



MENU



“Enjoy fine dining in Rishikesh at the signature restaurant of jüSTa Rasa. Under The Banyan Tree resto space amalgamates exquisite decor with a specially crafted menu to satiate the distinctive taste bites of guests.

Taste the wide array of Indian, oriental, and continental cuisines, accompanied by wide assortments of beverages. For adding special flavors to dining, freshly prepared pizzas and pasta are a must-taste while looking outside the majestic view of the river.”





SOUPS

SALADS

VEGETARIAN

Tamatar or Dhaniya Ka Shorba 300

Tomatoes tempered and cooked with coriander stems and aromatic Indian spices

Sweet Corn Soup 300

Asian cream style corn soup

Vegetable Manchow Soup 300

Sweet and spicy Asian vegetable broth served with crispy noodles

Hot & Sour Soup 300

Spicy oriental vegetables broth

Thai Lemon & Coriander Soup 300

Coriander soup with Thai herbs

NON - VEGETARIAN

Yakhni Soup 325

Lamb broth with aromatic Indian spices and herbs

Chicken Hot & Sour Soup 325

Chicken served with spicy oriental vegetables broth

Chicken Sweet Corn Soup 325

Chicken served with cream style corn soup

Shrimp Tom-yum Soup 380

Shrimp broth served with lemongrass and chilli peppers

Chatpata Sprout Salad 300

Mixed sprouted lentils tossed in lemon dressing with onions, cucumber and tomatoes

Garden Green Salad 300

Freshly cut pieces of cucumber, onions, tomatoes, green chillies, carrot/ radish with lemon

Kachumber Salad 300

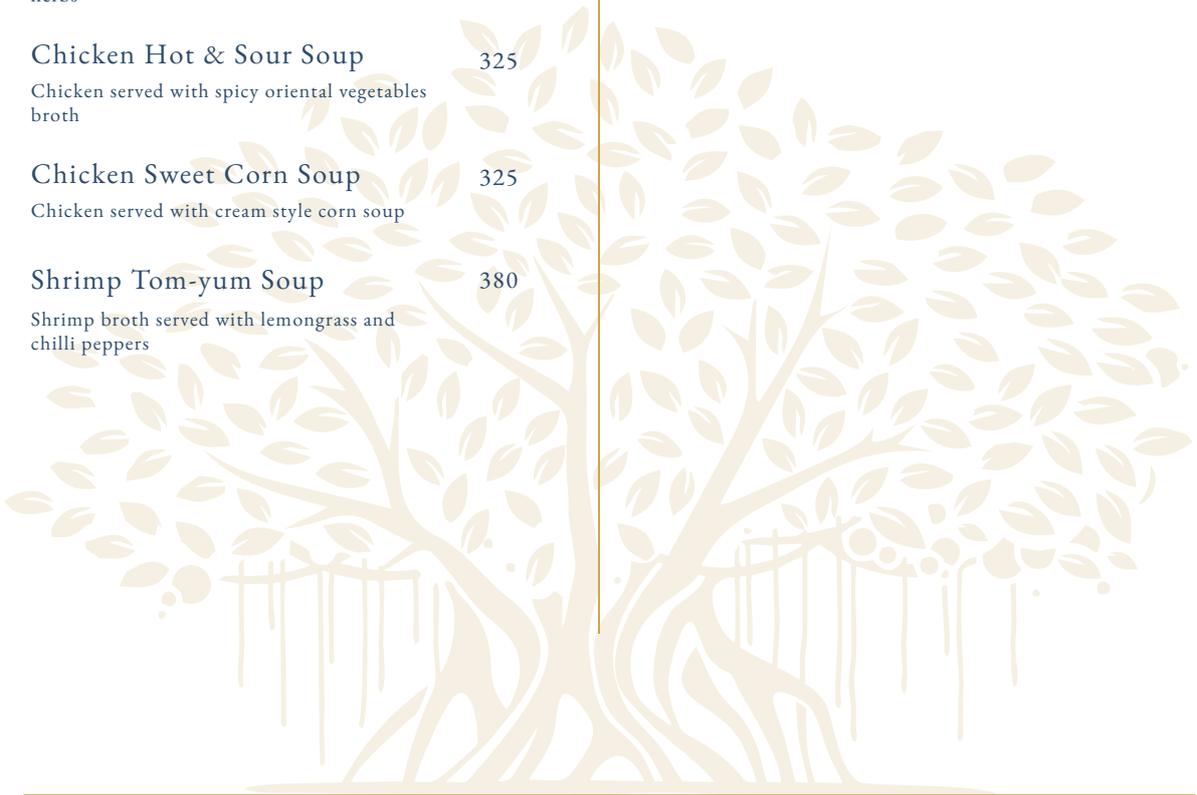
Freshly cut slices of cucumber, onions, tomatoes, green chillies, carrot/ radish with lemon and tossed with Indian spices

Greek Farm House 300

Greek style salad of cucumber, tomatoes, red onions, feta and olives dressed in herb vinaigrette

Caesar Salad 370

Crispy lettuce tossed in creamy caesar dressing with herb crostini



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STARTERS

VEGETARIAN

Hara Bhara Kabab	380
Indian fried patties with spinach, peas and potatoes	
Dhaba Paneer Tikka	380
Cottage cheese marinated with chilli, yogurt and spices, cooked in Indian Clay Oven (Tandoor)	
Paneer Banjara Tikka	380
Cottage Cheese loaded with fresh Indian spices, cilantro, mint and cumin flavor	
Dhahi Ke Kabab	380
Hung yogurt, pounded spices and cardamom power cakes, griddled on a hot plate	
Veg Spring Roll	380
Assorted vegetables tossed in Asian sauces and encased in fried pastry	
Delhi Soya Chaap	380
Delhi special malai soya chaap in creamy chatpata masala	
Vegetable Manchurian	380
Crispy Asian dumplings tossed in tangy Manchurian sauce	
Jalapeno & Cheese Poppers	390
Tangy and spicy cheese poppers	

NON - VEGETARIAN

Tandoori Chicken Drum Stick	630
Chicken legs marinated with Indian spices and barbequed in charcoal grill or Indian clay oven (Tandoor)	
Chicken Al Faham	770
Juicy Chicken marinated with Arabic Spices and barbequed in Charcoal grill or clay oven (Tandoor)	
Tandoori Murg	770
Chicken marinated with chilli, yogurt and spices, cooked in Indian Clay Oven (Tandoor)	
Fish Tikka	770
Local fish marinated with Indian spices and barbequed in charcoal grill or Indian clay oven (Tandoor)	
Tandoori Lamb Chop	860
Lamb Ribs (Chops) mixed with Indian spices and barbequed in charcoal grill or Indian clay oven (Tandoor)	
Mutton Seekh Kabab	860
Minced lamb mixed with Indian spices and barbeques in charcoal grill or Indian clay oven (Tandoor)	



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MAIN COURSE

VEGETARIAN

Sabz E Lagan	325
Melange of assorted vegetables in onion tomato gravy dum in the Indian pot	
Bhindi Do Pyaza	325
Tempered Okra in onion gravy with pounded Indian spices and onion chunks	
Aloo Gobhi Adraki	325
A speciality from Indian household	
Soya Chaap Masala	370
Fried soya chaap tempered in creamy lababdar gravy	
Palak Paneer	500
Cottage cheese simmered in kadhai with fresh spinach and Indian spices	
Paneer Tikka Butter Masala	500
A velvety curry combines ethnic spices with onion, butter and tomato sauce with cottage cheese	
Kadhai Paneer	500
Cottage cheese simmered in home made kadhai masala with onions, tomatoes and bell peppers	

NON - VEGETARIAN

Butter Chicken (Boneless)	520
A velvety chicken curry combines ethnic spices with onion, butter and tomato sauce	
Kadhai Chicken	400
Chicken simmered in home made kadhai masala with onions, tomatoes and bell peppers	
Saag Gosht	600
Lamb and Spinach curry traditionally known as saag cooked with Indian spices	
Mutton Rogan	625
Lamb braised in Kashmiri Chilli pepper with aromatic Indian spices	
Laal Maans	625
Lamb prepared in sauce of yogurt and hot Indian spices speciality from Rajasthan	
Goan Fish Curry	600
Spicy and Tangy local fish curry packed with coastal flavors from Goa	
Meen Moilee	600
Local fish made with cocunut stew and added Indian spices from Kerala	

INDIAN LENTILS

Lehsuni Daal Tadka (Yellow lentils tempered with garlic & Indian spices)	325
Rajma Raseela (Red Kidney beans with fresh aromatic spices cooked in onion & tomato curry)	325
Peshwari Chole (Kabuli Chana - chickpeas with fresh aromatic spices cooked in onion & tomato curry)	325
Daal Bukhara (Black lentil simmered overnight and must try house speciality)	400

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RICE & NOODLES

Steam Rice	300
Aromatic Indian Basmati rice	
Jeera Rice	280
Aromatic Indian Basmati rice with cumin seeds	
Pulao	300/350/380
(Green Peas / Veg / Navratan)	
Indian Basmati rice cooked with peas/ Assorted vegetables/ vegetables and dry fruits and Indian traditional mild spices	
Veg Dum Briyani	425
Melange of mixed vegetables, marinated overnight cooked in sealed brass pot and layered with fragrant basmati rice	
Vegetable Noodles	425
Hakka Style / Chilli Garlic / Schezwan	
Vegetable Fried Rice	425
Hakka Style / Indonesian Style / Schezwan	
Tripple Schezwan Fried Rice	500
Combination of Rice, Noodles and fried noodles served in schezwan style	
Chicken Dum Briyani	540
Chicken curry cuts marinated overnight cooked in sealed brass pot and layered with fragrant basmati rice	
Mutton Dum Briyani	680
Lamb curry cuts marinated overnight cooked in sealed brass pot and layered with fragrant basmati rice	

BREADS

Tawa Roti	105
Tandoori Roti	105
Maska Tandoori Roti	125
Lachha Paratha (Butter/Pudina)	170
Pahadi Gauth Ke Paratha	170
Local from Uttarakhand	
Missi Roti	200
Kulcha Plain	200
Tandoori Naan Garlic	200
Tandoori Naan Cheese	200
Kulcha Masala	240



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DESSERTS

Choice of Ice Cream	235
Gulab Jamun Hot reduced milk dumplings	320
Gajrela Carrot based sweet pudding with dry fruits	320
Jhangora Ki Kheer Sweet dish made out of local millet known as Jhangora from Uttarakhand	320
Freshly cut Fruit Platter	320
Kesariya Rasmalai Cottage cheese dumplings in saffron flavoured milk	400
Chocolate Walnut Brownie With Vanilla Ice Cream	435

UTTARAKHAND SPECIAL

Aloo Ki Thichodi	270
Chausa	325
Gauth Ki Daal	380
Bhatt Ki Churkani	380
Phandu	380
Toor Daal	425

INTERNATIONAL CUISINE

VEGETARIAN

Thai Green Curry Mouth watering coconut based Thai Green curry paste loaded with vegetables	500
Thai Red Curry Asian Vegetables With Thai Red Curry Paste Cooked In Coconut Milk	525
Mixed Vegetables In Hot Garlic Sauce Assorted Asian vegetables in spicy garlic sauce	475
Chilly Paneer Cottage chese tossed with fresh vegetables with ginger and lemon	500

NON - VEGETARIAN

American Chopsuey Stir fried Asian vegetables over crispy fried noodles	525
Chilli Chicken Chicken tossed with fresh vegetables with ginger and lemon	600
Chicken Satay Popular Indonesian street food marinated chicken skewered and grilled with spices	600
Grilled Chicken Juicy chicken grilled with mild spices and served with mashed potatoes and choices of sauce	800
Grilled Lamb Chop Juicy lamb ribs grilled wild mild spices and herbs with mash potatoes and choices of sauce	880

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PIZZA PIAZZA

Classic Penne Arrabiata	425
Penne pasta tossed in tomato sauce, chilli flakes, parmesan cheese, served with garlic bread	
Penne Alfredo	425
Penne pasta tossed in creamy cheese sauce with button mushrooms and black pepper, served with garlic bread	
Veg Spaghetti Bolognese	425
Soya inspired Italian bolognese, parmesan cheese, extra virgin olive oil served with garlic bread	
Linguini Pesto Cream	440
Linguini, Basil pesto cheese sundried tomatoes and pine nuts, served with garlic bread	
Spaghetti Aglio - Olio Pepperoncino	450
Classic spaghetti pasta tossed with garlic flakes, olive oil and parmesan cheese served with garlic bread	
Pizza Di Buffala	550
Tomato sauce, mozzarella cheese, cherry tomatoes, Fresh basil and olive oil	
Pizza Ala Giardino	550
Tomato sauce, mozzarella cheese, zucchini, bell peppers, onion, olives	
Pizza Tartufi	550
Tomato sauce, mozzarella cheese, grilled mushrooms, rosemary	
Veg Lasagna	550
Lasagna baked with fresh vegetables and cheese sauce	
Pizza Indiana Paneer	550
Tomato sauce, mozzarella cheese, onions, bell peppers, coriander with cottage cheese	
Pizza Indiana Chicken	740
Tomato sauce, mozzarella cheese, onions, bell peppers, coriander (chicken tikka/ tandoori chicken/ salami/ sausages)	

SANDWICH & SNACKS

Grilled Cheese Sandwich	320
Grilled bread sandwich with cheese	
Vegetable Sandwich	370
Bread sandwich with cucumber, tomatoes, onions, lettuce and cheese	
Classic Vegetable Pakoda	370
Assorted vegetable coated in seasoned gram flour and spices and <i>fried to perfection</i>	
Egg Kathi Roll	420
Indian style bread wrapped with Egg, vegetables and Indian spices	
Veg Club Sandwich	440
Bread sandwich with vegetable patty and slices on onion, cucumber, cheese and lettuce	
Veggie Burger	440
Bread bun with vegetable patty, cheese, lettuce, onion, tomato	
Paneer Kathi Roll	440
Indian style bread wrapped with Cottage cheese, vegetables and Indian spices	
Vegetable / Paneer Shawarma	440
Pitta Bread wrapped with arabic herbs and mild spices with cottage cheese and vegetables	
Paneer Pakoda	440
Cottage cheese coated in seasoned gram flour and spices and fried to perfection	
Chicken Kathi Roll	550
Indian style bread wrapped with sauted marinated chicken, vegetables and Indian spices.	
Chicken Shawarma	550
Pitta Bread wrapped with Arabic herbs and mild spices with juicy chicken	
Chicken Club Sandwich	550
Bread sandwich with cheesy shredded chicken, lettuce, onion, tomato and egg	
Chicken Burger	550
Bread bun with chicken patty, cheese, lettuce, onion, tomato	
Chicken Lasagna	580
Lasagna baked with chicken, vegetables and cheese sauce	

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BREAKFAST

Freshly Squeezed Seasonal Juices	300
Pineapple, watermelon, orange, sweet lime	
Cereals	300
Cornflakes, wheat flakes, choccos served with hot/ cold milk	
Crunchy Muesli	300
Served with fruits and honey	
Oatmeal Porridge	285
Served with fruits and honey	
Freshly Carved Fruits	300
Freshly seasonal cut fruits	
Bakers Basket	300
Muffin, croissant, whole wheat bread, multi grain bread	

CONTINENTAL BREAKFAST

Pan Cakes	375
Pancakes plain/ chocolate / banana served with maple syrup / honey, fruit compote and whipped cream	
Belgium Waffles	375
Waffles plain/ chocolate served with maple syrup/ honey, fruit compote and whipped cream	
Egg On The Go	375
Eggs prepared as per choice - Sunny side, scrambled, bhurji, omelette	

INDIAN BREAKFAST

Poori Aloo Bhaji	425
Mint, ajwain, palak, methi	
Tawa Parantha	400
Gobi, aloo-pyaaz, mooli, paneer	
Idli Sambar	400
Steamed rice & lentil cakes served with hot sambar & home made malabar chutney	
Vada / Medu Vada Sambar	400
Fried masala lentil dumpling served with sambar and home made malabar chutney	
Dosa Sambar	400
Traditional rice and lentils pancakes served plain / masala/ mysore with sambar and malabar chutney	
Uttapam	400
Traditional rice and lentils pancakes served with vegetables cuts with sambhar and malabar chutney	
Batata Poha	385
Flattened rice mildly spiced with Indian spices, potatoes and peanuts	

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KIDS SECTION

Cheese Potato Shots (Deep fried potato and cheese balls with tomato ketchup)	300
Just French Fries (Salted potato fries)	300
Just A Burger (Burger with extra loaded cheese and vegetable patty)	300
Selection of Maggie (Plain/ Vegetables/ Cheese)	300
Peanut Butter Sandwich (Bread spread with peanut butter)	300
Mac N Cheese (Creamy macaroni pasta baked with mozzarella cheese)	400
Cheese Pizza (Extra cheesy pizza for kids)	500

BEVERAGES

Mineral Water	100	Shakes	270
Aerated Beverages	150	Chocolate, Vanilla, Mango, Strawberry, Paan	
Selection of Single Leaf Tea	180	Cold Coffee	270
Assam, Darjeeling, English Breakfast, Green		(With / Without Cream)	
Chai Ho Jaai	170	Butter Milk	270
Masala / Plain / Sulaimani / Jasmine / Lemon		Plain / Masala	
Fresh Lime (Sweet / Salty)	170	Jus Di Lassi	270
Ice Tea	200	Sweet / Salty	
(Lemon / Mango / Peach)		Red Bull	300
Hot Bournvita	200	Tender Coconut Water	300
Hot Chocolate	200	Selection of Fresh Fruits Juice	300
Selection of Coffee	200	Healthy Vegetable Juice	300
Cappucino, Espresso, Café Mocha, Latte		Sparkling Water	500

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ROUND THE CLOCK 24 HOURS

Garden Green Salad	280	Tawa Roti	140
Freshly cut pieces of cucumber, onions, tomatoes, green chillies, carrot/ radish with lemon			
Kachumber Salad	280	Tawa Paratha	130
Freshly cut dices/ slices of cucumber, onions, tomatoes, green chillies, carrot/ radish with lemon and tossed with Indian spices			
Tamatar or Dhaniya Ka Shorba	330	Steam Rice	250
Tomatoes tempered and cooked with coriander stems and aromatic Indian spices		Aromatic Indian Basmati rice	
Lehsuni Daal Tadka	330	Choice of Ice Cream	250
Yellow lentils tempered with garlic and Indian spices			
Sabz E Lagan	330	Selection of Maggie	325
Melange of assorted vegetables in onion tomato gravy dum in the Indian pot		Plain / Vegetables / Cheese	
Dhaba Paneer Tikka	525	Jeera Rice	280
Cottage cheese marinated with chilli, yogurt and spices, cooked in Indian Clay Oven (Tandoor)		Aromatic Indian Basmati rice with cumin seeds	
Butter Chicken (Boneless)	600	Grilled Cheese Sandwich	325
A velvety chicken curry combines ethnic spices with onion, butter and tomato sauce		Grilled bread sandwich with cheese	
Paneer Tikka Butter Masala	585	Vegetable Sandwich	325
A velvety curry combines ethnic spices with onion, butter and tomato sauce with cottage cheese		Bread sandwich with cucumber, tomatoes, onions, lettuce and cheese	
		Vegetable Fried Rice	345
		Hakka Style / Indonesian Style / Schezwan	
		Veg Club Sandwich	425
		Bread sandwich with vegetable patty and slices on onion, cucumber, cheese and lettuce	
		Vegetable Noodles	425
		Hakka Style / Chilli Garlic / Schezwan	
		Chicken Club Sandwich	530
		Bread sandwich with cheesy shredded chicken, lettuce, onion, tomato and egg	

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JÜSTA RASA RETREAT & SPA

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