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.

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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.

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 kadhis to infuse earthy flavours and colours into each dish.
<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Weight</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>LOYA KACHORI CHAAT</td>
<td>Crisp kachori with dried green pea vatana, anardana and saunth chutney</td>
<td>250 g</td>
<td>1030 kcal</td>
</tr>
<tr>
<td>ALOO METHI SOOLEY</td>
<td>Baby potatoes with kasuri methi, curry leaf, green chilli and coriander</td>
<td>220 g</td>
<td>285 kcal</td>
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<tr>
<td>BHARWAN KARARE KULCHE</td>
<td>Pindi chole served with fresh haldi-mooli kus</td>
<td>260 g</td>
<td>585 kcal</td>
</tr>
<tr>
<td>DAL KI CHAAT</td>
<td>Besan and gehun paratha crisps, served with chilli oil and garlic nibs,</td>
<td>280 g</td>
<td>101 kcal</td>
</tr>
</tbody>
</table>

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

Appetisers

- **Paneer Teen Mirch**
  Tender paneer with crushed kali mirch and fresh achari red and green chillies
  250 grams | 346 kcal
- **Danthal Ark**
  Broccoli dumplings in an extract of broccoli stalk
  220 grams | 285 kcal
- **Ghost Chilli Murg Tikka**
  Grilled chicken with murg smoked carrot-coconut purée and carrot salad
  260 grams | 109 kcal
- **Dumba Kadhai**
  Kid goat meat with a fresh chilli, ginger and black pepper tempering
  220 grams | 192 kcal

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PELLA SWAAD
Appetisers

CHAPLI PARATHA
Minced mutton kebab with flaked paratha and cucumber-tomato slaw
310 grams | 156 kcal

TIMGRI JHINGA
Prawns in a shrub seed marinade with pahadi bhang jeera chutney
220 grams | 363 kcal

SIGDI MACCHI
Catfish with pickled kala nimbu and kala lahsun, in spice-rubbed tikkas
220 grams | 413 kcal

MURG SHOBAT
Chicken soup with potato crisps and roomali roti segments
200 grams | 143 kcal

MASALEDAR PORK RIBS
Pork ribs with honey-chilli glaze
450 grams | 1350 kcal

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SAAJHA SWAAD

Mains

**PALAK MEETHDI**
Spinach with overnight-soaked dates, garlic and roasted walnut kernels
250 grams | 449 kcal

**SEPU WADI**
Himachali split urad dal dumplings in a fresh tomato, yoghurt sauce
250 grams | 173 kcal

**MASALEDAR BHINDI**
Okra stir-fried with brown onion, tomato and cashew paste, topped with okra crisps
220 grams | 111 kcal

**CHAKKI PANEER**
Farm-fresh paneer in a tangy and spicy yoghurt sauce
250 grams | 635 kcal

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SAAJHA SWAAD

Mains

**KATHAL BAINGAN BHARTA**
Smoked and spiced eggplant and jackfruit
180 grams | 342 kcal

**PEPPAY WALE ALOO**
Baby potatoes with crushed wadi and a fragrant chilli-hing-cumin-kalonji tempering
220 grams | 159 kcal

**LOYA MURG PYAZA**
Chicken slow-cooked in a special Loya spice blend and tossed with pearl onions
350 grams | 765 kcal

**KUNNI MURG**
Chicken cooked on the bone in an earthen pot, with garlic bulb, stone flower spice and mustard oil
380 grams | 1001 kcal

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ATTARI MURG
Attari-style creamy tomato chicken curry with fenugreek, ginger and spices
380 grams | 882 kcal

KANGRA KHODIYA GOSHT
Pahadi-special mutton curry with hand-ground, charred walnut ink
380 grams | 990 kcal

LOYA MUTTON
Mutton slow-cooked in a yoghurt gravy infused with mustard oil and brown onion
380 grams | 1046 kcal

DUM NALLI
Slow-cooked baby lamb shanks in yoghurt and a fragrant spiced stock gravy
450 grams | 1322 kcal

MALERKOTLA KEEMA CHOLE
Hand-minced mutton and Kabuli chana, spiced with Kashmiri chilli, finished with farm ghee
250 grams | 632 kcal
**MULTANI GOBHI**  
Special clay-wrapped roasted cauliflower, served with a coriander emulsion  
250 grams | 683 kcal

**PANEER ZAATAR**  
Farm-sourced paneer coated in a zaatar spice rub and sigdi-grilled  
220 grams | 664 kcal

**LOYA DUM MURG**  
Khasta dough wrapped, overnight marinated, slow-roasted whole chicken  
420 grams | 1387 kcal

**RAAN–E–JIRGA**  
Slow-roasted baby lamb leg with ole chokha and jus  
850 grams | 2234 kcal

**LAZEEZ GOSHT KI PASLIYAN**  
Charcoal-smoked special cut of mutton with stone flower and kabab chini spice  
350 grams | 1356 kcal

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DAL AUR PULAO

Lentils and Rice

DAL JHAKIYA
Moong and arhar dal with a pahadi jhakiya seed tempering
280 grams | 451 kcal

DAL PAANCH RATANI
A slow-cooked blend of five lentils
275 grams | 453 kcal

GOSHT BIRYANI
Aromatic lamb biryani with ori raita
560 grams | 774 kcal

GUCCHI KALA MOTI PULAO
Kashmiri morel pulao with ori raita
560 grams | 787 kcal

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GOLA PARATHA
Layered bread made with whole wheat flour and clarified butter
120 grams | 362 kcal

AMRITSAR WADI KULCHA
Lentil dumpling kulcha
160 grams | 485 kcal

NAAN
Butter/garlic/green chilli-cilantro
120 grams | 313 kcal

MISSI ROTI
Bread made of whole wheat flour, gram flour and spices
120 grams | 255 kcal

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ROTI AUR SAATH MEIN
Breads and Accompaniments

**ROTI**
120 grams | 255 kcal

**OLE CHOKHA**
Mashed yam with mustard and chillies
250 grams | 237 kcal

**ORI RAITA**
Tempered whipped yoghurt
200 grams | 183 kcal

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Baghar
Sigdi
Dum

Fish Egg Crustacean Mustard Milk Soyabean Molluscs Peanuts Sulphites Celery Lupin Nuts Gluten Sesame

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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

DOODH JALEBI
Jalebi with pista-chuara-kesar milk
100 grams | 167 kcal

KULFI POP
Assorted four-flavour board of rose petal, saffron-cardamom, royal paan leaf, and malai kulfi
120 grams | 241 kcal

BANARASI BREAD PUDDING
Banarasi paan chops with jaggery caramel and pumpkin seeds
85 grams | 196 kcal

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MITTHA

Desserts

GUD-KE-MAAN
Our Chef’s own grandmother’s recipe for badam kheer
150 grams | 301 kcal

FALOODA
Falooda with almond kulfi and Rooh Afza rabri
140 grams | 256 kcal

LOYA KHEL
Chikoo mousse and biscuit cake served with coconut grass
100 grams | 246 kcal

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AFTER
‘Baad Mein’

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

Our standard measure is 30 ml

APEROL 600

RICARD – PASTIS DE MARSEILLE 600

MARTINI FIERO 600

MARTINI ROSSO 600

MARTINI BIANCO 600

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LIMITED EDITION

Our standard measure is 30 ml

RICHARD HENNESSY 15000

LOUIS XIII DE RÉMY MARTIN 15000

X O

Our standard measure is 30 ml

MARTELL 1800

RÉMY MARTIN 1800

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VSOP
Our standard measure is 30 ml

RÉMY MARTIN

950

MARTELL

950

VS
Our standard measure is 30 ml

HENNESSY

700

MARTELL

700

GRAPPA
Our standard measure is 30 ml

GRAPPA BIANCA DEL CHIOSTRO, LAZZARONI

950

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LIQUEUR
Our standard measure is 30 ml

PATRÓN XO CAFE 850

JÄGERMEISTER 800

BAILEYS IRISH CREAM 700

COINTREAU 600

TRIPLE SEC 600

KAHLÚA 600

AMARO MONTENEGRO 600

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KOMBUCHA

BERRY
Strawberry, cranberry, mulberry, tea leaves

VISION
Blue pea, swiss chard, lemon, tea leaves

CLEANSE
Ginger, dandelion root, Indian hibiscus, tea leaves

IMMUNITY
Mint, turmeric, okra, tea leaves

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CHAI

LOYA KA KAHWA  450

KANGRA HIBISCUS PETALS  450

HIMALAYAN CHAMOMILE & LEMONGRASS  450

HIMALAYAN IMMUNITEA  450

KADAK CHAI
150 ml | 60 kcal

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