



MENU

Breakfast

Puri - Aloo Subji <i>A crispywheat fried bread served with potato curry</i>	250
Chhole Bhature <i>A fried bread made of refined flour served with chickpea curry with Indian spices</i>	275
Stuffed Parantha (Aloo/Gobhi/Muli) (2pcs with plain curd) <i>Whole wheat/refined flour stuffed with choice of potato/Cauliflower/Radish filling mixed with spices</i>	250
Plain Parantha with Aloo Bhaaji <i>Whole wheat/refined flour with potato based curry</i>	250
Paneer Parantha (2 pcs with plain curd) <i>Whole wheat/refined flour bread stuffed with cottage cheese and Indian spices</i>	300
Poha with Chutney <i>Flattened rice lightly fried with chunks of potato, onion, peanuts and Indian spices</i>	250
Vermicelli Upma / Sooji Upma <i>Vermicelli / Semolina cooked with Indian spices, herbs, lentils and herbs</i>	250
Veg Grilled Sandwich with Wafers / Plain Sandwich <i>Sandwich made up of assorted veggies with butter and mayonnaise.</i>	250
Cheese Grilled Sandwich with Wafers & Coleslaw salad <i>Cheese, cheese and lots of cheese, pepper and salt with a hint of mayonnaise.</i>	280
Sautee vegetables with Garlic Bread <i>Tender-crisp veggies Sautee in olive oil, garlic, and herbs served with crispy garlic bread.</i>	220
Toast Bread (4 pcs with a mix of jam and butter)	125
Pancakes (with honey / maple syrup / chocolate syrup) (4 pcs)	250
Mac & Cheese (Macroni) <i>Dry durum wheat pasta cooked Indian style with healthy veggies and herbs</i>	350
Moonglet/ Besan chilla served with mint chutney <i>Veg Omelette made out of split & skinned green gram beans or chickpea flour along with simple spices and herbs.</i>	300
Assorted Seasonal Fruit Platter **	250
Corn Flakes / Muesli / Choco Flakes with hot/cold Milk	150

Beverages

Assam-Milk / Masala / Lemon / Green Tea	100
Hot Honey Ginger Lemon Tea	150
Regular Coffee	120
Black Coffee	100
Hot Milk (Plain/Bournvita/Chocolate)	150
Fresh Lemon Soda (sweet/salt)	150
Masala Shikanji / Jaljeera	150
Pahadi Shikanji **	200
Soft Drinks	100
Seasonal Fresh Juice **	200
Oreo Shake **	180
Strawberry Shake **	180
Vanilla Shake **	180
Chocolate Shake **	180
Cold Coffee	180
Lassi (Sweet/Salt)	180
Assorted Canned Juice	160
Mojito (without alcohol) **	190

Shirley Temple (Orange juice, lime, grenadine based) **	190
Blue Lagoon (without alcohol) **	190
Berry Blast Smoothie (Mix berry, curd, honey based) **	200
Hulk Smoothie (Spinach, curd, banana, honey based) **	200

Summer Specials

Soups

Classic Tomato	250
<i>Made with fresh tomatoes stacked with salt, pepper and rich cream</i>	
Hot & Sour 🌶️	250
<i>A spicy Indo-Chinese soup made with fresh veggies, spices and soy sauce</i>	
Manchow	250
<i>Indo- Chinese soup made with fresh veggies, garlic, ginger, soya sauce, pepper and fried noodles</i>	
Sweet Corn	250
<i>A thick Indo-Chinese soup made with American corns</i>	
Vegetable Clear	250
<i>All season bliss made with veggies, white pepper and salt</i>	
Cream of mushroom	250
<i>A hearty soup made with Cream, butter mushroom, white pepper and salt</i>	
Lemon Coriander	250
<i>A tangy Indo-Chinese soup with strong coriander aroma and zesty lemon flavour</i>	

Salads

Corn and Capsicum	250
Seasonal Pahadi **	250
Green Garden	230
Macroni and Pasta	200

Snacks

Veg Hakka Noodles / Chilli Garlic Noodles 🌶️	350
Honey Chilli Potato 🌶️	350
Veg Spring Rolls (Freshly Made)	390
Veg Manchurian (Dry/Gravy)	350
Veg Fried Rice	350
Chilli Paneer 🌶️	450
Chilli Mushroom 🌶️	350

Honey Chilli Cauliflower 🍴	320
French Fries	250
Peri Peri Fries 🍴	300
Potato Wedges	300

Paneer Tikka Shashlik / Paneer Achari Tikka * (Tandoori Item)	480
Hariyali Tikka * (Tandoori Item)	480
Mushroom Tikka shashlik * (Tandoori Item)	450
Tandoori Stuff Aloo * (Tandoori Item)	450
Soya Malai / Masala / Achari Chaap * (Tandoori Item)	400
Tandoori Veg Platter (Stuff Aloo, Paneer, Soya chaap, mushroom- 4pcs each)*	850

Dahi Ke Kebab	450
Hara Bhara Kebab	400
Veg Assorted Pakodas	300
Pahadi Peanut Chaat	280
Pahadi Chanaa Chaat	280
Crispy Corn	300
Pahadi Palak Patta Chaat	350
Margherita Ragi Pizza	400
Vegetable Ragi Pizza	450
Aglio Olio Spaghetti	450
Pasta (Penne /Spaghetti) served with red/white/pink sauce	450
Sizzler (Chinese)	800
Plain Maggi with Garlic Bread	200
Vegetable Pahadi Maggi with Garlic Bread	250
Vinyasa Special Pahadi Dimsum	350

Main Course

Yellow Dal Tadka / Palak Dal <i>A yellow lentil preparation tempered with jeera and flavored with aromatic spices</i>	380
Dal Makhani <i>Black lentils cooked with spices and cream</i>	400
Dal Bukhara <i>Smoked rich & creamy lentil cooked with spices and cream.</i>	450
Panchratna Dal <i>Five lentils cooked with spices</i>	450
Dal Khichadi <i>Yellow dal cooked together with rice with hint of spices and desi ghee</i>	350
Aloo Ghobi masala / Adraki Gobhi <i>Florets of cauliflower and potatoes cooked in ginger flavored spices</i>	350
Mix Vegetable / Seasonal vegetable ** <i>Fresh veggies cooked in spices served dry</i>	350
Jeera Aloo / Jakhia Aloo <i>Pahadi style potato cooked in jeera/ Jakhia and haldi</i>	300
Mattar Paneer <i>Cottage cheese cooked with peas and served with gravy</i>	450
Mattar Methi Malai <i>A flavory combination of methi, cardamom and peas cooked in white gravy</i>	450
Kadai Paneer / Paneer Tawa Masala <i>A combination of paneer, capsicum, tomato, onion and traditional Indian spices</i>	450
Shahi Paneer / Veg Kofta <i>Slices of fresh cottage cheese simmered in a rich tomato gravy laced with cream</i>	475
Paneer Lababdar <i>Fresh cottage cheese cooked with capsicum and tomato gravy</i>	450
Paneer Jaipuri <i>Cottage cheese cooked in thick tomato-cashew spicy gravy</i>	450
Palak Paneer / Palak Kofta <i>Cubes of fresh cottage cheese / mix veg kofta gently simmered in a smooth spinach gravy finished with cream</i>	450
Malai Kofta / Navratan Korma <i>Soft dumplings made of fresh cottage cheese / veggies with dry fruits simmered in smooth white gravy</i>	475
Matar Mushroom / Mushroom Do Pyaza <i>A delectable mushroom dish prepared in aromatic herbs & spices</i>	450
Dum Aloo <i>Potatoes stuffed with cottage cheese / rolled in dry fruits simmered gently in spiced gravy</i>	450

Pindi Chana Masala <i>Chickpeas cooked in traditional Amritsari style</i>	350
Rajma Rasila <i>Kidney beans cooked in onion and tomato gravy</i>	350
Kadi Pakoda <i>Fresh Onion pakodas cooked in rich creamy and sour yoghurt gravy</i>	350
Soya Chaap Makhan Masala 🌿 <i>Roasted Soya tikkas with curd, salt, and spicy gravy</i>	450
Veg Kolhapuri 🌿 <i>A fiery and aromatic red colored gravy made from a mixture of fresh vegetables</i>	350
Veg Jalfrezi 🌿 <i>Mixed vegetables cooked in spicy, tangy, tomato-based sauce</i>	350

Rice & Biryani

Steam Rice (Plain basmati cooked rice)	250
Vinyasa Special Pahadi Pulao <i>Basmati rice cooked gently with Peas / vegetables and dry fruits in traditional Kashmiri style</i>	350
Vegetable Pulao <i>Basmati rice cooked gently with vegetables with spices</i>	350
Vegetable Matka Biryani <i>Fresh vegetables cooked with aged basmati rice in pot and served with raita and green chutney</i>	500
Jeera Rice / Lemon Rice <i>Basmati rice cooked gently with cumin seeds / lemon flavour.</i>	300

Accompaniments

Roasted Papad	100
Plain Dahi/ Curd	100
Boondi Raita	200
Mix Raita / Pahadi Raita	220
Masala Papad	220

Indian Breads

Tawa Chapati / Butter Chapati <i>Whole wheat bread</i>	40 / 50
Traditional Mandwa ki Roti / Butter Mandwa Roti <i>Local Pahadi mandwa flour bread</i>	60 / 70
Lachha Parantha <i>Layered Flaky whole wheat bread cooked in clay oven</i>	80
Plain Parantha <i>Flaky whole wheat bread</i>	70

Tandoori Roti / Butter * <i>Whole wheat bread cooked in clay oven</i>		60/ 70
Plain / Butter Naan * <i>Soft traditional flour bread cooked in clay oven</i>	Subject to Availability	100 /120
Garlic Naan * <i>Soft traditional refined flour bread layered with garlic and butter</i>		140
Missi Roti* <i>Bengal gram flour bread</i>		80
Stuffed Kulcha * <i>Soft traditional flour bread stuffed with potato in spicy tone made in Amritsari style</i>		150
Stuffed Naan * <i>Whole wheat / Refined flour bread stuffed with potatoes and onion</i>		180

Special

Vinyasa Special Uttarakhand Thali <i>Authentic local Pahadi flavours of Kafli, Jhakhia aloo, Panchratan dal, kadi OR seasonal vegetable, salad, Raita, Jhangoora kheer, Bhaat with mandve ki roti's</i>	849
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Dessert

Vinyasa Special Shahi Pie <i>An Indian desert layered with tomato halwa, Rabdi and shahi tukda</i>	300
Rice Kheer <i>An Indian desert made with rice and milk topped with almonds</i>	180
Milk Sewiyaan <i>An Indian desert made with thin vermicelli and milk topped with almonds</i>	180
Rava-Kesari <i>Traditional south Indian dessert made with semolina, ghee, and dry fruits.</i>	180

Gulab Jamun – 2pcs <i>An Indian sweet consisting of ball of deep fried paneer boiled in sugar syrup</i>	180
Hot Gulab Jamun with Ice Cream **	220
Traditional Jhangoora ki Kheer <i>A traditional desert made out of locally grown Jhangoora rice and milk</i>	250
Regular Ice Cream (Vanilla/Strawberry/Chocolate) **	180
Ice Bucket Small / Large **	50 / 150
Packaged Water 1L	30
Packaged Mineral water 1l	100
Local Spring Water 1L	50

Please Note:

G.S.T shall be charged extra as per state government rules.

We try to source all our vegetables from nearby villages to help the local economy grow and to provide pure organic fresh quality. Please don't mind the unavailability of out of season veggies. Thanks for your cooperation.

We encourage you to drink our pure mountain spring water sourced from nearby natural springs. However, we also provide RO water / Packaged drinking water.

***Availability of Tandoori items are subjected to Room Occupancy. There are times when tandoor is not operational due to low occupancy/offseason, In that case we request you to please inform us your requirement of tandoori items atleast 2 hrs in advance. We shall try our best to serve you.**

**** Availability of some beverages and items is subject to seasonal demand and availability of ingredients in the local market.**



For personalized exquisite barbeque dining experience celebration packages, please contact our team.

Timings:

Breakfast :0830 – 1030

Lunch :1230 – 1400 hrs

Dinner: 1930 - 2200 hrs

Check out time: 11:00 am

“Anyone who says that money cannot buy happiness has clearly never spent their money on our food “