

*LOYA is an immersive journey through the heart of the north,
served up as a grand feast.*

*Our search for the authentic led to a gathering of the North's most
cherished recipes. Each vibrant dish spotlights the uniqueness and
theatre of Indian cooking, from the drama of smoke, to the richness
of slow cooking, to the energetic pounding of spices by hand.*

*Loya is a confluence of flavour, passion and influence,
all culminating exquisitely on your plate.*



A REVIVAL OF NORTH INDIA'S ICONIC COOKING TRADITIONS

Our menu showcases authentic and long-preserved dishes that bring to the forefront robust flavours and traditional cooking styles. A delicious coming together of fresh, seasonal produce, farm-raised organic meats, and our own spice blends, ground in-house.



Dhungar

To impart the buttery, umami flavours of kindled charcoal to your feast, our chefs use the ancient dhungar cooking style — contemporarily known as ‘smoking’.



Baghar

At Loya, fragrant spices bloom in hot ghee to add depth and nuance to each preparation. This technique is called baghar or ‘hot oil tempering’.



Sigdi

Sigdi, a cooking style unique to the North, is our chefs’ go-to method for a succulent, smoky, and umami-rich feast. It’s an age-old technique of cooking food over coal, ‘uple’ or cow dung, and wood bark till it is deliciously tender.



Dum

Using a centuries-old North Indian technique, Loya’s meat dishes are tightly sealed and slowly simmered for hours, so that their dum, or ‘breath’, is held within the pot. This method of slow-cooking yields tender morsels of meat, stewed in their own natural aromas.



Earthen & Metal Pots

In addition to an array of carefully sourced ingredients, our chefs use traditional clay pots and iron kadhais to infuse earthy flavours and colours into each dish.

As per the guidelines issued by the Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.

PELLA SWAAD

Appetisers



Dhungar



Baghar



Sigdi



Dum



Earthen &
Metal Pots

- LOYA KACHORI CHAAT** 950
Crisp kachori with dried green pea vatana, anardana and saunth chutney
 250 grams | 1030 kcal   
- BHUNE HUYE ALOO METHI** 950
Baby potatoes with kasuri methi, curry leaf, green chilli and coriander
 220 grams | 285 kcal  
- BHARWAN KARARE KULCHE** 950
Pindi chole served with fresh haldi-mooli kus
 260 grams | 585 kcal    
- DAL KI CHAAT** 950
Besan and gehun paratha crisps, served with chilli oil and garlic nibs, finished at the tables
 280 grams | 283 kcal   
- PANEER TEEN MIRCH** 1050
Tender paneer with crushed kali mirch and fresh achari red and green chillies
 250 grams | 864 kcal  
- WADI ARK** 950
Drumstick, pepper, Moong lentil
 180 ml | 213 kcal 



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten
































Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

 Vegetarian

 Non-Vegetarian

-  **MASALADAR PORK RIBS** **1800**
Pork ribs with honey-chilli glaze
 450 grams / 950 kcal  
-  **DUMBA KADHAI** **1650**
 *Kid goat meat with a fresh chilli, ginger and black pepper tempering*
 220 grams / 423 kcal  
-  **CHAPLI PARATHA** **1650**
Minced mutton kebab with flaked paratha and cucumber-tomato slaw
 310 grams / 482 kcal    
-  **GHOST CHILLI MURG TIKKA** **1850**
 *Grilled chicken with smoked carrot-coconut purée and carrot salad*
 220 grams / 241 kcal  
-  **TIMBRI JHINGA** **1650**
 *Prawns in a shrub seed marinade with pahadi bhang jeera chutney*
 140 grams / 363 kcal  
-  **SIGDI MACCHI** **1650**
 *Catfish with pickled kala nimbu and kala lahsun, in spice-rubbed tikkas*
 220 grams / 413 kcal   
-  **MURG SHOBAT** **750**
Chicken soup with potato crisps and roomali roti segments
 200 ml / 286 kcal   



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



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 **Vegetarian**

 **Non-Vegetarian**

LOYA KI KHAAS

Specials



Dhungar



Baghar



Sigdi



Dum



Earthen &
Metal Pots

- | | |
|---|--------------------|
|  <p>MULTANI GOBHI
<i>Special clay-wrapped roasted cauliflower, served with a coriander emulsion</i>
250 grams 683 kcal</p>    | <p>950</p> |
|  <p>PANEER ZAATAR
<i>Farm-sourced paneer coated in a zaatar spice rub and sigdi-grilled</i>
220 grams 664 kcal</p>    | <p>950</p> |
|  <p>LOYA DUM MURG
<i>Khasta dough wrapped, overnight marinated, slow-roasted whole chicken</i>
420 grams 1387 kcal</p>     | <p>1550</p> |
|  <p>RAAN-E-JIRGA
<i>Slow-roasted baby lamb leg with ole chokha and jus</i>
850 grams 2234 kcal</p>   | <p>2750</p> |
|  <p>GOSHT KE LAZEEZ PASLIYAN
<i>Charcoal-smoked special cut of mutton with stone flower and kabab chini spice</i>
350 grams 1356 kcal</p>     | <p>1650</p> |



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



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Nuts



Gluten



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Vegetarian



Non-Vegetarian

SAAJHA SWAAD

Mains

 Dhungar
  Baghar
  Sigdi
  Dum
  Earthen & Metal Pots

-  **PALAK MEETHDI** **1200**
 Spinach with overnight-soaked dates, garlic and roasted walnut kernels
 250 grams / 449 kcal   
-  **SEPU WADI** **1200**
 Himachali split urad dal dumplings in a fresh tomato, yoghurt sauce
 250 grams / 433 kcal  
-  **KATHAL BAINGAN BHARTA** **1200**
 Smoked and spiced eggplant and jackfruit
 180 grams / 342 kcal  
-  **MASALENDAR BHINDI** **1200**
 Okra stir-fried with brown onion, tomato and cashew paste, topped with okra crisps
 220 grams / 111 kcal   
-  **CHAKKI PANEER** **1200**
 Farm-fresh paneer in a tangy and spicy yoghurt sauce
 250 grams / 635 kcal    
-  **PEPPAY WALE ALOO** **1200**
 Baby potatoes with crushed wadi and a fragrant chilli-hing-cumin-kalonji tempering
 220 grams / 349 kcal   
-  **SINGHADA MIRCH KAKDI** **1200**
 Pahadi cucumber, chili, water chestnut, cumin, bhang jeera
 220 grams / 111 kcal 



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten





Sesame

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 Vegetarian

 Non-Vegetarian

-  **BHEE SAAG** 1200
Lotus root, spinach, fenugreek, chilly, caramelize onion
 250 grams | 990 kcal  
-  **KANGRA KHODIYA GOSHT** 1650
Pahadi-special mutton curry with hand-ground, charred walnut ink
 380 grams | 990 kcal   
-  **JHINGA NEOJA** 1850
Prawn, coriander chili chilgoza, reduced prawn gravy
 250 grams | 632 kcal  
-  **LOYA MUTTON** 1650
Mutton slow-cooked in a yoghurt gravy infused with mustard oil and brown onion
 380 grams | 1046 kcal   
-  **DUM NALLI** 1650
Slow-cooked baby lamb shanks in yoghurt and a fragrant spiced stock gravy
 450 grams | 1322 kcal  
-  **KUNNI MURG** 1550
Chicken cooked on the bone in an earthen pot, with garlic bulb, stone flower spice and mustard oil
 380 grams | 1001 kcal 
-  **ATTARI MURG** 1550
Attari-style creamy tomato chicken curry with fenugreek, ginger and spices
 380 grams | 882 kcal  
-  **LOYA MURG PYAZA** 1550
Chicken slow-cooked in a special Loya spice blend and tossed with pearl onions
 350 grams | 765 kcal   
-  **TELLICHERRY DUCK** 1550
Dry aged duck breast with Tellicherry peppercorn sauce
 280 grams | 2132 kcal 



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 **Vegetarian**

 **Non-Vegetarian**

SAATH MEIN

Lentils, Rice, Breads and Accompaniments



Dhungar



Baghar





















Sigdi



Dum



Earthen & Metal Pots

-  **DAL JHAKIYA** **950**
Moong and arhar dal with a pahadi jhakiya seed tempering
 280 grams | 451 kcal   
-  **DAL PANCH RATANI** **950**
A slow-cooked blend of five lentils
 280 grams | 393 kcal  
-  **KALA MOTI GUCCHI PULAO** **1700**
Black gram and Kashmiri morel pulao with ori raita
 560 grams | 787 kcal   
-  **SEVIYAN WADI PULAO** **1100**
Rice vermicelli, amrtisadi wadi pulao with ori raita
 550 grams | 725 kcal  
-  **GOSHT BIRYANI** **1500**
Aromatic lamb biryani with ori raita
 680 grams | 959 kcal   



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



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Nuts



Gluten



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 **Vegetarian**

 **Non-Vegetarian**

- GOLA PARATHA**

Layered bread made with whole wheat flour and clarified butter

120 grams | 362 kcal   

285
- AMRITSAR WADI KULCHA**

Lentil dumpling kulcha

160 grams | 485 kcal   

285
- NAAN**

Butter/garlic/green chilli-cilantro

120 grams | 313 kcal   

225
- MISSI ROTI**

Bread made of whole wheat flour, gram flour and spices

120 grams | 255 kcal   

225
- ROTI**

120 grams | 255 kcal   

225
- OLE CHOKHA**

Mashed yam with mustard and chillies

250 grams | 237 kcal 

250
- ORI RAITA**

Tempered whipped yoghurt

200 grams | 183 kcal   

250



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 **Vegetarian**  **Non-Vegetarian**

LOYA JOURNEY

Vegetarian Set Menu 


5000

PELLA SWAAD

Appetisers

WADI ARK

Drumstick, pepper, Moong lentil

180 ml / 213 kcal  

PANEER TEEN MIRCH

Tender paneer with crushed kali mirch and fresh achari red and green chillies

100 grams / 345 kcal  

BHUNE HUYE ALOO METHI

Baby Potatoes with Kasuri Methi, curry leaf, green chilli and coriander

100 grams / 225 kcal  

DAL AUR PULAO

Lentils and Rice

DAL JHAKIYA

Moong and arhar dal with a pahadi jhakiya seed tempering

100 grams / 161 kcal   

DAL PANCH RATANI

A slow-cooked blend of five lentils

100 grams / 140 kcal  

KALA MOTI GUCCHI PULAO

Black gram and Kashmiri morel pulao with ori raita

560 grams / 787 kcal   

SAAJHA SWAAD

Mains

PALAK MEETHDI

Spinach with overnight-soaked dates, garlic and roasted walnut kernels

100 grams / 179 kcal   

SEPU WADI

Himachali split urad dal dumplings in a fresh tomato-yoghurt sauce

100 grams / 173 kcal  

PEPPAY WALE ALOO

Baby potatoes with crushed wadi and a fragrant chilli-hing-cumin-kalonji tempering

100 grams / 159 kcal   

MITTHA

Desserts

DOODH JALEBI

Jalebi with pista-chuara-kesar milk

135 grams / 167 kcal   

BADANA PEARLS

Rabri and saffron foam, sprinkled with pistachios and almonds

135 grams / 425 kcal   

Served with Loya's special breads and accompaniments



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 Vegetarian

 Non-Vegetarian

THE LOYA JOURNEY

Non-Vegetarian Set Menu 

5000

PELLA SWAAD

Appetisers

MURG SHOBAT

Chicken soup with potato crisps and roomali roti segments

200 ml / 286 kcal   

TIMBRI JHINGA

Prawns in a shrub seed marinade with pahadi bhang jeera chutney

100 grams / 259 kcal  

GHOST CHILLI MURG TIKKA

Grilled chicken spiced with ghost chilli, served with smoked carrot-coconut purée and carrot salad

100 grams / 109 kcal  

DAL AUR PULAO

Lentils and Rice

DAL JHAKIYA

Moong and arhar dal with a pahadi jhakiya seed tempering

100 grams / 161 kcal   

DAL PANCH RATANI

A slow-cooked blend of five lentils

100 grams / 140 kcal  

GOSHT BIRYANI

Aromatic lamb biryani with ori raita

560 grams / 774 kcal   

SAAJHA SWAAD

Mains

KANGRA KHODIYA GOSHT

Pahadi-special mutton curry with hand-ground, charred walnut ink

100 grams / 260 kcal   

DUM NALLI

Slow-cooked baby lamb shanks in yoghurt and fragrant spiced stock gravy

100 grams / 218 kcal  

LOYA MURG PYAZA

Chicken slow-cooked in a special Loya spice blend and tossed with pearl onions

100 grams / 218kcal   

MITTHA

Desserts

DOODH JALEBI

Jalebi with pista-chuara-kesar milk

135 grams / 167 kcal   

BADANA PEARLS

Rabri and saffron foam, sprinkled with pistachios and almonds

135 grams / 425 kcal   

Served with Loya's special breads and accompaniments



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

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 Vegetarian

 Non-Vegetarian

THE LOYA JOURNEY

Vegetarian Set Menu 

3800

PELLA SWAAD

Appetisers

WADI ARK

Drumstick, pepper, Moong lentil

180 ml / 213 kcal  

BHUNE HUYE ALOO METHI

Baby potatoes with kasuri methi, curry leaf, green chilli and coriander

100 grams / 129 kcal  

MITTHA

Desserts

GUD-KE-MAAN

Our Chef's own grandmother's recipe for badam kheer

150 grams / 301 kcal   

BADANA PEARLS

Rabri and saffron foam, sprinkled with pistachios and almonds

135 grams / 425 kcal   

SAAJHA SWAAD

Mains

CHAKKI PANEER

Farm-fresh paneer in a tangy and spicy yoghurt sauce

100 grams / 254 kcal    

PALAK MEETHDI

Spinach with overnight-soaked dates, garlic and roasted walnut kernels

100 grams / 179 kcal   

DAL PANCH RATANI

A slow-cooked blend of five lentils

100 grams / 140 kcal  

KALA MOTI GUCCHI PULAO

Black gram and Kashmiri morel pulao with ori raita

560 grams / 787 kcal   

Served with Loya's special breads and accompaniments



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

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 Vegetarian

 Non-Vegetarian

THE LOYA JOURNEY

Non-Vegetarian Set Menu 

3800

PELLA SWAAD

Appetisers

MURG SHOBAT

Chicken soup with potato crisps and roomali roti segments

200 grams / 206 kcal   

CHAPLI PARATHA

Minced mutton kebab with flaked paratha and cucumber-tomato slaw

100 grams / 155 kcal    

MITTHA

Desserts

BANARASI BREAD PUDDING

Banarasi paan chops with jaggery caramel and pumpkin seeds

85 grams / 196 kcal    

BADANA PEARLS

Rabri and saffron foam, sprinkled with pistachios and almonds

135 grams / 425 kcal   

SAAJHA SWAAD

Mains

LOYA MUTTON

Mutton slow-cooked in a yoghurt gravy infused with mustard oil and brown onion

100 grams / 275 kcal   

ATTARI MURG

Attari-style creamy tomato chicken curry with fenugreek, ginger and spices

100 grams / 232 kcal  

DAL PANCH RATANI

100 grams / 140 kcal  

KALA MOTI GUCCHI PULAO

Black gram and Kashmiri morel pulao with ori raita

560 grams / 787 kcal   

Served with Loya's special breads and accompaniments



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

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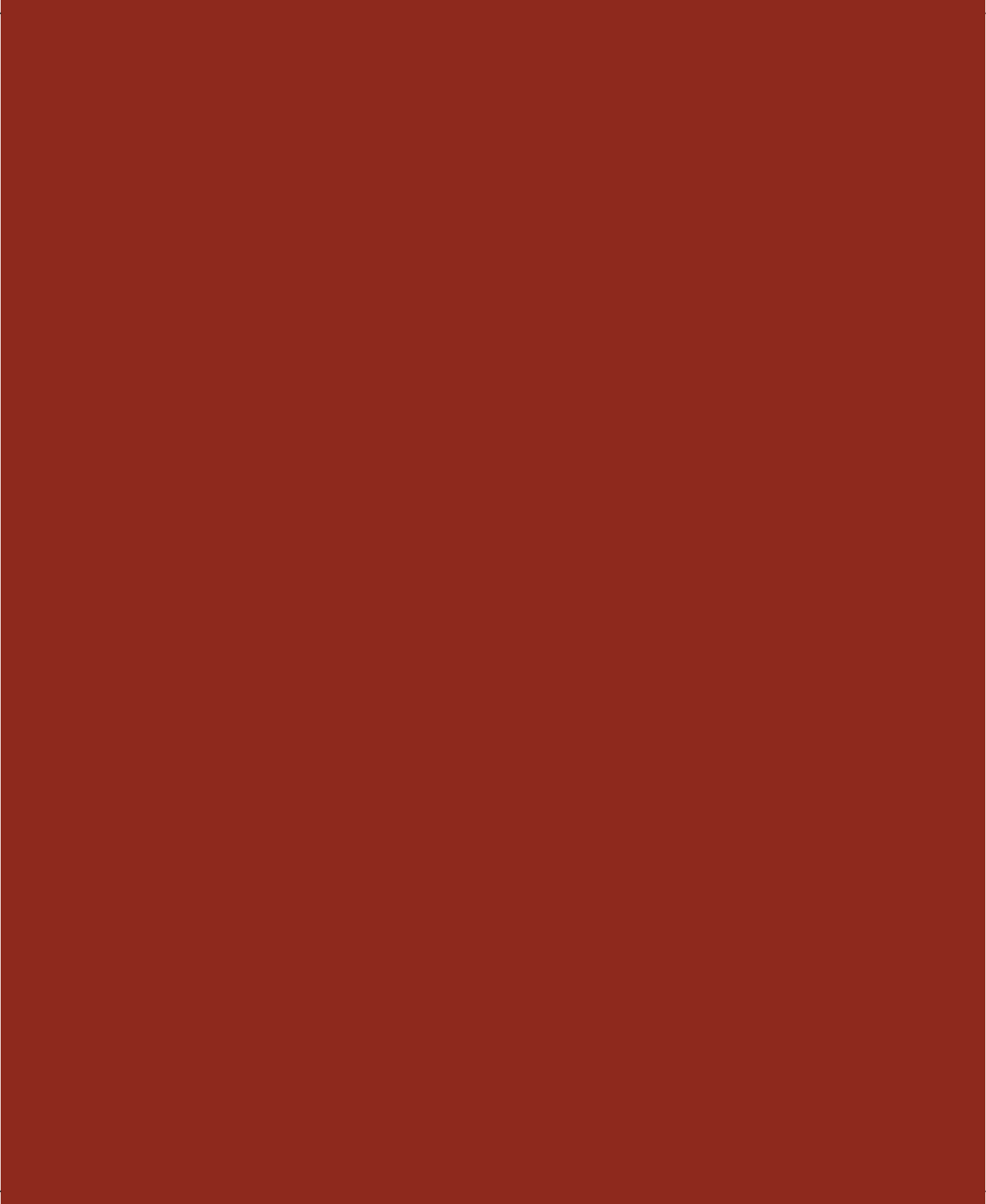
 Vegetarian

 Non-Vegetarian

LOYA

DESSERTS
& AFTER



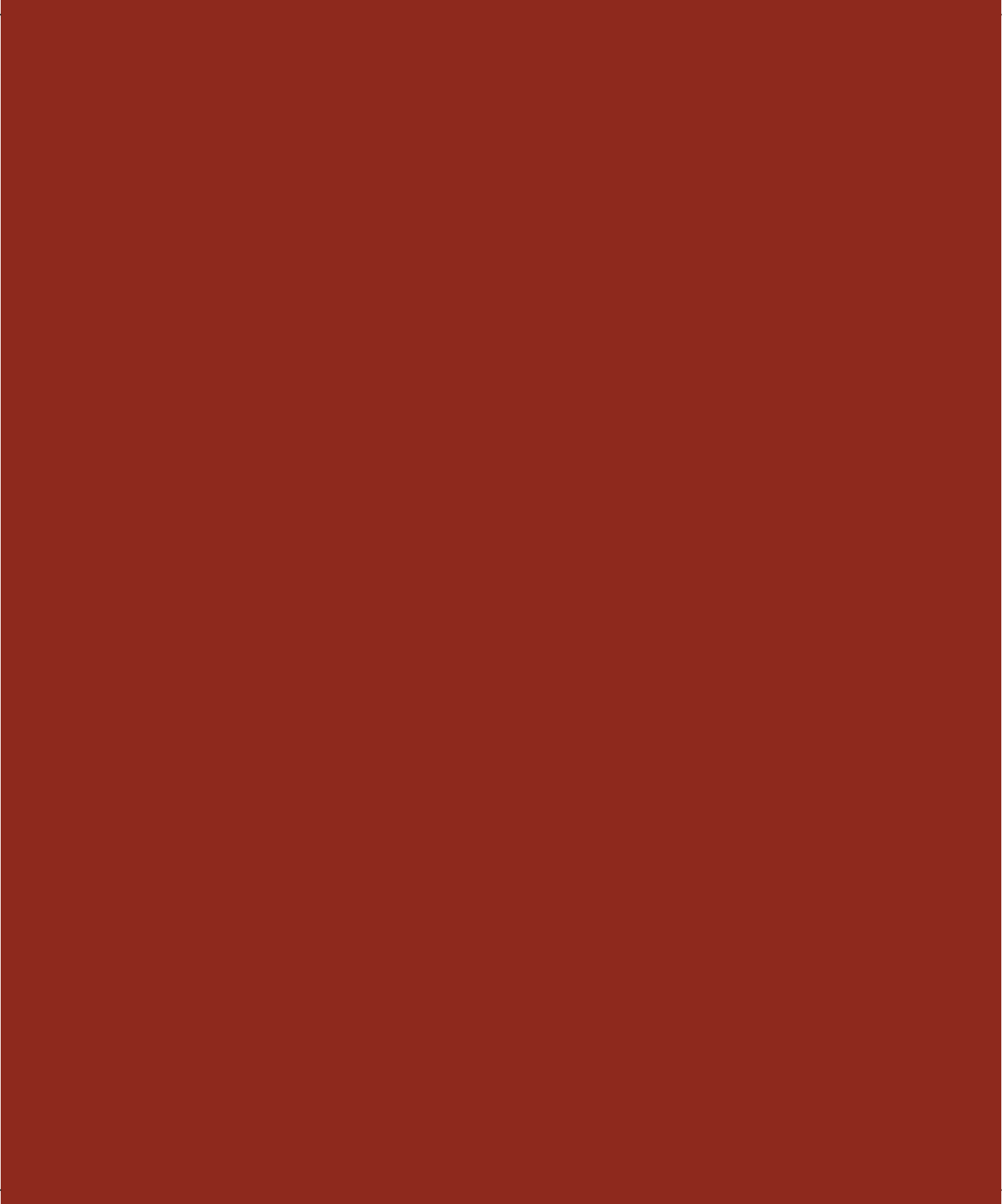


DESSERTS

'Mittha'

*The desserts at Loya capture the warmth of traditions —
of halwais, of grandmothers, and family gatherings,
never without a measure of sweetness.*





MITTHA

Desserts

- 🕒 BADANA PEARLS**

Rabri and saffron foam, sprinkled with pistachios and almonds

135 grams | 425 kcal   

525

- 🕒 DOODH JALEBI**

Jalebi with pista-chuara-kesar milk

100 grams | 167 kcal   

525

- 🕒 KULFI POP**

Assorted four-flavour board of rose petal, saffron-cardamom, royal paan leaf, and malai kulfi

120 grams | 241 kcal  

525

- 🚫 BANARASI BREAD PUDDING**

Banarasi paan chops with jaggery caramel and pumpkin seeds

85 grams | 196 kcal     

525



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Nuts



Lupin



Sulphites



Gluten



Celery



Peanuts



Sesame

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 Vegetarian

 Non-Vegetarian

MITTHA

Desserts

- GUD-KE-MAAN** 525
 Our Chef's own grandmother's recipe for badam kheer
 150 grams | 301 kcal   
- FALOODA** 525
 Falooda with almond kulfi and Rooh Afza rabri
 140 grams | 256 kcal  
- LOYA KHEL** 625
 Chikoo mousse and biscuit cake served with coconut grass
 100 grams | 246 kcal   
- LOYA GADBAD** 625
 Our version of Ice cream sundae with basil seeds,
 date and palm jaggery ice cream, saffron doodh malai
 100 grams | 330 kcal



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Nuts



Lupin



Sulphites



Gluten



Celery



Peanuts



Sesame

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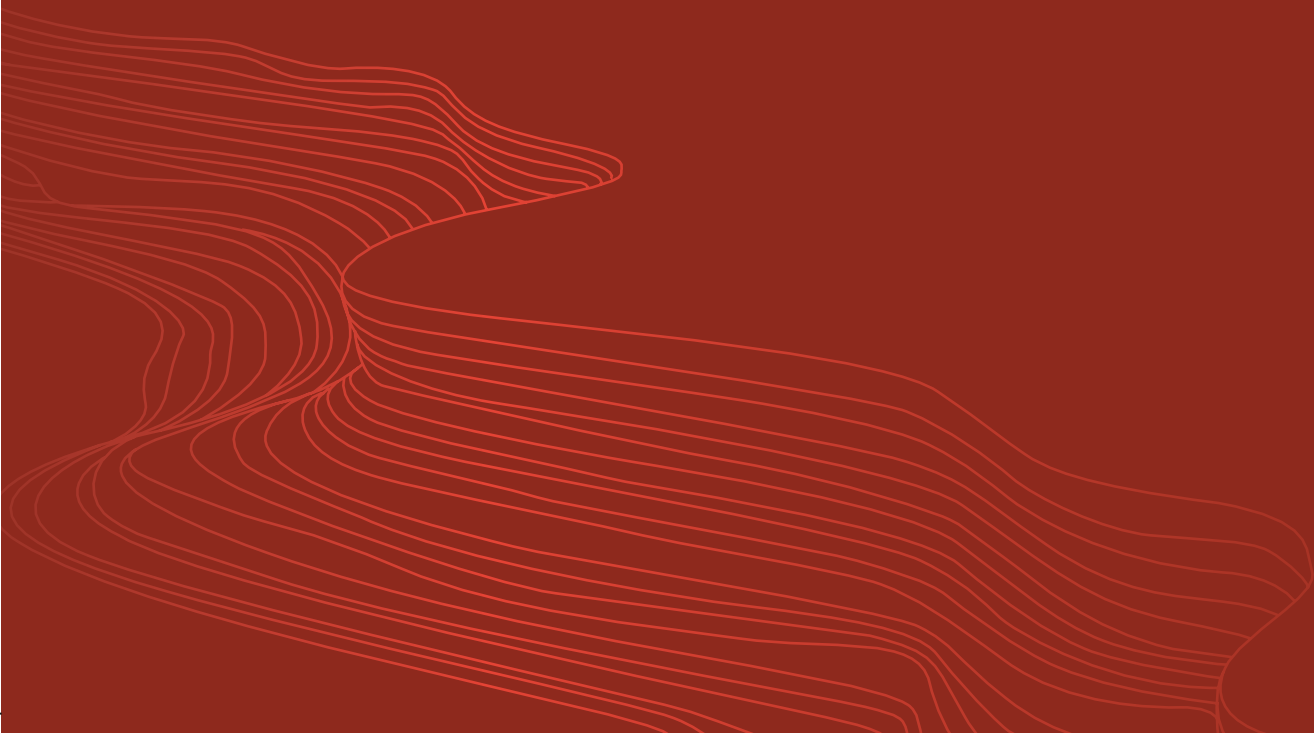
 Vegetarian

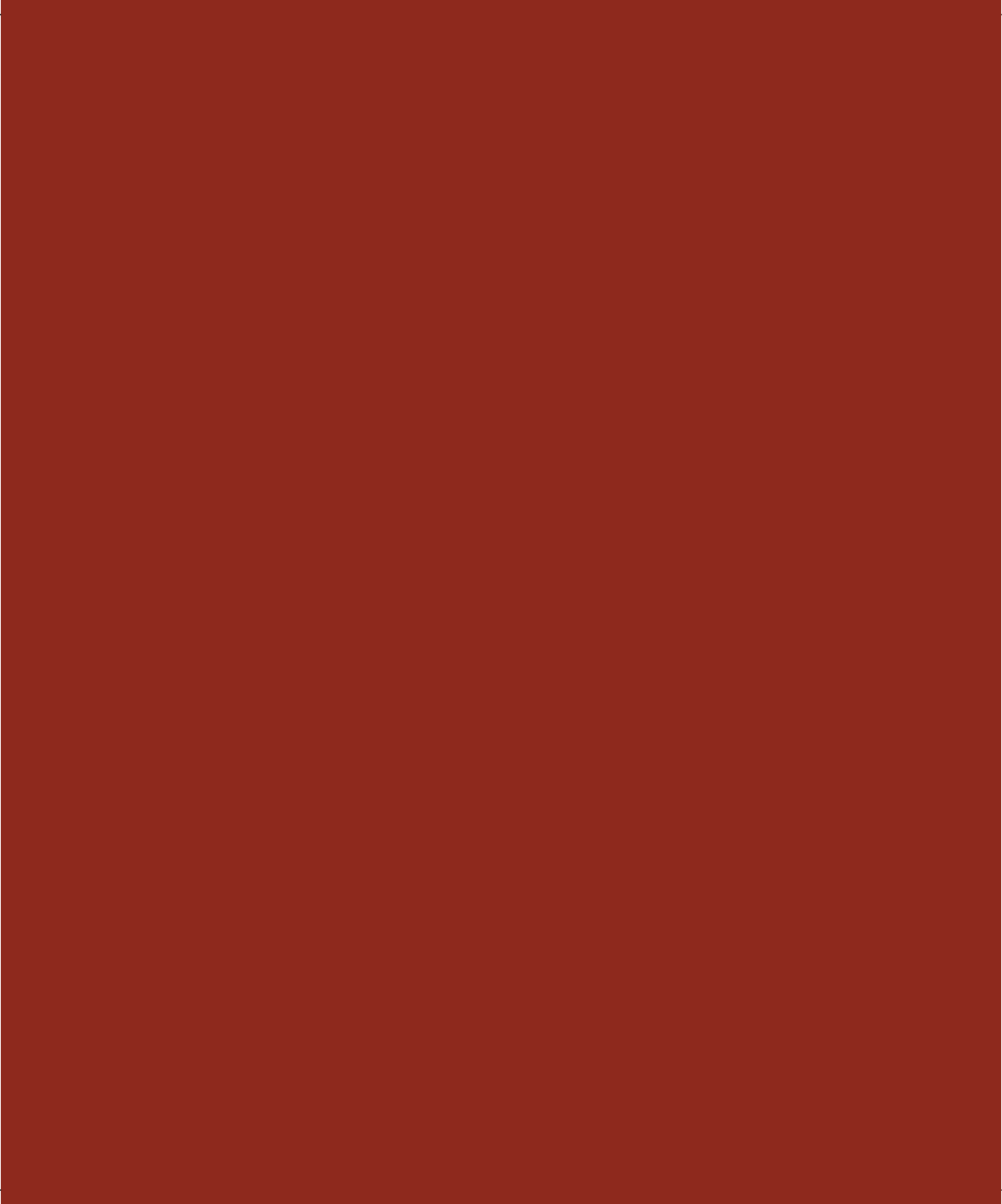
 Non-Vegetarian

AFTER

'Baad Mein'

*Exchange stories of the grand North over your choice of digestif.
At Loya, our inspired selection emulates the passion,
serenity, and vibrancy unique to the region.*





LIMITED EDITION

LOUIS XIII DE RÉMY MARTIN

62000

XO

MARTELL

3500

HENNESSY XO

3400

PAUL JOHN XO

1600

All prices are in Indian rupees and subject to applicable government taxes.
Service of alcohol is permitted only to those who are above 21 years of age.

VSOP

MARTELL **2200**

HENNESSY VSOP **1700**

VS

HENNESSY **1350**

MARTELL **1300**

All prices are in Indian rupees and subject to applicable government taxes.
Service of alcohol is permitted only to those who are above 25 years of age.

LIQUEUR

PATRÓN XO CAFE 1450

JÄGERMEISTER 1450

BAILEYS IRISH CREAM 1350

COINTREAU 750

TRIPLE SEC 600

KAHLÚA 1000

AMARO MONTENEGRO 900

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Service of alcohol is permitted only to those who are above 25 years of age.

CHAI

LOYA KA KAHWA	650
KANGRA HIBISCUS PETALS	550
HIMALAYAN CHAMOMILE & LEMONGRASS	550
HIMALAYAN IMMUNITEA	550
KADAK CHAI 150 ml 60 kcal 	550



Fish



Egg



Crustacean



Mustard



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Peanuts



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 **Vegetarian**

 **Non-Vegetarian**

