

RESTAURANT WITH

RESTAURANT MENU

Grenkfast (7:30 AM - 10:30 AM)

BEVERAGES & FRUITS		EGG PREPARATIONS	
Choice of Seasonal Fresh Fruit Juices	235	Enhancement (Chicken Sausage / Potato Wedges Seasonal sautéed Vegetables)	225
Sweet or Himalayan Salted Low-Fat Yoghurt Lassi	235	Masala Oats (Served with Green Vegetables)	245
Seasonal Fresh Fruit Platter	295	French Toast (Crumbed with Cinnamon Sugar &	265
BREAKFAST HOTS		served with Maple Syrup / Himalayan Honey & sliced Banana)	
Selection of 125/2 (Kangra Tea / Black Tea Green Tea / Coffee / Hot Milk)	05/165	Pancakes (Oats Pancake / Banana Pancake / Chocolate Pancake served with Cherry / Clarified Butter & Himalayan Honey)	265
CEREALS		Boiled / Poached / Fried /	265
Crisp Corn Flakes All-Bran / Roasted Muesli Wheat Flakes	245	Scrambled Egg (Choice of Mushrooms / Onions / Chillies Coriander / Tomato / Mushroom / Cheese or Chicken)	
Full Cream Milk (Hot / Cold)	245		
BAKERY BASKET			
Assorted Breakfast Bakery (White Bread / Brown Bread / Muffin Doughnuts / Mawa Cake served with Butter & Jam)	295		

Greakfast (7:30 AM - 10:30 AM)

INDIAN BREAKFAST		SALADS (12:30 PM - 10:30 PM)	
Paratha (Cauliflower / Potato / Onion / Paneer served with Yoghurt & Pickles)	265	Vegetable Green Salad	23
served with logituit & lickles)			25
Uttapam (Soft Rice Pancake served plain or topped with Onion / Tomatoes / Chillies & Coriander served with Sambhar & choice of	295	Salad (Crisp Iceberg Lettuce / Parmesan / Caesar dressing / Chicken)	
Tomato & Coconut chutneys)		Classic Caesar Salad	25
Poha	295	(Crisp Iceberg Lettuce / Parmesan / Caesar dressing)	
(Flattened unpolished Rice & Sprouts tempered with Cumin & Mustard Seeds / Peanuts & Curry Leaves)		Watermelon & Feta Salad	25
Chole Bhature (Spiced Chickpea curry served with fried leavened Flat Bread / Onions & Pickles)	295	(Fresh Watermelon, served with Wild Rocket, fresh Herb, roasted Walnuts, topped with crumbled Feta drizzled with aged Balsamic)	
_		Korean Kimchi	25
Dosa (Plain / Masala / Mysore "Podi" flavoured c folded Rice Pancake with Sambhar / Choice of Tomato & Coconut chutneys)	295 risp	(Spicy Cabbage salad topped with toasted Sesame)	
Poori Bhaji	295		
(Potato curry served with fried Bread)			

Soups and Appetizers (12:30 PM - 10:30 PM)

CHOICE OF SOUP	SIZZLERS (VEG)
Roasted Tomato Basil, Balsamic Drizzle (Oven roast Tomatoes, fresh Basil & Balsamic, Garlic Croutons)	Vegetable Medley 665 (Crumbed fried vegetables patty on Mushroom Risotto / Herb rice with spicy Tomato Concasse, served with house fries & vegetables)
Conventional Creams	Vegetable Paprika (Assortment of vegetables, Onion, Capsicum cooked in tangy & creamy Tomato sauce on
Hot & Sour (Vegetable / Chicken) 265/	Butter Parsley Rice, served with fries)
(An old classic)	Cottage Cheese Shaslik 685 (Skewered Paneer, Capsicum, Onion & Tomatoes on a bed of Mexican rice topped
Manchow Soup (Vegetable / Chicken) (Crowds favourite)	* *
Classic Wanton Soup	SIZZLERS (NON-VEG)
	African Peri Peri Chicken 775
Broccoli & Roasted Almond Soup (Creamy Broccoli soup garnished with roasted Almonds)	(Grilled chicken in an African marinade, peri peri Chilli spice on a bed of Herb Rice, served with sauté vegetables & house fries)
	Polo Black Pepper 775
Tom Yum Soup (Vegetable / Chicken / Prawn) (Classic Thai spicy & sour soup infused with Lemongrass, Kaffir Lime & Galangal)	(Chicken breast marinated overnight cooked in light Black Pepper sauce on a bed of Rice / Spaghetti, served with sauté veggies and fries
	Chicken Shaslik Ala Russe 775
Eight Treasure Soup (Vegetable / Chicken) (A very healthy soup served with roasted nuts)	(Chunks of chicken with Capsicum, Onion, marinate overnight with chef special spices, grilled to perfection served on a bed of Butter Rice with sauté vegetables & fries)
	Prawns Newberg 1215 (Prawns cooked with Garlic, Onions & Mushroom in White Wine sauce with a hint of Tomato Concasse served on a bed of Garlic Rice, sauté vegetables & fries)

Soups and Appetizers (12:30 PM - 10:30 PM)

APPETIZERS (NON-VEG)	A	APPETIZERS (VEG)	
Tex Mex BBQ Chicken Wings (Succulent Chicken wings tossed in sweet & spicy sauce, garnished with curled Parsley)	665	Cheese Chilly Onion Toast (White / Whole Wheat Breads topped with processed Cheese & flavoured with Chilli & Onion)	435
Panko Crusted Crispy Chicken (Chicken Morsels marinated with spices, crispy fried)	675	Peri Peri Onion & Capsicum Rings (Golden fried Onion & Capsicum Rings, sprinkled with Peri Spice & served with	435
Fish Finger	685	Garlic Mayo)	
(Finger cuts Fish marinated with spices and Mustard paste, crumbed fried)		Batata Harrah (Lebanese crispy Potatoes tossed in a zesty	435
Fish & Chips (Crumbed fried Fish fillets served with Potato fries)	705	Cheese Chilly Cigar Rolls (Cigar rolls filled with Mozzarella Cheese,	435
Butter Garlic Prawns	1055	processed Cheese, Chilli & spices, golden fried)	
(Crispy fried Prawns tossed in a creamy Garl Butter flavoured with crushed Pepper & Pars		Cheese Balls (Crumbed fried Cheese balls served with cocktail sauce)	445
MUNCHIES		Mushroom Duplex (Crumb fried stuffed Mushroom, served	475
Papad •	105	with Garlic Aioli)	
Masala Papad	195		
Himalayan Salted Makhana 🜘	195		
Masala Peanut	215		
French Fries (Plain / Masala / Peri-Peri)	235		

Indian Appetizers

(12:30 PM - 3:00 PM & 7:00 PM - 10:30 PM)

VEGETARIAN	•	NON-VEGETARIAN	A
Hara Kebab Awadhi (Delicate Kebab of Spinach & Chana Dal	435	Tandoori Platter	765
stuffed with Cottage Cheese, deep fried)		(Ask your server for suggestion)	
Kebab Labgeer	435	Murgh Chandi Tikka	665
(Delicate, aromatic patties of fresh Beetroot & homemade Cheese bundled with crushed	133	(Tender chicken dipped in royal Cumin, Cream, Cheese & Spices finished in tandoor)	
Peanuts, crispy fried)		Murgh Sholey Kebab	665
Bharwan Aloo Nimboora	435	(Chicken morsels marinated in spices & Yoghurt finished in tandoor)	
(Stuffed Potato shells, Cottage Cheese & Dry Fruits, Lemon Salt)			
		Kalmi Kebab	705
Dahi Ke Sholey	445	(Stuffed Chicken drumsticks, spiced marinated, roasted in clay oven)	
(Creamed & flavoured Curd stuffed &		,	
rolled in fresh Breads, golden fried)		Machhi Amritsari	705
Malai Broccoli	475	(Batter fried Fish, Ajwain, Chillies)	
(Broccoli in creamy Nuts & Cheese		Ajwain Mahi Tikka	705
marinade, char-grilled in tandoor)		(Fish Tikka marinated with ajwain,	
Khumb Peshawari	475	curd, spices & Mustard oil, tandoor roasted)	
(Stuffed Mushrooms marinated with spices & Yoghurt, roasted in tandoor with Butter gl	aze)	Raunaqeen Seekhan Kebab	755
		(Minced Chicken Kebab laced with juicy	
Tandoori Platter (Ask your server for Suggestion)	595	Tomatoes & Capsicum with Green Chillies & Onions)	
Paneer Tikka Multani	595	Classic Tandoori Chicken 665 /	1035
(Soft Paneer Tikkas stuffed with Coriander,		(Half / Full) (Whole tandoori Chicken marinate	
Mint, red marination, cooked in tandoor)		overnight in spicy & tangy sauce, cooked in tandoor with butter glaze)	
		Tandoori Jheenga	1055
		(Prawns marinated with Chilli, Spices &	
		Yoghurt, roasted in tandoor)	

Sandwiches and Wraps (11:00 AM - 10:30 PM)

SANDWICHES & BURGERS	WRAPS & ROLLS
C.T.C (Plain / Grilled) 565	Paneer Tikka Kathi Roll 💿 595
(Cucumber, Tomato, Cheese & Lettuce served with Tomato Ketchup & house fries)	(Coal roasted Paneer wrapped with Mayo chutney & spiced Onions)
Classic Vegetable Burger 565	Calcutta Egg Roll 575
(Veg patty crispy fried, toasted buns, Lettuce, Tomato, Cheese, fries)	(Lachha Paratha filled with masala Omelette, spiced Onion, Cucumber, Lemon, Coriander & Tomato Chilli sauce)
Coffee House Classic 605 Chicken (Plain / Grilled) (Boiled Chicken mixed with red Onion, Capsicum, crushed Pepper & creamy Mayo, served with house fries)	Peri Peri Chicken Roll (Tender Chicken peri-peri spiced, grilled Onion & Bell Peppers, hot Chilli sauce)
outrou man no doo intoy	Chicken Tikka Kathi Roll 🛕 625
Old Style Chicken Burger (Chicken patty crispy fried, toasted buns,	(Tandoor roasted Chicken, spiced Onion, Mayo chutney)
"We serve 10-inches pizza"	50 PM - 10:30 PM)
Classic Margherita 685	BBQ Chicken with 875
(This classic doesn't need any explanation)	English Cheddar
Primavera 0 705	(Flavourful BBQ Chicken topped with English Cheddar & sweet Basil)
(Roasted veggies, Baby Corn, Olives & Capers)	Chicken Tikka 875
Cheesy Cream Corn 705	(Chicken Tikka, Onion, Tomato in
(Creamed Corn, Italian Herbs, loaded Cheese)	tandoori Spice)
Mexican Bonanza 0 705	Chicken Primevera 875
(Corn, Capsicum, Onion, Tomato, Jalapeño & Chilli flakes)	(BBQ Chicken, Spicy Chicken Sausage, Corn & Black Olives)
Tandoori Paneer 0 705	Chicken Pepperoni 905
(Paneer Tikka, Onion, Capsicum, Red Paprika & Tomato)	
	(Pepperoni & Cheese, Spices)

Vegetarian

▲ Non-Vegetarian

Pasta

Spaghetti Aglio Olio	565
(Spaghetti cooked with Garlic, Chilli flakes & Ext	tra Virgin Olive Oil)
Mac & Cheese	575
(Macaroni Pasta, Corn kernels tossed with Cheese	e sauce & spices, gratinated)
Fusilli Spicy Arrabiata	575
(Fusilli Pasta tossed with spicy Tomato sauce with	h roasted Bell Pepper, Olives)
Pesto Penne	575
(Penne Pasta tossed with Pine Nut & Basil Pesto)	
Baked Vegetable Lasagna	595
(Layers of vegetables, Spinach & Corn between sl	heets of Pasta, baked to perfection)
Penne AI Pollo	735
(Penne Pasta & Chicken delicately cooked with P	armesan flavoured Tomato sauce)
Baked Chicken Lasagna	855
(Minced Chicken & Cheese with selected spices I	avered between Pacta sheet baked to perfection)

Oriental (12:30 PM - 10:30 PM)

SMALL PLATES (VEG)	•	TIBETAN MOMOS (STEAMED / PAN FRIED)	
Fujian Crispy Spring Roll (Chinese Cabbage Carrot & Beans wrapped in Popiah sheet & fried, served with sweet Chilli dip)	405	Vegetable Momo Chicken Momo	435 505
Honey Chilli Crispy Potato	415	SMALL PLATES (NON-VEG)	A
(Crispy fried Potatoes tossed with chef special Honey Chilli sauce) Crispy Chilli Baby Corn (Crispy fried Baby Corn tossed in chef special sauce)	415	Crispy Chicken Salt & Pepper (Crispy fried Chicken wok tossed with Onion, Chilli & crushed Pepper finished with Rice Wine)	605
American Corn Salt & Pepper (Corn kernels crispy batter fried with	415	Thai Chilli Basil Chicken (Tender Chicken batter fried & wok tossed in savory Soy sauce & finished with fresh Thai basil)	605
Mushroom Pepper Salt / Chilli (Mushrooms made as your way!)	525	Kung Pao Chicken (Chicken morsels deep fried & wok tossed in a sweet & spicy sauce finished with fried Cashewnuts)	665
Tofu & Crispy Vegetable Salt & Pepper	545	Japanese Teriyaki Chicken (Japanese style grilled Chicken)	665
(Crispy fried Tofu & selected vegetables stir fried with Chilli & Pepper)		Mongolian Chilli Garlic Fish (Batter fried Fish cooked with Red Chilli,	685
Cottage Cheese in Kung Pao Sauce (Shallow fried Cottage Cheese tossed in sweet & spicy Kung Pao sauce & finished with Cashew Nuts)	545	loads of fresh Garlic & Rice Wine) Cantonese Butter Garlic Prawns (Batter fried Prawns tossed in Butter, Garlic & Sichuan Pepper)	955

Oriental (12:30 PM - 10:30 PM)

MAIN COURSE (NON	I-VEG) ▲	RICE & NOODLES
Farm of Chillies (Chicken / Fish)	665 / 685	Burnt Garlic Fried Rice 295
Three Pepper Chicken, Oyster Chilli Sauce	665	Tofu Chilli Basil Rice 375
Juliene Chicken Black	665	Traditional Egg Chicken 405 Fried Rice (Tender Chicken, Eggs scrambled stir fry
Bean Coriander Sauce		with Rice & spices)
Braised Fish in Chilli Oyster / Chilli Basil Sauce	685	Wok Tossed Hakka ●▲ 405/455 Noodles
Thai Green Curry (Chicken / Prawn)	725/1035	(Assorted veggies / Chicken, Noodles, Soy & spices)
Thai Red Curry (Chicken / Prawn)	725/1035	American Chop Suey 455 / 505 (Fried Noodles topped with sweet & sour vegetables)
MAIN COURSE (VEG)		Spicy Dragon Chicken 455 Fried Rice
Stir Fried Asian Greens	565	Chilli Garlic Noodles ▲ 405/455
Farm of Chillies (Paneer / Mushroom / Baby C	605 Corn)	(Assorted veggies / Chicken, Noodles, Red Chilies, Garlic)
Broccoli, Mushroom, Babycorn in Chilli Hoisin Sau	605 uce	Desi Chowmein (Wok tossed Noodles with assorted veggies / Chicken / Prawn with
Mushroom Chilli Oyster	605	Chilli Soya sauce)
Thai Green Curry	665	
Thai Red Curry	665	

Indian Main Course

(12:30 PM - 3:00 PM & 7:00 PM - 10:30 PM)

VEGETARIAN

Lehsooni Dal Tadka Kadai Mushroom 535 415 (Yellow Lentils cooked with Onion, Garlic, (Diced mushrooms sautéed with onion, Tomatoes & Chillies tempered with Cumin) capsicums & tomato makes a wholesome, quick restaurant style) Bazaar ke Choley 415 (Street style cooked Chickpeas with chef Gobhi Adraki 485 special spice powder with Brown Onion & Dry Pomegranate seeds) (Gobhi Adraki, a semi-gravy vegetable side dish made with fresh Cauliflowers, tomatoes, green peas and ginger) Dal - e - jüSTa 485 (Slow cooked Black Lentils) Paneer Kurchan 545 (Invented in the Dhaba's run by Punjabi Vegetable Jhalfrezi 525 immigrants, Paneer with Onion, Tomato Chilli (Assortment of fresh vegetables cooked in & Punjabi Spices) Onion Tomato gravy tempered with panch phoron) Kesar Malai Kofta 545 Khumb Mutter Hara Pyaz 535 (Soft Paneer Koftas stuffed with Nuts (Mushrooms, Green Peas cooked with simmered in fragrant & rich Cashew & brown Onion gravy finished with Spring Yoghurt gravy) Onion)



535

Chowki Ki Sabzi

Masala)

(Indian crossroads are evoked with crackle

Potatoes, Brinjal, Cauliflower, Peas & Pepper tossed with Onion with a Rice spiced Paneer Butter Masala

cream, and fragrant spices)

((Cube Paneer Cooked in a velvety,

tomato-cashew based gravy enriched with butter,

545

Indian Main Course

(12:30 PM - 3:00 PM & 7:00 PM - 10:30 PM)

NON-VEGETARIAN	A	BIRYANI, PULAO & RICE	
Teen Mirch Ka Murgh (Bone chicken cooked with three Bell Peppers & Brown Onion masala, finished with Cream & fresh Coriander)	635	Steamed Rice Jeera Rice (Rice tempered with Cumin & finished	345375
Chicken Lababdar	635	with clarified Butter & fresh Coriander)	
Dhaniya Mirch Ka Kukad	645	Baked Khichdi (A delicious way to serve something as	425
Butter Chicken	645	traditional by simply baking the combination of khichdi, dahi & vegetable)	
Rawalpindi Gosht (Mutton pieces cooked with whole Indian spices, simmered in Onion Tomato masala)	735	Tawa Vegetable Biryani (Long grain Rice infused with Saffron & seasoned with select spices)	515
Fish Tikka Amrisari Masala (Fish Tikkas cooked in Punjabi Dhaba Masala	805	Chicken Tikka Biryani (Chicken Tikkas cooked with aromatic Basmati Rice with our in-house blend of	745
Mutton Roganjosh	835	spices)	
(Mutton pieces cooked with Kashmiri Chilli, brown Onion & flavoured with Ratanjot)		Mutton Biryani (Tender Mutton pieces cooked with	835
Karachi Keema Mutter (Mutton Keema cooked with Onion, Chilli, Butter & robust spices)	835	Basmati Rice with our in-house blend of spices)	
Mutton Rahra	865		
(Mutton pieces cooked with minced Mutton in a robust brown Onion gravy)			

Choice of Grend (12:30 PM - 3:00 PM & 7:00 PM - 10:30 PM)

Roti (Tandoor / Tawa / Missi)

Naan (Plain / Butter / Garlic / Cheese Chilli)

85/85/95/105

Kulcha (Onion / Paneer / Aloo / Cheese)

165/135/165/195

Local Love Tibetan Food (12:30 PM - 10:30 PM)

Thukpa 375 / 405

(Traditional slow cooked Mutton flavoured with Walnut ink)

(Traditional Tibetan Soup Served With Steamed Traditional Bread)

Aloo Phing Sha

■ 455 / 575

(Tibetan Glass Noodles Cooked With Choice of Vegetables or Meats)

Shapta

■ 455 / 575

(Tibetan Stir Fry)

Local Love (12:30 PM - 10:30 PM)

KANGRA VALLEY

Khatta Meat 685 Kheru 315 (Cumin tempered spiced Yoghurt (Traditional slow cooked Mutton flavoured & roast Chickpea Soup) with Walnut ink) Rajma Madra 485 Himachali Dham Thali 805/915 (Kinnauri Pink Kidney Beans cooked (Choice of Vegetarian / Non-vegetarian) overnight with native spices) Palak Sepu Badi 485 Himalayan Trout Fish 1155 \blacktriangle (Steamed Black Urad Lentil fritters / cooked (Choice of Tawa / Grilled / Talli) with Spinach / Tomato & Onion) Chware ka Raantha 485 (Dry Dates Cooked in Kangra Special Spices Sweet in Taste)

Vegetarian

▲ Non-Vegetarian

Desserts (12:30 PM - 10:30 PM)

Gulab Jamun	295
Crème Caramel	315
(Creamy custard topped with molten Caramel)	
Choice of Halwa	315
(Ask your server for Halwa of the Day)	
Choice of Ice Cream	315
(Vanilla / Strawberry / Chocolate / Butter Scotch)	
Kinnaur Apple Pie	405
(Mountain of Gooey Cinnamon Apples nestled under a flaky pie crust)	
Chocolate Walnut Brownie	405
(Gooey Chocolate Brownie topped with Walnuts)	
Blueberry Cheesecake	455
(Philadelphia Cheese topped with Blueberry)	

Geverages

BEVERAGES		TEMPERANCE DRINKS	
Packed Drinking Water	85	Virgin Mojito 275/29 (Classic Mint / Blueberry / Paan)	5/295
Tea (Kangra Tea / Masala / Ginger / Lemon	105	·	
& Honey / Tibetan Herbal) Preserved Juices	155	Virgin Pina Colada (Coconut Milk / Pineapple Juice / Ice)	295
Fresh Lime Soda (Sweet / Salted)	165	Spiced Guava Mary	295
Iced Tea (Lemon / Mint / Peach)	175	(Guava Juice / Lime Juice / Crushed Pepper / Tabasco)	
Aerated Water (Cola / Orange / Lemonade / Diet)	175	Mango Mule (Mango Purée / Cucumber / Honey Lime / Ginger Ale)	315
Malts (Hot Chocolate / Bournvita / Horlicks)	175	Zime, emgerme,	
Fresh Seasonal Juices	205		
Cold Coffee	225		
Shakes (Banana Nut Crunch / Dark Chocolate)	255		

Night Menu

Tawa Roti (Plain / Butter)		85/95
Gulab Jamun (Deep fried Cheese balls dipped in Sugar syrup)		295
C.T.C (Plain / Grilled) (Cucumber, Tomato & Cheese, served with Tomato	ketchup & house fries)	375
Classic Vegetable Burger (Veg patty crispy fried, toasted buns, Lettuce & Tom	ato, Cheese, Fries)	375
Steamed Rice		405
Chicken Curry Home Style (Chicken pieces cooked home style)		775
Jeera Rice (Rice tempered with Cumin & finished with clarified	Butter & fresh Coriander)	485
Cheese Chilli Onion Toast (White / Whole Wheat breads topped with processed	Cheese & flavoured with Chilli & Onion)	545
Mac & Cheese (Macaroni Pasta, Corn kernels tossed with Cheese sa	uce & spices, gratinated)	685
Lasooni Dal Tadka (Yellow Lentils cooked with Onion, Garlic, Tomatoe	s & Chillies tempered with Cumin)	605
Old Style Chicken Burger (Chicken patty crispy fried, toasted buns, crunchy L	ettuce, Cheese, Fries)	675
Penne Ai Pollo (Penne Pasta & Chicken delicately cooked with Parm	esan flavoured Tomato sauce)	685
Subz - e - juSTa (Assortment of local vagetables & English vagetables	with Mushroom simmered in brown Onion or	725
(Assortment of local vegetables & English vegetables	with Mushioon similiered in brown Onion gr	avy)



RESTAURANT WITH

JÜSTA BIRDING RESORT & SPA, DHARAMSHALA

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