



CHIDYA GHAR

चिड़ियाघर

ALL DAY BREAKFAST

BASICS

Fruits (VE) (GF) 450
selection of seasonal sliced fruits

Cereal (V) 400
served with hot/cold milk, stewed fruits and Garhwali monofloral honey

Toast (V) 250
homemade milk bread / millet bread, served with a choice of local preserves
(Please ask the server for gluten free options)

Eggs to order 400
(Please ask the server for egg white options)
Choice of Omelette / Scrambled / Poached

Turkish eggs 500
garlic yoghurt and lakhori chilli butter served with choice of toast

Akooori 400
Parsi style masala creamy scrambled eggs served with choice of toast

Bombay masala French toast 400
pan-seared milk bread soaked in egg, onion, spices and fresh coriander

The full Pahadi breakfast 800
a selection of breakfast dishes from the Himalayas with Siddu (steamed bread stuffed with potato and green peas) Gahat ka paratha (griddle cooked lentil flatbread) Bada (black lentil fritter) Kumaoni raita, local chutneys and pickles

Uttarakhand cheese tasting 600
from Mukteshwar (Kumaon, Uttarakhand)
selection of: Gouda, Gruyere, Zarai and Montasio

Zucchini bread 400
grated zucchini and walnut bread, served with butter and cream cheese

Vegan scramble (VE) 450
silken tofu scramble with onions, mushrooms and peppers served with millet bread

Poha (VE) (GF) 400
beaten flakes of Himalayan rice, tossed with seasonal vegetables, peanuts and spices

SAVOURY

Paronthi (V) 400
griddle cooked whole wheat flatbread, served with yoghurt chutneys and homemade pickles

choose from:
namak ajwain (rock salt and carom seeds)
gahat (a local brown lentil)
aloo (spiced mashed potatoes)
kheema (spiced minced mutton)

Bada (V) 400
Kumaoni split black lentil fritters, served with silbatte ki chutney

Chilla (V) 400
savory lentil crepe stuffed with a choice of:
- spiced potato and onion
- tofu scramble

Poori (V)
unleavened deep fried bread served with Pahadi aloo ka jhol and Kumaoni raita

SAVOURY

Granola (V) 600
toasted oat granola in sweetened yoghurt with fresh seasonal fruits, nuts and seeds

Ayurvedic breakfast bowl (GF) 600
stone mill ground Himalayan barley porridge with stewed fruits, cinnamon sugar, nuts and seeds

Chia seed pudding (VE) (GF) 550
coconut milk soaked chia seeds with organic honey, topped with fresh seasonal fruits

Banana bread (GF) 500
finger millet and banana bread, served with homemade coffee butter

Ragi pancakes 500
finger millet pancakes with seasonal fruits and organic honey

Selection of breakfast pastry 600
Please ask for a freshly baked selection from the in house patisserie & boulangerie. Served with tea or coffee.

SWEETS

(VE) = Vegan (GF) = Gluten Free (V) = Vegetarian

Prices are in indian rupees. Government taxes as applicable. No service charge levied. Kindly inform us if you have any food related allergies.

LUNCH & DINNER		
SOUP	<div><div></div><div>Tomato & coriander shorba</div></div> <div>roasted plum tomatoes & coriander both</div> <div>750</div>	
	<div><div></div><div>Tomato and basil soup</div></div> <div>tomato, fresh basil</div> <div>750</div>	
	<div><div></div><div>Chinese Noodle Soup</div></div> <div>Asian soup broth with rice noodles and vegetables</div> <div>750</div>	
	<div><div></div><div>Sweet Corn Soup</div></div> <div>Tender corn kernels, herbs and spices</div> <div>750</div>	
	<div><div></div><div>Chicken clear soup</div></div> <div>Asian flavoured broth with seasonal vegetable and chicken</div> <div>850</div>	
SALAD	<div><div></div><div>The bounties of Rishikesh</div></div> <div>chef's special salad made with fresh green vegetables from our garden and seasonal local ingredients</div> <div>850</div>	
	<div><div></div><div>Grain and bean salad (GF)</div></div> <div>an earthy salad with popped amaranth seeds, local red rice, white kidney beans, roasted seasonal vegetables, spiced Montasio cheese, nuts and seeds</div> <div>850</div>	
	<div><div></div><div>Pahadi caprese (GF)</div></div> <div>local organic tomatoes, melon and 'darima farms' cheese with greens and coriander pesto</div> <div>850</div>	
	<div><div></div><div>Aloo matar samosa</div></div> <div>crisp samosa stuffed with potato, peas and cashews</div> <div>850</div>	
	<div><div></div><div>Dahi ke kebab</div></div> <div>hung curd, raisin, black peppers, chilli</div> <div>1000</div>	
SMALL PLATES	<div><div></div><div>Kasundi Machhi (GF)</div></div> <div>house made mustard marinated fish cooked on griddle</div> <div>1250</div>	
	<div><div></div><div>Hariyali murg tikka (GF)</div></div> <div>tandoor grilled chicken morsels flavoured with coriander and basil</div> <div>1150</div>	
	<div><div></div><div>Pahadi mezze platter</div></div> <div>our interpretation with organic rajma hummus, tomato yoghurt, coriander tabbouleh and beetroot falafel, served with multigrain pita and lavash</div> <div>800</div>	
	<div><div></div><div>Karele ki chaat</div></div> <div>bitter gourd chips and wheat crisps with spiced yoghurt, potatoes, chickpeas and chutneys</div> <div>750</div>	
	<div><div></div><div>Aloo tuk chaat</div></div> <div>Twice cooked crispy smashed potatoes, tossed in mango powder and chilli with onions, tomatoes, chutneys and pickled ginger</div> <div>700</div>	
	<div><div></div><div>Nimona ki tikki</div></div> <div>spiced green pea croquettes served with silbatte ki chutney</div> <div>800</div>	
	<div><div></div><div>Tandoori broccoli</div></div> <div>tandoor grilled broccoli with cashew butter and spices</div> <div>900</div>	

LARGE PLATES - LOCAL FLAVOURS

<div><div></div><div>Lakhori paneer tikka (GF)</div></div> <div>homemade cottage cheese marinated in lakhori chillies, brown onions and cashew, cooked in tandoor</div> <div>950</div>	
<div><div></div><div>Quinoa upma (VE) (GF)</div></div> <div>quinoa cooked with southern spices and seasonal vegetables</div> <div>850</div>	
<div><div></div><div>Tandoori prawns</div></div> <div>prawns cooked in the tandoor with a citrus chilli marinade</div> <div>1250</div>	
<div><div></div><div>Himachali tawa murgh</div></div> <div>pan seared hung-curd chicken fillets flavoured with coriander</div> <div>1150</div>	
<div><div></div><div>Daddim murg tikka</div></div> <div>Tandoor grilled chicken morsels flavoured with chilli, garlic, pomegranate molasses and daddim, indigenous dried pomegranate seeds</div> <div>1150</div>	
<div><div></div><div>Shammi kebab</div></div> <div>pan fried lamb mince patties cooked with gram flour and fragrant masalas, served with a kohlrabi slaw</div> <div>1150</div>	
<div><div></div><div>Dal tadka (GF)</div></div> <div>yellow lentils tempered with garlic and cumin</div> <div>950</div>	
<div><div></div><div>Dal makhani (GF)</div></div> <div>black lentil cooked to perfection finished with butter and cream</div> <div>1150</div>	
<div><div></div><div>Paneer makhani (GF)</div></div> <div>cottage cheese cooked in rich onion tomato masala finished with cream & fenugreek powder</div> <div>1150</div>	
<div><div></div><div>Aaj ki dal aur sabji</div></div> <div>homestyle lentils tempered with indigenous Uttarakhand herbs, served with today's seasonal vegetable dish and choice of accompaniments</div> <div>1050</div>	
<div><div></div><div>Kadhi aur kurkuri bhindi</div></div> <div>Garhwali yoghurt curry cooked with jhangora & tempered with spices, served with crispy okra and Dehradun basmati rice</div> <div>950</div>	
<div><div></div><div>Rajma</div></div> <div>spiced munshiyari rajma (kidney bean) curry, served with Dehradun basmati rice</div> <div>950</div>	
<div><div></div><div>Kathal biryani</div></div> <div>young jackfruit cooked with Dehradun basmati rice and seasonal vegetables, served with Kumaoni raita</div> <div>1150</div>	
<div><div></div><div>Makki ki roti aur saag</div></div> <div>mildly spiced tempered seasonal greens served with cornbread and traditional accompaniments</div> <div>950</div>	
<div><div></div><div>Garhwali Fannah, kafuli aur arbi</div></div> <div>local brown lentils (gahat), cooked with ginger and garlic, sautéed taro and slow cooked spinach leaves, served with traditional accompaniments</div> <div>1150</div>	
<div><div></div><div>Kumaoni bhatt ki churkani, Aloo ke gutke</div></div> <div>black soybean curry, slow cooked in an iron pan and tempered potatoes with dried local chillies, served with traditional accompaniments</div> <div>1150</div>	

LARGE PLATES - GLOBAL FLAVOURS

<div><div></div><div>Channa madra aur Siddu</div></div> <div>chickpeas cooked in a spiced yoghurt gravy, served with a homemade green pea stuffed bread</div> <div>1050</div>	
<div><div></div><div>Nainital egg curry</div></div> <div>organic eggs cooked in a homestyle curry with onions and tomatoes</div> <div>1000</div>	
<div><div></div><div>'Cashew butter' chicken</div></div> <div>chicken cooked with fresh tomatoes and homemade cashew butter</div> <div>1250</div>	
<div><div></div><div>Prawn ball curry and devil chutney</div></div> <div>prawn mince balls cooked in a mildly spiced coconut milk curry, devil chutney</div> <div>1350</div>	
<div><div></div><div>Pahadi chicken curry</div></div> <div>organic fed chicken cooked in a homestyle tomato curry with tempered local spices</div> <div>1150</div>	
<div><div></div><div>Garhwali bhuna mutton</div></div> <div>slow-cooked spicy goat meat morsels</div> <div>1350</div>	
<div><div></div><div>Panang Curry</div></div> <div>A Thai style curry with coconut milk and peanuts, sesame</div> <div>1150</div>	
<div><div></div><div>Chilli Garlic Noodles</div></div> <div>Asian Chinese style garlic noodles cooked with garlic and dry red chillies</div> <div>1000</div>	
<div><div></div><div>Vegetable Manchurian</div></div> <div>Fried mixed veg balls in sweet, sour and hot sauce</div> <div>1100</div>	
<div><div></div><div>Fried Rice</div></div> <div>Choice of Rice</div> <div><div></div>Vegetable</div> <div>1000</div> <div><div></div>Egg</div> <div>1100</div> <div><div></div>Chicken</div> <div>1200</div>	
<div><div></div><div>Millet risotto</div></div> <div>local, organic millets cooked with homemade stock and parmesan cheese. Choice of:</div> <div><div></div>Wild mushrooms</div> <div>1250</div> <div><div></div>Textures of tomato</div> <div>1100</div>	
<div><div></div><div>Chicken and barley</div></div> <div>organic-fed grilled chicken breast with seasonal vegetables, chicken jus and pearl barley</div> <div>1250</div>	
<div><div></div><div>Pan-seared fish</div></div> <div>pan seared fillet of sustainably sourced fish fillet with Kerala vanilla and lemon butter sauce, minted mushy peas and garlic mash</div> <div>1550</div>	
<div><div></div><div>Pastas</div></div> <div><div></div>Choice of penne/ spaghetti</div> <div>please ask your server for whole wheat and gluten free options</div>	
<div><div></div><div>Aglio olio peperoncino</div></div> <div>garlic, fresh basil and chilli flakes</div> <div>1000</div>	

ACCOMPANIMENTS

<div><div></div><div>Arrabbiata</div></div> <div>tomato, garlic, dried chilli and fresh basil</div> <div>1000</div>	
<div><div></div><div>Alfredo con funghi</div></div> <div>wild mushrooms, parmesan cheese, butter and crushed black pepper</div> <div>1050</div>	
<div><div></div><div>Coriander pesto</div></div> <div>coriander and basil pesto, cherry tomato and parmesan</div> <div>1050</div>	
<div><div></div><div>Gamberi e limone</div></div> <div>prawns, lemon and chilli</div> <div>1200</div>	
<div><div></div><div>Lamb Bolognese</div></div> <div>lamb mince, tomato, basil</div> <div>1200</div>	
<div><div></div><div>Steamed Dehradun basmati rice (GF) (V)</div></div> <div></div> <div>450</div>	
<div><div></div><div>Himalayan red rice (GF) (V)</div></div> <div></div> <div>500</div>	
<div><div></div><div>Ragi phulka (GF) (V)</div></div> <div>griddle cooked finger millet flatbread</div> <div>200</div>	
<div><div></div><div>Assorted tandoori bread</div></div> <div>Tandoori roti / Tawa paratha/Phulka/Makki ki roti</div> <div>200</div> <div>Naan</div> <div>250</div> <div>Kulcha - Onion, Paneer, Mixed</div> <div>300</div>	

SWEET PLATES

<div><div></div><div>Red Velvet Brownies</div></div> <div>Fudgy brownies with vanilla ice-cream</div> <div>850</div>	
<div><div></div><div>Ice-cream Sundaes</div></div> <div>Choice of ice-creams topped with syrup and fruit</div> <div>850</div>	
<div><div></div><div>A tasting of Uttarakhand cheeses</div></div> <div><div></div>From 'Darima Farms, Mukteshwar' (Kumaon, Uttarakhand)</div> <div>Selection of : Gouda, Gruyere, Zarai and Montasio</div> <div>750</div>	
<div><div></div><div>Yoghurt cheesecake</div></div> <div>flavoured with cardamom, served with pistachio brittle</div> <div>750</div>	
<div><div></div><div>Flourless dark chocolate and espresso cake (GF)</div></div> <div>ragi brittle, berry compote</div> <div>750</div>	
<div><div></div><div>Jhangore ki kheer (GF)</div></div> <div>chilled pudding of milk and barnyard millet, topped with a homemade salted caramel sauce and nuts</div> <div>750</div>	
<div><div></div><div>Chocolate mousse</div></div> <div>rice crispes, ice cream, salted caramel</div> <div>750</div>	
<div><div></div><div>Choice of ice-cream</div></div> <div>Vanilla/ Chocolate / Strawberry</div> <div>650</div>	

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Non vegetarian

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