



THE MAGIC OF PAHARI

Bringing you the herbs and flavors from our Chef's Hill Station Home. The blend of old traditions and new techniques with preserved flavors. Our focus is on taste, texture and presentation. A mix of nostalgia, childhood memories and travels, our new venture has a whiff of all this and more. Recreating dishes inspired from Chef's school days to national and international journey, while borrowing extensively from his Northern roots and a robust Garhwal background, he brings warm, hearty and satiating dishes to the table. There are dishes on the menu that are familiar yet inventive, they are comforting and wholesome.

"Serving the finest flavors with love, crafted just for you!"



MENU

SOUP & SALAD

Cream of tomato

₹99/-

The soup has a light creamy, smooth consistency with a light tanginess from the tomatoes.

Chicken tortilla

₹120/-

The soup is spicy savory full of Mexican flavor, rich chicken broth with crunchy tortilla chips.

Green salad

₹100/-

Freshly squished lemon-dressed healthy bowl of chopped cucumber, carrot, and onion.

Minted fruit salad

₹150/-

A colorful, refreshing and delicious blend of juicy orange, apple & freshly chopped mint.



HILL STATION DRIVE THROUGH

Quesadillas Locas

₹200/-

Cajun spices grilled chicken, mozzarella, grilled onions, green peppers, tomatoes, Pico de Gallo, sour cream

Mexican Chicken Nachos

₹150/-

Fired Mexican tortilla, topped with chicken minced, kidney beans, Pico de Gallo, sour cream

Kolkata Chicken Wrap

₹199/-

Skewered chicken, tossed with peppers and mint sauce, wrapped in a paratha bread

Grilled Chicken Sandwich

₹199/-

Herbs marinated Grilled chicken wrapped in white loaf, served with mayo and fries

Chicken Burger

₹199/-

Smashed chicken patty, seasoned with Cajun spice, served with French fries

Loaded Mushroom Quesadilla

₹150/-

Butter Sautéed mushroom, bell pepper, jalapeno, tomatoes, onions, mozzarella, Pico de Gallo, sour cream

Grilled Paneer Wrap

₹180/-

Grilled cottage cheese, tossed with peppers, tomato and mint sauce, wrapped in a paratha bread

Aloo Tikki Chaat

₹100/-

Pan seared Potato cutlets topped with tangy tamarind and yoghurt sauce

Bombay Chutney Sandwich

₹120/-

Potato stuffed grilled sandwich served with spicy mayo and fries

Vegetable Cheesy Burger

₹150/-

Deep fried vegetable patty, seasoned with peri peri spice, served with French fries

Loaded Fries

₹120/-

Salted /Masala /Cheese /Peri Peri





SOUL FOOD

Chicken Wings

₹250/-

Treat yourself to a juicy bit of tender wings tossed with rich and velvety sauce

Mutton Chukka

₹500/-

Southern spiced tender lamb cubes

Calamari Fitters

₹450/-

Tempura battered crispy calamari rings, served with garlic mayo

Prawns Dynamite

₹650/-

Golden fried prawns, taste well with peri peri mayo

Chicken Tikka Skewers

₹250/-

Pan seared juicy chicken skewers served with mint sauce

Tali Hari Macchi

₹450/-

Breaded deep fried crispy fish, marinated with fresh cilantro and green chillis

Harisha Paneer Skewer

₹200/-

Harisha marinated grilled paneer skewer served with mint sauce

AN ITALIAN SYMPHONY

Penne/ Spaghetti/ Macaroni/ Fusilli

Choice Of Sauce and condiments -

Arrabiata/Alfredo/ Rosatella Sauce / Aglio Olio/
Marinara Sauce

Vegetable 

₹200/-

Chicken 

₹250/-

Seafood 

₹300/-





MOMO – MEAL OF THE DAY

STEAMED MOMO

Chicken	₹120/-
Mutton	₹180/-
Prawns	₹400/-
Vegetable	₹100/-

KOTHEY MOMO


Chicken	₹130/-
Mutton	₹190/-
Prawns	₹410/-
Vegetable	₹110/-

(Served with homemade spicy tomato and green sauce.)

MAIN COURSE

Rara Gosht  ₹500/-

Cubes of Lamb and lamb mince, cooked with onion, tomato and ground spices.

Bhuna Gosht  ₹500/-

Lamb cubes cooked with caramelized onion and tomatoes.

Gosht Beliram  ₹500/-

A traditional lamb curry, cooked with onion, yoghurt and homemade spices, served with saffron pulao and choice of bread.

Hari Mirchi Murgh  ₹350/-

Traditionally Rajasthani chicken masala, cooked with green chili and fresh cilantro.

Chicken Chettinad  ₹380/-

A delicacy from the Tamil Nadu, with the blend of all southern spices.

Dahi Machhi Curry  ₹400/-

Fish simmered in spicy yoghurt gravy, tempered with onion and fenugreek seeds.

Kadai Jhinga  ₹500/-

Succulent juicy prawns cooked with spices, tomatoes, onions, ginger, garlic and finished with fine chopped fresh cilantro.

Paneer Do Pyaza  ₹300/-

Cottage cheese cooked with fresh tomato puree, tempered with cumin and dry red chillies.

Urulai Roast  ₹250/-

Tangy Baby potatoes tossed in caramelized onion and tomatoes, tempered with curry leaves and mustard seeds.





Dhingri Dolma ■

A mouthwatering delicacy from Awadh with mushroom and paneer

₹300/-

Sabj Taka Tin ■

Assorted seasonal vegetable tossed with onion, tomato and spices

₹250/-

Dal Makhani ■

Overnight cooked Black lentil simmered in tomatoes and finished with fresh cream and butter

₹200/-

Rajma Rasella ■

Kidney beans cooked with onion and tomatoes, tempered with asafoetida

₹250/-

Steamed rice ■

₹100/-

BREADS

Tawa Laccha Paratha

₹20/-

Butter Laccha paratha

₹25/-

Tawa Roti

₹10/-

Butter Roti

₹15/-

Cheese Paratha

₹70/-

Aloo Paratha

₹60/-

Paneer Paratha

₹80/-

DESSERT

Gajar Halwa (seasonal)

₹120/-

Phirni

₹80/-

Ice Cream – Vanilla, Chocolate

₹40/-

Fruit Platter

₹200/-





HOT BEVERAGE

Cappuccino	₹120/-
Café Latte	₹120/-
Americano	₹100/-
Café Mocha	₹140/-
Espresso	₹80/-
Coffee Regular	₹50/-
Masala Chai	₹25/-

COLD BEVERAGE

Cold Coffee	₹140/-
Banana Milk Shake	₹80/-
Chocolate Milk Shake	₹150/-
Vanila Milk Shake	₹150/-
Dry Fruits Milk Shake	₹200/-

MOCKTAILS

Virgin Mojito	₹110/-
Pina Colada	₹160/-
Pudina Punch	₹60/-
Apple Martini	₹120/-

FRESH JUICES

Orange /Pineapple/ Watermelon/ Mixed Fruit	₹150/-
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BIRYANI

The ultimate achievement of Indian cuisine is biryani, with its extraordinarily complex blend of tastes, spices, and aromas. The Persian word birian, which means "fried before cooking," is the origin of the name biryani. Several predictions have been made about the history of this delicious delight. Several historians believe that the Mughals imported biryani from Persia to India. The history of biryani and India are eternally connected. The dish was popular among the Mughal kings, who were known for their love of sumptuous food and spectacular feasts. Over time, the dish gained popularity and began to take on various regional variants. Today, India is home to an abundance of biryani varieties, each with its own distinct flavor and cooking style. There are various types of biryani, each with its own distinct flavor.

AVADHI BIRYANI

Chicken – ₹300/-

Chicken and rice cooked together with caramelized onion, yoghurt, herbs and spices in a traditional way of dum cooking.

Mutton – ₹400/-

Lamb and rice cooked together with caramelized onion, yoghurt, herbs and spices.

Prawns – ₹700/-

Succulent juicy prawns and rice cooked together with caramelized onion, yoghurt, herbs and spices.

Fish – ₹400/-

Marinated fish cubes cooked with rice in a sealed pot.

Vegetable – ₹250/-

Medley of vegetables cooked with fresh herbs and basmati rice



HYDERABADI BIRYANI

Chicken - ₹310/-

Chicken and rice cooked together with caramelized onion, yoghurt, herbs and spices in a traditional way of dum cooking.

Mutton - ₹410/-

Lamb and rice cooked together with caramelized onion, yoghurt, herbs and spices.

Prawns - ₹710/-

Succulent juicy prawns and rice cooked together with caramelized onion, yoghurt, herbs and spices.

Fish - ₹410/-

Marinated fish cubes cooked with rice in a sealed pot.

Vegetable - ₹260/-

Medley of vegetables cooked with fresh herbs and basmati rice

KOLKATA BIRYANI

Chicken - ₹320/-

Chicken and rice cooked together with caramelized onion, yoghurt, herbs and spices in a traditional way of dum cooking.

Mutton - ₹420/-

Lamb and rice cooked together with caramelized onion, yoghurt, herbs and spices.

Prawns - ₹720/-

Succulent juicy prawns and rice cooked together with caramelized onion, yoghurt, herbs and spices.

Fish - ₹420/-

Marinated fish cubes cooked with rice in a sealed pot.

Vegetable - ₹270/-

Medley of vegetables cooked with fresh herbs and basmati rice