



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 345

Tomatoes tempered and cooked with coriander stems and aromatic Indian spices

Sweet Corn Soup 345

Asian cream style corn soup

Vegetable Manchow Soup 345

Sweet and spicy Asian vegetable broth served with crispy noodles

Hot & Sour Soup 345

Spicy oriental vegetables broth

Thai Lemon & Coriander Soup 345

Coriander soup with Thai herbs

NON - VEGETARIAN

Yakhni Soup 395

Lamb broth with aromatic Indian spices and herbs

Chicken Hot & Sour Soup 395

Chicken served with spicy oriental vegetables broth

Chicken Sweet Corn Soup 395

Chicken served with cream style corn soup

Shrimp Tom-yum Soup 395

Shrimp broth served with lemongrass and chilli peppers

Chatpata Sprout Salad 325

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

Garden Green Salad 325

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

Kachumber Salad 325

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

Greek Farm House 325

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

Caesar Salad 325

Crispy lettuce tossed in creamy caesar dressing with herb crostini



STARTERS

VEGETARIAN

Hara Bhara Kabab	425
Indian fried patties with spinach, peas and potatoes	
Dhaba Paneer Tikka	425
Cottage cheese marinated with chilli, yogurt and spices, cooked in Indian Clay Oven (Tandoor)	
Paneer Banjara Tikka	425
Cottage Cheese loaded with fresh Indian spices, cilantro, mint and cumin flavor	
Dhahi Ke Kabab	425
Hung yogurt, pounded spices and cardamom power cakes, griddled on a hot plate	
Veg Spring Roll	425
Assorted vegetables tossed in Asian sauces and encased in fried pastry	
Delhi Soya Chaap	425
Delhi special malai soya chaap in creamy chatpata masala	
Vegetable Manchurian	425
Crispy Asian dumplings tossed in tangy Manchurian sauce	
Jalapeno & Cheese Poppers	425
Tangy and spicy cheese poppers	

NON - VEGETARIAN

Tandoori Chicken Drum Stick	655
Chicken legs marinated with Indian spices and barbequed in charcoal grill or Indian clay oven (Tandoor)	
Chicken Al Faham	785
Juicy Chicken marinated with Arabic Spices and barbequed in Charcoal grill or clay oven (Tandoor)	
Tandoori Murg	785
Chicken marinated with chilli, yogurt and spices, cooked in Indian Clay Oven (Tandoor)	
Fish Tikka	785
Local fish marinated with Indian spices and barbequed in charcoal grill or Indian clay oven (Tandoor)	
Tandoori Lamb Chop	895
Lamb Ribs (Chops) mixed with Indian spices and barbequed in charcoal grill or Indian clay oven (Tandoor)	
Mutton Seekh Kabab	885
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	355
Melange of assorted vegetables in onion tomato gravy dum in the Indian pot	
Bhindi Do Pyaza	355
Tempered Okra in onion gravy with pounded Indian spices and onion chunks	
Aloo Gobhi Adraki	355
A speciality from Indian household	
Soya Chaap Masala	395
Fried soya chaap tempered in creamy lababdaar gravy	
Palak Paneer	525
Cottage cheese simmered in kadhai with fresh spinach and Indian spices	
Paneer Tikka Butter Masala	525
A velvety curry combines ethnic spices with onion, butter and tomato sauce with cottage cheese	
Kadhai Paneer	525
Cottage cheese simmered in home made kadhai masala with onions, tomatoes and bell peppers	

NON - VEGETARIAN

Butter Chicken (Boneless)	590
A velvety chicken curry combines ethnic spices with onion, butter and tomato sauce	
Kadhai Chicken	590
Chicken simmered in home made kadhai masala with onions, tomatoes and bell peppers	
Saag Gosht	620
Lamb and Spinach curry traditionally known as saag cooked with Indian spices	
Mutton Rogan	650
Lamb braised in Kashmiri Chilli pepper with aromatic Indian spices	
Laal Maans	650
Lamb prepared in sauce of yogurt and hot Indian spices speciality from Rajasthan	
Goan Fish Curry	620
Spicy and Tangy local fish curry packed with coastal flavors from Goa	
Meen Moilee	620
Local fish made with cocunut stew and added Indian spices from Kerela	

INDIAN LENTILS

Lehsuni Daal Tadka (Yellow lentils tempered with garlic & Indian spices)	350
Rajma Raseela (Red Kidney beans with fresh aromatic spices cooked in onion & tomato curry)	350
Peshwari Chole (Kabuli Chana - chickpeas with fresh aromatic spices cooked in onion & tomato curry)	350
Daal Bukhara (Black lentil simmered overnight and must try house speciality)	420

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RICE & NOODLES

Steam Rice	320
Aromatic Indian Basmati rice	
Jeera Rice	330
Aromatic Indian Basmati rice with cumin seeds	
Pulao	340 /340 /390
(Green Peas / Veg / Navratan)	
Indian Basmati rice cooked with peas/ Assorted vegetables/ vegetables and dry fruits and Indian traditional mild spices	
Veg Dum Briyani	440
Melange of mixed vegetables, marinated overnight cooked in sealed brass pot and layered with fragrant basmati rice	
Vegetable Noodles	440
Hakka Style / Chilli Garlic / Schezwan	
Vegetable Fried Rice	440
Hakka Style / Indonesian Style / Schezwan	
Tripple Schezwan Fried Rice	520
Combination of Rice, Noodles and fried noodles served in schezwan style	
Chicken Dum Briyani	560
Chicken curry cuts marinated overnight cooked in sealed brass pot and layered with fragrant basmati rice	
Mutton Dum Biryani	690
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)	160
Pahadi Gauth Ke Paratha	160
Local from Uttarakhand	
Missi Roti	190
Kulcha Plain	190
Tandoori Naan Garlic	190
Tandoori Naan Cheese	220
Kulcha Masala	230

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DESSERTS

Choice of Ice Cream	240
Gulab Jamun Hot reduced milk dumplings	330
Gajrela Carrot based sweet pudding with dry fruits	330
Jhangora Ki Kheer Sweet dish made out of local millet known as Jhangora from Uttarakhand	330
Freshly cut Fruit Platter	420
Kesariya Rasmalai Cottage cheese dumplings in saffron flavoured milk	390
Chocolate Walnut Brownie With Vanilla Ice Cream	450

UTTARAKHAND SPECIAL

Aloo Ki Thichodi	320
Chausa	340
Gauth Ki Daal	390
Bhatt Ki Churkani	390
Phandu	390
Toor Daal	440

INTERNATIONAL CUISINE

VEGETARIAN

Thai Green Curry Mouth watering coconut based Thai Green curry paste loaded with vegetables	520
Thai Red Curry Asian Vegetables With Thai Red Curry Paste Cooked In Coconut Milk	520
Mixed Vegetables In Hot Garlic Sauce Assorted Asian vegetables in spicy garlic sauce	520
Chilly Paneer Cottage chese tossed with fresh vegetables with ginger and lemon	520

NON - VEGETARIAN

American Chopsuey Stir fried Asian vegetables over crispy fried noodles	590
Chilli Chicken Chicken tossed with fresh vegetables with ginger and lemon	620
Chicken Satay Popular Indonesian street food marinated chicken skewered and grilled with spices	620
Grilled Chicken Juicy chicken grilled with mild spices and served with mashed potatoes and choices of sauce	820
Grilled Lamb Chop Juicy lamb ribs grilled wild mild spices and herbs with mash potatoes and choices of sauce	890

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PIZZA PIAZZA

Classic Penne Arrabiata	440
Penne pasta tossed in tomato sauce, chilli flakes, parmesan cheese, served with garlic bread	
Penne Alfredo	440
Penne pasta tossed in creamy cheese sauce with button mushrooms and black pepper, served with garlic bread	
Veg Spaghetti Bolognese	440
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	460
Classic spaghetti pasta tossed with garlic flakes, olive oil and parmesan cheese served with garlic bread	
Pizza Di Buffala	560
Tomato sauce, mozzarella cheese, cherry tomatoes, Fresh basil and olive oil	
Pizza Ala Giardino	570
Tomato sauce, mozzarella cheese, zucchini, bell peppers, onion, olives	
Pizza Tartufi	570
Tomato sauce, mozzarella cheese, grilled mushrooms, rosemary	
Veg Lasagna	570
Lasagna baked with fresh vegetables and cheese sauce	
Pizza Indiana Paneer	570
Tomato sauce, mozzarella cheese, onions, bell peppers, coriander with cottage cheese	
Pizza Indiana Chicken	750
Tomato sauce, mozzarella cheese, onions, bell peppers, coriander (chicken tikka/ tandoori chicken/ salami/ sausages)	

SANDWICH & SNACKS

Grilled Cheese Sandwich	340
Grilled bread sandwich with cheese	
Vegetable Sandwich	380
Bread sandwich with cucumber, tomatoes, onions, lettuce and cheese	
Classic Vegetable Pakoda	380
Assorted vegetable coated in seasoned gram flour and spices and <i>fried to perfection</i>	
Egg Kathi Roll	450
Indian style bread wrapped with Egg, vegetables and Indian spices	
Veg Club Sandwich	450
Bread sandwich with vegetable patty and slices on onion, cucumber, cheese and lettuce	
Veggie Burger	450
Bread bun with vegetable patty, cheese, lettuce, onion, tomato	
Paneer Kathi Roll	450
Indian style bread wrapped with Cottage cheese, vegetables and Indian spices	
Vegetable / Paneer Shawarma	450
Pitta Bread wrapped with arabic herbs and mild spices with cottage cheese and vegetables	
Paneer Pakoda	450
Cottage cheese coated in seasoned gram flour and spices and fried to perfection	
Chicken Kathi Roll	570
Indian style bread wrapped with sauted marinated chicken, vegetables and Indian spices.	
Chicken Shawarma	570
Pitta Bread wrapped with Arabic herbs and mild spices with juicy chicken	
Chicken Club Sandwich	570
Bread sandwich with cheesy shredded chicken, lettuce, onion, tomato and egg	
Chicken Burger	570
Bread bun with chicken patty, cheese, lettuce, onion, tomato	
Chicken Lasagna	590
Lasagna baked with chicken, vegetables and cheese sauce	

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BREAKFAST

Freshly Squeezed Seasonal Juices	320
Pineapple, watermelon, orange, sweet lime	
Cereals	320
Cornflakes, wheat flakes, choccos served with hot/ cold milk	
Crunchy Muesli	320
Served with fruits and honey	
Oatmeal Porridge	290
Served with fruits and honey	
Freshly Carved Fruits	320
Freshly seasonal cut fruits	
Bakers Basket	320
Muffin, croissant, whole wheat bread, multi grain bread	

CONTINENTAL BREAKFAST

Pan Cakes	390
Pancakes plain/ chocolate / banana served with maple syrup / honey, fruit compote and whipped cream	
Belgium Waffles	390
Waffles plain/ chocolate served with maple syrup/ honey, fruit compote and whipped cream	
Egg On The Go	390
Eggs prepared as per choice - Sunny side, scrambled, bhurji, omelette	

INDIAN BREAKFAST

Poori Aloo Bhaji	440
Mint, ajwain, palak, methi	
Tawa Parantha	420
Gobi, aloo-pyaaz, mooli, paneer	
Idli Sambar	420
Steamed rice & lentil cakes served with hot sambar & home made malabar chutney	
Vada / Medu Vada Sambar	420
Fried masala lentil dumpling served with sambar and home made malabar chutney	
Dosa Sambar	420
Traditional rice and lentils pancakes served plain / masala/ mysore with sambar and malabar chutney	
Uttapam	420
Traditional rice and lentils pancakes served with vegetables cuts with sambhar and malabar chutney	
Batata Poha	390
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)	320
Just French Fries (Salted potato fries)	320
Just A Burger (Burger with extra loaded cheese and vegetable patty)	320
Selection of Maggie (Plain/ Vegetables/ Cheese)	320
Peanut Butter Sandwich (Bread spread with peanut butter)	320
Mac N Cheese (Creamy macaroni pasta baked with mozzarella cheese)	320
Cheese Pizza (Extra cheesy pizza for kids)	520

BEVERAGES

Mineral Water	110	Shakes	220
Aerated Beverages	160	Chocolate, Vanilla, Mango, Strawberry, Paan	
Selection of Single Leaf Tea	180	Cold Coffee	320
Assam, Darjeeling, English Breakfast, Green		(With / Without Cream)	
Chai Ho Jaai	180	Butter Milk	290
Masala / Plain / Sulaimani / Jasmine / Lemon		Plain / Masala	
Fresh Lime (Sweet / Salty)	220	Jus Di Lassi	290
Ice Tea	440	Sweet / Salty	
(Lemon / Mango / Peach)		Red Bull	290
Hot Bournvita	220	Tender Coconut Water	420
Hot Chocolate	220	Selection of Fresh Fruits Juice	320
Selection of Coffee	220	Healthy Vegetable Juice	320
Cappucino, Espresso, Café Mocha, Latte		Sparkling Water	490

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