



Himalayan KITCHEN

HERITAGE SATIKVA

RESORTS & SPA



• HOT BEVERAGES

Tea for Two (Set) ₹60

Tea leaves brewed separately and served with Milk. (Half Set)

Chai Ho Jaiye ₹35

Tea brewed with a bit of flavour Masala | Ginger

Exotic Himalayan Tea ₹40

Green Tea | Kahwa | Mint Tea | Lemon Tea | Black Tea

Manali Valley Coffee ₹50

A shot of caffeine, available as Milk Coffee or as Black Coffee

Flavoured Hot Milk ₹80

Chocolate | Bournvita

• COLD BEVERAGES

Cold Coffee ₹120

The mountain style of Cold Coffee

Apple Bliss ₹120

Apple juice sourced from the pristine orchards of Manali

Lassi ₹120

Athe traditional beverage of hills, with a creamy texture, made with yogurt

Fresh Lime ₹60

Lemonade Simplified Available with your choice of salt or sugar

Soft Drinks ₹50

Mineral Water ₹30



• BREAKFAST

Bread Toast ₹60

Crisp bread available with butter or jam of choice

Cheese on Toast ₹90

Toast with grated cheese, veg and herbs

Duo Omlettes ₹80

Egg batter cooked with Masala (+10) or Cheese (+40)

Eggs to Order ₹80

Enjoy our selection of eggs to order
Boiled | Fried | Scrambled

Corn Flakes ₹80

Cornflakes available with hot or cold milk

Sandwich ₹80

Selection of Veg sandwiches served with white or brown bread. Chicken (+70)

Cheese Sandwich ₹120

Veg Parantha ₹120

2 Paranthas - Allo | Gobhi | Onion

Special Parantha ₹150

2 Paranthas - Paneer/Egg

Puri Bhaji ₹150

Deep fried rounds of floor with curried spiced potato dish

Channa Bhatura ₹350

A combination of spicy white chickpeas and bhatura a fried bread made from maida

Poha ₹150

Flattened rice that is steam cooked with onions, spices and herbs

LITTLE BITES

Masala Papad | Peanuts ₹120

Spiced papad/peanuts with dash of lemon and diced onion and tomatoes

French Fries ₹120

Batons of deep fried potatoes served with accomplishments

Veg Pakoras ₹150

Indian fritters made with gram floor

Paneer Pakoras ₹200

Fritters with Chunks of Paneer

Veg Cutlets ₹250

Minced and fried spiced discs of potatoes and vegetables

Dahi ke Kebab ₹280

crisp, soft and tasty kababs made with hung curd

Chicken Chuckles ₹350

A spicy, deep-fried chicken dish

BIG BITES

Mountain Burger ₹250

Cooked veg patties in burger buns, served with coleslaw and fries

Creamy White Pasta ₹350

Penne in creamy white Alfredo Sauce

Red Sauce Pasta ₹350

Macaroni in tangy tomato red sauce and vegetables

Chowmein ₹250

Stir fried noodles with vegetables or Chicken (+100)

Fried Rice ₹250

Steamed rice stir fried in a wok, with vegetables or Chicken (+100)

Chilly Paneer ₹250

Cubes of fried crispy paneer tossed in a spicy sauce

Chilly Chicken ₹350

Chicken, the chilly style





• SOUPS

Tomato Dhania Shorbha ₹250

Thick, pulpy tomatoes provide the base for this hearty shorba

Local Veggies Soup ₹250

Hot and comforting vegetable soup

Hot & Sour ₹250

Incredibly flavourful soup made with lots of fresh veggies and vibrant spices

Chicken Soup ₹300

Soup that comforts instantly, cooked with pieces of chicken, veggies & spices

Creamy Broccoli ₹300

A signature Heritage recipe, made from organic broccoli. (Seasonal)

• HIMACHAL KI RASOI

Traditional Himachali recipes cooked with locally grown ingredients

Rajmah Madra ₹350

Local Red kidney beans cooked in a yogurt or curd-based gravy, sautéed with assorted spices

Khatta ₹300

A tangy side dish made with seasonal veg/fruit, dry mango powder and spices.

Pahari Kadhi ₹300

A spicy sour yogurt/lassi and gram flour (besan) based curry with crispy fried lakad bundi simmered in the curry

Mittha ₹380

The sweet dish of Himachal prepared on special occasions. It has sweetened rice mixed with dry fruits and raisins



● MAINS

Pahadi Mushroom Pyaaz ₹280

The chatpata version of Mushrooms

Paneer Malai Kofta ₹350

A royal Indian Vegetarian Curry made of melt-in-mouth potato paneer koftas dunked in rich and creamy tomato gravy

Hilly Fenugreek Delight ₹350

A mild and creamy north Indian curry recipe made with fresh Himalayan fenugreek leaves, peas and cream

Himalayan Paneer Delight ₹350

Cottage Cheese Cubes in cream, flavoured with tomatoes and spices

Palak Paneer ₹280

Cottage cheese cubes cooked in Spinach sauce

Himalayan Saag ₹250

Green leafy dish made using seasonal mustard leaves

Pahadi Veggie Spinach ₹250

Corn fusion

A mellow preparation of nutrient-rich spinach, sweet corn, and seasonal vegies

Dhaniya Adraki Paneer ₹280

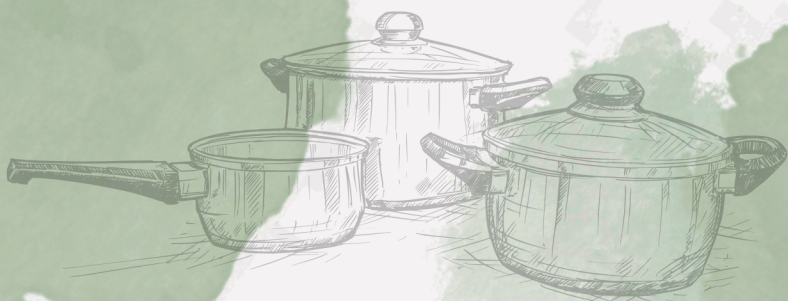
A spicy dish of paneer with flavour of ginger and coriander

Mushroom Mutter ₹280

A flavoursome dish in creamy red gravy with mushrooms and peas

Aloo Gobhi Masala ₹250

Potatoes, cauliflower, spices and herbs





• DAALS

Lehsuni Moong Dal Tadka ₹280

A light, delicious pahadi take on the evergreen Moong Daal

Channa Masala ₹280

The popular Punjabi dish of spicy chickpeas with a sour citrus note

Dal Makhani ₹300

A rich lentil preparation of urad dal-

Rajmah ₹350

King of Dals. Red kidney beans cooked with traditional

• NON VEG DELIGHTS

Pahadi Murg Masaledar ₹450 (F)

Chicken cooked in a spicy curry ₹300 (H)

Himachali Tamatar Murg ₹450

Makhani curry of chicken in a spiced tomato, butter and cream sauce.

Fish curry Home styled ₹550

Kullu trout/basil fish in a spicy curry the traditional himachali way

Kullu Kukkad Kadaiwala ₹450

A delicious, spicy & flavourful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices

Egg Curry ₹350

Boiled egg in spicy thick gravy

• YOGHURT

Plain Curd ₹150

Raita ₹250

Yogurt tossed with fresh cut vegetables or bundi

• TANDOOR

Veg Seekh Kebab ₹350

Delicious snack cum starter made using mixed vegetables and spices

Tandoori Aloo Dilnaz ₹350

Mountain Potatoes stuffed with spices and dry fruits, roasted in Tandoor

Tandoori Mushroom ₹450

Button mushrooms with few other assorted veggies marinated in a masala

Paneer Tikka ₹450

Paneer marinated in a spiced yogurt-based marinade

Makhmali Paneer Tikka ₹500

True to its name, a melt in the mouth paneer starter

Pahari Chicken Tikka ₹550

Straight from mountains Marinate chicken chunks with local spices ,lemon juice and curd

Tandoori Chicken ₹550

Roasted chicken marinated in yogurt and generously spiced

Mustard Fish Tikka ₹650

Mouth watering dish of Kullu fish with a rich flavour of mustard

Tandoori Fish ₹650

Fish marinated in yogurt and spice lemon marinate, grilled to smoky and charred





• BREAD

Tawa Roti	₹35
Butter Roti	₹45
Tandoori Roti	₹50
Missi Roti	₹65
Lachha Paratha	₹85
Plain Naan	₹60
Butter Naan	₹80
Stuffed Kulcha	₹120

• RICE

Basmati Steamed Rice	₹150
Jeera Rice	₹180
Red Rice	₹350
Veg Pulao	₹280
Veg Biryani	₹350
Chicken Biryani	₹450

• DESSERTS

Gulab Jamun Traditional recipe of dumplings made of thickened milk	₹150
Shahi Tukda dessert made with ghee fried bread, thickened sweetened milk and nuts	₹250
Hot Kheer Rice/Sewayian, pudding with sugar, full fat milk and cardamoms	₹250
Fruit Cream Fruits in a sweet cream base	₹350
Whipped Ice Cream Scoop Vanilla Strawberry Butterscotch (+50)	₹180

