<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Weight</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pahari Shorba</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mungri Gahat Ka Shorba</td>
<td>191 kcal</td>
<td>262 gms</td>
<td>Mountain corn and smoked lentil soup (lentil indigenous to Uttarakhand)</td>
</tr>
<tr>
<td><strong>Tandoori Aur Tawa</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tawa Sekele Macchi</td>
<td>630 kcal</td>
<td>406 gms</td>
<td>With tudkiya bhath and jhol (influenced by Assamese grilled fish, combined with Himachali rice delicacy)</td>
</tr>
<tr>
<td>Kachhi Haldi Ka Jhinga</td>
<td>268 kcal</td>
<td>260 gms</td>
<td>Garhwali fresh turmeric and chilli vodka (inspired by the fresh raw turmeric of Uttarakhand)</td>
</tr>
<tr>
<td>Adraki Tujji Chicken</td>
<td>384 kcal</td>
<td>300 gms</td>
<td>Chicken morsels spiced with mountain ginger and golden fried garlic (a treat from Kashmir)</td>
</tr>
<tr>
<td>Tabak Maaz</td>
<td>385 kcal</td>
<td>330 gms</td>
<td>Mutton ribs stewed and fried in ghee till crispy</td>
</tr>
<tr>
<td>Himachali Kankar Kebab</td>
<td>386 kcal</td>
<td>180 gms</td>
<td>With moong dal crunch</td>
</tr>
<tr>
<td>Jakhya Mirch Ka Paneer Ka Tikka</td>
<td>690 kcal</td>
<td>275 gms</td>
<td>Pulam pyaz ki chutney (traditional mustard grown near Kumaon, Uttarakhand)</td>
</tr>
<tr>
<td>Paneer Kanti</td>
<td>423 kcal</td>
<td>300 gms</td>
<td>Cottage cheese tossed with onion and tomato and spiced up with Kashmiri chilli</td>
</tr>
<tr>
<td>Nadru Kebab</td>
<td>205 kcal</td>
<td>180 gms</td>
<td>Kashmiri masala-flavored lotus stem cakes</td>
</tr>
</tbody>
</table>
CURRY

- **Garhwali Methi Kukkuru**
  - INR 1150
  - 508 kcal | 480 gms
  - Chicken curry with local fenugreek

- **Tarami Rogani Meat**
  - INR 1300
  - 760 kcal | 544 gms
  - Pot-stewed lamb preparation, known for the heat it produces on the palate

- **Muji Gaad**
  - INR 1550
  - 323 kcal | 450 gms
  - Fish slow-cooked with white radish in aromatic spices from Kashmir

- **Dhaniwal Murg Korma**
  - INR 1300
  - 560 kcal | 480 gms
  - Chicken morsels cooked in curd and coriander-based curry

- **Kumaoni Saag Paneer**
  - INR 1050
  - 477 kcal | 430 gms
  - Fresh mustard, garlic flakes, and spinach

- **Nadru Haaq**
  - INR 975
  - 609 kcal | 490 gms
  - Kashmiri saag with spinach and lotus stem

- **Marchhu Pyazi Bhindi**
  - INR 975
  - 364 kcal | 284 gms
  - Frizzled okra with onions and lakhori chillies (famous yellow chilli from Almora, Uttarakhand)

- **Gedu Ki Dal**
  - INR 825
  - 576 kcal | 494 gms
  - Whole black lentils, overnight simmered in a traditional garhwali pot, with butter and cream & Rajmah from Harsil

- **Bhuni Mirch Ki Dal**
  - INR 825
  - 380 kcal | 450 gms
  - Home style lentil tempered with green roast chillies

- **Dum Aloo**
  - INR 975
  - 380 kcal | 440 gms
  - Potatoes cooked with vibrant Kashmiri red chilli and spices

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**Vegetarian** | **Non-vegetarian** | **List of Allergens:** Nuts | Soya | Sulphites | Milk | Gluten | Crustaceans | Mustard | Fish | Celery | Lupin

All prices are subject to applicable Government taxes
Kindly inform our associates if you are allergic to any ingredients
Vegetarian | Non-vegetarian | List of Allergens: Nuts | Soya | Sulphites | Milk | Gluten | Crustaceans | Mustard | Fish | Celery | Lupin

Ruangan Chaman | INR 1050
582 kcal | 430 gms | Cottage cheese cubes cooked in tomato-onion gravy

Nadru Palak | INR 975
178 kcal | 410 gms | Spinach cooked with lotus stem

Kumaoni Raita | INR 525
102 kcal | 272 gms

Akhrot Chutney | INR 225
248 kcal | 150 gms | Traditional walnut chutney

Himachali Tudakiya Bhath | INR 525
392 kcal | 290 gms

Steamed Rice | INR 350
270 kcal | 280 gms

Gahat Ke Kulcha | INR 325
260 kcal | 160 gms

Mandwe Ki Roti | INR 225
210 kcal | 90 gms

Gond Badam Ka Halwa | INR 750
552 kcal | 160 gms

Nariul Aur Sago Payiesh | INR 750
629 kcal | 178 gms

Kong Phirni | INR 750
380 kcal | 180 gms | Saffron-flavored semolina pudding

R I C E

R O T I

K U C H  M E E T H A

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