

HERBHOUSE

(V) NARANGI SHORBA
Salsa on kulcha

(V) TILASMI BHUTTA
Lahasn dahi chutney

(V) HING MUTTAR KACHORI
Ghugni and kachumber

(V) KALAADI KULCHA,
Kalari cheese,from Gujjar community, in Jammu

(V) RAJMAASH
Kashmiri home style rajma chawal

(V) LOTAN CHOLEY,
Nimbu mar ke , **Khamiri kulcha**

(V) NIMONA
**Home style lentil dumpling curry,
Trikoni ajwani paratha**

DAHI CHAAT
(V) **Makhaana** | (NV) **Lamb**

TRIO OF DESI TACO
(V) **Shakahari** | (NV) **Mansahari**

NANZA – TANDOORI PIZZA
(V) **Lasooni jaitun** | (NV) **Bhuna murg**

CHARGRILLED
(V) **Paneer** | (NV) **Half a Chicken** | (NV) **Chicken boti**

PAHADI STYLE

(V) Sag Paneer | (V) Kuti Dhaniya alu | (NV) choleya murg

(NV) THATERA SHEEK

Zattar lachha paratha, avocado salad

(NV) CHAPLEE KEBAB

Kalongi naan and kaakdi anardana

(NV) KANGRA GOAT

Bhuna | Curry

(AQ) KULLU TROUT

Pan grilled River water Himalayan trout

(AQ) JUMBO JHEENGHA

Chargrilled Prawns, Ajwani alu

(V) SIDE ESSENTIALS

Indian breads | long grain steam rice

(V) RAW MANGO HALWA

Vanilla rabdi, chikki crumbles

(V) SOFT CENTERED VANILLA BEAN MOUSSE

Baked shakkar para fingers

(V) LOVELY LASSI

The liquid dessert

(V)= VEGETARIAN = INR 850
(NV)=NON VEGETARIAN = INR 950
(AQ)=AQUATIC = INR 1500
SIDE ESSENTIALS = INR 150
DESSERTS = INR 350

All Prices are in Indian Rupees and subject to government taxes