



**CHIDYA GHAR**

चिड़ियाघर

## ALL DAY BREAKFAST

<b>BASICS</b>	<b>Fruits (VE) (GF)</b> 450 selection of seasonal sliced fruits
	<b>Cereal (V)</b> 400 served with hot/cold milk, stewed fruits and Garhwali monofloral honey
	<b>Toast (V)</b> 250 homemade milk bread / millet bread, served with a choice of local preserves  (Please ask the server for gluten free options)
	<b>Eggs to order</b> 400 (Please ask the server for egg white options) Choice of Omelette / Scrambled / Poached
	<b>Turkish eggs</b> 500 garlic yoghurt and lakhori chilli butter served with choice of toast
	<b>Akooori</b> 400 Parsi style masala creamy scrambled eggs served with choice of toast
	<b>Bombay masala French toast</b> 400 pan-seared milk bread soaked in egg, onion, spices and fresh coriander
	<b>The full Pahadi breakfast</b> 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
	<b>Uttarakhand cheese tasting</b> 600 from Mukteshwar (Kumaon, Uttarakhand) selection of: Gouda, Gruyere, Zarai and Montasio
	<b>Zucchini bread</b> 400 grated zucchini and walnut bread, served with butter and cream cheese
<b>SAVOURY</b>	<b>Vegan scramble (VE)</b> 450 silken tofu scramble with onions, mushrooms and peppers served with millet bread
	<b>Poha (VE) (GF)</b> 400 beaten flakes of Himalayan rice, tossed with seasonal vegetables, peanuts and spices

<b>SAVOURY</b>	<b>Paronhi (V)</b> 400 griddle cooked whole wheat flatbread, served with yoghurt chutneys and homemade pickles  <b>choose from:</b> namak ajwain (rock salt and carom seeds) gahat (a local brown lentil) aloo (spiced mashed potatoes) kheema (spiced minced mutton)
	<b>Bada (V)</b> 400 Kumaoni split black lentil fritters, served with silbatte ki chutney
	<b>Chilla (V)</b> 400 savory lentil crepe stuffed with a choice of: - spiced potato and onion - tofu scramble
	<b>Poori (V)</b> unleavened deep fried bread served with Pahadi aloo ka jhol and Kumaoni raita
	<b>Granola (V)</b> 600 toasted oat granola in sweetened yoghurt with fresh seasonal fruits, nuts and seeds
	<b>Ayurvedic breakfast bowl (GF)</b> 600 stone mill ground Himalayan barley porridge with stewed fruits, cinnamon sugar, nuts and seeds
	<b>Chia seed pudding (VE) (GF)</b> 550 coconut milk soaked chia seeds with organic honey, topped with fresh seasonal fruits
	<b>Banana bread (GF)</b> 500 finger millet and banana bread, served with homemade coffee butter
	<b>Ragi pancakes</b> 500 finger millet pancakes with seasonal fruits and organic honey
	<b>Selection of breakfast pastry</b> 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

**Tomato & coriander shorba** (V) 650  
roasted plum tomatoes & coriander both

**Tomato and basil soup** 650  
tomato, fresh basil

**Chicken clear soup** 700  
Asian flavoured broth with seasonal vegetable and chicken

**The bounties of Rishikesh** (V) (GF) 700  
chef's special salad made with fresh green vegetables from our garden and seasonal local ingredients

**Grain and bean salad** (GF) (V) 700  
an earthy salad with popped amaranth seeds, local red rice, white kidney beans, roasted seasonal vegetables, spiced Montasio cheese, nuts and seeds

### SALAD

**Pahadi caprese** (GF) (V) 700  
local organic tomatoes, melon and 'darima farms' cheese with greens and coriander pesto

**Aloo matar samosa** (V) 800  
crisp samosa stuffed with potato, peas and cashews

**Dahi ke kebab** 900  
hung curd, raisin, black peppers, chilli

**Kasundi Machhi** (GF) 1100  
house made mustard marinated fish cooked on griddle

**Hariyali murg tikka** (GF) 1000  
tandoor grilled chicken morsels flavoured with coriander and basil

**Pahadi mezze platter** (V) 750  
our interpretation with organic rajma hummus, tomato yoghurt, coriander tabbouleh and beetroot falafel, served with multigrain pita and lavash

**Karele ki chaat** (V) 650  
bitter gourd chips and wheat crisps with spiced yoghurt, potatoes, chickpeas and chutneys

**Aloo tuk chaat** (V) 600  
Twice cooked crispy smashed potatoes, tossed in mango powder and chilli with onions, tomatoes, chutneys and pickled ginger

### SMALL PLATES

**Nimona ki tikki** (V) 700  
spiced green pea croquettes served with silbatte ki chutney

**Tandoori broccoli** (VE) 800  
tandoor grilled broccoli with cashew butter and spices

### LARGE PLATES - LOCAL FLAVOURS

**Lakhori paneer tikka** (V) (GF) 800  
homemade cottage cheese marinated in lakhori chillies, brown onions and cashew, cooked in tandoor

**Quinoa upma** (VE) (GF) 750  
quinoa cooked with southern spices and seasonal vegetables

**Tandoori prawns** 1100  
prawns cooked in the tandoor with a citrus chilli marinade

**Himachali tawa murgh** 1000  
pan seared hung-curd chicken fillets flavoured with coriander

**Daddim murg tikka** 1000  
Tandoor grilled chicken morsels flavoured with chilli, garlic, pomegranate molasses and daddim, indigenous dried pomegranate seeds

**Shammi kebab** 1100  
pan fried lamb mince patties cooked with gram flour and fragrant masalas, served with a kohlrabi slaw

**Dal tadka** (V) (GF) 850  
yellow lentils tempered with garlic and cumin

**Dal makhani** (GF) 1000  
black lentil cooked to perfection finished with butter and cream

**Paneer makhani** (GF) 1000  
cottage cheese cooked in rich onion tomato masala finished with cream & fenugreek powder

**Aaj ki dal aur sabji** (V) 900  
homestyle lentils tempered with indigenous Uttarakhand herbs, served with today's seasonal vegetable dish and choice of accompaniments

**Kadhi aur kurkuri bhindi** (V) 800  
Garhwali yoghurt curry cooked with jhangora & tempered with spices, served with crispy okra and Dehradun basmati rice

**Rajma** (V) 800  
spiced munshiyari rajma (kidney bean) curry, served with Dehradun basmati rice

**Kachche kele ka malai kofta** (V) 900  
creamy raw banana dumplings in a rich tomato curry

**Kathal biryani** (V) 1000  
young jackfruit cooked with Dehradun basmati rice and seasonal vegetables, served with Kumaoni raita

**Makki ki roti aur saag** (V) 800  
mildly spiced tempered seasonal greens served with cornbread and traditional accompaniments

### LARGE PLATES - GLOBAL FLAVOURS

**Channa madra aur Siddu** (V) 900  
chickpeas cooked in a spiced yoghurt gravy, served with a homemade green pea stuffed bread

**Garhwali Fannah, kafuli aur arbi** (V) 1000  
local brown lentils (gahat), cooked with ginger and garlic, sautéed taro and slow cooked spinach leaves, served with traditional accompaniments

**Kumaoni bhatt ki churkani, Aloo ke gutke** (V) 1000  
black soybean curry, slow cooked in an iron pan and tempered potatoes with dried local chillies, served with traditional accompaniments

**Nainital egg curry** 900  
organic eggs cooked in a homestyle curry with onions and tomatoes

**'Cashew butter' chicken** 1100  
chicken cooked with fresh tomatoes and homemade cashew butter

**Prawn ball curry and devil chutney** 1200  
prawn mince balls cooked in a mildly spiced coconut milk curry, devil chutney

**Pahadi chicken curry** 1000  
organic fed chicken cooked in a homestyle tomato curry with tempered local spices

**Garhwali bhuna mutton** 1200  
slow-cooked spicy goat meat morsels

**Millet risotto** (V) 1100  
local, organic millets cooked with homemade stock and parmesan cheese. Choice of:

**Wild mushrooms** 900  
**Textures of tomato** 1100

**Chicken and barley** 1100  
organic-fed grilled chicken breast with seasonal vegetables, chicken jus and pearl barley

**Pan-seared fish** 1400  
pan seared fillet of sustainably sourced fish fillet with Kerala vanilla and lemon butter sauce, minted mushy peas and garlic mash

**Pastas** (V) 850  
**Choice of penne/ spaghetti** 900  
please ask your server for whole wheat and gluten free options

**Aglio olio peperoncino** 850  
garlic, fresh basil and chilli flakes

**Arrabbiata** 850  
tomato, garlic, dried chilli and fresh basil

### ACCOMPANIMENTS

**Alfredo con funghi** 950  
wild mushrooms, parmesan cheese, butter and crushed black pepper

**Coriander pesto** 950  
coriander and basil pesto, cherry tomato and parmesan

**Gamberi e limone** 1000  
prawns, lemon and chilli

**Lamb Bolognese** 1000  
lamb mince, tomato, basil

**Steamed Dehradun basmati rice** (GF) (V) 350

**Himalayan red rice** (GF) (V) 400

**Ragi phulka** (GF) (V) 175  
griddle cooked finger millet flatbread

**Assorted tandoori bread** 250  
Tandoori roti / Tawa paratha/Phulka/Makki ki roti 175  
Naan 200  
Kulcha - Onion, Paneer, Mixed

**A tasting of Uttarakhand cheeses** 650  
From 'Darima Farms, Mukteshwar' (Kumaon, Uttarakhand)  
Selection of : Gouda, Gruyere, Zarai and Montasio

**Yoghurt cheesecake** 650  
flavoured with cardamom, served with pistachio brittle

**Flourless dark chocolate and espresso cake** (GF) 650  
ragi brittle, berry compote

**Jhangore ki kheer** (GF) (V) 650  
chilled pudding of milk and barnyard millet, topped with a homemade salted caramel sauce and nuts

**Chocolate mousse** (V) 650  
rice crispes, ice cream, salted caramel

**Sago payasam** (GF) 650  
tapioca pearls, milk, cardamom, cashew and raisins

**Choice of ice-cream** 650  
Vanilla/ Chocolate / Strawberry

### SWEET PLATES

(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.