



***Experience the Magic of Offbeat India!***

# **Jaadooghar X Chitai Life Menu**

## **B R E A K F A S T**

*Chargeable at Rs. 500 per person*

*You can select 2 options from the following each day.*

### ***Puri-Sabzi***

*Savor our delectable Aaloo Subzi paired with locally sourced Kaddu, served alongside refreshing Curd and piping hot Puri.*

### ***Kala Chana and Plain Paratha***

### ***Stuffed Paratha***

*Aaloo-Pyaaz/ Paneer/ Gobhi*

### ***Sandwich***

*Vegetable/ Chicken*

### ***Moong daal chila with Green Chutney***

*Moong Lentil pancakes*

### ***Poha***

*Puffed rice with vegetables*

### ***Upma***

*South Indian Savoury made with Roasted Semolina*

*Above will be served with the following*

### ***Eggs of Choice***

*Boiled eggs/ Masala Omelette served*

### ***Toast & butter***

### ***Seasonal Fruits***

### ***Soaked Almonds***

***\*Option for Shakes will be charged at Rs. 150 per glass***

## SMALL PLATES

*On prior order*

*Rosemary potatoes Rs. 200*

*Rosemary mushrooms Rs. 250*

*Chicken shami kebabs Rs. 450*

*Mutton Jalfarazee Rs. 650*

*Chicken sukha Rs. 450*

*Kumaoni jhakhiya gajar Rs. 200*

*Masala papad Rs. 200*

*Peanut masala Rs. 200*

*Chana chaat Rs. 250*

*Cheesy stuffed buns Rs. 450*

*Mix veg pakodas Rs. 300*

*Kumaoni daal vada with bhaang ki chutney Rs. 400*

### **Momos:**

*Vegetable Rs. 250*

*Chicken Rs. 300*

*Mutton Rs. 350*

### **Pasta**

*Vegetable Rs. 400*

*Chicken Rs. 500*

## LUNCH OR DINNER

*Chargeable at Rs. 1000 per person per meal*

### NON-VEG MAINS (Select One Option)

#### **Egg Curry**

*Egg curry preparation made with tempering of curry leaves*

#### **Mutton Korma**

*A mughlai preparation cooked in yoghurt, onion paste and spices*

#### **Chicken Korma**

*A mughlai preparation cooked in yoghurt, onion paste and spices*

#### **Kumaoni Mutton Curry\***

*A traditional preparation of Mutton from the Kumaon region*

#### **Kumaoni Chicken Curry\***

*A traditional preparation of Chicken from the Kumaon region*

### VEG MAINS (Select One Option)

#### **Lauki ka Kofta**

#### **Matar Paneer**

#### **Shahi Paneer**

#### **Kadhai Paneer**

#### **Mixed vegetable**

#### **Aaloo Gobhi**

#### **Aaloo Shimla Mirch**

#### **Patta-Gobhi ki subzi**

### LENTILS (Select One Option)

#### **Daal Tadka**

*Yellow Daal Preparation with tadka of ghee*

#### **Daal Fry**

*A mixture of lentils with tadka of ghee*



## LUNCH & DINNER MAINS

### KUMAONI DELICACIES (Select One Option)

#### ***Kumaoni Gahat ki daal***

*A locally sourced lentil from the Kumaon region*

#### ***Kumaoni Jholi***

*Kumaoni way of making Kadi, with onions and tomato*

#### ***Pahadi Rajma***

*Locally sourced rajma from Kumaon region*

#### ***Bhatt ke dupke***

*A locally sourced black soya bean that grows in the Kumaon region. This dish is prepared by grinding & roasting the daal, finishing the dish with a special tadka with Kumaoni herbs.*

#### ***Chainsu***

*Black daal ground and roasted with ghee tempering*

#### ***Kumaoni Badi Preparation***

#### ***Kumaoni Aaloo ke Gutke***



## BREAD , RICE , RAITA

### ***Bread Options*** (Select One Option)

*Ragi Roti/ Multi-grain Roti/ Ajwain Paratha*

### ***Rice Options*** (Select One Option)

*Steamed Rice / Jeera Rice / Matar Pulao / Himalayan Red Rice*

### **Raita**

(Select One Option)

Kumaoni Raita / Boondi Raita/ Veg Raita

## DESERTS

(Select One Option)

Sevayin ki kheer

Chawal ki kheer

Carrot cake

Choice of Kumaoni Sweets



## BEVERAGES

*Complementary*

*Lemon tea*

*Masala chai*

*Herbal: Please ask for a Selection of herbal teas*

*Coffee*

*Americano (Hot or Iced)*

*Cold coffee*

*Lemonade*

*Cold Drinks: Coke/ Limca*

