



## MENU

### Breakfast

<b>Puri - Aloo Subji</b> <i>A crispy wheat fried bread served with potato curry</i>	<b>250</b>
<b>Chhole Bhature</b> <i>A fried bread made of refined flour served with chickpea curry with Indian spices</i>	<b>275</b>
<b>Stuffed Parantha (Aloo/Gobhi/Muli) (2pcs with plain curd)</b> <i>Whole wheat/refined flour stuffed with choice of potato/Cauliflower/Radish filling mixed with spices</i>	<b>250</b>
<b>Paneer Parantha (2 pcs with plain curd)</b> <i>Whole wheat/refined flour bread stuffed with cottage cheese and Indian spices</i>	<b>300</b>
<b>Poha with chutney</b> <i>Flattened rice lightly fried with chunks of potato, onion, peanuts and Indian spices</i>	<b>250</b>
<b>Vermicelli Upma / Semolina Upma</b> <i>Vermicelli / Semolina cooked with Indian spices, herbs, lentils and herbs</i>	<b>250</b>
<b>Veg grilled Sandwich with wafers</b> <i>Sandwich made up of assorted veggies with butter and mayonnaise.</i>	<b>250</b>
<b>Cheese grilled sandwich with wafers &amp; coleslaw salad</b> <i>Cheese, cheese and lots of cheese, pepper and salt with a hint of mayonnaise.</i>	<b>280</b>
<b>Sautee vegetables with Garlic Bread</b> <i>Tender-crisp veggies Sautee in olive oil, garlic, and herbs served with crispy garlic bread.</i>	<b>220</b>
<b>Toast with preserve (4 pcs with a mix of jam and butter)</b>	<b>125</b>
<b>Veg-cutlet.</b>	<b>250</b>
<b>Pancakes (with honey / maple syrup / chocolate syrup) (4 pcs)</b>	<b>250</b>
<b>Mac &amp; Cheese (Macroni)</b> <i>Dry durum wheat pasta cooked Indian style with healthy veggies and herbs</i>	<b>350</b>
<b>Moonglet/ Besan chilla served with mint chutney</b> <i>Veg Omelette made out of split &amp; skinned green gram beans or chickpea flour along with simple spices and herbs.</i>	<b>300</b>
<b>Assorted seasonal fruit platter</b>	<b>250</b>
<b>Corn Flakes / Muesli / Choco Flakes with hot/cold milk</b>	<b>150</b>

## Beverages

<b>Milk Assam / Masala/ Lemon / Green Tea</b>	<b>100</b>
<b>Hot Honey Ginger Lemon Tea</b>	<b>150</b>
<b>Regular Coffee</b>	<b>120</b>
<b>Black Coffee</b>	<b>100</b>
<b>Hot Milk (Plain/Bournvita/Chocolate)</b>	<b>150</b>
<b>Fresh Lemon Soda (sweet/salt)</b>	<b>150</b>
<b>Masala Shikanji / Jaljeera</b>	<b>150</b>
<b>Soft Drinks</b>	<b>100</b>
<b>Seasonal Fresh Juice</b>	<b>200</b>
<b>Oreo Shake</b>	<b>180</b>
<b>Strawberry Shake</b>	<b>180</b>
<b>Vanilla Shake</b>	<b>180</b>
<b>Chocolate Shake</b>	<b>180</b>
<b>Cold coffee</b>	<b>180</b>
<b>Lassi (Sweet/Salt)</b>	<b>180</b>
<b>Assorted Canned juice</b>	<b>160</b>

## Soups

<b>Classic Tomato</b> <i>Made with fresh tomatoes stacked with salt, pepper and rich cream</i>	<b>250</b>
<b>Hot &amp; Sour</b> <i>A spicy Indo-Chinese soup made with fresh veggies, spices and soy sauce</i>	<b>250</b>
<b>Manchow</b> <i>Indo- Chinese soup made with fresh veggies, garlic, ginger, soya sauce, pepper and fried noodles</i>	<b>250</b>
<b>Sweet Corn</b> <i>A thick Indo-Chinese soup made with American corns</i>	<b>250</b>
<b>Vegetable clear</b> <i>All season bliss made with veggies, white pepper and salt</i>	<b>250</b>

<b>Cream of mushroom</b>	<b>250</b>
<i>A hearty soup made with Cream, butter mushroom, white pepper and salt</i>	

### **Salads**

<b>Corn and Capsicum</b>	<b>250</b>
<b>Seasonal Pahadi Salad</b>	<b>250</b>
<b>Green Garden with Pahadi Masala</b>	<b>230</b>
<b>Fruit Salad</b>	<b>250</b>
<b>Macroni and Pasta salad</b>	<b>200</b>

### **Snacks**

<b>Veg Hakka Noodles / Chilli Garlic Noodles</b>	<b>350</b>
<b>Honey Chilli potato</b>	<b>350</b>
<b>Veg Spring rolls</b>	<b>300</b>
<b>Veg Manchurian (Dry/Gravy)</b>	<b>350</b>
<b>Veg Fried rice</b>	<b>350</b>
<b>Chilli paneer</b>	<b>450</b>
<b>Honey Chilli Cauliflower</b>	<b>320</b>
<b>French fries</b>	<b>250</b>
<b>Peri Peri fries</b>	<b>300</b>
<b>Potato wedges</b>	<b>300</b>
<b>Paneer Tikka shashlik</b>	<b>480</b>
<b>Mushroom Tikka shashlik</b>	<b>450</b>
<b>Tandoori Stuff Aloo</b>	<b>450</b>
<b>Soya Malai Chaap / Masala Chaap</b>	<b>400</b>
<b>Jaafrani Stuffed Masala Chaap</b>	<b>480</b>
<b>Assorted Tandoori Veg Platter</b>	<b>850</b>

Dahi k Kebab	450
Hara Bhara Kebab	400
Veg assorted Pakodas	300
Pahadi Peanut chaat	280
Pahadi Chanaa chaat	280
Crispy Corn	300
Pahadi Palak Patta Chaat	350
Margherita Ragi Pizza	400
Vegetable Ragi Pizza	450
Aglia Olio Spaghetti	450
Pasta (Penne /Spaghetti, red/white sauce) served with pink sauce	450
<i>Extra topping @ 150 each (Cheese or Vegetables).</i>	
Sizzler (Chinese)	800
Pahadi Maggi with garlic bread	200
Vegetable Pahadi Maggi With Garlic Bread	250
Vinyasa Special Pahadi Dimsum	350
Classic stuffed corn potato bread rolls	300

### Main Course

<b>Yellow Dal Tadka / Palak Dal</b> <i>A yellow lentil preparation tempered with jeera and flavored with aromatic spices</i>	380
<b>Dal Makhani</b> <i>Black lentils cooked with spices and cream</i>	400
<b>Dal Bukhara</b> <i>Smoked rich &amp; creamy lentil cooked with spices and cream.</i>	450
<b>Panchratna Dal</b> <i>Five lentils cooked with spices</i>	450
<b>Dal Khichadi</b> <i>Yellow dal cooked together with rice with hint of spices and desi ghee</i>	350

<b>Aloo Ghobi masala / Adraki Gobhi</b> <i>Florets of cauliflower and potatoes cooked in ginger flavored spices</i>	350
<b>Mix Vegetable / Seasonal vegetable</b> <i>Fresh veggies cooked in spices served dry</i>	350
<b>Jeera Aloo</b> <i>Pahadi style potato cooked in jeera and haldi</i>	300
<b>Mattar Paneer</b> <i>Cottage cheese cooked with peas and served with gravy</i>	450
<b>Kadai Paneer / Paneer tawa masala</b> <i>A combination of paneer, capsicum, tomato, onion and traditional Indian spices</i>	450
<b>Shahi Paneer / Veg Kofta</b> <i>Slices of fresh cottage cheese simmered in a rich tomato gravy laced with cream</i>	475
<b>Paneer Lababdar</b> <i>Fresh cottage cheese cooked with capsicum and tomato gravy</i>	450
<b>Palak Paneer / Palak kofta</b> <i>Cubes of fresh cottage cheese / mix veg kofta gently simmered in a smooth spinach gravy finished with cream</i>	450
<b>Malai Kofta / Navratna korma</b> <i>Soft dumplings made of fresh cottage cheese / veggies with dry fruits simmered in smooth white gravy</i>	475
<b>Matar Mushroom / Mushrrom do pyaza</b> <i>A delectable mushroom dish prepared in aromatic herbs &amp; spices</i>	450
<b>Dum Aloo / Aloo chutney wala</b> <i>Potatoes stuffed with cottage cheese / rolled in chutney and dry fruits simmered gently in spiced gravy</i>	450
<b>Pindi Chana Masala</b> <i>Chickpeas cooked in traditional Amritsari style</i>	350
<b>Rajma Rasila</b> <i>Kidney beans cooked in onion and tomato gravy</i>	350
<b>Kadi Pakoda</b> <i>Fresh Onion pakodas cooked in rich creamy and sour yoghurt gravy</i>	350
<b>Soya chaap makhan masala</b> <i>Roasted Soya tikkas with curd, salt, and spice gravy</i>	450

## Rice

<b>Steam Rice (Plain basmati cooked rice)</b>	250
<b>Peas / Kashmiri Pulao</b> <i>Basmati rice cooked gently with Peas / vegetables and dry fruits in traditional Kashmiri style</i>	350
<b>Vegetable Pulao</b> <i>Basmati rice cooked gently with vegetables with spices</i>	350

<b>Vegetable Matka Biryani</b> <i>Fresh vegetables cooked with aged basmati rice in pot and served with raita and green chutney</i>	<b>500</b>
--	------------

<b>Jeera Rice / Lemon rice</b> <i>Basmati rice cooked gently with cumin seeds / lemon flavour.</i>	<b>300</b>
---	------------

### Sides – saath saath

<b>Roasted Papad</b>	<b>100</b>
----------------------	------------

<b>Plain Dahi/ Curd</b>	<b>100</b>
-------------------------	------------

<b>Boondi Raita</b>	<b>200</b>
---------------------	------------

<b>Fruit Raita</b>	<b>200</b>
--------------------	------------

<b>Mix Raita / Pahadi Raita</b>	<b>220</b>
---------------------------------	------------

<b>Masala Papad</b>	<b>220</b>
---------------------	------------

### Breads Basket

<b>Tawa Chapati / Butter Chapati</b> <i>Whole wheat bread</i>	<b>40 / 50</b>
--	----------------

<b>Traditional Mandwa ki Roti / Butter Mandwa Roti</b> <i>Local Pahadi mandwa flour bread</i>	<b>60 /70</b>
--	---------------

<b>Plain Parantha</b> <i>Flaky whole wheat bread</i>	<b>70</b>
---	-----------

<b>Tandoori Roti / Butter</b> <i>Whole wheat bread cooked in clay oven</i>	<b>60/ 70</b>
---	---------------

<b>Lachha Parantha</b> <i>Layered Flaky whole wheat bread cooked in clay oven</i>	<b>80</b>
--	-----------

<b>Plain / Butter Naan</b> <i>Soft traditional flour bread cooked in clay oven</i>	<b>100 /120</b>
---	-----------------

<b>Garlic Naan</b> <i>Soft traditional refined flour bread layered with garlic and butter</i>	<b>140</b>
--	------------

<b>Missi Roti</b> <i>Bengal gram flour bread</i>	<b>80</b>
---	-----------

<b>Stuffed Kulcha</b> <i>Soft traditional flour bread stuffed with potato in spicy tone made in Amritsari style</i>	<b>150</b>
--	------------

<b>Stuffed Naan</b> <i>Whole wheat / Refined flour bread stuffed with a potatoes and onion</i>	<b>180</b>
---	------------

## Special

<b>Uttarakhand Thali</b>	<b>849</b>
<i>Authentic local Pahadi flavours of Kafli, Jhakhia aloo, Panchratan dal, kadi OR seasonal vegetable, salad, Raita, Jhangoori kheer, Bhaat with mandve ki roti's</i>	

## Dessert

<b>Vinyasa Special Shahi Pie</b>	<b>300</b>
<i>An Indian desert layered with tomato halwa, Rabdi and shahi tukda</i>	
<b>Rice kheer</b>	<b>180</b>
<i>An Indian desert made with rice and milk topped with almonds</i>	
<b>Milk Sewiyaan</b>	<b>180</b>
<i>An Indian desert made with thin vermicelli and milk topped with almonds</i>	
<b>Rava-Kesari</b>	<b>180</b>
<i>Traditional south Indian dessert made with semolina, ghee, and dry fruits.</i>	
<b>Gulab Jamun – 2pcs</b>	<b>180</b>
<i>An Indian sweet consisting of ball of deep fried paneer boiled in sugar syrup</i>	
<b>Hot Gulab jamun with ice cream</b>	<b>220</b>
<b>Traditional Jhangoori ki Kheer</b>	<b>250</b>
<i>A traditional desert made out of locally grown Jhangoori rice and milk</i>	
<b>Winter special (Gajar / Moong Halwa)</b>	<b>250</b>
<i>Sweet made out of carrot / Yellow lentil</i>	
<b>Regular Ice cream (vanilla/strawberry/Chocolate)</b>	<b>180</b>
<b>Ice Bucket Small / Large</b>	<b>50 / 150</b>
<b>Packaged Water 1L</b>	<b>30</b>
<b>Packaged Mineral water 1l</b>	<b>100</b>
<b>Local Spring water 1L</b>	<b>50</b>

**Please Note:**

G.S.T @ 18% shall be charged extra as per state government rules.

Room service shall be charged extra at 15%.

*We try to source all our vegetables from nearby villages to help the local economy grow and to provide pure organic fresh quality. Please don't mind the unavailability of out of season veggies. Thanks for your cooperation.*

*We encourage you to drink our pure mountain spring water sourced from nearby natural springs. However, we also provide RO water / Packaged drinking water.*

*We do not add any artificial colors or taste enhancers to our food.*

*Availability of Tandoori items are subjected to Room Occupancy. There are times when tandoor is not operational due to low occupancy/offseason, In that case we request you to please inform us your requirement of tandoori items atleast 2 hrs in advance. We shall try our best to serve you.*

***Timings:***

*Breakfast :0830 – 1030*

*Lunch :1230 – 1400 hrs*

*Dinner: 1930 - 2200 hrs*

***Check out time: 11:00 am***

**“Anyone who says that money cannot buy happiness has clearly never spent their money on our food “**