

HAVELI POOLSIDE RESTAURANT MENU

Salads and chilled soups

House Salad on skewer ₹800

Cucumber, onions, olives, sweet peppers and our local brined feta on a skewer, with a side of fresh crisp greens.

Indian Millet Tabouleh (SIG) ₹800

with roast tomatoes chopped coriander, mint, Bathua / chowlai greens and cracked millets

Bishangarh Pickled Salad ₹750

A unique pickled Salad platter – Karonda, watermelon, Cucumber, Raddish, Carrots – Mustard, kalonji and Himalayan rock salt and burnt chilly

D.I.Y Prawn Cocktail ₹1400

Create your own version with the prawn cocktail ingredient tray

Smoked Guava Gazpacho, mint, Yoghurt panacota (SIG) ₹550

Watermelon and tofu gazpacho with Lemon chili sorbet, wild basil oil ₹550

Flat Breads

Oven baked Whole wheat flat bread topped with confit eggplant, zucchini, onions and tomatoes ₹850

Raw banana flour flat bread with rajgeera topped with sumac grilled vegetables, falafel and amaranth leaves salad (Gluten Free) (SIG) ₹900

Nachni and caramelized onion with caramelized garlic, tomatoes, homemade ricotta and wild mushrooms (SIG) ₹950

Com and Coriander - Indian spiced tandoori Chicken, baby spinach, brined garlic and local mozzarella ₹950

Melts and sandwiches

Tomato yam guacamole and hummus melt ₹850

Creamy Mushroom, celery and pickled chilly melt ₹850

Indian spiced Chicken cheese and egg melt ₹900

Tomato, onion, balsamico, basil, pumpkin seed, shrimp and goat cheese melt ₹1100

Pasta and Risotto

Baby greens and ricotta ravioli, Aloe Vera tomato sauce, pine nuts ₹1150

Spaghetti with mushroom trio, Ooty parmesan, roasted nuts and fresh herbs ₹1150

Mung bean, baby spinach, Gobindobhog rice risotto ₹1150

5 Grain risotto with grilled shrimp / veggies ₹1400/1150

Soft Tacos

Methi (fenugreek) Tacos with confit chicken, fresh stuffed Red Rajasthani chilly, coriander puree, ginger, melon seeds ₹850

Salt Roast Rajasthani lamb, Yam and pumpkin puree, garlic yoghurt, karela crisp ₹950

Rajgeera Tacos with corn tikki, wild mushrooms, Mathania chilly, tomato, black onion seeds
(SIG) ₹900

The Organic Garden Lunch ₹3500 (SIG)

Take a morning walk in the organic garden, pluck your preferred vegetables and allow us to then create a three course menu from your basket.

Preparation time of 3 hours

Kids Special

Loaded Fries, Fries topped with meats, veggies and sauce

Classic fries – as the name says home-made Cajun seasoned ₹400

Margherita - A delicious marriage of fries with premium cheese curd, basil and tomato gravy
₹450

Chicken - Diced chicken with herbs, topped with cheese sauce and green onions ₹450

Chilli - lamb chilli on fries, topped with sour cream, cheese sauce, fresh green onions and bacon
₹450

Veggie - Fries topped with cheese sauce, sour cream, fresh green onions and tomatoes ₹450

Chilli Garlic – Fries topped with chilli garlic sauce, green onions and cheese ₹450

Chalkboard Desserts – The in-house pastry kitchens dessert selection of the day ₹ 600