

ALL FOOD

MENU

NATURAL FARM DINING

OPENING
HOURS

08:30 AM
09:30 PM

BREAKFAST

GHEE PRANTHA plain/ lachha/alu-gobhi/paneer	80/90/120/140
SOURDOUGH plain/butter or jam / french/paneer cheese	80/110/120/140
PURI aloo/channa	180/220
DESI EGG OMLETTE plain/masala/bread/ sunny -side up/scrambled	100/120/140/ 110/140
CHILLA plain/vegan	200
POHA	200
MIX FRUIT BOWL	280
CHHOLE BHATURE	200
PAN CAKE	290
THEPLA	150
UPMA	220

DRINKS

TEA Milk/hybisus or lemon/ green or mint or lemon grass	30/40/60
COFFEE hot or ice / frenchpress/cold	120/150/180
COLD PRESS JUICE	180
LEMON water/soda or honey ginger	60/100
SHAKE banana/papaya/mango/ chocolate/ Strawberry	150
ICE TEA Peach/lemon	140/120
HOT CHOCOLATE	180

BREAD/ RICE

ROTI plain/desi ghee	20/30
ROLL veggies/ egg/cheese/ chicken	60/80/100/120
RICE Steam/zeera	150/180
PULAO Veg/kashmiri	250/280
BIRYANI Veg/chicken/mutton	300/400/500

STARTER

PEANUT MASALA	250
CHILLI honey potato/ mushroom-cauliflower/paneer/chicken	280/300/350/450
PAKODA veg/ paneer	200/300
CUTLET Veg/cheese/chicken	200/250/300
KABAB bullet / hara bhara	220/250
NAGGET veg/cheese	250/300
CORN Crispy/sweet/masala chat	300
MAGGIE plain/ veggies or masala	70/80
CHICKEN 65	480
CRUNCHIEST VEG 99	330
FRIED CHICKEN kfc style	520
POTATO SMILEY	190

MAIN COURSE

DAL tadka or fry/makhni	220/280
ALOO zeera/gobhi/sabji	200
PANEER kadhai or shahi/bhurji/ matar/do pyaza/butter masala	350
EGG bhurji/ curry	180/250
MUSHROOM creamy or shahi/kofta	270
MALAI Kofta/ matar methi	350
CHICKEN curry/rada or twa or kadai/ butter	450/500/550
VEGIES seasonal/ mix or crispy	220/250
TOFU kadhai or shahi/pen fried/ chilli garlic /do pyaza/butter masala	350

SIDE DISH

MIXED GREEN SALAD	190
FRIES french/peri peri	140/160
GARLIC BREAD	150
GARLIC BUTTER POTATO	190
NACHOS masala/cheese	180/220
PANEER GRILLED	220
PAPAD plain/masala	20/50

BARBEQUE

TIKKA mushroom/malai/paneer/ chicken/afghani chicken	280/320/360/ 400/440
BBQ KABAB veg seekh /chicken seekh	320/390
BBQ CHICKEN tandoori style	700
BBQ MOMO	280
CHAAP soya/malai	320

TIBETIAN

BRAISED CHICKEN <i>in hot pepper sauce</i>	450
FING <i>chciekn /veg/mushroom</i>	450/300
MOMOS <i>veg/chicken/mutton</i>	190/280/300
CHOWMIN <i>veg/chicken /mutton</i>	150/200/250
THUPKA <i>veg/chicken/mutton/dry</i>	200/300/400
TENTHUK <i>veg/chicken/mutton</i>	200/300/400
MOKTHUK <i>veg/chicken/mutton/dry</i>	200/300/400

GLOBAL FLAVORS

FARMHOUSE PIZZA <i>veg</i>	450
FARM BURGER <i>veg/chicken</i>	270/340
PASTA <i>White/pink/red</i>	350
LOAF SANDWICH <i>veg/chicken</i>	280/360
FALAFEL HARMONY <i>Hummus & Pita Pairing</i>	430

HIMACHALI

DHAAM	500
KHICHDI <i>rajmah/soyabeen</i>	300/250
SIDDU <i>meetha/namkeen</i>	200/150
BABRU/SUALU	150
REDU CHAWAL	200
RAJMAH CHAWAL	300
SIRA/SEEK	150/250
CHILLE <i>sweet/salt/plain</i>	120/100/80
KACHORI	150
BAADI	200
BHAAT BHUJI	250
CHAROTI MUTTON	500
SAAG WITH RED RICE	300
TURKIYA BHAAT	250
ALOO PALDA	250
BHRES KI ROTI	250
PAHADI BHUJI	250
PATRODU	250
PAHADI CHICKEN	490
DAHIN BHLLA	190

SALAD

MEDITERRANEAN GRILLED CHICKEN	390
CLASSIC GREEK	320
CAESAR GREENS <i>veg/ chicken</i>	320/390
QUINOA MEDLEY	360

SMOOTHIE BOWL

MANGO SMOOTHIE BOWL <i>mangoo,banana,coconut milk</i>	450
BLUE MERMAID <i>blueberries, banana, coco milk and hit of vanilla</i>	520
SPILL THE GREEN <i>pineapple, kivi, spinach,dates,milk</i>	520

in -house granola,fruits, chia seeds & choco chips no added sugar
dry fruits/ oat/muesli/other seeds

BAKERY

GALGAL CAKE	700
CHOCOLATE VEGAN CAKE	700
JAPNEESE CHEESE CAKE	900
MARBLE SWISS ROLL	700
PINE APPLE UP SIDE DOWN	800

SOUP

HOT & SOUR	200
SOUP <i>tomoto/ veggies/ chicken</i>	150/180/220
SWEET CORN	200

DAIRY

MILK	50
LASSI <i>sweet/salty/masala</i>	90
CURD <i>plain/boondi raita/ veg raita</i>	100/180/200

DESSERT

FRUIT <i>custurd/ cream</i>	200/250
PHIRNI	200
HALWA <i>moong dal/ besan or aata / suji</i>	180/200/200
GULAB JAMUN	100