River Side Menu

**Pahari shorba: 675**

- **Gultari yakhni**
  Traditional chicken stew with cardamom straw
  (Gultari Valley is located in Gilgit-Baltistan province bordering Kashmir)

- **Mungri Gahat ka Shorba**
  Mountain corn and smoked lentil soup
  (Lentil indigenous to Uttarakhand)

**Tandoori:**

- **Kachhi Haldi ka Jhinga 1550**
  Garhwali fresh turmeric and chilli vodka
  (Inspired by the fresh raw turmeric of Uttarakhand)

- **Bhanjeere tali machhli 1150**
  Chullu tamater ki chutney /with smoked tomato dip
  (The aromatic seeds of Shisho plant, traditional to the people of Garhwal and Kumaon)

- **Adraki Tu ji chicken 1100**
  Chicken morsels spiced with mountain ginger & golden fried garlic.
  (A treat from Kashmir)

- **Tandoori Murgh aur Pahari Bhang ki chutney 1100**
  Old favorite with Pahari bhang ki chutney/hemp seed dip

- **Sigdi meat ke lukter 1150**
  Tender goat meat with Bhut jolokia, spiciest chilly of the Himalayas;
  (a delicacy of Arunachal Pradesh & Nagaland)

- **Pashtuni Chapli 1150**
  Mutton keema chaamp with quinoa & akhroti crust
  (Flavors from Bakarwal tribals)

- **Paanch mewa Malai Kebab 1050**
With kinnauri khubani ki chutney (Dish from Himachal Pradesh)

➢ Jakhya mirch ka paneer ka tikka 1050
  pulam pyaz ki chutney
  (Traditional mustard grown near Kumoan, Uttarakhand)

➢ Palinga pindaloo ka pateud 1050
  Tawa kebab of marinated spinach and spicy colocasia parcel
  (A classic preparation from the hills of Garhwal, Uttarakhand)

➢ Himachali Kankar kebab 1050
  with moong dal crunch

**Tawa and curry**

➢ Tawa Sekele Salmon 1700
  with tudkiya bhath & jhol
  (Influenced by Assamese grilled fish, combined with Himachali rice delicacy)

➢ Kashmiri mujji gaad 1400
  fish curry with lotus stem and radish
  (Festive dish from Kashmir)

➢ Chicken chhoila 1150
  barbecued chicken with fresh tomato, ginger and garlic best paired with Nepali bara
  (An age old Newari tribal recipe bordering in Kathmandu Valley)

➢ Garhwali Methi Kukkuru 1150
  chicken curry with local fenugreek

➢ Ladakhi matschgand 1300
  lamb kofta in traditional spicy curry
  (An authentic Kashmiri recipe from Ladakh)

➢ Tarami rogani Meat 1300
  pot stewed Lamb preparation , known for the heat it produces on the palate
  (A royal dish from palaces of Srinagar, Kashmir)

➢ Kumaoni saag paneer 1050
  fresh mustard, garlic flakes and spinach
 Paneer chilgoza aur badam ke kofte 1150
stuffed with almonds and pine nuts in pahadi kadhi

 Tandoori Paneer Butter Masala 1050
all-time favorite

 Nadru haaq 975
Kashmiri saag with spinach & lotus stem

 Marchhu Pyazi Bhindi 975
frizzled okra with onions and lakhori chillies
(Famous Yellow chilli from Almora, Uttarakhand)

 Aloo ke Gutke 875
pahari potatoes tempered with mustard oil and sesame
(Typical Garhwali delicacy)

 Harsil rasile rajmah 975
spiced preparation of kidney beans from Gangotri Valley of Uttarakhand

 Gedu-wali Dal 825
whole black lentils, overnight simmered in a traditional Garhwali pot, with butter and cream

 Bhuni Mirch ki Dal 825
home style lentil tempered with ghee roast chillies

 Dahi Bhalla  775

 Kumaoni raita  525
Yoghurt with turmeric, grated cucumber, green chilies and mustard seeds
**Rice**
- Ladakhi kheema pulao 525
- Himachali tudakiya bhath 525
- Pahari laal chawal 350
- Steamed rice 350

**Roti**
- Nepali bara 325
- Gahat ke Kulcha 325
- Mandwe ki Roti 225
- Khamirinaan 225

**Kuch meetha**
- Gond badam ka Halwa 750
- Nariul aur sago Payiesh 750