

# River Side Menu

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## 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 Tujji 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 Kumoon, 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 Kukuru 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 chillies 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
- Khamirinaan225

## Kuch meetha

- Gond badam ka Halwa 750
- Nariul aur sago Payiesh 750

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