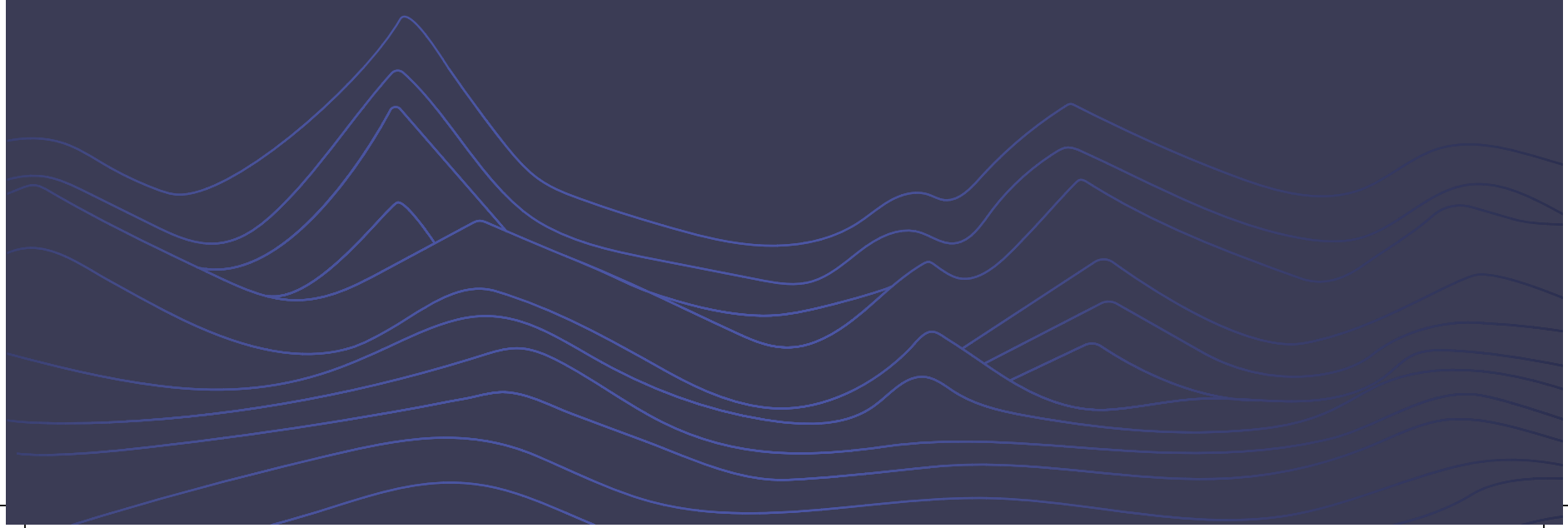


*LOYA is an immersive journey through the heart of the north,
served up as a grand feast.*

*Our search for the authentic led to a gathering of the North's most
cherished recipes. Each vibrant dish spotlights the uniqueness and
theatre of Indian cooking, from the drama of smoke, to the richness
of slow cooking, to the energetic pounding of spices by hand.*

*Loya is a confluence of flavour, passion and influence,
all culminating exquisitely on your plate.*



A REVIVAL OF NORTH INDIA'S ICONIC COOKING TRADITIONS

Our menu showcases authentic and long-preserved dishes that bring to the forefront robust flavours and traditional cooking styles. A delicious coming together of fresh, seasonal produce, farm-raised organic meats, and our own spice blends, ground in-house.



Dhungar

To impart the buttery, umami flavours of kindled charcoal to your feast, our chefs use the ancient dhungar cooking style — contemporarily known as ‘smoking’.



Baghar

At Loya, fragrant spices bloom in hot ghee to add depth and nuance to each preparation. This technique is called baghar or ‘hot oil tempering’.



Sigdi

Sigdi, a cooking style unique to the North, is our chefs’ go-to method for a succulent, smoky, and umami-rich feast. It’s an age-old technique of cooking food over coal, ‘uple’ or cow dung, and wood bark till it is deliciously tender.



Dum

Using a centuries-old North Indian technique, Loya’s meat dishes are tightly sealed and slowly simmered for hours, so that their dum, or ‘breath’, is held within the pot. This method of slow-cooking yields tender morsels of meat, stewed in their own natural aromas.



Earthen & Metal Pots















In addition to an array of carefully sourced ingredients, our chefs use traditional clay pots and iron kadhais to infuse earthy flavours and colours into each dish.

As per the guidelines issued by the Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcal of energy per day. However, the actual calories needed may vary per person.

PELLA SWAAD

Appetisers



- LOYA KACHORI CHAAT** 775
Crisp kachori with dried green pea vatana, anardana and saunth chutney
250 grams | 1030 kcal   
- ALOO METHI SOOLEY**  775
Baby potatoes with kasuri methi, curry leaf, green chilli and coriander
220 grams | 285 kcal  
- BHARWAN KARARE KULCHE** 825
Pindi chole served with fresh haldi-mooli kus
260 grams | 585 kcal    
- DAL KI CHAAT**  825
Besan and gehun paratha crisps, served with chilli oil and garlic nibs, finished at the table (Serves 2)
280 grams | 101 kcal   



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

 Vegetarian

 Non-Vegetarian

PELLA SWAAD

Appetisers



- 🌿 **PANEER TEEN MIRCH** 🌿 825
Tender paneer with crushed kali mirch and fresh achari red and green chillies
 250 grams | 346 kcal 🍷 🌿

- 🌿 **DANTHAL ARK** 575
Broccoli dumplings in an extract of broccoli stalk
 220 grams | 285 kcal 🍷 🌿

- 🍗 **GHOST CHILLI MURG TIKKA** 🌿 1175
Grilled chicken with murg smoked carrot-coconut purée and carrot salad
 260 grams | 109 kcal 🍷 🌿

- 🍗 **DUMBA KADHAI** 🌿 1175
Kid goat meat with a fresh chilli, ginger and black pepper tempering
 220 grams | 192 kcal 🍷 🌿



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.






















🌿 Vegetarian

🍗 Non-Vegetarian

PELLA SWAAD

Appetisers



-  **CHAPLI PARATHA** 1175
 Minced mutton kebab with flaked paratha and cucumber-tomato slaw
 310 grams | 156 kcal    
-  **TIMBRI JHINGA**  1475
 Prawns in a shrub seed marinade with pahadi bhang jeera chutney
 220 grams | 363 kcal  
-  **SIGDI MACCHI**  1475
 Catfish with pickled kala nimbu and kala lahsun, in spice-rubbed tikkas
 220 grams | 413 kcal   
-  **MURG SHOBAT** 575
 Chicken soup with potato crisps and roomali roti segments
 200 grams | 143 kcal   
-  **MASALENDAR PORK RIBS** 1675
 Pork ribs with honey-chilli glaze
 450 grams | 1350 kcal  



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

 Vegetarian

 Non-Vegetarian

SAAJHA SWAAD

Mains



- PALAK MEETHDI**  1175

Spinach with overnight-soaked dates, garlic and roasted walnut kernels

250 grams | 449 kcal   
- SEPU WADI** 1175

Himachali split urad dal dumplings in a fresh tomato, yoghurt sauce

250 grams | 173 kcal  
- MASALENDAR BHINDI** 1175

Okra stir-fried with brown onion, tomato and cashew paste, topped with okra crisps

220 grams | 111 kcal   
- CHAKKI PANEER** 1175

Farm-fresh paneer in a tangy and spicy yoghurt sauce

250 grams | 635 kcal    



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

 Vegetarian

 Non-Vegetarian



SAAJHA SWAAD

Mains



- **KATHAL BAINGAN BHARTA**  1175
Smoked and spiced eggplant and jackfruit
 180 grams | 342 kcal  

- **PEPPAY WALE ALOO**  1175
Baby potatoes with crushed wadi and a fragrant chilli-hing-cumin-kalonji tempering
 220 grams | 159 kcal   

- ⊕ **LOYA MURG PYAZA** 1575
Chicken slow-cooked in a special Loya spice blend and tossed with pearl onions
 350 grams | 765 kcal   

- ⊕ **KUNNI MURG**  1575
Chicken cooked on the bone in an earthen pot, with garlic bulb, stone flower spice and mustard oil
 380 grams | 1001 kcal 



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.





















● Vegetarian

⊕ Non-Vegetarian

SAAJHA SWAAD

Mains



-  **ATTARI MURG** 1575
Attari-style creamy tomato chicken curry with fenugreek, ginger and spices
 380 grams | 882 kcal  
-  **KANGRA KHODIYA GOSHT**  1675
Pahadi-special mutton curry with hand-ground, charred walnut ink
 380 grams | 990 kcal   
-  **LOYA MUTTON** 1675
Mutton slow-cooked in a yoghurt gravy infused with mustard oil and brown onion
 380 grams | 1046 kcal   
-  **DUM NALLI**  1675
Slow-cooked baby lamb shanks in yoghurt and a fragrant spiced stock gravy
 450 grams | 1322 kcal  
-  **MALERKOTLA KEEMA CHOLE**  1675
Hand-minced mutton and Kabuli chana, spiced with Kashmiri chilli, finished with farm ghee
 250 grams | 632 kcal  



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.


 Vegetarian



 Non-Vegetarian


LOYA KI KHAAS




Specials








- **MULTANI GOBHI** 

Special clay-wrapped roasted cauliflower, served with a coriander emulsion
250 grams | 683 kcal  




1375
- **PANEER ZAATAR** 


Farm-sourced paneer coated in a zaatar spice rub and sigdi-grilled
220 grams | 664 kcal   

1375
- ⊕ **LOYA DUM MURG** 

Khasta dough wrapped, overnight marinated, slow-roasted whole chicken
420 grams | 1387 kcal    

1575
- ⊕ **RAAN-E-JIRGA**

Slow-roasted baby lamb leg with ole chokha and jus
850 grams | 2234 kcal   

2750
- ⊕ **LAZEEZ GOSHT KI PASLIYAN** 

Charcoal-smoked special cut of mutton with stone flower and kabab chini spice
350 grams | 1356 kcal

1675



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

● Vegetarian

⊕ Non-Vegetarian

DAL AUR PULAO

Lentils and Rice



- **DAL JHAKIYA**

Moong and arhar dal with a pahadi jhakiya seed tempering
280 grams | 451 kcal

875
- **DAL PAANCH RATANI**

A slow-cooked blend of five lentils
275 grams | 453 kcal

875
- **GOSHT BIRYANI**

Aromatic lamb biryani with ori raita
560 grams | 774 kcal

1675
- **GUCCHI KALA MOTI PULAO**

Kashmiri morel pulao with ori raita
560 grams | 787 kcal

1675



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

Vegetarian

Non-Vegetarian

ROTI AUR SAATH MEIN

Breads and Accompaniments



- GOLA PARATHA** 285
Layered bread made with whole wheat flour and clarified butter
 120 grams | 362 kcal
- AMRITSAR WADI KULCHA** 285
Lentil dumpling kulcha
 160 grams | 485 kcal
- NAAN** 225
Butter/garlic/green chilli-cilantro
 120 grams | 313 kcal
- MISSI ROTI** 225
Bread made of whole wheat flour, gram flour and spices
 120 grams | 255 kcal



All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

Vegetarian Non-Vegetarian

ROTI AUR SAATH MEIN

Breads and Accompaniments



- 🍷 **ROTI** 225
120 grams | 255 kcal

- 🍷 **OLE CHOKHA** 285
Mashed yam with mustard and chillies
250 grams | 237 kcal

- 🍷 **ORI RAITA** 285
Tempered whipped yoghurt
200 grams | 183 kcal



All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

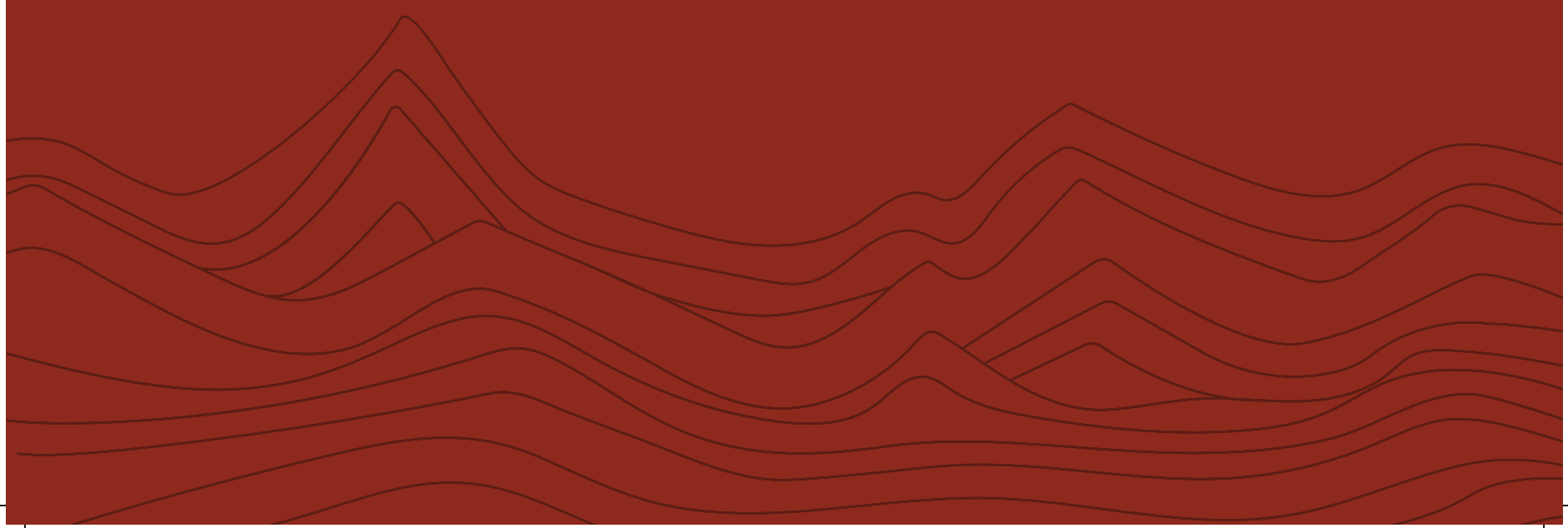
Vegetarian Non-Vegetarian



*LOYA is an immersive journey through the heart of the north,
served up as a grand feast.*

*Our search for the authentic led to a gathering of the North's most
cherished recipes. Each vibrant dish spotlights the uniqueness and
theatre of Indian cooking, from the drama of smoke, to the richness
of slow cooking, to the energetic pounding of spices by hand.*

*Loya is a confluence of flavour, passion and influence,
all culminating exquisitely on your plate.*



A REVIVAL OF NORTH INDIA'S ICONIC COOKING TRADITIONS

Our menu showcases authentic and long-preserved dishes that bring to the forefront robust flavours and traditional cooking styles. A delicious coming together of fresh, seasonal produce, farm-raised organic meats, and our own spice blends, ground in-house.



Dhungar

To impart the buttery, umami flavours of kindled charcoal to your feast, our chefs use the ancient dhungar cooking style — contemporarily known as ‘smoking’.



Baghar

At Loya, fragrant spices bloom in hot ghee to add depth and nuance to each preparation. This technique is called baghar or ‘hot oil tempering’.



Sigdi

Sigdi, a cooking style unique to the North, is our chefs’ go-to method for a succulent, smoky, and umami-rich feast. It’s an age-old technique of cooking food over coal, ‘uple’ or cow dung, and wood bark till it is deliciously tender.



Dum

Using a centuries-old North Indian technique, Loya’s meat dishes are tightly sealed and slowly simmered for hours, so that their dum, or ‘breath’, is held within the pot. This method of slow-cooking yields tender morsels of meat, stewed in their own natural aromas.



Earthen & Metal Pots











In addition to an array of carefully sourced ingredients, our chefs use traditional clay pots and iron kadhais to infuse earthy flavours and colours into each dish.

As per the guidelines issued by the Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcal of energy per day. However, the actual calories needed may vary per person.

PELLA SWAAD

Appetisers



- LOYA KACHORI CHAAT** 775
Crisp kachori with dried green pea vatana, anardana and saunth chutney
250 grams | 1030 kcal   
- ALOO METHI SOOLEY** 775 
Baby potatoes with kasuri methi, curry leaf, green chilli and coriander
220 grams | 285 kcal  
- BHARWAN KARARE KULCHE** 825
Pindi chole served with fresh haldi-mooli kus
260 grams | 585 kcal    



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

 Vegetarian

 Non-Vegetarian

PELLA SWAAD

Appetisers



- **PANEER TEEN MIRCH** 825
Tender paneer with crushed kali mirch and fresh achari red and green chillies
 250 grams | 346 kcal

- **DANTHAL ARK** 575
Broccoli dumplings in an extract of broccoli stalk
 220 grams | 285 kcal

- **GHOST CHILLI MURG TIKKA** 1175
Grilled chicken with murg smoked carrot-coconut purée and carrot salad
 260 grams | 109 kcal



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.








Vegetarian

Non-Vegetarian

PELLA SWAAD

Appetisers



- CHAPLI PARATHA** 1175
Minced mutton kebab with flaked paratha and cucumber-tomato slaw
310 grams | 156 kcal    
- TIMBRI JHINGA** 1475 
Prawns in a shrub seed marinade with pahadi bhang jeera chutney
220 grams | 363 kcal  
- MURG SHOBAT** 575
Chicken soup with potato crisps and roomali roti segments
200 grams | 143 kcal   
- MASALENDAR PORK RIBS** 1675
Pork ribs with honey-chilli glaze
450 grams | 1350 kcal  



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.











 Vegetarian

 Non-Vegetarian

SAAJHA SWAAD

Mains



- PALAK MEETHDI**  **1175**
Spinach with overnight-soaked dates, garlic and roasted walnut kernels
250 grams | 449 kcal   
- SEPU WADI** **1175**
Himachali split urad dal dumplings in a fresh tomato, yoghurt sauce
250 grams | 173 kcal  
- CHAKKI PANEER** **1175**
Farm-fresh paneer in a tangy and spicy yoghurt sauce
250 grams | 635 kcal    



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.














 Vegetarian

 Non-Vegetarian

SAAJHA SWAAD

Mains



-  **KATHAL BAINGAN BHARTA**  1175
Smoked and spiced eggplant and jackfruit
180 grams | 342 kcal  
-  **PEPPAY WALE ALOO**  1175
Baby potatoes with crushed wadi and a fragrant chilli-hing-cumin-kalonji tempering
220 grams | 159 kcal   
-  **LOYA MURG PYAZA** 1575
Chicken slow-cooked in a special Loya spice blend and tossed with pearl onions
350 grams | 765 kcal   



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

















 Vegetarian

 Non-Vegetarian

SAAJHA SWAAD

Mains



-  **ATTARI MURG** 1575
Attari-style creamy tomato chicken curry with fenugreek, ginger and spices
380 grams | 882 kcal  
-  **KANGRA KHODIYA GOSHT**  1675
Pahadi-special mutton curry with hand-ground, charred walnut ink
380 grams | 990 kcal   
-  **DUM NALLI** 1675
Slow-cooked baby lamb shanks in yoghurt and a fragrant spiced stock gravy
450 grams | 1322 kcal   
-  **MALERKOTLA KEEMA CHOLE**  1675
Hand-minced mutton and Kabuli chana, spiced with Kashmiri chilli, finished with farm ghee
250 grams | 632 kcal  



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

 Vegetarian

 Non-Vegetarian

DAL AUR PULAO

Lentils and Rice



- **DAL JHAKIYA**

Moong and arhar dal with a pahadi jhakiya seed tempering
280 grams | 451 kcal

875
- **DAL PAANCH RATANI**

A slow-cooked blend of five lentils
275 grams | 453 kcal

875
- **GOSHT BIRYANI**

Aromatic lamb biryani with ori raita
560 grams | 774 kcal

1675
- **GUCCHI KALA MOTI PULAO**

Kashmiri morel pulao with ori raita
560 grams | 787 kcal

1675



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.













Vegetarian

Non-Vegetarian

ROTI AUR SAATH MEIN

Breads and Accompaniments



- GOLA PARATHA** 285
Layered bread made with whole wheat flour and clarified butter
 120 grams | 362 kcal   
- AMRITSAR WADI KULCHA** 285
Lentil dumpling kulcha
 160 grams | 485 kcal   
- NAAN** 225
Butter/garlic/green chilli-cilantro
 120 grams | 313 kcal   
- MISSI ROTI** 225
Bread made of whole wheat flour, gram flour and spices
 120 grams | 255 kcal   



All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

 **Vegetarian**  **Non-Vegetarian**

ROTI AUR SAATH MEIN

Breads and Accompaniments



- **ROTI** 225
120 grams | 255 kcal

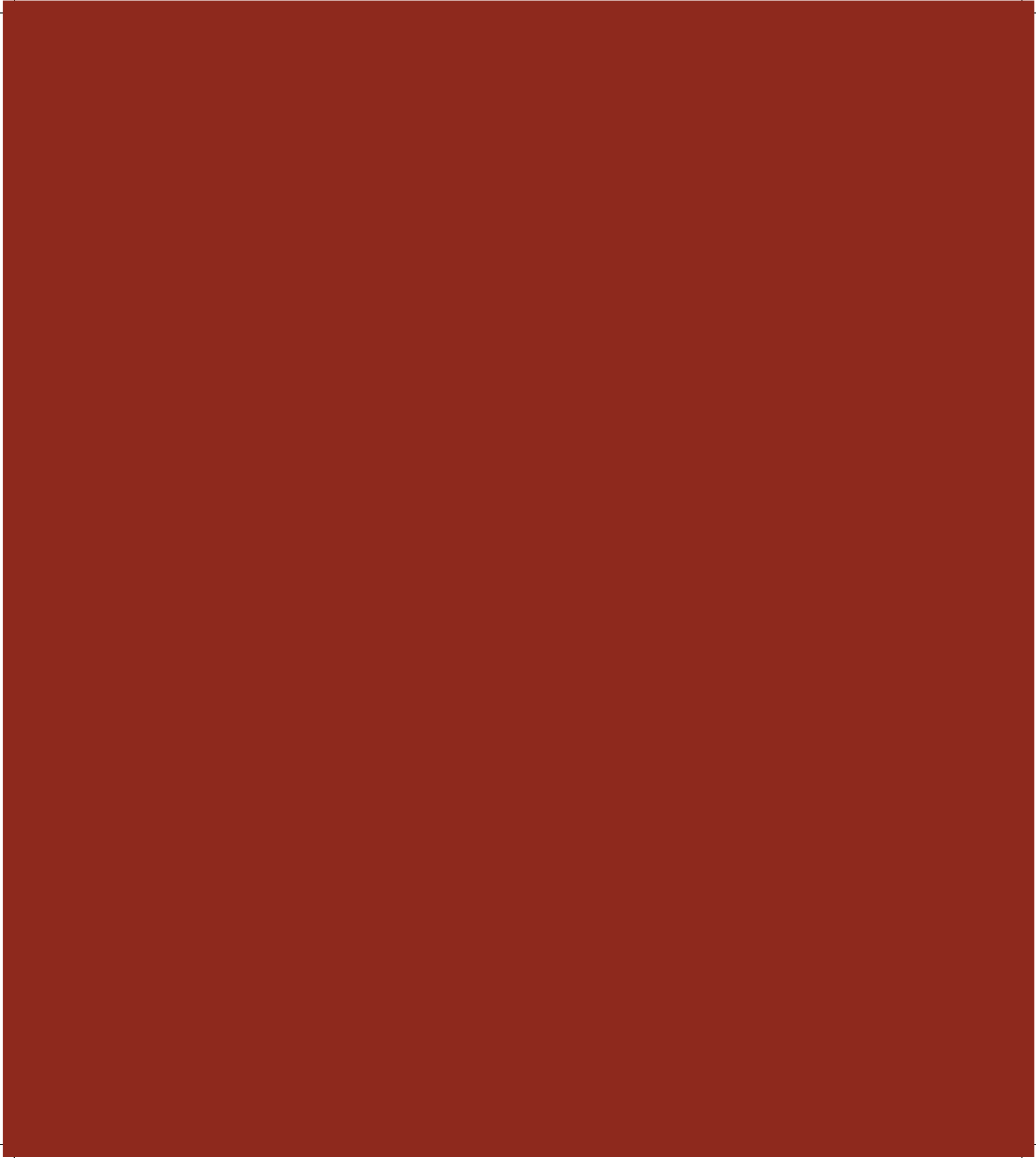
- **OLE CHOKHA** 285
Mashed yam with mustard and chillies
250 grams | 237 kcal

- **ORI RAITA** 285
Tempered whipped yoghurt
200 grams | 183 kcal



All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

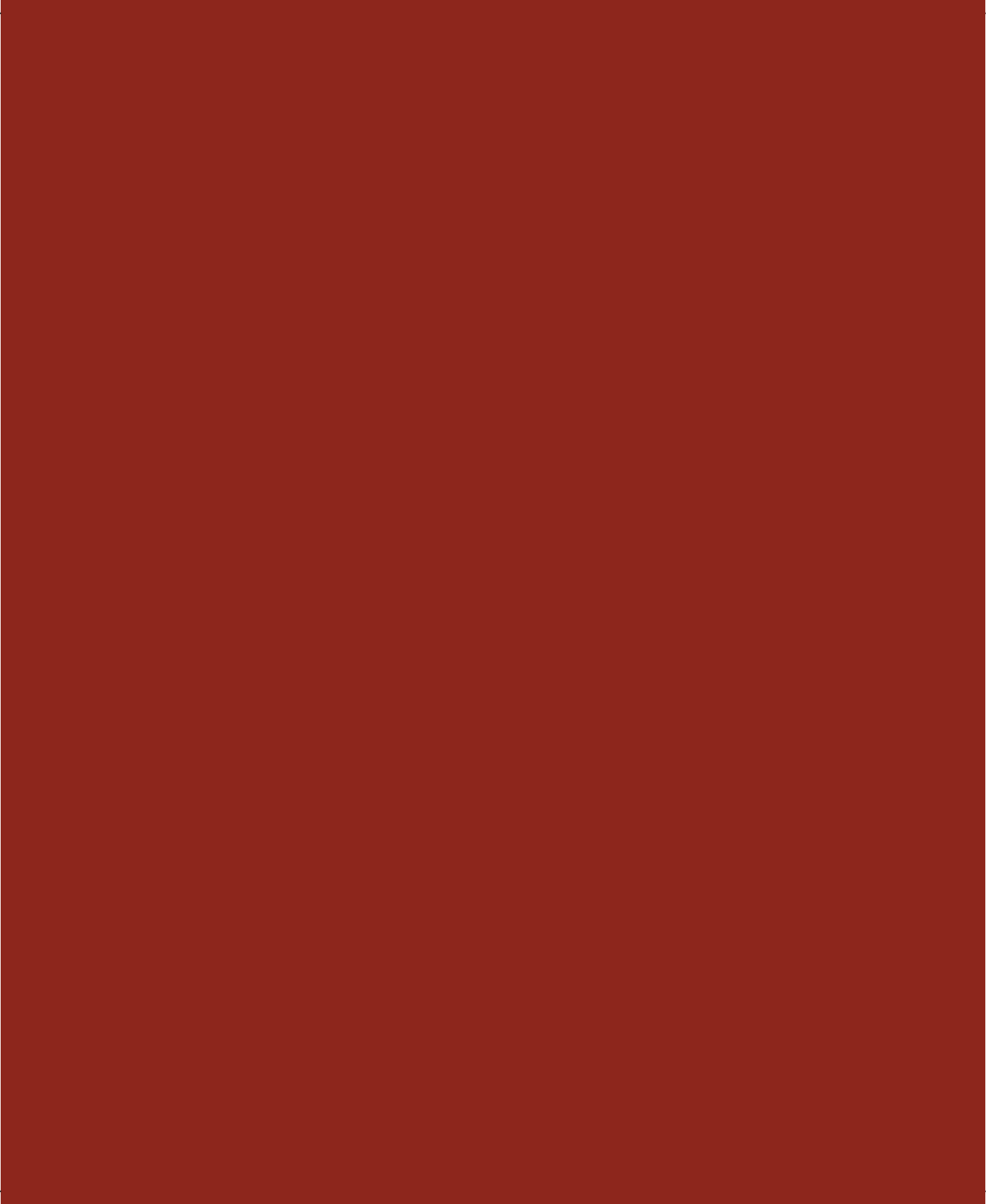
● Vegetarian ● Non-Vegetarian



LOYA

DESSERTS
& AFTER

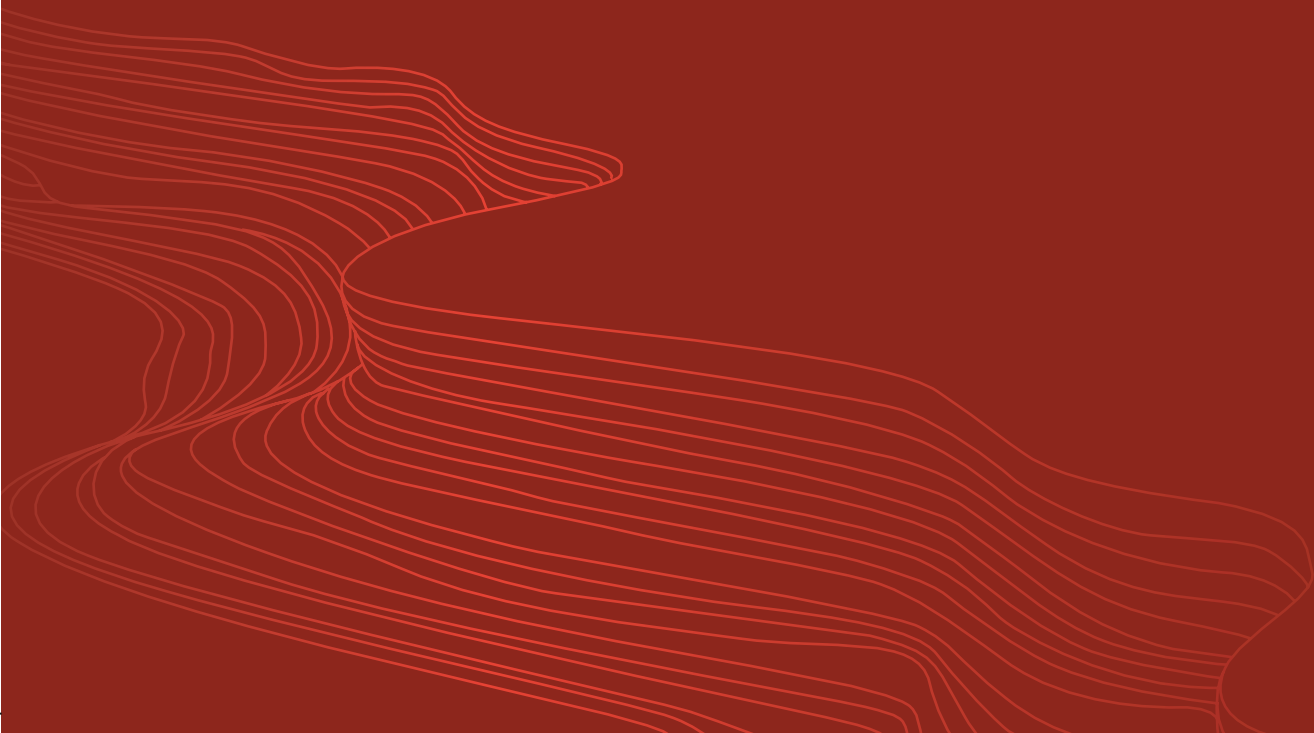


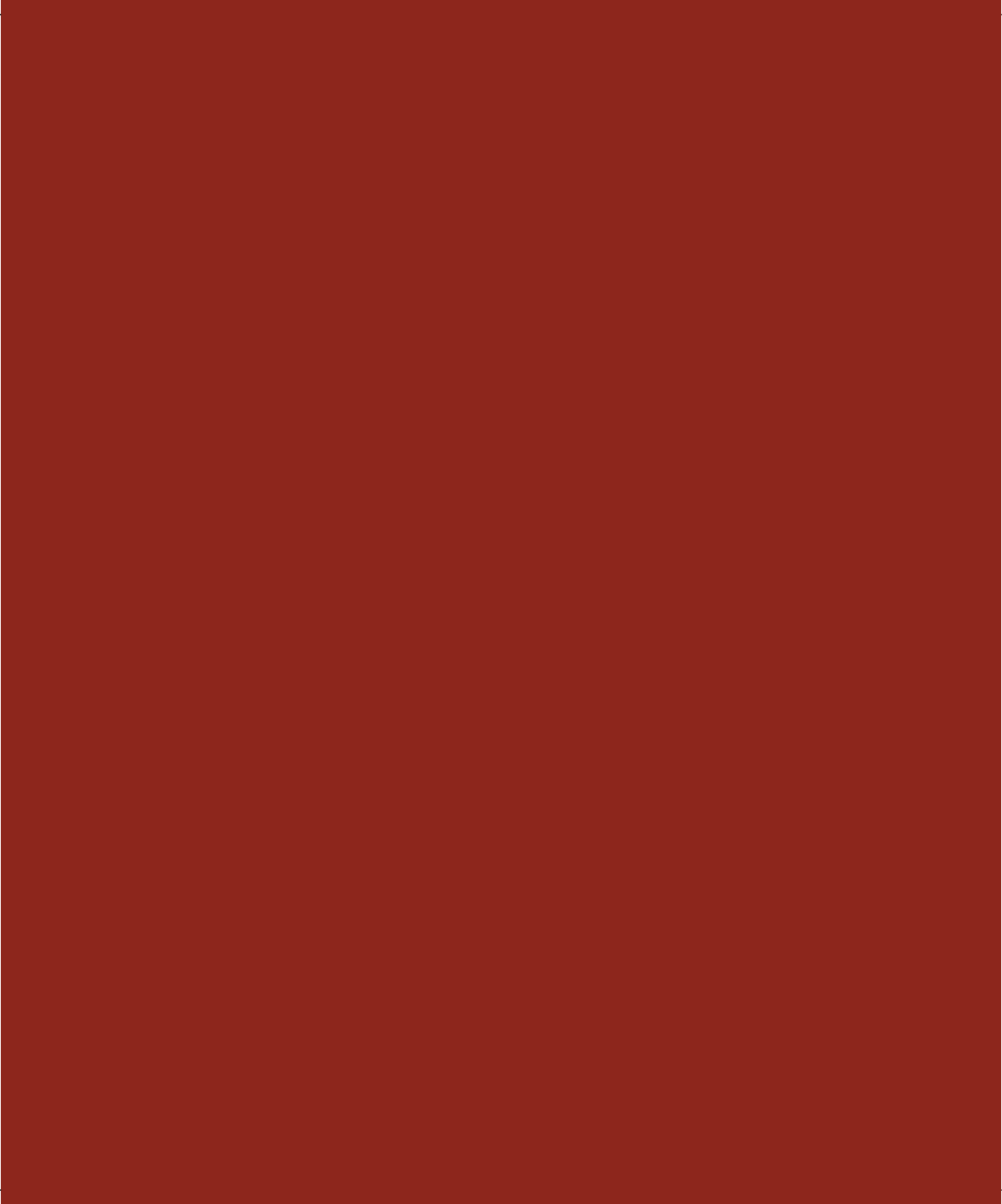


DESSERTS

'Mittha'

*The desserts at Loya capture the warmth of traditions —
of halwais, of grandmothers, and family gatherings,
never without a measure of sweetness.*





MITTHA

Desserts

- 🕒 BADANA PEARLS**

Rabri and saffron foam, sprinkled with pistachios and almonds

135 grams | 425 kcal   

525

- 🕒 DOODH JALEBI**

Jalebi with pista-chuara-kesar milk

100 grams | 167 kcal   

525

- 🕒 KULFI POP**

Assorted four-flavour board of rose petal, saffron-cardamom, royal paan leaf, and malai kulfi

120 grams | 241 kcal  

525

- 🚫 BANARASI BREAD PUDDING**

Banarasi paan chops with jaggery caramel and pumpkin seeds

85 grams | 196 kcal    

525



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Nuts



Lupin



Sulphites



Gluten



Celery



Peanuts



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

As per the guidelines issued by the Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcal of energy per day. However, the actual calories needed may vary per person.

🕒 Vegetarian

🚫 Non-Vegetarian

MITTHA

Desserts

- GUD-KE-MAAN**

Our Chef's own grandmother's recipe for badam kheer

150 grams | 301 kcal

525

- FALOODA**

Falooda with almond kulfi and Rooh Afza rabri

140 grams | 256 kcal

525

- LOYA KHEL**

Chikoo mousse and biscuit cake served with coconut grass

100 grams | 246 kcal

625



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Nuts



Lupin



Sulphites



Gluten



Celery



Peanuts



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

As per the guidelines issued by the Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcal of energy per day. However, the actual calories needed may vary per person.

Vegetarian

Non-Vegetarian

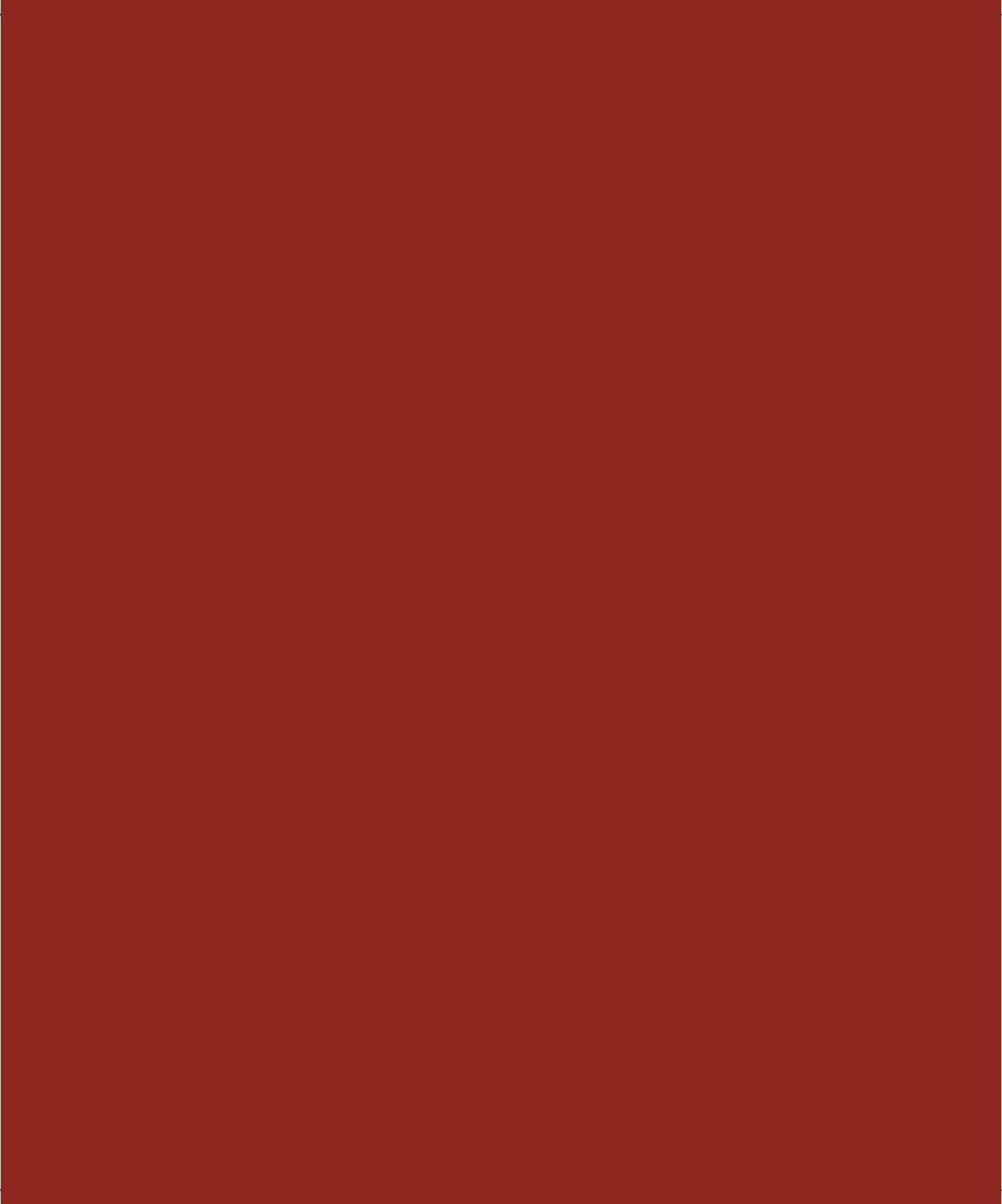
AFTER

'Baad Mein'

Exchange stories of the grand North over your choice of drinks.

*At Loya, our inspired selection emulates the passion,
serenity, and vibrancy unique to the region.*





DIGESTIFS

Our standard measure is 30 ml

APEROL **600**

RICARD – PASTIS DE MARSEILLE **600**

MARTINI FIERO **600**

MARTINI ROSSO **600**

MARTINI BIANCO **600**

All prices are in Indian rupees and subject to applicable government taxes.
Service of alcohol is permitted only to those who are above 25 years of age.

LIMITED EDITION

Our standard measure is 30 ml

RICHARD HENNESSY

15000

LOUIS XIII DE RÉMY MARTIN

15000

XO

Our standard measure is 30 ml

MARTELL

1800

RÉMY MARTIN

1800

All prices are in Indian rupees and subject to applicable government taxes.
Service of alcohol is permitted only to those who are above 25 years of age.

VSOP

Our standard measure is 30 ml _____

RÉMY MARTIN **950**

MARTELL **950**

VS

Our standard measure is 30 ml _____

HENNESSY **700**

MARTELL **700**

GRAPPA

Our standard measure is 30 ml _____

GRAPPA BIANCA DEL CHIOSTRO, LAZZARONI **950**

All prices are in Indian rupees and subject to applicable government taxes.
Service of alcohol is permitted only to those who are above 25 years of age.

LIQUEUR

Our standard measure is 30 ml

PATRÓN XO CAFE 850

JÄGERMEISTER 800

BAILEYS IRISH CREAM 700

COINTREAU 600

TRIPLE SEC 600

KAHLÚA 600

AMARO MONTENEGRO 600

All prices are in Indian rupees and subject to applicable government taxes.
Service of alcohol is permitted only to those who are above 25 years of age.

KOMBUCHA

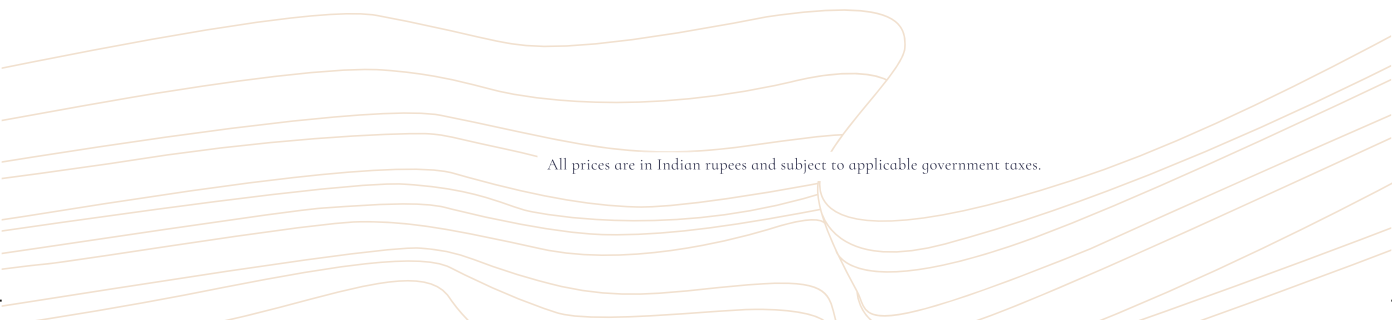
BERRY 475
Strawberry, cranberry, mulberry, tea leaves

VISION 475
Blue pea, swiss chard, lemon, tea leaves

CLEANSE 475
Ginger, dandelion root, Indian hibiscus, tea leaves

IMMUNITY 475
Mint, turmeric, okra, tea leaves

All prices are in Indian rupees and subject to applicable government taxes.



CHAI

LOYA KA KAHWA **450**

KANGRA HIBISCUS PETALS **450**

HIMALAYAN CHAMOMILE & LEMONGRASS **450**

HIMALAYAN IMMUNITEA **450**

KADAK CHAI **450**

150 ml | 60 kcal



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Nuts



Lupin



Sulphites



Gluten



Celery



Peanuts



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

As per the guidelines issued by the Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kals of energy per day. However, the actual calories needed may vary per person.

Vegetarian

Non-Vegetarian

