



BEVERAGES

black tea (sugar / jaggery)	30
lemon tea (sugar / jaggery)	30
milk tea (sugar / jaggery)	30
masala tea (sugar / jaggery)	50
green tea	70
mint-tea	70
ginger lemon honey	80
black coffee (moka pot)	30
beaten coffee (with milk)	100
hot chocoloate	150
bournvita milk	150
fresh lime water (sweet / salted / mix)	60
iced tea	100
cold coffee	130
seasonal fruit juice	150

sweet / masala lassi	150
seasonal fruits shake	180
banana & dates shake	180
banana & coffee shake	180
vanilla / butterscotch shake	180
chocolate shake	180

BEVERAGES (premium sips)

espresso (single shot)	100
espresso (double shot)	150
americano	120
cafe latte	130
cappuccino	130
affogato	150
iced latte (with ice cream)	150



Fuel Your Day, the Delicious Way

SET 1 - Cereal bowl (cornflakes / muesli with milk / curd) + choice of side (fruit bowl / grilled veggies) choice of beverage (tea /coffee / fresh lime water)	295
SET 2 - Besan chilla / Oats chilla (with cottage cheese filling) + choice of side (fruit bowl/ grilled veggies) choice of beverage (tea / coffee / fresh lime water)	295
SET 3 - Vegetable poha + choice of side (fruit bowl/ grilled veggies) choice of beverage (tea/ coffee/ fresh lime water)	295
SET 4 - Vegetable upma + choice of side (fruit bowl/ grilled veggies) choice of beverage (tea/ coffee/ fresh lime water)	295

BREAKFAST (serves one)

SET 5 - Aloo paratha / Gobhi paratha (served with fiddlehead fern pickle, chamba chukh & curd) choice of side (fruit bowl/ grilled veggies) + choice of beverage (tea/ coffee/ fresh lime water)

SET 6 - Veg grilled cheese sandwich (served with fries) choice of beverage (tea/ coffee/ fresh lime water) ...295

...295

...325

SET 7 - Eggs prepared as per choice (boiled / scrambled / plain omelette / masala omelette) choice of side (fruit bowl/ grilled veggies) + choice of beverage (tea/ coffee/ fresh lime water) ...325

SET 8 - Shakshuka (eggs poached in a tomato based sauce with olive oil, bell peppers, onions & garlic) (served with toast & fresh salad) + choice of beverage (tea / coffee / fresh lime water)

BREAKFAST (serves one)

HALF SET 1 - Aloo paratha / Gobhi paratha [l piece] (served with fiddlehead fern pickle, chamba chukh & curd) choice of side (fruit bowl/ grilled veggies) + choice of beverage (tea/ coffee)

HALF SET 2 - Vegetable poha [half portion] choice of side

(fruit bowl/ grilled veggies) + choice of beverage (tea/ coffee)195

...195

HALF SET 3 - Veg grilled cheese sandwich [2 pieces] choice of side (fruit bowl/ grilled veggies) + choice of beverage (tea/ coffee) ...195

SOUPS (serves one)

■ Veg clear soup	180
■ Veg hot & sour soup	180
Tomato soup	180
Lemon coriander soup	200
■ Veg manchow soup	200
■ Cream of broccolli soup	200
Cream of mushroom soup	200
Egg drop soup	200
Chicken clear soup	250
Chicken egg drop soup	250
Chicken hot & sour soup	250
Chicken manchow soup	250

APPETISERS (serves two)

Peanuts masala (roasted peanuts tossed in a tangy onion, tomato & herbs salsa)	150
Masala papad (crispy fried lentil cracker topped with a tangy onion, tomato & herbs salsa)	150
Salted / Peri Peri French Fries (deep-fried potato fingers tossed in salt or spicy masala mix served with ketchup)	180
■ Honey chilli potatoes (fried potato fingers tossed in a sweet & spicy sauce)	230
Crispy corn (sweet corn kernels sauted with spices, flour & herbs)	230
■ Cheese & potato croquettes (crispy deep-fried balls of potata & local cheese; served with dip)	230
Hummus platter (creamy puree of chickpeas; served with pita bread & pickled vegetables)	230
■ Falafel platter (deep-fried balls of chickpeas & herbs; served with hummus, pita bread, fries & salad)	230
Mixed veg pakoras (assorted vegetables coated in gram flour, spices & deep-fried; served with chutney)	230
Paneer pakoras (cottage cheese cubes coated in gram flour, spices & deep-fried; served with chutney)	275

APPETISERS (serves two)

Chilli mushroom (fried button mushrooms tossed in a spicy, tangy sauce with bell peppers, onions, garlic; ginger & chillies)	250
Chilli paneer (fried cottage cheese cubes tossed in a spicy, tangy sauce with bell peppers, onions, garlic, ginger & chillies)	280
Chilli chicken (fried chicken pieces tossed in a spicy, tangu sauce with bell peppers, onions, garlic,, ginger & chillies)	300
Chicken pakoros (diced chicken coated in gram floor, spices & deep-fried; served with chutney)	300
Grilled chicken (chicken breast marinated with herbs; served with fries & barbecue sauce)	320
Veg grilled sandwich (served with fries)	280
Chicken grilled sandwich (served with fries)	320
Chicken shawarma (chicken marinated in spiced yogurt, rolled in paratha bread; served with hummus & fresh salad)	350
Crispy chicken bites (deep-fried boneless chicken bites, served with fries & tartar sauce)	350

Bonjour.

MAIN COURSE INDIAN CUISINE (serves two)

Dal fry (yellow lentils cooked with onion, tomato, and flavoured with cumin & garlic)	250
Seasonal mixed veg (assorted mix of vegetables cooked with spices)	250
Kadhai paneer (cottage cheese cubes cooked in tomato gravy with onions and bell peppers & flavoured with spices)	299
Paneer butter masala (cottage cheese cubes cooked in a buttery tomato gravy & topped with fresh cream)	299
Kadhai chicken (chicken cubes cooked in tomato gravy with onions and bell peppers & flavoured with spices)	349
Steamed rice (plain rice cooked in steaming water)	149
Jeera rice (steamed rice tossed with cumin for flavour)	169
Plain roti (traditional Indian whole wheat flatbread cooked on iron griddle)	30
Butter roti (roti cooked with a generous amount of butter)	40
Plain paratha (unleavened whole wheat flavoured with salt & ghee)	50
Plain Naan (simply delicious: pure, perfect plain naan)	60
Butter Naan (golden, soft, and buttery bliss in every bite!)	70
■ Butter Garlic Naan (rich, buttery goodness with a garlic kick!)	80

Crafted to Fill, Perfected to Thrill!

MAIN COURSE INDIAN CUISINE (serves two)

Khoru (curd cooked with special tempering)	250
Sarso-da-saag *winter special* (Himachali mustard leaves cooked in desi ghee with local spices)	250
Khatta kaddu (pumpkin cooked in a tangy gravy)	250
Taliya Mah (black lentil dal / stew cooked in mustard oil & spices)	250
Local style kadhai (curd & gram flour curry with pakoras; served with local red rice)	250
Chana madra (chickpeas cooked with curd & spices; served with local red rice)	250
Madra rajma (local kidney beons cooked with curd & spices, garnished with desi ghee; served with local red rice)	250
Home-style chicken curry (chicken pieces cooked with spices in local style; garnished willl desi ghee)	349
Mutton rara *available on pre-order* (Chef 's choice of mutton slow cooked In traditional style with aromatic herbs & spices)	599
Himachali red rice (serves on locally cultivated rice; a staple of Himachalli cuisine)	169

MAIN COURSE TIBETAN AND CHINESE CUISINE (serves one)

■ Veg thukpa (Tibetan soup with noodles, herbs & assorted vegetables)	249
Chicken Thukpa (Tibetan soup with noodles, herbs & boneless chicken pieces)	299
■ Veg Noodles (Noodles saute with carrot, bell peppers & cabbage; served with hot garlic sauce)	200
 Chicken noodles (Noodles saute with boneless chicken pieces, fried eggs & spring onions; served with hot garlic sauce) Veg fried rice (Rice saute with carrot, bell peppers & cabbage; served with hot garlic sauce) 	280
Chicken fried rice (Rice saute with boneless chicken pieces, fried eggs & spring onions; served with hot gadic sauce)	280

MAIN COURSE ITALIAN CUISINE (serves one)

PIZZA

Margherita pizza (wheat base; topped with fresh tomato sauce, homemade cheese & olives)

Exotic Veggies pizza (wheat base; topped with exotic vegetables, homemade cheese & herbs)

Roast chicken pizza (wheat base; topped with roosted chicken, homemade cheese & herbs)

PASTA

$Spaghetti\ agli-e-olio\ (noodle\ pasta\ tossed\ in\ olive\ oil\ with\ garlic\ \&\ herbs;\ served\ with\ garlic\ bread)\ veg\ or\ chicken$	300
Arrabiata pasta (choice of pasta cooked in tomato basil sauce, served with garlic bread) veg or chicken	300/350
Alfredo pasta (choice of pasta cooked in creamy white sauce; served with garlic bread) veg or chicken	300/350
Parma rosa pasta (choice af pasta cooked in mixed pink sauce; served with garlic bread) veg or chicken	300/350

...300

...350

...450

choice of pasta: penne I fusilli I spaghetti

DESSERTS (serves one)

ce cream (two scoops; choice of flavour: chocolate / vanilla / butterscotch)	200
Guiab jamun (homemade gulabjamuns garnished with almonds; can be served warm or cold as per choice)	200
$Meetha\ bhaat$ (traditional Himachali dessert; Jong grained rice cooked with jaggery, desi ghee & dry fruits)	200
Rice kheer (rice cooked in sweetened milk with dry fruits; can be served warm or cold as per choice)	200
Fruit custard (creamy milk based dessert with seasonal fresh fruits & flavouring)	200
Brownie (indulge in every fudgy, chocolatey bite!)	200
Gajar ka Halwa (warm, rich, and sweetly spiced – a taste of tradition!)	200

There's always room for dessert



PLEASE NOTE:

The consumption of foods or beverages purchased from outside the premises is strictly prohibited within the restaurant.

Please always inform your server of any allergies or intolerances before placing your order.

CST will be charged extra as applicable by the law.

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