>	
Chicken Seekh Kebab	380
<i>Minced chicken skewers grilled with fresh herbs and spices.</i>	
Mutton Shammi Kebab (4 Pcs)	510
<i>Melt-in-the-mouth mutton patties with fragrant spices.</i>	
Kaleji Masala	550
<i>Tender mutton liver cooked in a bold, flavourful masala.</i>	
Fried Fish	490
<i>Crispy golden fish fillets with a perfectly spiced crust.</i>	

Indian Mains

Malai Kofta (White/ Red)	430
<i>Soft cottage cheese koftas in your choice of rich white or classic red gravy.</i>	
Paneer Butter Masala	450
<i>Tender paneer simmered in a buttery tomato and cashew gravy.</i>	
Paneer Lababdar	430
<i>Paneer cooked in a rich, creamy onion-tomato gravy.</i>	
Veg Kadai	370
<i>Seasonal vegetables tossed in a freshly ground kadai masala.</i>	
Kadai Paneer	420
<i>Cottage cheese, onions, and peppers in a bold kadai gravy.</i>	
Kashmiri Dum Aloo	380
<i>Baby potatoes slow-cooked in a fragrant Kashmiri-style yogurt gravy.</i>	





Methi Mattar Malai	390
<i>Fenugreek leaves and green peas in a rich, creamy gravy.</i>	
Soya Keema Masala	400
<i>Spiced soya mince cooked in a flavourful onion-tomato masala.</i>	
Palak Paneer	430
<i>Fresh cottage cheese simmered in a smooth spinach gravy.</i>	
Dilli Special Butter Chicken	520
<i>Tandoori chicken in a rich, buttery tomato gravy.</i>	
Chicken Nihari	480
<i>Slow-cooked chicken in a deeply aromatic spiced gravy.</i>	
Kadai Chicken	490
<i>Tender chicken cooked with peppers in a bold kadai masala.</i>	
Chicken Lababdar	470
<i>Succulent chicken in a creamy tomato-onion gravy.</i>	
Double Dal Tadka	310
<i>Yellow lentils finished with a flavourful double tempering.</i>	
Panchmel Dal	350
<i>A wholesome blend of five lentils tempered with aromatic spices.</i>	

Roti

Tandoori Roti (Plain/ Butter)	30/40
<i>Freshly baked in a traditional clay oven.</i>	
Naan (Plain/ Butter)	50/70
<i>Soft, fluffy Indian flatbread.</i>	
Lachha Paratha	40
<i>Crispy, flaky layered flatbread.</i>	
Missi Roti	40
<i>Traditional gram flour flatbread with spices.</i>	
Cheese Chilli Garlic Naan	90
<i>Stuffed with cheese, garlic, and green chillies.</i>	
Mirchi Paratha	40
<i>Spiced paratha with a chilli kick.</i>	
Bejad Roti	60
<i>Traditional multigrain Rajasthani flatbread.</i>	
Onion/ Paneer/ Aloo Paratha	80
<i>Stuffed paratha with your choice of filling.</i>	
Mix Paratha	100
<i>Loaded with a delicious mixed vegetable stuffing.</i>	
Tawa Roti (Plain/ Butter)	25/30
<i>Soft whole wheat flatbread cooked on a griddle.</i>	





Raita

Plain Curd <i>Fresh and creamy homemade yogurt.</i>	70
Veg Raita <i>Chilled yogurt mixed with fresh vegetables.</i>	90
Boondi Raita <i>Creamy yogurt with crispy boondi pearls.</i>	100
Rajasthani Dhungar Raita <i>Traditional smoked yogurt infused with authentic Rajasthani flavors.</i>	150
Pineapple Raita <i>Sweet pineapple blended with creamy yogurt.</i>	120

Thali

Dal Baati Churma <i>Dal, 1 Plain Baati, 1 Masala Baati, Gatta Curry, Kadhi Pakoda, Mirchi Tapore, Besan Churma, Lehsun Chatney & Chaach.</i>	400
Mutton Dal Baati Churma <i>Dal, 1 Plain Baati, 1 Masala Baati, Laal Maans, Kadhi Pakoda, Mirchi Tapore, Besan Churma, Lehsun Chatney & Chaach.</i>	470
Veg Thali <i>Paneer Butter Masala, Dal Makhni, Sabzi of the Day, Zeera Rice, Bread Basket, Papad, Salad, Achaar & Gulab Jamun.</i>	600
Non Veg Thali <i>Butter Chicken, Dal Makhni, Sabzi of the Day, Zeera Rice, Bread Basket, Papad, Salad, Achaar & Gulab Jamun.</i>	670

Asian Starters

Crispy Corn <i>Golden fried corn tossed with bold Asian seasonings.</i>	320
Honey Chilli Fries <i>Crispy fries glazed with sweet and spicy honey chilli sauce.</i>	300
Chilli Paneer Dry <i>Wok-tossed paneer with peppers in a spicy chilli sauce.</i>	380
Chilli Mushroom Dry <i>Crispy mushrooms tossed with garlic, chillies, and Asian spices.</i>	350
Veg Crispy Wonton (6 Pcs) <i>Golden crispy wontons stuffed with a savoury vegetable filling.</i>	350



Paneer 65	380
<i>Crispy paneer tossed with South Indian spices.</i>	
Veg Spring Roll	310
<i>Golden rolls filled with seasoned vegetables.</i>	
Veg Momos (6 Pcs)	230
<i>Steamed dumplings with a flavourful vegetable filling.</i>	
Chicken Momos (6 Pcs)	280
<i>Juicy chicken dumplings served with spicy dip.</i>	
Chicken Lollipop	370
<i>Crispy chicken wings with a spicy glaze.</i>	
Classic Chilli Chicken	380
<i>Tender chicken wok-tossed in a bold chilli sauce.</i>	
Chicken 65	390
<i>Spicy, crispy chicken with curry leaves and chillies.</i>	
Chilli Asian Fish	45
<i>Crispy fish tossed in a spicy Asian-style chilli sauce.</i>	

Asian Mains

Veg Manchurian Gravy	390
<i>Vegetable dumplings in a rich Indo-Chinese gravy.</i>	
Chilli Paneer Gravy	400
<i>Soft paneer in a spicy, flavourful chilli gravy.</i>	
Mix Veg in Hot Garlic Sauce	350
<i>Fresh vegetables tossed in a bold garlic sauce.</i>	
Veg Jhol Momos	350
<i>Steamed vegetable momos in a traditional Nepalese broth.</i>	
Chilli Chicken Gravy	450
<i>Tender chicken in a spicy Indo-Chinese gravy.</i>	
Chicken in Hot Garlic Sauce	450
<i>Juicy chicken cooked in a rich garlic chilli sauce.</i>	
Chicken Kung Pao Gravy	470
<i>Chicken tossed in a sweet, spicy, and nutty sauce.</i>	
Nepalese Chicken Jhol Momos	450
<i>Steamed chicken momos served in a flavourful Nepalese broth.</i>	





Rice & Noodles

Plain Rice	175
<i>Steamed premium rice, light and fluffy.</i>	
Veg Pulao	200
<i>Fragrant rice cooked with seasonal vegetables.</i>	
State 1727 Special Jodhpuri Pulao	400
<i>Aromatic Jodhpuri-style pulao with signature spices.</i>	
State 1727 Special Chicken Biryani	500
<i>Fragrant basmati layered with spiced chicken.</i>	
Veg Fried Rice	250
<i>Wok-tossed rice with fresh vegetables.</i>	
Schezwan Fried Rice	280
<i>Spicy fried rice with Schezwan flavours.</i>	
Burnt Garlic Fried Rice	280
<i>Wok-fried rice infused with roasted garlic.</i>	
Hakka Noodles	240
<i>Classic stir-fried noodles with vegetables.</i>	
Schezwan Noodles	250
<i>Spicy noodles tossed in Schezwan sauce.</i>	
Chicken Fried Rice	300
<i>Wok-fried rice with tender chicken.</i>	
Chicken Schezwan Fried Rice	300
<i>Spicy Schezwan fried rice with chicken.</i>	
Chicken Burnt Garlic Fried Rice	290
<i>Chicken fried rice with roasted garlic flavour.</i>	
Chicken Hakka Noodles	280
<i>Classic Hakka noodles with juicy chicken.</i>	
Chicken Schezwan Noodles	280
<i>Chicken noodles tossed in spicy Schezwan sauce.</i>	

Dessert

Gulab Jamun	90
<i>Soft, warm dumplings soaked in sugar syrup.</i>	
Gulab Jamun with Ice Cream	120
<i>Warm gulab jamun served with creamy vanilla ice cream.</i>	
Brownie with Ice Cream	150
<i>Warm chocolate brownie topped with vanilla ice cream.</i>	
Kulfi	150
<i>Traditional Indian frozen dessert with rich flavours.</i>	



