

PAHADI KITCHEN

(11:00 AM TO 10:30 PM)

(Local cuisine)

Gahat ke Parathe

₹ 80

This dish comes right from the kumaoni kitchen. Prepared by stuffing Gahat Dal(a special brown lentil) in the wheat and mandua flour (Finger Millet/Ragi). Gahat ke Parathe make excellent breakfast option in Uttarakhand. 2 pieces of paratha served with the famed Bhang ki Chutney and chanch.

Gahat Ka Shorba

₹ 60

Gahat is a very healthy lentil which is known to help in removing kidney stones. Use it to make this delicious soup with local mustard, coriander and spices.

Amkhade ki chutney

₹ 30

Made from dry mango,jaggery,dry red chilli,and dry fruits,sweet & tangy in taste.

Kumaoni Raita

₹ 70

Prepared from curd, turmeric, grated cucumber, green chillies and the mustard seeds,tangy in flavour.

Aalu Gutook

₹ 60

This particular dish can be spotted at every festival, birthday, restaurant and house (with invited guests) in Kumaon region. Infact it will not be an exaggeration if it can be declared the regional food! Coupled with Pooris, Bhang ki Chutney and Kumaoni Raita. Aaloo Gutuk is a food for soul. Let me tell you this, each household in Kumaon has its own recipe for making Aaloo Gutuk and I have to confess that none of them fail. Basically prepared by boiled potatoes and garnished by red chillies and coriander, this dish in Kumaon is a must try. Served with Bhang ki Chutney.

Sisunak Saag (Seasonal)

₹ 120

For those who have been to Uttarakhand, you very well know Sisun AKA Bichhu Ghas. Yes, the same BADASS plant that once touched can give you Itch and rashes for couple of hours. And people from Uttarakhand associate this plant with childhood whipping (yes, we all had our moments!). But, what will fascinate you is the fact that Sisun is edible (I would like to call it vengeance.LOL). Infact, it makes a scrumptious main course dish. The plant is boiled and then converted into a fine pulp and then cooked over slow fire and later garnished with tomato and butter.

Gahat ki Dal (Seasonal)

₹ 120

Gahat is a very healthy lentil which is known to help in removing kidney stones. Use it to make this with herbs & pahadi spices.

Palak ka kappa

₹ 80

Palak (Spinach) is rich in iron, this curry of palak cooked in traditional way.

Laai ka Saag

₹ 80

Pahadi Lai Ki Sabzi is the simple Kumaoni stir-fry of a local variety of red mustard greens. It is a popular Kumaoni recipe. This particular variety of mustard greens has a sharp, saline taste to it with the shades of red on the leaves.

BEVERAGE MENU

Mocktails | A non-alcoholic drink consisting of a mixture of fruit juices or other soft drinks.

- Mojito** ₹ 80
(Classic/Green Apple/Strawberry/Peach) Fresh Mint leaves, Lemon chunks, lemon juice Topped up with sparkling water.
- Virgin Mery** ₹ 80
Tamato juice, Worcestershire sauce, Tabasco sauce, lime juice, served in salted rimmed glass.
- Cranberry Kiss** ₹ 80
Cranberry juice, orange juice topped with sparkling water.
- Piña colada** ₹ 80
Coconut cream or coconut milk, and pineapple juice, usually served either blended or shaken with ice.
- Blue Lagoon** ₹ 80
Blue lagoon mocktail is one of the very delicious soft drink to have for refreshment, made from Blue Curacao, Sparkling Water and few other ingredients.
- Humble Bumble** ₹ 80
Orange juice, with banana crush, lemon juice & Dash of rose essence.
- Fruit Punch** ₹ 100
Generally containing fruit or fruit juice with ice cream.
- The Kasar Special Mocktail** ₹ 100
Rhododendron juice, top with sparkling water and home made spices.

Note: Quercetin and rutin are two flavonoid found in Rhododendron juice(burans flower juice) which have established its benefits for heart. Quercetin supplementation is prescribed in treating hypertension, atherosclerosis and other heart disorders, while rutin helps in preventing blood clots which pose risk of heart attacks.

WINTER MOCKTAILS

- Thyme Celemantine** ₹ 70
This sweet and herby beverage supports your immune system with the antibacterial and antimicrobial properties of fresh thyme and vitamin C from juiced clementines.
- Cozy Tea Toddy** ₹ 70
Traditionally, a hot toddy is a warm drink made with apple juice, lemon, and cinnamon, taken to relieve a cold or flu. This version features tulsi, also known as holy basil, as well as immune-boosting spices.

HANGOUT DRINKS

- | **Fresh Lime water/Soda** ₹ 30/50
(Plain,Sweet, Salted, Masala)
- | **Smoothie / Kulhad** ₹ 80/100
(Mango/Orange/Banana)
- | **Lassi / Kulhad** ₹ 80 / 100
Rose lemonade (Sweet/salted/Plain)
- | **Butter Milk (Chanch)** ₹ 50
(Plain/Masala)
- | **Masala Coke** ₹ 50
- | **Aerated Drinks** On MRP*
(Coke/Fanta/Sprite)
- | **Bottled Water** On MRP*

SHAKES / JUICES

- | **Oreo Shake** ₹ 120
- | **Classic Shakes** ₹ 100
(Mango,Banana,Strawberry,Chocolate)
- | **Fresh Fruit Juice** ₹ 70/100
Watermelon/Orange/Sweetlime/Pineapple*
- | **Preserved juice** ₹ 50
Watermelon/Orange/Sweetlime/Pineapple*

HOT BEVERAGES

- | **Tea / Coffee** ₹ 30/60
- | **Flavoured tea** ₹ 60
(Green,Chamomile,English Breakfast, Earl grey,ginger honey,black) Served with Organic Honey Lemon wedges.
- | **The Kasar Special Tea** ₹ 60

Bhat ki Dal (Black Bean)

₹ 120

Madwa ki roti

Madua roti or Ragi is considered to be good digestive related issues.

₹ 30

Jhangora kheer

Jhangora or Barnyard Millet grown in Himalyan state of Uttarakhand is one of the oldest food known to mankind. Jhangora is a superfood easy to digest due to it being gluten free.

₹ 120

Kasar Special kumaoni Thali

A set meal of delicious kumaoni food. Choice of veg or non veg.

₹ 350/500