

Culinary Tourism through Food Tours in Jaipur: A Thematic Analysis

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Received: 20.07.2025 | Accepted: 09.10.2025 | Published: 14.10.2025

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DOI: [10.5281/zenodo.17348479](https://doi.org/10.5281/zenodo.17348479)

Abstract

Thematic analysis of the customer experiences regarding the food tours, conceptualizes the complex nature of culinary tourism in the Pink City. Traditional cuisine offers a special perspective of a destination's past, present, and future by illuminating its social vibrancy, culinary heritage, and cultural values. With its renowned culinary delicacies and rich royal heritage, Jaipur makes an interesting case study. The study explores the stories and experiences of several food tourists in Jaipur in order to pinpoint the recurring themes that influence the gastronomic experience of the visitor. The themes identified are: *'history on a plate: tasting the royal past, the bustling bazar as a living kitchen'*, *'sensory overload a treat for more than just the palate'*, *'authenticity and the 'hidden gem' experience'*, and *'connecting with the locals: food as a social bridge'*. Together, this theme shows that culinary tour itinerary must be carefully planned to deliver a more complete understanding of the local daily life rather than just eating. The findings also offer useful information for Jaipur tourism marketers and tour operators who want to improve their services. The results indicate that the sustainability of the culinary tourism will depend on genuine and environmentally friendly and cultural vibrancy experiences for travellers.

Keywords: Culinary Tourism, Food Tours, Jaipur, Thematic Analysis, Heritage Cuisine, Visitor Experience, Cultural Authenticity

1. Introduction

Many changes have taken place in the tourist business during the first few decades. These days, tourists are looking for more than just famous landmarks and beautiful scenery. They want an authentic experience. According to the practitioners, they aim to have more meaningful

interaction so we the locals through genuine, immersive experiences. A formidable and quickly expanding subset of this dynamic environment is culinary tourism. Nowadays, tourists see food as more than just physiological needs; it's a big part of their vacation and a big reason why they choose certain places(Rishi,



2020). Therefore, it indicates a viewpoint to learn about local culture, community, and other societal aspects that are mainly explained by the practitioners (Banerjee, 2004). Beyond providing basic nutrition, this integration enhances the tourist experience through cultural consumption. In this regard, Indian cuisine is a melting pot of many different styles and traditions, making the country a prime destination for foodies. As a result of decades of commerce, cultural interchange, and history, every city, state, and even region has its own distinct culinary identity. Indian food is a favourable tapestry that spans the country, from mild Southern flavours to powerful Northern specialities. The Rajasthani capital, Jaipur, is a particularly alluring location for gastronomic discovery. Jaipur, affectionately called the "Pink City," is famous for its hybrid and interesting architecture, and its cuisine is no exception. It's a quiz in combines the common culinary customs of its people, and it has a rich legacy of the Rajput maharajas' lavish restaurants. Indulge in a one-of-a-kind sensory adventure through the city's crowded marketplaces, historic restaurants, and royally inspired foods (Jain et al., 2024; Rishi, 2020).

The entry gate culinary scene of Jaipur can be best explored on a cuisine tour, which has recently grown in popularity among tourists. With these carefully planned tools, one may discover the hidden gems of Jaipur city's cuisine from humble street vendors to historic eateries. Tourist can easily and in a systematic manner experience a variety of regional delicacies while gaining insights into their cultural importance. But, despite these tours' rising popularity, there hasn't been much scholarly investigation into what they are and the themes they highlight to make a foreign unforgettable gastronomic adventure (Amicarelli et al., 2022; Duttagupta, 2013; Verma & Murdia, 2017). This work sets out to address that knowledge vacuum by analyzing the Jaipur foot tours thematically. The aim of this article is to identify what kinds of stories and experiences are being sold on culinary towards by looking at their websites, schedules, and reviews written by previous customers. The practitioner of this article first set out to address the following enquiries: (a) What

appeals to culinary visitors about Jaipur foot tools? (b) This article will sick to share light and the packaging and presentation of Jaipur's culinary legacy to international audiences by delving into this topic. Adding additional destination marketing knowledge and food tourism, the results will stipulate useful information on Jaipur tourism stakeholders and local tour operators. Over the first few decades, there has been a dramatic change in the travelling market. Hence, with their height and sophistication and life experience, today's tourists are looking for more than just stunning landscapes and historic sites. According to (Richards, 2015), "tourist mostly aims to have more meaningful introductions with the local communities through genuine and immersive experiences during their exploration." The formidable and quickly expanding subset of this dynamic environment is culinary tourism. Nowadays, tourists see food as more than just physiological needs; it's a big part of their vacation and a big reason why they choose certain places. Consequently, it serves as the foundation for understanding a community's past, present, and social mores (R. Singh et al., 2024), that "to get is not to incorporate a destination." This integration goes beyond just providing food; it's a way to emphasize local culture that makes travelling more memorable. Indian tourism is a melting pot of many different styles and traditions, making the country a prime destination for foodies (Singh & Kanga, 2020). As a result of decades of commerce, cultural interchange, and history, every city, state, and even region has its own distinct culinary identity. Indian food is a flavourful tapestry that spans the country, from mile Southern flavours to powerful Northern specialities. The Rajasthani capital Jaipur is a particularly allowing location for gastronomic discovery (Gupta et al., 2024). Pink city is mainly famous for its exceptional cultural, mighty architectural heritage, and its delightful Rajasthani cuisine, which is no exception (Yadav, 2017). It's a quiz that combines the local culinary traditions with those of the Rajput maharajas, whose lavish kitchen left a gastronomic legacy that is evident in every bite. An incredible sensory adventure as tourists in this city's crowded bazaars, local market, historic restaurants, and royally inspired cuisine.

2. Review of literature

The study of culinary tourism is a relatively recent but rapidly expanding field of academic inquiry. This unique piece will survey the current research on culinary tourism, focusing on the relevance of India and food within this framework, and how food influences tourist experiences in Jaipur (Chandel et al., 2021; Maitra et al., 2021).

2.1. The growth of culinary tourism

Within the arena of culinary delicacies, food-centric or gastronomic behaviour also defines culinary tourism. According to past practitioners, a commonly recognised definition characterises it as visitation to primary and secondary food producers, food festivals, restaurants, and specific locations for which food and drink are the primary motivating factor for travel (Ellis et al., 2018; Yeoman & McMahon-Beattie, 2016). This concept has been broadened, nevertheless, to encompass a wider variety of situations in which food serves as a significant primary motivator as the discipline has developed. As a means of direct and lasting interaction with the local culture, culinary experience has become an essential component of many modern visitors' itineraries (Mkono et al., 2013). There is a wide range of reasons why people go for food tourism. The range from the "adventurous" diner keen to try out unique street food to the "gourmet" traveller looking for an upscale Michelin-starred experience (Lin et al., 2022). These tourists are usually on the lookout for a genuine experience, regardless of their hobbies. For them, nothing beats sampling the "genuine" cuisine of a place, made with fresh, regional ingredients in accordance with traditional methods. An interest in connecting with locals and immersing oneself in the culture is frequently linked to this pursuit of authenticity. In an article, a researcher (Kim et al., 2020) suggested that having an unforgettable dining experience can greatly improve vacation pleasure and create a favourable impression of the place visited.

2.2. Indian cuisine on the global stage

Indian food, with its rich variety of flavours and techniques, has been a global favourite for a long

time. It has only been acknowledged as a significant attraction for foreign tourists visiting India in recent times. The religious and cultural customs, varied landscapes, and varied histories of the nation create a vibrant tapestry that is the country's cuisine. Carries from all over the world, from Tandoori in Punjab to seafood curries from Kerala, or out there. There is a distinct Indian culinary character to the cuisine of Pink City, the capital of Rajasthan (Singh Chandel & Kanga, 2020). The desert environment and the Nomadic lifestyle of the ancient Rajput have long determined the cuisine of Rajasthan. The focus is on recipes that may be eaten cold and kept for several days. Basic ingredients include things like buttermilk, lentils, and gram flour. Important components of the state's cultural characters include signature meals (M. Singh et al.; Singhi & Joshi, 2010) like Ghewar (a sweet, disc-shaped dessert), Lal Mass (a hot red lamb curry), and Dal Bati Churma (lentils with baked wheat balls and the sweet powder grains mix with dry fruits and nuts). There is a long history of complex and elegant vegetarian and non-vegetarian cuisine in the Jaipur royal kitchen, which is an unavoidable part of Jaipur city's cuisine (Sthapit et al., 2020).

2.3. Food tours as a medium for cultural exchange

Recent years have seen a rise in the popularity of food tours as a means for visitors to experience local cuisine firsthand. They offer a safe, organised, and educational method to explore the city of Jaipur and its often overwhelming culinary delicacies. Local guides usually lead these tours and educate guests about the cultural importance, history, and preparation of various cuisines while they taste them. Although research on culinary tours is in its infancy, there can still be a greater way to immerse oneself in a new culture. According to past practitioners, food tours have the potential to serve as a bridge between tourists and the local communities, encouraging an atmosphere of camaraderie and shared experiences (Banerjee, n.d.; McKercher, 2020).



Figure 1. Word Cloud (authors' representation)

Figure 1 is the representation of the total number of all keywords randomly performed by the practitioners in the review of all literatures that indicates the major theme or this research.

3. Methodology

Using a qualitative research strategy based on thematic analysis, the study will investigate the essential features of culinary tourism in Jaipur. During working with qualitative data, the versatile and popular thematic analysis approach has been found ideal for discovering, interpreting, and reporting recurring themes as explored by past authors (Braun & Clarke, 2006.). This method is ideal for our study since it provides a thorough grounding in the stories and experiences told by Jaipur culinary tours.

3.1. Data collection

During the initiation of this research process, the authors have included the data obtained from multiple tour itineraries and the grey sources of

literature, like food bloggers' websites and social media. The reviews of the customers from these destinations were gained from certain websites of OTAs like TripAdvisor, Viator, MakeMyTrip, and Google reviews. As the customer's reviews play a very crucial role, authors have collected a series of reviews from the customers with utmost importance. Practitioners use a purposive sampling technique to choose the culinary tours. Three things will be considered for inclusion: (1) the tour's emphasis on Jaipur's cuisine and culinary experiences; (2) the tour's wave visibility and descriptions of offerings; and the number of reviews it has received from customers. A sample of 15-20 distinct culinary tours is expected to yield enough information to reveal recurring patterns.

3.2. Data analysis

According to a researcher (Braun & Clarke, 2006) there are 6 steps (Figure 2) to taking a theme analysis approach to data collection.

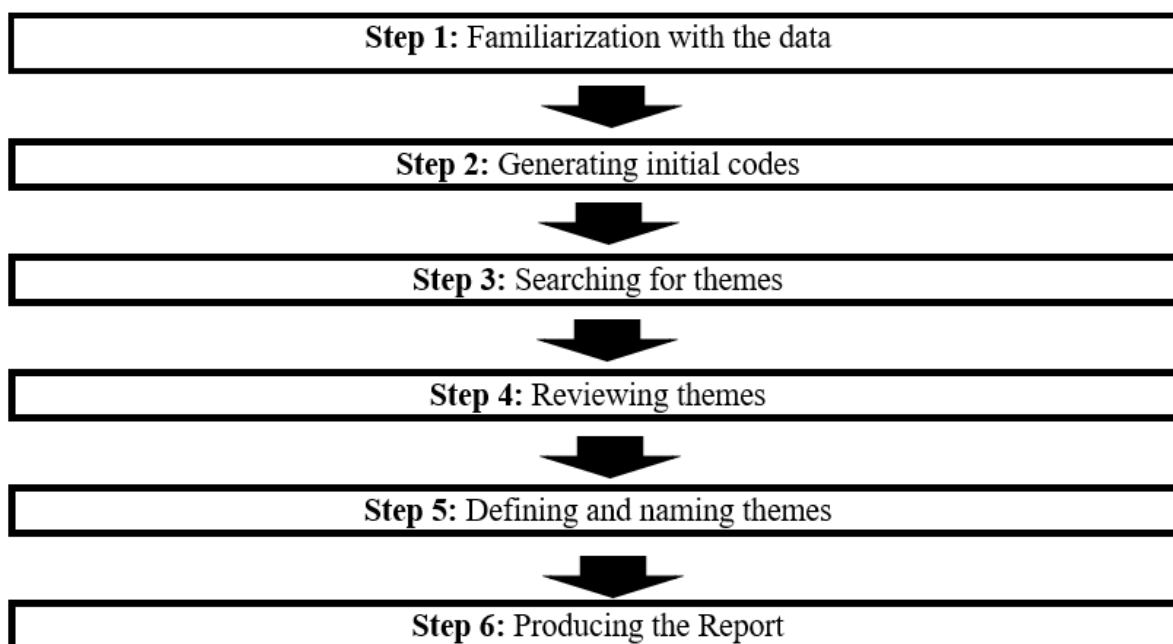


Figure 2. Six steps to taking a theme analysis approach to data collection

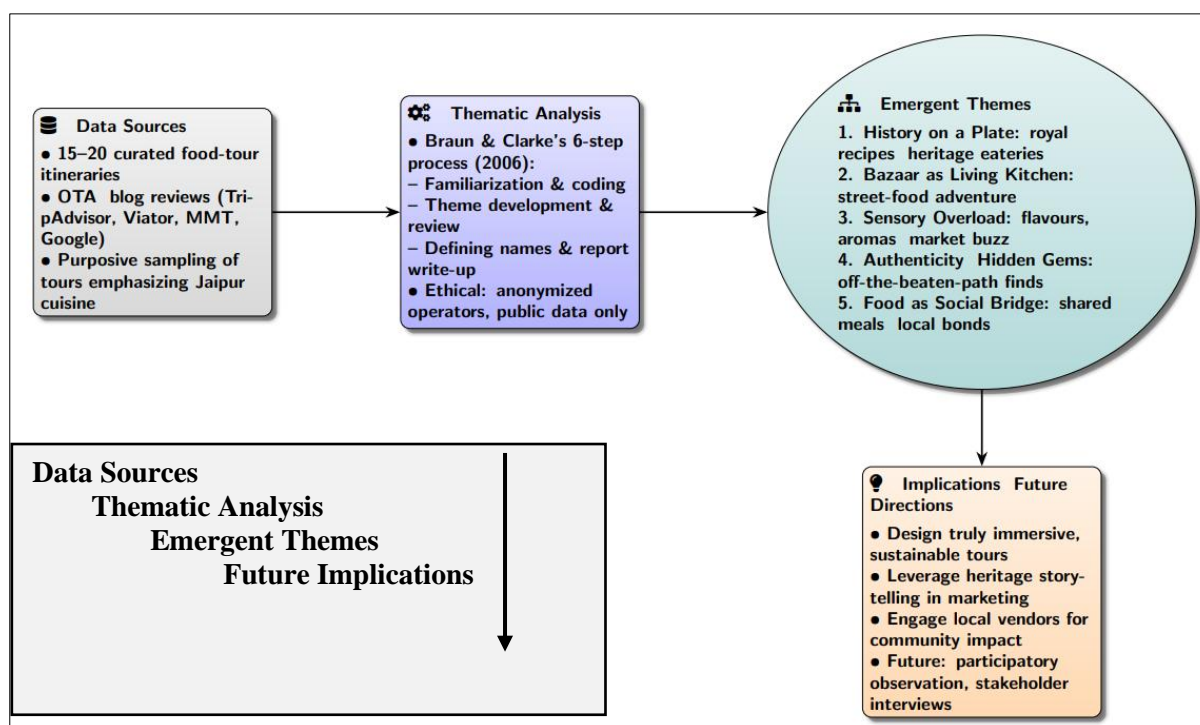


Figure 3. Conceptual diagram of the article (authors' representation)

Figure 2 and Figure 3 elaborates the flow and the process of the research process of this manuscript, highlighting the key areas, e.g., data

sources, process of thematic analysis, emergent themes, future directions, and implications.

3.3. Ethical considerations

Data obtained from the study will come from online resources that are accessible to the public. It follows that there are little moral considerations. Still, the final report will refrain from mentioning specific tour operators or clients by name in order to maintain their privacy. On the contrary, we shall employ generic descriptors.

4. Results analysis

Five major themes emerged from the data gathered from internet descriptions and consumer reviews of Jaipur cuisine tours through thematic analysis. Together, these ideas create a story about the pink city food scene that is full of sensory delights, cultural immersion, and history.

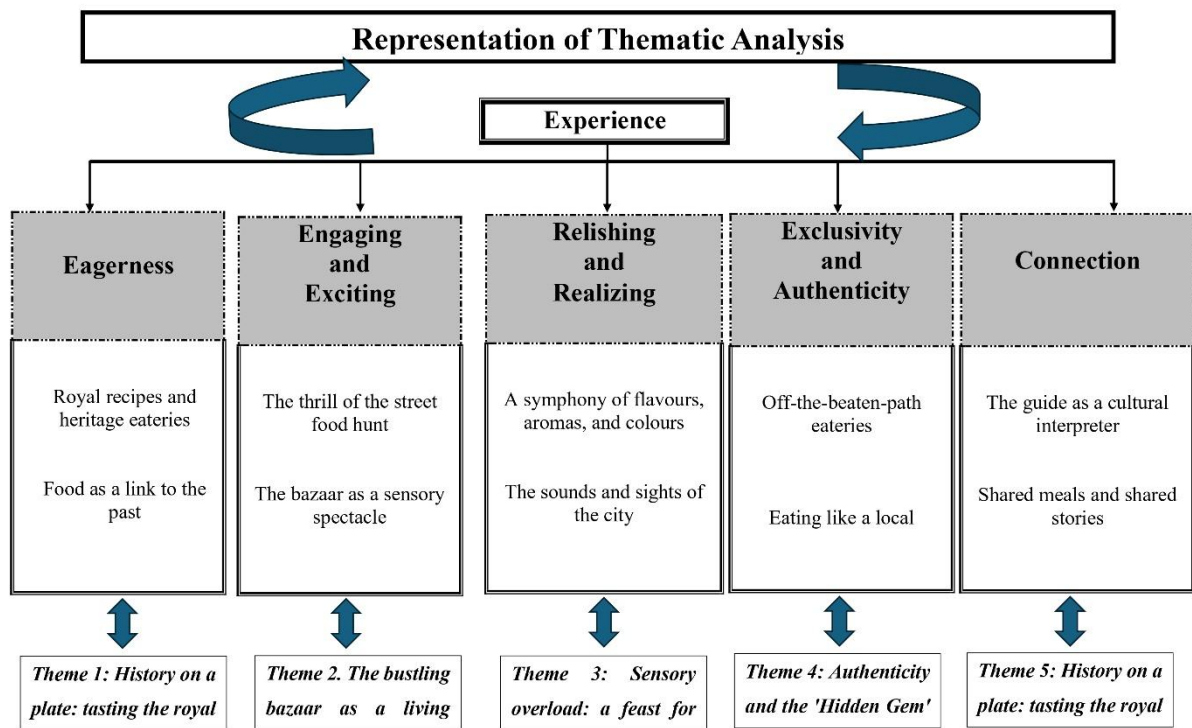


Figure 4. Representations of the thematic analysis (Authors' representations)

Figure 4 highlights the five major themes that the practitioners have identified during the process

of this investigation on the Rajasthani local foods and community. It explains the five major themes of this study as discussed below.

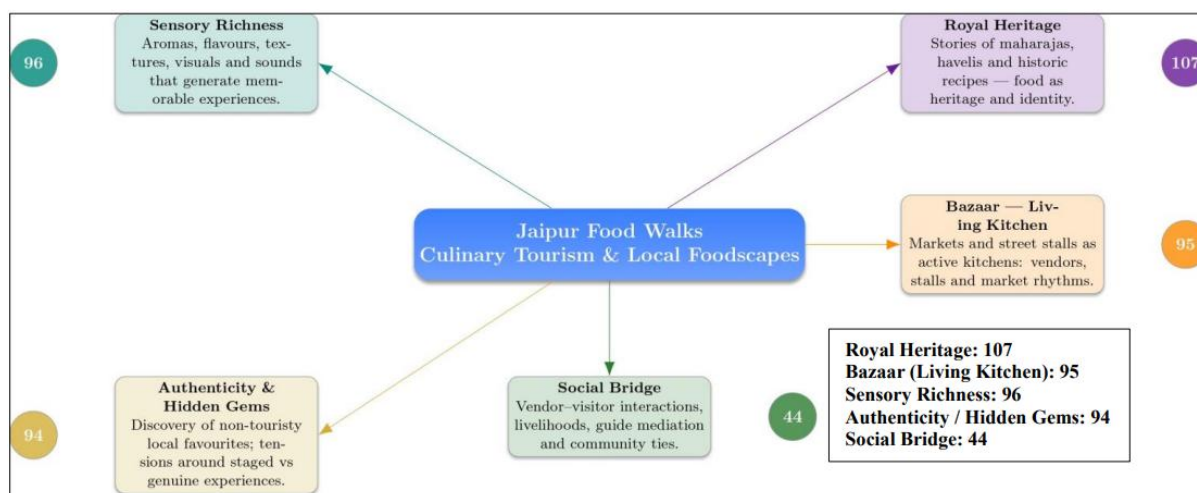


Figure 5. Synthesised thematic clusters

Five thematic clusters were synthesised from the combined survey and grey literature ($n = 436$). Node bubbles show the assigned document counts (Figure 5)

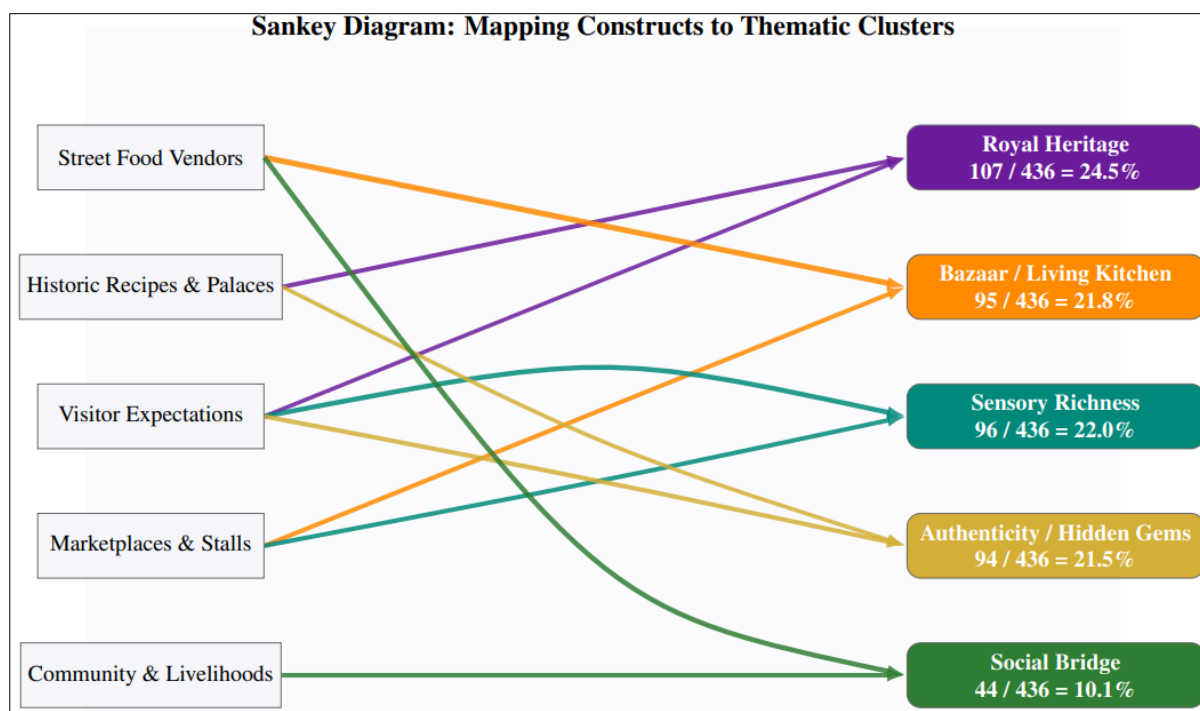


Figure 6. Sankey Diagram: Mapping Constructs to Thematic Clusters (authors' representation)

The five thin clusters that organise the study are represented by this Sankey diagram, which shows how five different concept types from the survey and great literature ($n = 436$) were coded. Each of these individual notes indicates both the rock and the total data set percentage, calculated as: $p_{Royal} = 107/436 = 0.245 = 24.5\%$. As per

the data obtained and analysed by the practitioners for the Gray Literature was $p_{Gray} = 260/436 = 0.596 = 59.6\%$ and for the survey data, $p_{Gray} = 176/436 = 0.404 = 40.4\%$.

The thickness of the arrows connecting constructs to themes varies according to the

frequency of data obtained; stronger evidence flows are represented by larger/thicker arrows. Its topic is best with a distinct colour (green = Social Bridge, teal = Sensory, orange = Bazaar, gold = Authenticity, and purple = Royal Heritage). By demonstrating the connections between basic constructs (such as "Street Vendors" and "Historic Recipes") and higher-level topics, this figure transparently demonstrates the coding process. It also emphasizes balance: Social Bridge contributes a lesser but significant 10.1% of responses, whereas the four groups each account for about 21-24%.

4.1. Theme 1: History on a plate: tasting the royal past

A dominant theme that emerged from the data is the strong emphasis on the historical and royal lineage of Jaipur's cuisine. Food tours frequently frame their offerings as an opportunity to "taste history" and experience the "culinary secrets of the maharajas."

4.1.1. Royal recipes and heritage eateries:

Many tours highlight visits to heritage restaurants that are housed in old havelis (mansions) or claim to use recipes passed down through generations of royal chefs. Descriptions often use evocative language such as "dine like a king" or "discover the lost recipes of the royal kitchens."

4.1.2. Food as a link to the past: The narrative presented is one where food acts as a tangible link to Jaipur's glorious past. Guides are often quoted in reviews as sharing stories about the origins of specific dishes and their connection to historical events or royal figures.

4.2. Theme 2. The bustling bazaar as a living kitchen

Another key theme is the portrayal of Jaipur's bustling bazaars as a vibrant, "living kitchen." The tours emphasize the experience of navigating the crowded lanes and discovering the city's best street food.

4.2.1. The thrill of the street food hunt: The language used often evokes a sense of adventure and discovery. Tourists are invited to go on a "street food safari" or a "hunt for the best kachori in town." This framing transforms the act of eating into an exciting and engaging activity.

4.2.2. The bazaar as a sensory spectacle: The descriptions and reviews frequently highlight the sensory aspects of the bazaar experience – the sights, sounds, and smells of food being cooked and sold in a lively, chaotic environment.

4.3. Theme 3: Sensory overload: a feast for more than just the palate

This theme encapsulates the idea that the food tour is an all-encompassing sensory experience. The focus is not just on the taste of the food but on the entire sensory journey.

4.3.1. A symphony of flavours, aromas, and colours: The descriptions of food are often rich and evocative, providing the specific, unique tastes, textures, and visual appeal of each traditional delicacy.

4.3.2. The sounds and sights of the city: Customer reviews often mention the sounds of the city – "the sizzle of food being fried", "the calls of vendors", "the general buzz of the market" – as an integral part of the experience.

4.4. Theme 4: Authenticity and the 'Hidden Gem' experience

The quest for authenticity is a central theme in modern tourism, and this is strongly reflected in the promotion of Jaipur food tours. Tour operators go to great lengths to assure customers that they will experience the 'real' Jaipur.

4.4.1. Off-the-beaten-path eateries: A common promise is that the tour will take visitors to "hidden gems" and "local haunts" that they would not be able to find on their own. This creates a sense of exclusivity and a more authentic experience.

4.4.2. Eating like a local: The ultimate goal presented is to "eat like a local." This involves

not only trying local dishes but also understanding the local customs and etiquette of eating.

4.5. Theme 5: Connecting with the locals: food as a social bridge

The final theme highlights the social aspect of the food tour experience. Food is presented as a means of connecting with local people and gaining a deeper insight into their way of life.

4.5.1. The guide as a cultural interpreter: The tour guide is often portrayed as a key figure who acts as a "cultural interpreter," bridging the gap between the tourist and the local community.

4.5.2. Shared meals and shared stories: The act of sharing a meal is presented as a powerful way to foster connection and understanding. Reviews often mention the friendly and welcoming nature of the vendors and the breaks to interrelate with local community.

Table 1 Grey Literature Exemplar Quotes (n = 260)

ID	Platform	Vendor	Dish	Construct	Exemplar Quote	Theme	Sentiment
GL-001	Instagram	MI Road stall	pyaaz kachori	Havelis & Courtly Cuisine	pyaaz kachori was introduced with stories of maharajas and festive rituals.	Royal Heritage	Positive
GL-002	Google Reviews	Chandpole gate vendor	Ghewar	Havelis & Courtly Cuisine	The guide linked Ghewar to a palace kitchen tradition, tasting like history.	Royal Heritage	Mixed
GL-003	Viator	Bapu Bazaar cart	pyaaz kachori	Historic Recipes & Palaces	In the old haveli courtyard, pyaaz kachori carried saffron notes from a family recipe.	Royal Heritage	Positive
GL-004	Food Blog	Choti Chaupar sweets shop	pyaaz kachori	Havelis & Courtly Cuisine	In the old haveli courtyard, pyaaz kachori carried saffron notes from a family recipe.	Royal Heritage	Mixed
GL-005	Viator	Hawa Mahal lane shop	Rabri	Havelis & Courtly Cuisine	rabri was introduced with stories of maharajas and festive rituals.	Royal Heritage	Positive
GL-006	YouTube	Chandpole gate vendor	saffron milk	Royal Thali Narratives	saffron milk was introduced with stories of maharajas and festive rituals.	Royal Heritage	Positive
GL-007	Google Reviews	Nehru Bazaar kiosk	Ghewar	Historic Recipes & Palaces	Eating Ghewar under jharokhas made recipes vivid and alive.	Royal Heritage	Positive
GL-008	MakeMyTrip	Nehru Bazaar kiosk	samosa	Historic Recipes & Palaces	Eating samosa under jharokhas made recipes vivid and alive.	Royal Heritage	Mixed
GL-009	TripAdvisor	Ajmeri Gate tea stall	jalebi	Havelis & Courtly Cuisine	jalebi was introduced with stories of maharajas and festive rituals.	Royal Heritage	Mixed
GL-010	YouTube	Nehru Bazaar kiosk	dal baati churma	Havelis & Courtly Cuisine	The guide linked dal baati churma to a palace kitchen tradition, tasting like history.	Royal Heritage	Positive
GL-011	Instagram	Hawa Mahal lane shop	chaat	Historic Recipes & Palaces	In the old haveli courtyard, chaat carried saffron notes from a family recipe.	Royal Heritage	Positive
GL-012	Viator	Johari Bazaar corner	rabri	Havelis & Courtly Cuisine	rabri was introduced with stories of maharajas and festive rituals.	Royal Heritage	Positive

GL-013	MakeMyTrip	Nehru Bazaar kiosk	dal baati churma	Havelis & Courtly Cuisine	dal baati churma was introduced with stories of maharajas and festive rituals.	Royal Heritage	Positive
GL-014	Food Blog	Badi Chaupar snack counter	lassi in kulhad	Havelis & Courtly Cuisine	In the old haveli courtyard, lassi in kulhad carried saffron notes from a family recipe.	Royal Heritage	Positive
GL-015	Viator	Ajmeri Gate tea stall	samosa	Havelis & Courtly Cuisine	In the old haveli courtyard, samosa carried saffron notes from a family recipe.	Royal Heritage	Positive
GL-016	YouTube	Bapu Bazaar cart	mirchi vada	Historic Recipes & Palaces	mirchi vada was introduced with stories of maharajas and festive rituals.	Royal Heritage	Neutral
GL-017	MakeMyTrip	MI Road stall	dal baati churma	Havelis & Courtly Cuisine	dal baati churma was introduced with stories of maharajas and festive rituals.	Royal Heritage	Positive
GL-018	Instagram	Amer Road dhaba	laal maas	Havelis & Courtly Cuisine	Eating laal maas under jharokhas made recipes vivid and alive.	Royal Heritage	Positive
GL-019	MakeMyTrip	Chandpole gate vendor	mirchi vada	Havelis & Courtly Cuisine	mirchi vada was introduced with stories of maharajas and festive rituals.	Royal Heritage	Mixed
GL-020	Viator	Choti Chaupar sweets shop	laal maas	Royal Thali Narratives	In the old haveli courtyard, laal maas carried saffron notes from a family recipe.	Royal Heritage	Positive
GL-021	Food Blog	Amer Road dhaba	jalebi	Historic Recipes & Palaces	The guide linked jalebi to a palace kitchen tradition, tasting like history.	Royal Heritage	Positive
GL-022	Instagram	Chandpole gate vendor	saffron milk	Havelis & Courtly Cuisine	The guide linked saffron milk to a palace kitchen tradition, tasting like history.	Royal Heritage	Neutral
GL-023	Viator	Choti Chaupar sweets shop	rabri	Havelis & Courtly Cuisine	rabri was introduced with stories of maharajas and festive rituals.	Royal Heritage	Mixed
GL-024	YouTube	Bapu Bazaar cart	Ghewar	Havelis & Courtly Cuisine	Ghewar was introduced with stories of maharajas and festive rituals.	Royal Heritage	Positive
GL-025	TripAdvisor	Johari Bazaar corner	saffron milk	Historic Recipes & Palaces	Eating saffron milk under jharokhas made recipes vivid and alive.	Royal Heritage	Positive
GL-026	Instagram	Johari Bazaar corner	lassi in kulhad	Havelis & Courtly Cuisine	The guide linked lassi in kulhad to a palace kitchen tradition, tasting like history.	Royal Heritage	Positive
GL-027	YouTube	Badi Chaupar snack counter	dal baati churma	Historic Recipes & Palaces	dal baati churma was introduced with stories of maharajas and festive rituals.	Royal Heritage	Positive
GL-028	Food Blog	Tripolia market cart	pyaaz kachori	Havelis & Courtly Cuisine	pyaaz kachori was introduced with stories of maharajas and festive rituals.	Royal Heritage	Neutral
GL-029	TripAdvisor	MI Road stall	masala chai	Royal Thali Narratives	In the old haveli courtyard, masala chai carried saffron notes from a family recipe.	Royal Heritage	Positive

GL-030	Google Reviews	Choti Chaupar sweets shop	jalebi	Historic Recipes & Palaces	Eating jalebi under jharokhas made recipes vivid and alive.	Royal Heritage	Positive
GL-031	YouTube	Tripolia market cart	rabri ghevar	Historic Recipes & Palaces	Eating rabri ghevar under jharokhas made recipes vivid and alive.	Royal Heritage	Mixed
GL-032	Google Reviews	Johari Bazaar corner	saffron milk	Historic Recipes & Palaces	In the old haveli courtyard, saffron milk carried saffron notes from a family recipe.	Royal Heritage	Positive
GL-033	Viator	Badi Chaupar snack counter	masala chai	Royal Thali Narratives	Eating masala chai under jharokhas made recipes vivid and alive.	Royal Heritage	Positive
GL-034	Google Reviews	Hawa Mahal lane shop	jalebi	Royal Thali Narratives	The guide linked jalebi to a palace kitchen tradition, tasting like history.	Royal Heritage	Mixed
GL-035	Food Blog	Hawa Mahal lane shop	mirchi vada	Historic Recipes & Palaces	The guide linked mirchi vada to a palace kitchen tradition, tasting like history.	Royal Heritage	Positive
GL-036	Google Reviews	MI Road stall	kachori	Royal Thali Narratives	The guide linked kachori to a palace kitchen tradition, tasting like history.	Royal Heritage	Mixed
GL-037	Google Reviews	Johari Bazaar corner	malai ghevar	Historic Recipes & Palaces	In the old haveli courtyard, malai ghevar carried saffron notes from a family recipe.	Royal Heritage	Mixed
GL-038	Food Blog	Amer Road dhaba	mirchi vada	Royal Thali Narratives	Eating mirchi vada under jharokhas made recipes vivid and alive.	Royal Heritage	Positive
GL-039	TripAdvisor	MI Road stall	saffron milk	Royal Thali Narratives	Eating saffron milk under jharokhas made recipes vivid and alive.	Royal Heritage	Neutral
GL-040	Viator	Bapu Bazaar cart	ghevar	Historic Recipes & Palaces	Eating ghevar under jharokhas made recipes vivid and alive.	Royal Heritage	Positive
GL-041	YouTube	MI Road stall	mirchi vada	Historic Recipes & Palaces	In the old haveli courtyard, mirchi vada carried saffron notes from a family recipe.	Royal Heritage	Mixed
GL-042	Viator	Chandpole gate vendor	saffron milk	Historic Recipes & Palaces	saffron milk was introduced with stories of maharajas and festive rituals.	Royal Heritage	Neutral
GL-043	Google Reviews	MI Road stall	rabri	Havelis & Courtly Cuisine	The guide linked rabri to a palace kitchen tradition, tasting like history.	Royal Heritage	Positive
GL-044	Instagram	Tripolia market cart	pyaaz kachori	Historic Recipes & Palaces	In the old haveli courtyard, pyaaz kachori carried saffron notes from a family recipe.	Royal Heritage	Positive
GL-045	Viator	Amer Road dhaba	malai ghevar	Historic Recipes & Palaces	Eating malai ghevar under jharokhas made recipes vivid and alive.	Royal Heritage	Positive
GL-046	Google Reviews	Ajmeri Gate tea stall	pyaaz kachori	Royal Thali Narratives	pyaaz kachori was introduced with stories of maharajas and festive rituals.	Royal Heritage	Neutral
GL-047	MakeMyTrip	Ajmeri Gate tea stall	malai ghevar	Historic Recipes & Palaces	In the old haveli courtyard, malai ghevar carried saffron notes from a family recipe.	Royal Heritage	Positive

GL-048	Google Reviews	Bapu Bazaar cart	kachori	Havelis & Courtly Cuisine	kachori was introduced with stories of maharajas and festive rituals.	Royal Heritage	Positive
GL-049	TripAdvisor	Choti Chaupar sweets shop	malai ghevar	Havelis & Courtly Cuisine	In the old haveli courtyard, malai ghevar carried saffron notes from a family recipe.	Royal Heritage	Positive
GL-050	Food Blog	MI Road stall	lassi in kulhad	Historic Recipes & Palaces	The guide linked lassi in kulhad to a palace kitchen tradition, tasting like history.	Royal Heritage	Positive
GL-051	Viator	MI Road stall	mirchi vada	Havelis & Courtly Cuisine	The guide linked mirchi vada to a palace kitchen tradition, tasting like history.	Royal Heritage	Mixed
GL-052	TripAdvisor	Ajmeri Gate tea stall	kulfi	Royal Thali Narratives	In the old haveli courtyard, kulfi carried saffron notes from a family recipe.	Royal Heritage	Positive
GL-053	Google Reviews	Johari Bazaar corner	laal maas	Historic Recipes & Palaces	laal maas was introduced with stories of maharajas and festive rituals.	Royal Heritage	Neutral
GL-054	MakeMyTrip	MI Road stall	pyaaz kachori	Royal Thali Narratives	The guide linked pyaaz kachori to a palace kitchen tradition, tasting like history.	Royal Heritage	Positive
GL-055	Food Blog	Hawa Mahal lane shop	samosa	Historic Recipes & Palaces	samosa was introduced with stories of maharajas and festive rituals.	Royal Heritage	Positive
GL-056	Google Reviews	Nehru Bazaar kiosk	chaat	Historic Recipes & Palaces	Eating chaat under jharokhas made recipes vivid and alive.	Royal Heritage	Mixed
GL-057	Instagram	Johari Bazaar corner	pyaaz kachori	Havelis & Courtly Cuisine	pyaaz kachori was introduced with stories of maharajas and festive rituals.	Royal Heritage	Positive
GL-058	Google Reviews	Johari Bazaar corner	ghevar	Historic Recipes & Palaces	In the old haveli courtyard, ghevar carried saffron notes from a family recipe.	Royal Heritage	Positive
GL-059	MakeMyTrip	Choti Chaupar sweets shop	dal baati churma	Havelis & Courtly Cuisine	dal baati churma was introduced with stories of maharajas and festive rituals.	Royal Heritage	Positive
GL-060	Instagram	Badi Chaupar snack counter	samosa	Havelis & Courtly Cuisine	Eating samosa under jharokhas made recipes vivid and alive.	Royal Heritage	Positive
GL-061	YouTube	Bapu Bazaar cart	jalebi	Havelis & Courtly Cuisine	Eating jalebi under jharokhas made recipes vivid and alive.	Royal Heritage	Positive
GL-062	TripAdvisor	Bapu Bazaar cart	kulfi	Historic Recipes & Palaces	kulfi was introduced with stories of maharajas and festive rituals.	Royal Heritage	Positive
GL-063	Instagram	Amer Road dhaba	saffron milk	Havelis & Courtly Cuisine	The guide linked saffron milk to a palace kitchen tradition, tasting like history.	Royal Heritage	Positive
GL-064	TripAdvisor	Chandpole gate vendor	kachori	Royal Thali Narratives	In the old haveli courtyard, kachori carried saffron notes from a family recipe.	Royal Heritage	Neutral
GL-065	Google Reviews	Bapu Bazaar cart	chaat	Market Flows	The lane turned into a living kitchen where chaat was fried and handed instantly.	Bazaar / Living Kitchen	Positive

GL-066	Google Reviews	Badi Chaupar snack counter	mirchi vada	Stalls & Carts	The lane turned into a living kitchen where mirchi vada was fried and handed instantly.	Bazaar / Living Kitchen	Positive
GL-067	YouTube	Tripolia market cart	saffron milk	Stalls & Carts	Vendors at Tripolia market cart adjusted spice on request, like an open kitchen.	Bazaar / Living Kitchen	Positive
GL-068	YouTube	Chandpole gate vendor	lassi in kulhad	Market Flows	The lane turned into a living kitchen where lassi in kulhad was fried and handed instantly.	Bazaar / Living Kitchen	Positive
GL-069	Instagram	Nehru Bazaar kiosk	saffron milk	Stalls & Carts	Vendors at Nehru Bazaar kiosk adjusted spice on request, like an open kitchen.	Bazaar / Living Kitchen	Positive
GL-070	Google Reviews	MI Road stall	laal maas	Street Food Vendors	laal maas was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Positive
GL-071	Google Reviews	Amer Road dhaba	masala chai	Market Flows	Vendors at Amer Road dhaba adjusted spice on request, like an open kitchen.	Bazaar / Living Kitchen	Positive
GL-072	TripAdvisor	Badi Chaupar snack counter	dal baati churma	Market Flows	Crowded yet efficient; dal baati churma queue moved fast and lively.	Bazaar / Living Kitchen	Positive
GL-073	YouTube	MI Road stall	samosa	Market Flows	samosa was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Mixed
GL-074	MakeMyTrip	Bapu Bazaar cart	ghevar	Market Flows	Vendors at Bapu Bazaar cart adjusted spice on request, like an open kitchen.	Bazaar / Living Kitchen	Mixed
GL-075	MakeMyTrip	Bapu Bazaar cart	ghevar	Stalls & Carts	ghevar was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Positive
GL-076	Instagram	Nehru Bazaar kiosk	saffron milk	Stalls & Carts	The lane turned into a living kitchen where saffron milk was fried and handed instantly.	Bazaar / Living Kitchen	Neutral
GL-077	Food Blog	Hawa Mahal lane shop	samosa	Street Food Vendors	samosa was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Positive
GL-078	Food Blog	Tripolia market cart	dal baati churma	Market Flows	dal baati churma was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Positive
GL-079	Instagram	Nehru Bazaar kiosk	kulfi	Stalls & Carts	The lane turned into a living kitchen where kulfi was fried and handed instantly.	Bazaar / Living Kitchen	Positive
GL-080	Food Blog	Johari Bazaar corner	saffron milk	Market Flows	saffron milk was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Positive
GL-081	Food Blog	Chandpole gate vendor	dal baati churma	Market Flows	dal baati churma was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Positive
GL-082	Food Blog	Choti Chaupar sweets shop	chaat	Market Flows	The lane turned into a living kitchen where chaat was fried and handed instantly.	Bazaar / Living Kitchen	Positive
GL-083	MakeMyTrip	Hawa Mahal lane shop	saffron milk	Stalls & Carts	Crowded yet efficient; saffron milk queue moved fast and lively.	Bazaar / Living Kitchen	Neutral
GL-084	Viator	Amer Road dhaba	dal baati churma	Stalls & Carts	dal baati churma was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Positive

GL-085	Instagram	MI Road stall	chaat	Stalls & Carts	Crowded yet efficient; chaat queue moved fast and lively.	Bazaar / Living Kitchen	Positive
GL-086	YouTube	Hawa Mahal lane shop	chaat	Street Food Vendors	Vendors at Hawa Mahal lane shop adjusted spice on request, like an open kitchen.	Bazaar / Living Kitchen	Positive
GL-087	TripAdvisor	Bapu Bazaar cart	mirchi vada	Market Flows	The lane turned into a living kitchen where mirchi vada was fried and handed instantly.	Bazaar / Living Kitchen	Neutral
GL-088	Viator	Badi Chaupar snack counter	dal baati churma	Stalls & Carts	dal baati churma was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Neutral
GL-089	Viator	Hawa Mahal lane shop	rabri ghevar	Stalls & Carts	The lane turned into a living kitchen where rabri ghevar was fried and handed instantly.	Bazaar / Living Kitchen	Positive
GL-090	YouTube	Ajmeri Gate tea stall	mirchi vada	Street Food Vendors	mirchi vada was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Positive
GL-091	Food Blog	Hawa Mahal lane shop	ghevar	Market Flows	Vendors at Hawa Mahal lane shop adjusted spice on request, like an open kitchen.	Bazaar / Living Kitchen	Neutral
GL-092	Instagram	Tripolia market cart	kulfi	Market Flows	kulfi was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Mixed
GL-093	Viator	Chandpole gate vendor	malai ghevar	Market Flows	Crowded yet efficient; malai ghevar queue moved fast and lively.	Bazaar / Living Kitchen	Positive
GL-094	YouTube	Badi Chaupar snack counter	samosa	Stalls & Carts	samosa was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Positive
GL-095	MakeMyTrip	Amer Road dhaba	jalebi	Stalls & Carts	Crowded yet efficient; jalebi queue moved fast and lively.	Bazaar / Living Kitchen	Positive
GL-096	MakeMyTrip	Nehru Bazaar kiosk	kulfi	Stalls & Carts	The lane turned into a living kitchen where kulfi was fried and handed instantly.	Bazaar / Living Kitchen	Positive
GL-097	Google Reviews	Hawa Mahal lane shop	laal maas	Stalls & Carts	Vendors at Hawa Mahal lane shop adjusted spice on request, like an open kitchen.	Bazaar / Living Kitchen	Positive
GL-098	TripAdvisor	Ajmeri Gate tea stall	saffron milk	Market Flows	saffron milk was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Neutral
GL-099	TripAdvisor	Hawa Mahal lane shop	saffron milk	Market Flows	The lane turned into a living kitchen where saffron milk was fried and handed instantly.	Bazaar / Living Kitchen	Mixed
GL-100	Viator	Amer Road dhaba	pyaaz kachori	Market Flows	Crowded yet efficient; pyaaz kachori queue moved fast and lively.	Bazaar / Living Kitchen	Neutral
GL-101	YouTube	Ajmeri Gate tea stall	mirchi vada	Market Flows	Vendors at Ajmeri Gate tea stall adjusted spice on request, like an open kitchen.	Bazaar / Living Kitchen	Positive
GL-102	Viator	Amer Road dhaba	pyaaz kachori	Market Flows	Crowded yet efficient; pyaaz kachori queue moved fast and lively.	Bazaar / Living Kitchen	Neutral
GL-103	Instagram	Chandpole gate vendor	rabri	Street Food Vendors	The lane turned into a living kitchen where	Bazaar / Living Kitchen	Neutral

					rabri was fried and handed instantly.		
GL-104	Food Blog	Choti Chaupar sweets shop	pyaaz kachori	Street Food Vendors	pyaaz kachori was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Positive
GL-105	YouTube	Amer Road dhaba	lassi in kulhad	Street Food Vendors	Crowded yet efficient; lassi in kulhad queue moved fast and lively.	Bazaar / Living Kitchen	Neutral
GL-106	MakeMyTrip	Hawa Mahal lane shop	rabri	Market Flows	Crowded yet efficient; rabri queue moved fast and lively.	Bazaar / Living Kitchen	Neutral
GL-107	MakeMyTrip	Ajmeri Gate tea stall	samosa	Street Food Vendors	samosa was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Positive
GL-108	Instagram	Tripolia market cart	kachori	Market Flows	Vendors at Tripolia market cart adjusted spice on request, like an open kitchen.	Bazaar / Living Kitchen	Positive
GL-109	YouTube	Badi Chaupar snack counter	kachori	Street Food Vendors	Vendors at Badi Chaupar snack counter adjusted spice on request, like an open kitchen.	Bazaar / Living Kitchen	Positive
GL-110	YouTube	Bapu Bazaar cart	rabri ghevar	Street Food Vendors	Vendors at Bapu Bazaar cart adjusted spice on request, like an open kitchen.	Bazaar / Living Kitchen	Neutral
GL-111	Instagram	MI Road stall	dal baati churma	Market Flows	Crowded yet efficient; dal baati churma queue moved fast and lively.	Bazaar / Living Kitchen	Positive
GL-112	Google Reviews	Choti Chaupar sweets shop	ghevar	Street Food Vendors	Crowded yet efficient; ghevar queue moved fast and lively.	Bazaar / Living Kitchen	Positive
GL-113	Food Blog	Bapu Bazaar cart	chaat	Stalls & Carts	chaat was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Neutral
GL-114	Instagram	Hawa Mahal lane shop	jalebi	Stalls & Carts	Vendors at Hawa Mahal lane shop adjusted spice on request, like an open kitchen.	Bazaar / Living Kitchen	Positive
GL-115	Instagram	Johari Bazaar corner	ghevar	Stalls & Carts	The lane turned into a living kitchen where ghevar was fried and handed instantly.	Bazaar / Living Kitchen	Positive
GL-116	Food Blog	Ajmeri Gate tea stall	masala chai	Street Food Vendors	Crowded yet efficient; masala chai queue moved fast and lively.	Bazaar / Living Kitchen	Positive
GL-117	YouTube	Ajmeri Gate tea stall	malai ghevar	Street Food Vendors	malai ghevar was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Positive
GL-118	Instagram	Amer Road dhaba	rabri ghevar	Market Flows	Vendors at Amer Road dhaba adjusted spice on request, like an open kitchen.	Bazaar / Living Kitchen	Mixed
GL-119	Instagram	Johari Bazaar corner	malai ghevar	Market Flows	malai ghevar was made in front of us and eaten sizzling hot.	Bazaar / Living Kitchen	Mixed
GL-120	MakeMyTrip	Nehru Bazaar kiosk	mirchi vada	Street Food Vendors	Crowded yet efficient; mirchi vada queue moved fast and lively.	Bazaar / Living Kitchen	Neutral
GL-121	Google Reviews	Amer Road dhaba	laal maas	Market Flows	The lane turned into a living kitchen where laal maas was fried and handed instantly.	Bazaar / Living Kitchen	Neutral
GL-122	YouTube	Nehru Bazaar kiosk	lassi in kulhad	Texture & Taste	Textures stayed: crusty shell, soft center in lassi in kulhad.	Sensory Richness	Positive

GL-123	YouTube	Johari Bazaar corner	kulfi	Texture & Taste	Clang of utensils and steam framed the vivid kulfi.	Sensory Richness	Mixed
GL-124	TripAdvisor	Tripolia market cart	dal baati churma	Aroma & Sizzle	Textures stayed: crusty shell, soft center in dal baati churma.	Sensory Richness	Neutral
GL-125	Viator	Tripolia market cart	mirchi vada	Visual & Sound Cues	A sip of mirchi vada with street sounds was immersive.	Sensory Richness	Neutral
GL-126	Viator	Bapu Bazaar cart	jalebi	Texture & Taste	Textures stayed: crusty shell, soft center in jalebi.	Sensory Richness	Neutral
GL-127	Instagram	Hawa Mahal lane shop	chaat	Visual & Sound Cues	Clang of utensils and steam framed the vivid chaat.	Sensory Richness	Neutral
GL-128	Food Blog	Tripolia market cart	masala chai	Texture & Taste	Clang of utensils and steam framed the vivid masala chai.	Sensory Richness	Positive
GL-129	Instagram	Amer Road dhaba	samosa	Texture & Taste	Clang of utensils and steam framed the vivid samosa.	Sensory Richness	Positive
GL-130	TripAdvisor	Hawa Mahal lane shop	kulfi	Aroma & Sizzle	Textures stayed: crusty shell, soft center in kulfi.	Sensory Richness	Positive
GL-131	Google Reviews	Amer Road dhaba	samosa	Visual & Sound Cues	Clang of utensils and steam framed the vivid samosa.	Sensory Richness	Positive
GL-132	YouTube	Hawa Mahal lane shop	chaat	Aroma & Sizzle	Clang of utensils and steam framed the vivid chaat.	Sensory Richness	Positive
GL-133	MakeMyTrip	Bapu Bazaar cart	rabri ghevar	Texture & Taste	The aroma hit first; rabri ghevar crackled with cardamom and ghee.	Sensory Richness	Positive
GL-134	Food Blog	Johari Bazaar corner	rabri ghevar	Visual & Sound Cues	A sip of rabri ghevar with street sounds was immersive.	Sensory Richness	Positive
GL-135	YouTube	Bapu Bazaar cart	chaat	Texture & Taste	A sip of chaat with street sounds was immersive.	Sensory Richness	Neutral
GL-136	MakeMyTrip	Chandpole gate vendor	kachori	Texture & Taste	A sip of kachori with street sounds was immersive.	Sensory Richness	Positive
GL-137	YouTube	MI Road stall	laal maas	Texture & Taste	The aroma hit first; laal maas crackled with cardamom and ghee.	Sensory Richness	Mixed
GL-138	Instagram	Badi Chaupar snack counter	kachori	Aroma & Sizzle	Textures stayed: crusty shell, soft center in kachori.	Sensory Richness	Mixed
GL-139	MakeMyTrip	MI Road stall	mirchi vada	Aroma & Sizzle	A sip of mirchi vada with street sounds was immersive.	Sensory Richness	Mixed
GL-140	Food Blog	Choti Chaupar sweets shop	mirchi vada	Visual & Sound Cues	A sip of mirchi vada with street sounds was immersive.	Sensory Richness	Neutral
GL-141	Viator	Johari Bazaar corner	saffron milk	Texture & Taste	The aroma hit first; saffron milk crackled with cardamom and ghee.	Sensory Richness	Mixed
GL-142	Instagram	MI Road stall	dal baati churma	Visual & Sound Cues	Textures stayed: crusty shell, soft center in dal baati churma.	Sensory Richness	Positive
GL-143	Instagram	MI Road stall	lassi in kulhad	Aroma & Sizzle	Textures stayed: crusty shell, soft center in lassi in kulhad.	Sensory Richness	Mixed
GL-144	TripAdvisor	Chandpole gate vendor	pyaaz kachori	Texture & Taste	A sip of pyaaz kachori with street sounds was immersive.	Sensory Richness	Mixed

GL-145	Viator	Johari Bazaar corner	kachori	Aroma & Sizzle	Clang of utensils and steam framed the vivid kachori.	Sensory Richness	Positive
GL-146	Instagram	Amer Road dhaba	jalebi	Visual & Sound Cues	Textures stayed: crusty shell, soft center in jalebi.	Sensory Richness	Positive
GL-147	YouTube	Badi Chaupar snack counter	dal baati churma	Texture & Taste	The aroma hit first; dal baati churma crackled with cardamom and ghee.	Sensory Richness	Mixed
GL-148	Google Reviews	Badi Chaupar snack counter	rabri ghevar	Texture & Taste	Textures stayed: crusty shell, soft center in rabri ghevar.	Sensory Richness	Positive
GL-149	TripAdvisor	Chandpole gate vendor	chaat	Visual & Sound Cues	Clang of utensils and steam framed the vivid chaat.	Sensory Richness	Neutral
GL-150	TripAdvisor	Amer Road dhaba	chaat	Visual & Sound Cues	A sip of chaat with street sounds was immersive.	Sensory Richness	Positive
GL-151	Food Blog	Tripolia market cart	malai ghevar	Texture & Taste	The aroma hit first; malai ghevar crackled with cardamom and ghee.	Sensory Richness	Mixed
GL-152	TripAdvisor	Ajmeri Gate tea stall	kulfi	Visual & Sound Cues	Clang of utensils and steam framed the vivid kulfi.	Sensory Richness	Positive
GL-153	TripAdvisor	Hawa Mahal lane shop	pyaaz kachori	Visual & Sound Cues	Clang of utensils and steam framed the vivid pyaaz kachori.	Sensory Richness	Mixed
GL-154	TripAdvisor	Chandpole gate vendor	malai ghevar	Visual & Sound Cues	A sip of malai ghevar with street sounds was immersive.	Sensory Richness	Positive
GL-155	Google Reviews	Choti Chaupar sweets shop	saffron milk	Visual & Sound Cues	A sip of saffron milk with street sounds was immersive.	Sensory Richness	Positive
GL-156	Viator	Nehru Bazaar kiosk	saffron milk	Texture & Taste	Clang of utensils and steam framed the vivid saffron milk.	Sensory Richness	Positive
GL-157	YouTube	Chandpole gate vendor	kulfi	Texture & Taste	A sip of kulfi with street sounds was immersive.	Sensory Richness	Positive
GL-158	Instagram	Ajmeri Gate tea stall	kachori	Texture & Taste	The aroma hit first; kachori crackled with cardamom and ghee.	Sensory Richness	Positive
GL-159	MakeMyTrip	Nehru Bazaar kiosk	ghevar	Texture & Taste	The aroma hit first; ghevar crackled with cardamom and ghee.	Sensory Richness	Mixed
GL-160	Viator	Ajmeri Gate tea stall	kachori	Aroma & Sizzle	Clang of utensils and steam framed the vivid kachori.	Sensory Richness	Mixed
GL-161	YouTube	Amer Road dhaba	rabri	Aroma & Sizzle	Textures stayed: crusty shell, soft center in rabri.	Sensory Richness	Positive
GL-162	Food Blog	Chandpole gate vendor	chaat	Texture & Taste	A sip of chaat with street sounds was immersive.	Sensory Richness	Positive
GL-163	TripAdvisor	Badi Chaupar snack counter	mirchi vada	Visual & Sound Cues	Textures stayed: crusty shell, soft center in mirchi vada.	Sensory Richness	Positive
GL-164	Food Blog	Bapu Bazaar cart	saffron milk	Aroma & Sizzle	Textures stayed: crusty shell, soft center in saffron milk.	Sensory Richness	Positive
GL-165	Viator	MI Road stall	rabri ghevar	Texture & Taste	Clang of utensils and steam framed the vivid rabri ghevar.	Sensory Richness	Mixed
GL-166	Instagram	Johari Bazaar corner	saffron milk	Texture & Taste	A sip of saffron milk with street sounds was immersive.	Sensory Richness	Positive

GL-167	Viator	Tripolia market cart	rabri ghevar	Texture & Taste	Textures stayed: crusty shell, soft center in rabri ghevar.	Sensory Richness	Mixed
GL-168	Food Blog	Chandpole gate vendor	jalebi	Texture & Taste	A sip of jalebi with street sounds was immersive.	Sensory Richness	Positive
GL-169	YouTube	Tripolia market cart	samosa	Aroma & Sizzle	Clang of utensils and steam framed the vivid samosa.	Sensory Richness	Positive
GL-170	YouTube	Choti Chaupar sweets shop	malai ghevar	Aroma & Sizzle	A sip of malai ghevar with street sounds was immersive.	Sensory Richness	Mixed
GL-171	Viator	Nehru Bazaar kiosk	kulfi	Visual & Sound Cues	A sip of kulfi with street sounds was immersive.	Sensory Richness	Neutral
GL-172	MakeMyTrip	Hawa Mahal lane shop	mirchi vada	Visual & Sound Cues	A sip of mirchi vada with street sounds was immersive.	Sensory Richness	Positive
GL-173	YouTube	Ajmeri Gate tea stall	kachori	Texture & Taste	A sip of kachori with street sounds was immersive.	Sensory Richness	Neutral
GL-174	Viator	Badi Chaupar snack counter	rabri ghevar	Texture & Taste	The aroma hit first; rabri ghevar crackled with cardamom and ghee.	Sensory Richness	Positive
GL-175	Food Blog	Choti Chaupar sweets shop	kulfi	Aroma & Sizzle	A sip of kulfi with street sounds was immersive.	Sensory Richness	Positive
GL-176	Food Blog	Amer Road dhaba	pyaaz kachori	Visual & Sound Cues	Textures stayed: crusty shell, soft center in pyaaz kachori.	Sensory Richness	Neutral
GL-177	YouTube	Badi Chaupar snack counter	rabri ghevar	Aroma & Sizzle	A sip of rabri ghevar with street sounds was immersive.	Sensory Richness	Positive
GL-178	MakeMyTrip	Choti Chaupar sweets shop	laal maas	Visual & Sound Cues	The aroma hit first; laal maas crackled with cardamom and ghee.	Sensory Richness	Positive
GL-179	YouTube	Badi Chaupar snack counter	laal maas	Local Habits	Finding laal maas off the main road felt like routine, not curated.	Authenticity / Hidden Gems	Mixed
GL-180	TripAdvisor	Choti Chaupar sweets shop	jalebi	Non Touristy Spots	Paper plates and quick service made jalebi feel genuine.	Authenticity / Hidden Gems	Positive
GL-181	Instagram	MI Road stall	saffron milk	Non Touristy Spots	This small MI Road stall had no signage but saffron milk tasted honest.	Authenticity / Hidden Gems	Neutral
GL-182	Google Reviews	Johari Bazaar corner	pyaaz kachori	Non Touristy Spots	Paper plates and quick service made pyaaz kachori feel genuine.	Authenticity / Hidden Gems	Positive
GL-183	MakeMyTrip	Nehru Bazaar kiosk	masala chai	Local Habits	masala chai was inexpensive, fresh and local, away from tourists.	Authenticity / Hidden Gems	Positive
GL-184	Food Blog	Ajmeri Gate tea stall	lassi in kulhad	Non Touristy Spots	lassi in kulhad was inexpensive, fresh and local, away from tourists.	Authenticity / Hidden Gems	Positive
GL-185	Food Blog	Ajmeri Gate tea stall	mirchi vada	Local Habits	mirchi vada was inexpensive, fresh and local, away from tourists.	Authenticity / Hidden Gems	Positive
GL-186	Viator	Badi Chaupar snack counter	samosa	Local Habits	Paper plates and quick service made samosa feel genuine.	Authenticity / Hidden Gems	Positive

GL-187	YouTube	Amer Road dhaba	chaat	Guide Recommendations	chaat was inexpensive, fresh and local, away from tourists.	Authenticity / Hidden Gems	Positive
GL-188	Viator	Nehru Bazaar kiosk	chaat	Guide Recommendations	Finding chaat off the main road felt like routine, not curated.	Authenticity / Hidden Gems	Positive
GL-189	Viator	Johari Bazaar corner	dal baati churma	Local Habits	Finding dal baati churma off the main road felt like routine, not curated.	Authenticity / Hidden Gems	Positive
GL-190	Google Reviews	Ajmeri Gate tea stall	masala chai	Guide Recommendations	Paper plates and quick service made masala chai feel genuine.	Authenticity / Hidden Gems	Positive
GL-191	TripAdvisor	Badi Chaupar snack counter	laal maas	Local Habits	This small Badi Chaupar snack counter had no signage but laal maas tasted honest.	Authenticity / Hidden Gems	Mixed
GL-192	YouTube	Badi Chaupar snack counter	kachori	Guide Recommendations	Finding kachori off the main road felt like routine, not curated.	Authenticity / Hidden Gems	Positive
GL-193	YouTube	Hawa Mahal lane shop	masala chai	Non Touristy Spots	masala chai was inexpensive, fresh and local, away from tourists.	Authenticity / Hidden Gems	Mixed
GL-194	MakeMyTrip	Badi Chaupar snack counter	rabri ghevar	Guide Recommendations	This small Badi Chaupar snack counter had no signage but rabri ghevar tasted honest.	Authenticity / Hidden Gems	Positive
GL-195	MakeMyTrip	Amer Road dhaba	kachori	Guide Recommendations	Paper plates and quick service made kachori feel genuine.	Authenticity / Hidden Gems	Positive
GL-196	TripAdvisor	Johari Bazaar corner	kulfi	Guide Recommendations	Finding kulfi off the main road felt like routine, not curated.	Authenticity / Hidden Gems	Positive
GL-197	Google Reviews	Chandpole gate vendor	masala chai	Guide Recommendations	Paper plates and quick service made masala chai feel genuine.	Authenticity / Hidden Gems	Positive
GL-198	MakeMyTrip	Amer Road dhaba	chaat	Guide Recommendations	Paper plates and quick service made chaat feel genuine.	Authenticity / Hidden Gems	Positive
GL-199	Viator	MI Road stall	rabri ghevar	Non Touristy Spots	Finding rabri ghevar off the main road felt like routine, not curated.	Authenticity / Hidden Gems	Mixed
GL-200	MakeMyTrip	MI Road stall	laal maas	Non Touristy Spots	Paper plates and quick service made laal maas feel genuine.	Authenticity / Hidden Gems	Mixed
GL-201	TripAdvisor	Amer Road dhaba	masala chai	Guide Recommendations	Paper plates and quick service made masala chai feel genuine.	Authenticity / Hidden Gems	Mixed
GL-202	Viator	Badi Chaupar snack counter	masala chai	Non Touristy Spots	masala chai was inexpensive, fresh and local, away from tourists.	Authenticity / Hidden Gems	Neutral
GL-203	TripAdvisor	Choti Chaupar sweets shop	kulfi	Guide Recommendations	kulfi was inexpensive, fresh and local, away from tourists.	Authenticity / Hidden Gems	Positive
GL-204	Instagram	Amer Road dhaba	chaat	Guide Recommendations	Finding chaat off the main road felt like routine, not curated.	Authenticity / Hidden Gems	Positive
GL-205	Google Reviews	Bapu Bazaar cart	kachori	Local Habits	Finding kachori off the main road felt like routine, not curated.	Authenticity / Hidden Gems	Positive
GL-206	TripAdvisor	Hawa Mahal lane shop	rabri ghevar	Local Habits	Finding rabri ghevar off the main road felt like routine, not curated.	Authenticity / Hidden Gems	Positive

GL-207	Instagram	Tripolia market cart	saffron milk	Guide Recommendations	saffron milk was inexpensive, fresh and local, away from tourists.	Authenticity / Hidden Gems	Neutral
GL-208	Instagram	MI Road stall	malai ghevar	Guide Recommendations	Finding malai ghevar off the main road felt like routine, not curated.	Authenticity / Hidden Gems	Positive
GL-209	TripAdvisor	Nehru Bazaar kiosk	dal baati churma	Local Habits	Finding dal baati churma off the main road felt like routine, not curated.	Authenticity / Hidden Gems	Positive
GL-210	YouTube	Nehru Bazaar kiosk	ghevar	Guide Recommendations	Paper plates and quick service made ghevar feel genuine.	Authenticity / Hidden Gems	Mixed
GL-211	Instagram	Nehru Bazaar kiosk	kachori	Local Habits	Paper plates and quick service made kachori feel genuine.	Authenticity / Hidden Gems	Positive
GL-212	TripAdvisor	Amer Road dhaba	jalebi	Guide Recommendations	jalebi was inexpensive, fresh and local, away from tourists.	Authenticity / Hidden Gems	Mixed
GL-213	TripAdvisor	Bapu Bazaar cart	kulfi	Non Touristy Spots	kulfi was inexpensive, fresh and local, away from tourists.	Authenticity / Hidden Gems	Mixed
GL-214	Google Reviews	MI Road stall	dal baati churma	Guide Recommendations	dal baati churma was inexpensive, fresh and local, away from tourists.	Authenticity / Hidden Gems	Positive
GL-215	MakeMyTrip	Chandpole gate vendor	pyaaz kachori	Local Habits	pyaaz kachori was inexpensive, fresh and local, away from tourists.	Authenticity / Hidden Gems	Positive
GL-216	Food Blog	Johari Bazaar corner	lassi in kulhad	Non Touristy Spots	This small Johari Bazaar corner had no signage but lassi in kulhad tasted honest.	Authenticity / Hidden Gems	Positive
GL-217	TripAdvisor	Nehru Bazaar kiosk	mirchi vada	Guide Recommendations	Paper plates and quick service made mirchi vada feel genuine.	Authenticity / Hidden Gems	Positive
GL-218	Google Reviews	Johari Bazaar corner	kachori	Non Touristy Spots	Finding kachori off the main road felt like routine, not curated.	Authenticity / Hidden Gems	Mixed
GL-219	TripAdvisor	MI Road stall	malai ghevar	Local Habits	Paper plates and quick service made malai ghevar feel genuine.	Authenticity / Hidden Gems	Mixed
GL-220	Food Blog	MI Road stall	rabri	Guide Recommendations	rabri was inexpensive, fresh and local, away from tourists.	Authenticity / Hidden Gems	Mixed
GL-221	TripAdvisor	Badi Chaupar snack counter	chaat	Local Habits	This small Badi Chaupar snack counter had no signage but chaat tasted honest.	Authenticity / Hidden Gems	Positive
GL-222	Viator	Ajmeri Gate tea stall	saffron milk	Guide Recommendations	This small Ajmeri Gate tea stall had no signage but saffron milk tasted honest.	Authenticity / Hidden Gems	Neutral
GL-223	Instagram	Amer Road dhaba	jalebi	Non Touristy Spots	Paper plates and quick service made jalebi feel genuine.	Authenticity / Hidden Gems	Mixed
GL-224	Google Reviews	MI Road stall	rabri ghevar	Local Habits	Paper plates and quick service made rabri ghevar feel genuine.	Authenticity / Hidden Gems	Neutral
GL-225	Food Blog	Tripolia market cart	chaat	Local Habits	Finding chaat off the main road felt like routine, not curated.	Authenticity / Hidden Gems	Positive
GL-226	YouTube	MI Road stall	dal baati churma	Local Habits	Finding dal baati churma off the main road felt like routine, not curated.	Authenticity / Hidden Gems	Positive

GL-227	Viator	Nehru Bazaar kiosk	rabri	Local Habits	Finding rabri off the main road felt like routine, not curated.	Authenticity / Hidden Gems	Positive
GL-228	MakeMyTrip	Ajmeri Gate tea stall	kulfi	Guide Recommendations	Paper plates and quick service made kulfi feel genuine.	Authenticity / Hidden Gems	Positive
GL-229	Google Reviews	Badi Chaupar snack counter	malai ghevar	Non Touristy Spots	This small Badi Chaupar snack counter had no signage but malai ghevar tasted honest.	Authenticity / Hidden Gems	Positive
GL-230	TripAdvisor	Ajmeri Gate tea stall	ghevar	Guide Recommendations	Paper plates and quick service made ghevar feel genuine.	Authenticity / Hidden Gems	Positive
GL-231	Food Blog	Bapu Bazaar cart	kulfi	Guide Recommendations	This small Bapu Bazaar cart had no signage but kulfi tasted honest.	Authenticity / Hidden Gems	Neutral
GL-232	MakeMyTrip	Badi Chaupar snack counter	saffron milk	Guide Recommendations	This small Badi Chaupar snack counter had no signage but saffron milk tasted honest.	Authenticity / Hidden Gems	Positive
GL-233	Food Blog	Johari Bazaar corner	masala chai	Non Touristy Spots	masala chai was inexpensive, fresh and local, away from tourists.	Authenticity / Hidden Gems	Positive
GL-234	Instagram	Amer Road dhaba	mirchi vada	Non Touristy Spots	Paper plates and quick service made mirchi vada feel genuine.	Authenticity / Hidden Gems	Mixed
GL-235	MakeMyTrip	MI Road stall	samosa	Community Ties	Chat over samosa made the stall a social meeting spot.	Social Bridge	Neutral
GL-236	YouTube	Tripolia market cart	pyaaz kachori	Community Ties	Switch to filtered water improved pyaaz kachori trust and safety.	Social Bridge	Positive
GL-237	Google Reviews	Johari Bazaar corner	chaat	Livelihoods	Switch to filtered water improved chaat trust and safety.	Social Bridge	Positive
GL-238	Google Reviews	Chandpole gate vendor	laal maas	Vendor Stories	Chat over laal maas made the stall a social meeting spot.	Social Bridge	Positive
GL-239	TripAdvisor	Tripolia market cart	dal baati churma	Livelihoods	Kids fetching dal baati churma showed its role in daily community.	Social Bridge	Neutral
GL-240	MakeMyTrip	Chandpole gate vendor	masala chai	Livelihoods	Switch to filtered water improved masala chai trust and safety.	Social Bridge	Mixed
GL-241	Food Blog	MI Road stall	kachori	Vendor Stories	Chat over kachori made the stall a social meeting spot.	Social Bridge	Mixed
GL-242	TripAdvisor	Badi Chaupar snack counter	jalebi	Livelihoods	Kids fetching jalebi showed its role in daily community.	Social Bridge	Neutral
GL-243	Viator	Choti Chaupar sweets shop	rabri	Livelihoods	Switch to filtered water improved rabri trust and safety.	Social Bridge	Positive
GL-244	YouTube	Tripolia market cart	ghevar	Livelihoods	Kids fetching ghevar showed its role in daily community.	Social Bridge	Positive
GL-245	MakeMyTrip	Badi Chaupar snack counter	malai ghevar	Community Ties	Switch to filtered water improved malai ghevar trust and safety.	Social Bridge	Positive
GL-246	Google Reviews	Ajmeri Gate tea stall	kachori	Vendor Stories	Chat over kachori made the stall a social meeting spot.	Social Bridge	Positive

GL-247	Google Reviews	Chandpole gate vendor	samosa	Livelihoods	Switch to filtered water improved samosa trust and safety.	Social Bridge	Positive
GL-248	TripAdvisor	Amer Road dhaba	saffron milk	Vendor Stories	Chat over saffron milk made the stall a social meeting spot.	Social Bridge	Neutral
GL-249	Food Blog	Hawa Mahal lane shop	masala chai	Vendor Stories	Kids fetching masala chai showed its role in daily community.	Social Bridge	Positive
GL-250	Viator	Bapu Bazaar cart	rabri	Vendor Stories	Switch to filtered water improved rabri trust and safety.	Social Bridge	Mixed
GL-251	Viator	Choti Chaupar sweets shop	laal maas	Community Ties	Kids fetching laal maas showed its role in daily community.	Social Bridge	Positive
GL-252	TripAdvisor	Ajmeri Gate tea stall	pyaaz kachori	Livelihoods	Chat over pyaaz kachori made the stall a social meeting spot.	Social Bridge	Mixed
GL-253	Viator	Nehru Bazaar kiosk	jalebi	Livelihoods	Vendor said festival sales help their family; jalebi supports livelihood.	Social Bridge	Positive
GL-254	Viator	Choti Chaupar sweets shop	laal maas	Community Ties	Vendor said festival sales help their family; laal maas supports livelihood.	Social Bridge	Neutral
GL-255	YouTube	Johari Bazaar corner	kulfi	Vendor Stories	Switch to filtered water improved kulfi trust and safety.	Social Bridge	Positive
GL-256	TripAdvisor	Tripolia market cart	ghevar	Community Ties	Chat over ghevar made the stall a social meeting spot.	Social Bridge	Positive
GL-257	MakeMyTrip	Badi Chaupar snack counter	rabri ghevar	Vendor Stories	Vendor said festival sales help their family; rabri ghevar supports livelihood.	Social Bridge	Positive
GL-258	MakeMyTrip	Hawa Mahal lane shop	lassi in kulhad	Community Ties	Chat over lassi in kulhad made the stall a social meeting spot.	Social Bridge	Positive
GL-259	Google Reviews	Badi Chaupar snack counter	malai ghevar	Livelihoods	Kids fetching malai ghevar showed its role in daily community.	Social Bridge	Mixed
GL-260	Instagram	Badi Chaupar snack counter	kulfi	Community Ties	Switch to filtered water improved kulfi trust and safety.	Social Bridge	Positive

This table lists exemplar quotes drawn from grey-literature sources (*OTAs, review sites, food blogs, and social media*) used to inform the thematic analysis. Totals reflect 260 grey-literature entries (with 176 survey responses analysed separately; overall $n = 436$).

5. Discussion

Themes found in the analysis of a sophisticated perspective on the creation and consumption of culinary tourism in Jaipur. According to the results, culinary tours in the pink city are more than just a way to feel an individual's appetite;

there are carefully planned cultural experiences that cater to the larger hearings of modern tourists for genuine and counters, total immersion and meaningful connection. The heritage city of Jaipur is well represented by the term "History on a Plate" campaign. The incorporation of the royal city of Jaipur and its history into its culinary traditions allows the tour

operators to enhance their products with cultural capital, turning a simple meal sampling into a historical adventure. As explained by the practitioner, (Long, 2013) in culinary tourism, the backstory of the meal is frequently just as essential as the dish itself. An "adventurous" approach to food discovery is what "The Bustling Bazaar as a Living Kitchen" is all about. It's about the allure of street cuisine. The need for authentic, unadulterated travel experience is on the rise, and this fits right in with that trend. Still, it makes everyone feel wonder how much control was exerted during this "adventure." All the expressions give the impression of venturing into the city's hectic core; they are very organised and supervised affairs that are put in place to make sure the tourists are safe and comfortable. Sensory overload and "Authenticity," and the "Hidden Gem Experience" aspects appeal to modern tourists because they provide an experience that is both exciting and real. With the advent of mass tourism, the allure of finding

"Hidden gems" has become an effective marketing tactic, drawing in customers by promising a unique experience away from the typical tourist's place of attraction is the final theme that sheds light upon the social aspects of food tourism. The results imply that food can serve as a "social bridge," promoting deep connections between visitors and the local population. Well, these connections are necessary among the multiple themes. It is crucial to think about the power dynamics involved and ensure everyone's benefits.

6. Future Directions

Understanding the theme construction of Jaipur's culinary tours can be better accomplished with the help of this study. However, there is a further necessity for future research, which is much needed to thoroughly investigate this field of work. Therefore, to gain more embodied.

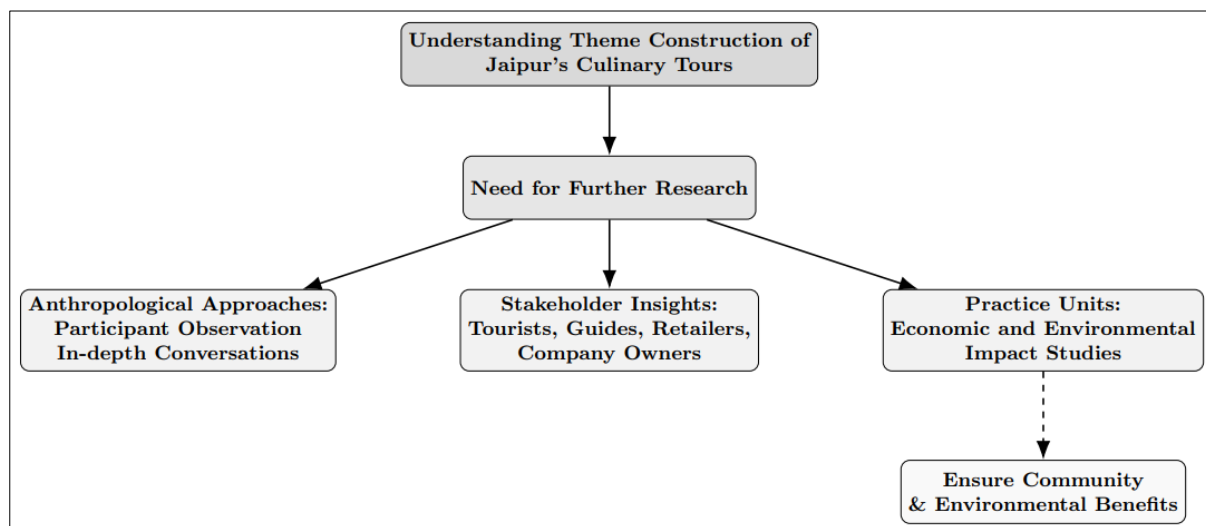


Figure 7. Future directions (authors' representation)

Understanding of the culinary delicacies, anthropological approaches such as participant observation on food excursions and in-depth conversations with tourists and tour guides could be used in future research. Local food retailers

and company owners who participate in these trips can also provide valuable insights. The practice units will carry out more investigation into the financial influence and the air viewpoint of the executions on their business, which will be

more detailed. To further ensure the excursions' community-beneficial nature, practitioners should think about their social and environmental implications (Figure 4).

7. Conclusion

According to this thematic analysis of Jaipur's food tours, this city's culinary tourism experience is built around the complex web of related themes. Cultural immersion, social connection, history, adventure, and sensory experiences add to all parts of the tours, not simply the cuisine. Photos seeking an intimate and real introduction to the city are the culture; they provide a portal into its very essence. Both theoretical and practical considerations are addressed by the results of the study. This study examines operator explanations of a popular Indian destination, adding to the expanding corpus of research on culinary tourism. More importantly, they shed light on the story aspect that is truly associated with visitors, which is great information for Jaipur's tourism industry. Tour operators can keep improving and enhancing their services to satisfy the changing needs of contemporary tourists by comprehending these themes. At its core, culinary tourism in Jaipur - and everywhere else - will succeed in the long run if it can provide visitors with experiences that are good for both the tourists and the locals. Therefore, the authentic and long-term viability of Jaipur's culinary heritage depends on the city's approach towards tourism.

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