

Kangra Kitchen

M E N U



Kangra Kitchen



HOTEL RIVER RETREAT
DHARAMSALA

BREAKFAST

(Timing 7:30 AM – 10:30 AM)

Buffet Breakfast 425/-

- 2 main (South Indian)
- 2 main (North Indian)
- Sandwiches
- Live Station- Egg & Dosa
- White /brown Bread
- Milk with Cereals
- Sprouts
- Yoghurt
- Milk /tea /coffee
- Fruits
- Canned Juice
- Bread Spread- Jam & Nutella

Beverages

Fruit Juice	145
Milk Shake	175
<i>Vanilla/Strawberry/Chocolate/Banana/Mango</i>	
Cold Coffee	135
Lassi	125
<i>Plain/Salted/Masala/Sweet</i>	
Iced Lemon Tea	125
Diet Aerated Beverage (<i>with service</i>)	105
Aerated Beverage (<i>with service</i>)	85
Fresh Lime Soda/Water	105
Packaged Water (<i>with Service</i>)	55
Hot Milk	105
Tea	65
Coffee	85

ALL DAY MENU

(Timing 8:00 AM – 6:00 PM)

South Indian

Plain Dosa	175
Masala Dosa	195
Cheese /Paneer Dosa	205
Steamed Idlis(3 pcs) with Shambhar	195
Medu Vada(4 pcs) with Shambhar	195
Lemon Rice	285

North indian

Chhole Bhature	225
Poha Masala	195
Puri Bhaji (4 pcs.)	210
Tandoori Stuffed Parantha	95
Tawa Stuffed Parantha with Dahi (2 pcs.)	195

Sandwiches

Chicken Club Sandwich	375
Chicken & Cheese Sandwich	295
Egg Sandwich (Boiled/ Fried)	275
Vegetable Club Sandwich	265
Cheese Sandwich	235
Veg. Sandwich /Grilled	195 225





LUNCH

(Timing 12:30 PM - 3:00 PM)

DINNER



(Timing 7:00 PM - 10:30 PM)

Appetizers Non-Vegetarian

Tandoori Fish Tikka	475
Murg Tandoori - Full/Half	525 / 375
Murg Malai Kebab	425
Murg Tikka Tandoori	425
Murg Tikka Achari	425
Murg Haryali Tikka	425
Special Kebab Platter Non- Veg	725
Fish Amritshari Fry 	555
Fish Finger with Tartar Sauce	555
Wok Tossed Chilli Fish -Dry 	555
Chilli Chicken Hakka -Dry 	495
Drums of Heaven	475
Exotic Chicken Wings 	475

Appetizers Vegetarian

Paneer Tikka Tandoori	375
Pudina Paneer Tikka	375
Tandoori Veg Platter	555
Chilli Paneer -Dry	425
Hara Bhara Kebab 	275
Corn Kebab	275
Dahi ke Kebab	295
Vegetable Cutlets	275
Vegetable Seekh Kebab	295

Crispy Vegetables Salt & Pepper 	295
Crispy Corn 	295
Honey Chilli Potatoes	275
Veg Spring Roll	275
Veg Momos (8 Pcs.)	275
Mix Veg Pakora	225
Paneer Pakora (8 Pcs.)	275
French Fries	215

Salad

Green Salad	125
Caesar Salad (Chicken/Veg)	225
Russian Salad	215
Aloo Chaat /Chana Chaat	165
Crispy Noodle Salad	165
Kimchi Salad	145
Peanut Masala	175

Soups

Lemony Peppercorn Soup (Veg /Non-Veg)	125	165
Burnt Garlic Soup (Veg /Non-Veg)	125	165
Manchow Soup (Veg /Non-Veg)	125	165
Lemon Coriander Soup (Veg /Non-Veg) 	125	165
Sweet Corn Soup (Veg /Non-Veg)	115	155
Hot & Sour Soup (Veg /Non-Veg))	115	155
Cream o Chicken Soup 		155
Tomato Shorba	125	
Cream of Tomato Soup	125	

Raita

Plain, Onion, Cucumber, Mixed, Boondi	135
Pineapple Raita	145

FLAVOURS from KANGRA

Non-Vegetarian Selection

KHATTA MEAT	595
<i>Kangra's favorite mutton slow cooked with whole Indian herbs, spices, tamarind, turmeric & coriander powder</i>	
MURGH CURRY PAHARI STYLE	485
<i>Soft, tender & succulent pcs. of chicken cooked in Himalayan herbs and spices</i>	

Vegetarian Selection

KANGRI MADRA	325
<i>(Aloo Chana/Rajmah/Lobia) Our bestseller Himachali dish is a Yougurt based thick gravy with whole spices</i>	
CHANA DAL	275
<i>All-time favourite Chana dal with Anise and Indian spices</i>	
TELLIYA MAAH	325
<i>A traditional recipe of Semi dry black dal cooked in hand made garam masala with a touch of mustard oil</i>	
KHATTA (Black Chana)	275
<i>Kangra Khatta is the king of flavors cooked with minced spinach, jaggery and a tangy surprise</i>	
KADI BOONDI WALI	275
<i>All time favourite Himachali style Kadhi with dry red chilli</i>	
UBLA BHAAT (Plain Rice)	195
MEETHA BHAAT	245
<i>A quintessential Himachali dessert, Meetha Bhaat is slow cooked rice with ghee and dry fruits</i>	
KANGRI DHAAM	995
<i>(Authentic Kangri Painth) Non-Veg</i>	
KANGRI DHAAM	895
<i>(Authentic Kangri Painth) Veg.</i>	
<i>(Minimum 10 PAX Required) #Classified</i>	

INDIAN MAIN COURSE

Non-Vegetarian Selection

Butter Chicken Half/Full	455 / 625
Butter Chicken (Boneless)	495
Murg Kadhai	435
Murg Tikka Masala	475
Murg Lababdar	435
Murg Saagwala	475
Murg Rara	475
Chicken Do Pyaza	435
Murg Methi Malai	435
Murg Kalimirch	475
Chicken Curry	435
Mutton Rogan Josh	575
Mutton Curry	555
Mutton Rara	625
Mutton Do Pyaza	525
Mutton Saagwala	625
Fish Curry	525
Egg Curry	355

Vegetarian Selection

Paneer Makhani	355
Paneer Butter Masala	375
Paneer Tikka Masala	375
Paneer Methi Malai	345
Paneer Bhurji (<i>Mushroom/Capsicum/Peas</i>)	335
Matar Paneer	325

Kadhai Paneer	345
Palak Paneer	345
Malai kofta	345
Matar Mushroom	325
Aloo Jeera	275
Aloo Gobhi	275
Kashmiri Dum Aloo	325
Mix Vegetable	275
Chana Masala	295
Rajma Masala	295
Dal Makhani	335
Dal Tadka Yellow	295
Dal Amritsari	275

Biryanis & Rice

Murg Biryani with Salan or Raita	475
Gosht Biryani	535
Subz Biryani	395
Navrattan Pulao	325
Vegetable Pulao	275
Matar Pulao	275
Jeera Rice	225
Steamed Rice	195

Indian Breads

Tandoori Roti	45
Butter Roti	55
Plain Naan	75
Butter Naan	85




Garlic Naan	95
Missi Roti	95
Tandoori Lachhedar Parantha /Pudina/Methi	85
Paneer/ Onion Kulcha	105
Roasted Papad 2pcs.	85
Masala Papad 2pcs	135

CHINESE MAIN COURSE

Non-Vegetarian Selection

Shredded Chicken in Hot Garlic Sauce 	425
Chicken Hong Kong Style	395
Chilli Chicken 	445
Chicken Sweet & Sour	395
Chicken Manchurian Gravy	415
Chicken in Lemon Sauce	415
Diced Chicken in Schezwan Style 	425

Vegetarian Selection

Mix Vegetables in Hot Garlic Sauce 	315
Veg Manchurian	325
Mix Vegetables Schezwan Style	315
Chilli Paneer 	345
Vegetable Sweet n Sour Sauce	295
Baby Corn Mushroom In Hot Garlic Sauce 	315

RICE & NOODLES

American Chopsuey (Veg/Non-Veg)	295	355
Chicken Fried Rice		335
Egg Fried Rice		295
Vegetable Fried Rice		275
Vegetable Chilli Garlic Fried Rice		295
Vegetable Hakka Noodles		275
Vegetable Chilli Garlic Noodles		295



MEAL IN A BOWL

(Timing 12:30 PM - 3:00 PM and 7:00 PM – 10:30 PM)

Non-Vegetarian Combos

Chicken Curry with Rice	375
Mutton Curry with Rice	495
Chicken Tikka Masala with Naan	375
Tossed Noodles with Fish in Schezwan Style	375
Rice with Shredded Lamb in Hot Garlic Sauce 	495
Chilli Chicken with Fried Rice 	355

Vegetarian Combos

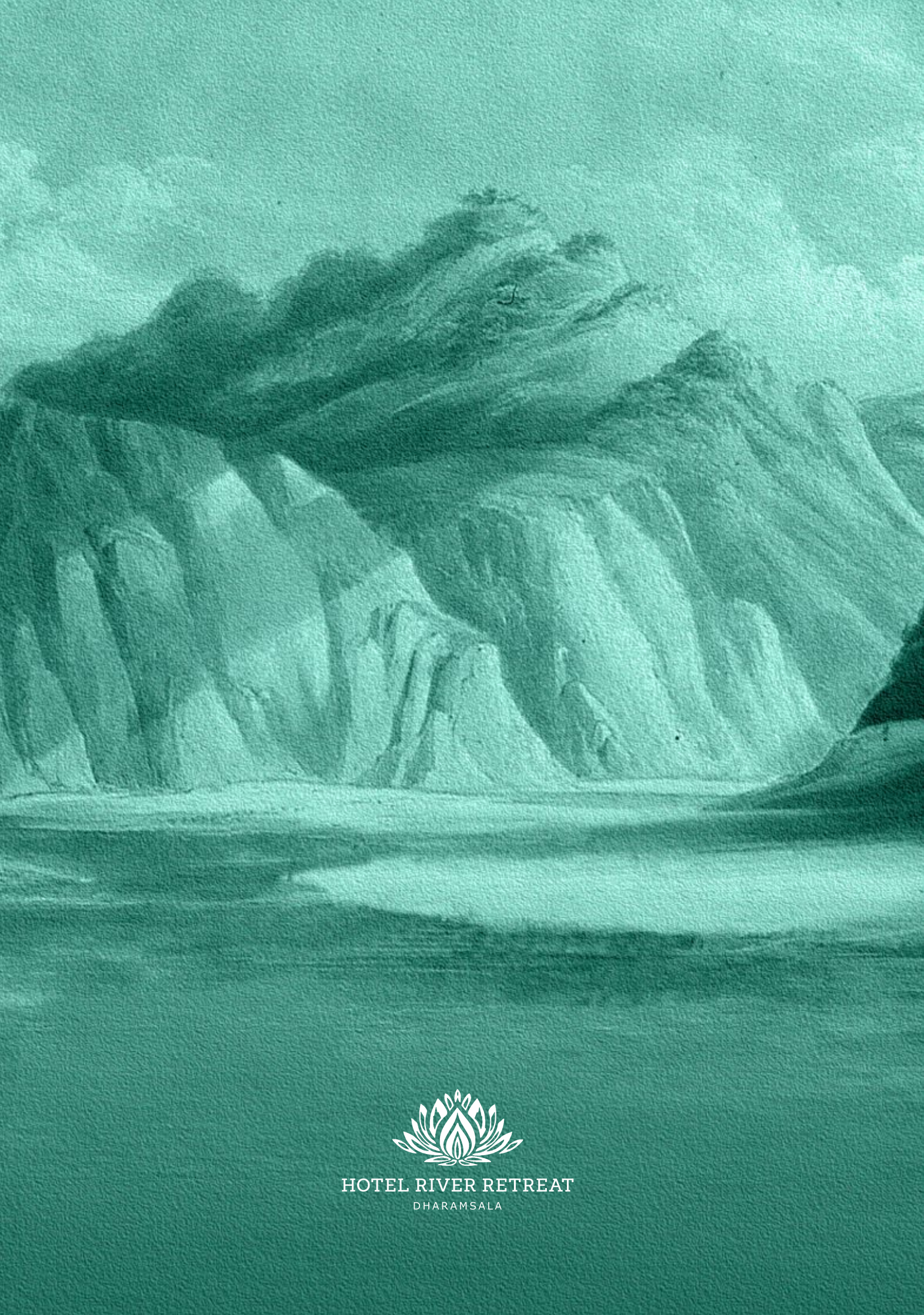
Paneer Tikka with Naan	325
Yellow Dal Tadka with Boiled Rice	315
Vegetable Manchurian with Fried Rice	315
Stir Fried Noodles with Exotic Vegetables  in Hot Garlic Sauce	295
Cottage Cheese Gravy with Hakka Noodles 	335
Vegetable Black Bean Sauce with Rice	295

DESSERTS

Gulab Jamun (2pcs)	125
Gulab Jamun With Vanilla Ice Cream	215
Choice of Ice Cream <i>(Vanilla, Strawberry, Chocolate, Butterscotch)</i>	155
Gajar Ka Halwa (Seasonal)	175
Moong Dal Halwa	175
Kesar Phirni	155
Honey Glazed Flat Noodles with Sesame <i>(Served with vanilla ice cream)</i>	195







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DHARAMSALA