Cafe Pride

All Day Dining



Cafe Pride
All Day Dining



Jholi

A basic but flavorful dish similar to kadhi, made with buttermilk and whole wheat flour. The dish is tempered with mustard seeds and other aromatic spices, providing a comforting and tangy flavor.

Cafe Pride

All Day Dining

Our distinguished all-day dining venue presents a varied menu that includes both local and international dishes to accommodate a wide range of tastes. Designed with both casual elegance and comfort in mind, our café offers guests the flexibility to enjoy their meals at their own pace, whether it's a swift breakfast, a leisurely lunch, or a tranquil dinner.

All details, including calories and allergies, are provided for informational purpose only.Calorie count are based on our chef's individual recipes. You are advised to use this information as a reference and make your own decision.

Breakfast Menu

Available From 7.00 am till 10.30am

Continental Breakfast

Choice of Fresh Seasonal Fruit Juice (120 Kcal) — 349

Choice of Toast

White (129 Kcal) / Brown (129 Kcal)
(Served with butter and preserves)

Eggs to Order

Omelette (183 kcal)
Fried (183kcal)
Poached (143 kcal)
Boiled (248 kcal)
Scrambled (333 kcal)
Bhurji (190 kcal)

(Served with hash brown potatoes, grilled tomato, and sautéed mushrooms.)

Fresh Brews

Coffee (76 Kcal) / Tea (200 Kcal) / Hot Chocolate (190 Kcal)
(Served with cookies)

Indian Breakfast Selection (Choose any one) — 349

(Includes Fresh Seasonal Fruit Juice)

Choice of Fresh Seasonal Fruit Juice or Lassi (Choose any one)

Masala / Salted / Sweet (286 Kcal)

Paratha

Potato (480 Kcal)
(Stuffed with spicy boied potato served with Plai curd & pickal)

Cauliflower (368 Kcal)
(Stuffed with spicy Cauliflower served with Plai curd & pickle)

Paneer (668 Kcal)
(Stuffed with spicy Paneer served with Plai curd & pickle with Yoghurt and pickle)

Steamed Idli (570 kcal)
(with Sāmbhar / Coconut Chutney / Tomato chutney)

Dosa (576 Kcal)
(with Sāmbhar / Coconut Chutney / Tomato chutney)

Uttapam (321 Kcal)
(with Sāmbhar / Coconut Chutney / Tomato chutney)

Medu Vada (321 Kcal)
(with Sāmbhar / Coconut Chutney / Tomato chutney)

Eggs Fish Lupin Vegan Soya Nuts Peanuts Pork Celery Gluten Mustard Milk Crustaceans Herbs Prawns Lactose

Please inform our associates if you are allergic to any ingredient.

"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary."

All prices are in INR & subject to GST and any other tax.

À La Carte Breakfast Choice

Seasonal Fresh Juices (121 kcal) — **249**
Watermelon / Pineapple (canned/ fresh) / Mix Fruits (canned / fresh)
Orange (canned /fresh) / Guava (Canned) / Litchi (Canned)

Beverages — 149

Tea - Readymade / Black / Masala
Tea-Darjeeling / Assam / Earl Grey / Chamomile / Green Tea
Coffee :- Reg- Indian Coffee, Espresso / Cappuccino / C- Latte
Milk - Hot chocolate,
Lassi/Buttermilk - Plain / Masala/Salted

Aerated Drinks — **149**
Fresh Lime Soda/Water
Iced Tea
Tonic Water
Soda

Package Drinking Water — **69**

Western Ala Carte Breakfast Choice

Seasonal Fresh fruit Platter (106 kcal) — **249**
(An array of seasonal fruit platter)

Choice of Cereals — **249**
Cornflakes (101 kcal)
Choco (380 kcal)
Museli (289 kcal)
(Served along with hot or cold milk)

Choice of Toast — **159**
White (226 kcal)
Brown (227 kcal)
(Served along with Butter, Jam & Honey)

Milk Shake — **199**
Vanilla (350 kcal)
Chocolate (468 kcal)
Strawberry (180 kcal)
Cold Coffee (235 kcal)

Eggs to Order — **279**
Omelette (183 kcal)
Fried (183kcal)
Poached (143 kcal)
Boiled (248 kcal)
Scrambled (333 kcal)
Bhurji (190 kcal)
(Served with Hash Brown potatoes, Grilled Tomato & sautéed mushroom.)

Eggs · Fish · Lupin · Vegan · Soya · Nuts · Peanuts · Pork · Celery · Gluten · Mustard · Milk · Crustaceans · Herbs · Prawns · Lactose

Please inform our associates if you are allergic to any ingredient.
"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary."
All prices are in INR & subject to GST and any other tax.

North Indian Ala -Carte Breakfast

- **Poori Bhaji** (668 kcal) — 279
  (Deep-fried whole wheat puffed bread served with a spiced potato curry)
- **Choice of Paratha** (668 kcal per 240gm) — 279
  Plain (260 kcal 120 gm)
  Potato (300 kcal 120gm)
  Cauliflower (280 kcal 120 gm)
  Paneer (350 kcal 120 gm)
  (Served along with homemade curd & pickle)

South Indian Ala -Carte Breakfast

- **Poha** (304 kcal 200 gm) — 179
  (Flattened rice, seasoned with turmeric, mustard seeds, nuts served with accompaniments)
- **Idli** — 179
  (Steamed, soft, savory rice dumplings served with flavorful sambhar and chutney)
- **Upma** — 179
  (Semolina porridge with mix Vegetables and spices)
- **Utapam** — 179
- **Choose your Dosa of the day** — 199
  Plain / Masala
  (Crispy South Indian crepe made from fermented rice and lentil, served with samba & chutney)

Eggs Fish Lupin Vegan Soya Nuts Peanuts Pork Celery Gluten Mustard Milk Crustaceans Herbs Prawns Lactose

Please inform our associates if you are allergic to any ingredient.
"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary."
All prices are in INR & subject to GST and any other tax.

Cafe Pride
All Day Dining



Aloo KI THECHWANI

A traditional preparation where whole potatoes are mashed using a grinding stone and cooked with garlic, onions, and a blend of flavorful spices. This dish is known for its hearty and robust flavors, typical of Uttarakhand cuisine.

Soups

(Served between 12:30 noon till 3 pm and from 7 pm till 11:00 pm)

Choice of Continental Soups

- **Cream of Vegetable Soup** (203 kcal) — 229
  (Thick Vegeiables soup finishes with cream and olive oil)
- **Cream of Mushroom** — 229
  (A healthy soup of mushroom flavoured with garden fresh thyme)
- **Tomato and Holy Basil Soup** (166 kcal) — 229
  (Grilled tomato soup with garden fresh basil and parsley)
- **Cream of Spinach Soup** — 229

Choice of Oriental Soup

- **Munchow** (81 kcal) — 229
  (Veg. soup is brimmiong with a variety of fresh vegetables and spices.)
- **Hot & Sour** (71 kcal) — 229
  (Zesty and Tangy blend of fresh vegetables and spices.)
- **Lemon Coriander** (111 kcal) — 229
  (Refreshing chinese soup with a tangy lemon twist, flavored with fresh cooriander)
- **Sweet corn Soup** — 229
  (American corn kernels cooked with vegetable stock and seasoned with herb and spices)

Choice of Indian Soups

- **Tomato Dhaniya shorba** — 229
  (An Indian version of classical tomato soup scented with fresh coriander)
- **Dal Shorba** — 229
  (Dal ka shorba soup made using lentils spiced the indian way)

Choice of Non-Veg Soup

- **Cream of Chicken Soup** — 249
  (Rich and creamy soup made with tender chicken pieces, vegetables, and a velvety broth)
- **Choice of Chicken** — 249
  (Munchow / Hot & Sour / Lemon Coriander/ Sweet corn Soup)
- **Murgh Dhania ka Shorba** — 249
  (A fragrant North Indian chicken broth simmered with tender chicken pieces, fresh coriander, and a blend of aromatic spices)

Eggs Fish Lupin Vegan Soya Nuts Peanuts Pork Celery Gluten Mustard Milk Crustaceans Herbs Prawns Lactose

Please inform our associates if you are allergic to any ingredient.

"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary."

All prices are in INR & subject to GST and any other tax.

Salads

(Served between 12:30 noon till 3 pm and from 7 pm till 11:00 pm)

Vegetarian Preparatrion

- **Green Salad** 199
  A refreshing mix of sliced cucumber, juicy tomatoes, carrots & sliced onions,
- **Russian Salad** 199
  A creamy and colorful medley of boiled potatoes, carrots, green peas, and crunchy vegetables, tossed in rich mayonnaise and delicately seasoned.
- **Aloo Chana Chaat** 199
  A zesty and flavorful North Indian street-style chaat made with tender boiled potatoes and protein-rich chickpeas, tossed in tangy tamarind chutney, fresh herbs, onions, tomatoes, and a blend of traditional spices
- **Sprout Salad** 199
  (Sprouted lentils mixed with onion, tomato, lemon juice, along with seasoning)
- **Greek Salad** (354 kcal) 199
  (A refreshing medley of crisp lettuce, juicy tomatoes, crunchy cucumbers, bell peppers, red onions, and Kalamata olives, topped with creamy feta cheese)
- **Coleslaw Salad** (354 kcal) 199
  (A classic mix of boiled vegatvbles and fruits, creamy mayonnaise; slightlyt sweet in taste.)
- **Egg Salad** 199
  (Boiled eggs blended with creamy mayonnaise, lightly seasoned for a rich flavour)
- **Any above Salad with Choice of Chicken** 279

Curd Preparation

(Served between 12:30 noon till 3 pm and from 7 pm till 11:00 pm)

Curd Preparation

- **PLAIN CURD** (115 kcal) 129
- **RAITA OF YOUR CHOICE** (289 kcal) 179
  Cucumber
  Pineapple
  Mixed Vegetables
  Burani
  Boondi

Eggs Fish Lupin Vegan Soya Nuts Peanuts Pork Celery Gluten Mustard Milk Crustaceans Herbs Prawns Lactose

Please inform our associates if you are allergic to any ingredient.

"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary."

All prices are in INR & subject to GST and any other tax.

Veg Appetizers

(Served between 12:30 noon till 3 pm and from 7 pm till 11:00 pm)

- **Chilly Paneer** (805 kcal) — 349
  (Stir-fried with bell peppers, onions, and a home pounded chiili sauce)
- **Chilly Mushroom** — 349
  (Stir-fried with bell peppers, onions, and a home pounded chiili sauce)
- **Vegetable Manchurian** — 349
  (Crispy vegetable dumplings tossed in a flavorful Indo-Chinese sauce made with garlic, ginger, soy, and spring onions)
- **Honey Chilli Patato** (243 kcal) — 279
  (Crispy golden potato fingers tossed in a tangy-sweet blend of honey, chili sauce, garlic, and bell peppers)
- **Crispy Corn salt & Pepper** — 299
  (Wok tossed batter fried Corn with salt and pepper)
- **Corn kurkuri Tikki** (9485 kcal) — 299
  (Crispy vegetables tossed in a savory blend of salt, pepper, and spices)
- **Tandoori soya chaap** — 399
  (Succulent soya chaap marinated in a rich blend of yogurt, aromatic spices, and herbs, then grilled to perfection in a tandoor. Smoky, flavorful, and tender)
- **Aloo ki Nazakat** — 279
  (Hollowed Potatoes stuffed with cottage cheese dry fruits and cooked in clay oven served with mint chutney)
- **Tandoori Pineapple** — 399
  (Juicy pineapple slices marinated in a spiced yogurt blend, grilled in the tandoor to perfection)
- **Malai Broccolai** (658 kcal) — 399
  (Tender broccoli florets marinated in a rich blend of cream, cheese, and aromatic spices, then char-grilled to perfection)
- **Harabhara Kebab** — 279
  (A flavorful North Indian delicacy made with spinach, green peas, and potatoes—seasoned with aromatic spices and shallow-fried to golden perfection)
- **Paneer Tikka:- Haryali/ Ajwani / Lasooni** — 449
  (Tender cubes of cottage cheese marinated in a blend of yogurt and aromatic Indian spices, skewered with capsicum and onion)

Non-Veg Appetizers

(Served between 12:30 noon till 3 pm and from 7 pm till 11:00 pm)

- **Fish Basil Chilly** (379 kcal) — 549
  (Tender fish slice stir-fried with fresh basil, garlic, and chili peppers)
- **Crunchy Fish Fingers** (220 kcal) — 549
  (Golden-brown fish fillets coated in a crispy breadcrumb crust, deep-fried to perfection. Served hot with tartar sauce and a wedge of lemon)
- **Kasundi Mahi Tikka** — 549
  (Succulent chunks of fish marinated in a flavorful blend of Bengali mustard (kasundi), yogurt, and aromatic spices, grilled to perfection in a tandoor.)
- **Burnt Garlic Chilli Chicken** — 529
  (Tender chicken tossed with roasted garlic, fiery green chilies, and bell peppers in a flavorful soy-based sauce)

Eggs · Fish · Lupin · Vegan · Soya · Nuts · Peanuts · Pork · Celery · Gluten · Mustard · Milk · Crustaceans · Herbs · Prawns · Lactose

Please inform our associates if you are allergic to any ingredient.

"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary."

All prices are in INR & subject to GST and any other tax.

Chicken Manchurian (220 kcal) — 449

(Tender boneless chicken cubes marinated and fried to perfection, then tossed in a flavorful Indo-Chinese sauce made with garlic, ginger, soy, and chili)

Murgh Tandoori (Half / Full) (625 kcal) — 559 / 999

(whole chicken with hang curd and indian spices served with mint chutney and lachha onion roasted in charcoal own)

Murgh Tikka :- Haryali/ Ajwani / Lasooni — 549

(Boneless pieces with hang curd and indian spices served with mint chutney & lachha onion roasted with charcoal own)

Sandwiches & Toast

(Served between 10.30 Pm till 6.30 am)

Vegetable Club Sandwich — 359

(A double deck sandwich with coleslaw, cheese, lettuce, tomato & cucumber)

Non Vegetable Club Sandwich (660 kcal) — 409

(Triple-layered toasted sandwich filled with juicy grilled chicken, fried egg, crispy bacon (optional), fresh lettuce, sliced tomatoes, and cheese. Served with golden French fries)

Chili Cheese Toast (491 kcal) — 299

(Golden toasted bread topped with a spicy blend of melted cheese, fresh green chilies, and herbs — baked to perfection for a deliciously cheesy crunch in every bite.)

Western Delites

(Served between 12 Noon till 3 pm and from 7 pm till 10:30 pm)

Choice of Pasta — 419

(Choice of Penne or Spaghetti tossed in your favorite sauce – creamy Alfredo, tangy Arrabbiata, or classic Basil Pesto. Finished with sautéed vegetables and a hint of garlic, topped with grated Parmesan)

Spaghetti
Penne
Fusilli

Choice of Sauce

(Cheese/ Arrabbiata/ Alfredo/ Marinara/ Aglio Olio)

Fish & Chips (1410 kcal) — 559

(Crispy, golden-fried fish fillets served with classic French fries. Accompanied by tartar sauce and a wedge of lemon for the perfect balance of flavor.)

Herb Grilled Chicken Breast (989 kcal) — 559

(Tender, juicy chicken breast marinated in a blend of fresh herbs and garlic, grilled to perfection. Served with sautéed seasonal vegetables and a light lemon butter sauce.)

Eggs · Fish · Lupin · Vegan · Soya · Nuts · Peanuts · Pork · Celery · Gluten · Mustard · Milk · Crustaceans · Herbs · Prawns · Lactose

Please inform our associates if you are allergic to any ingredient.

"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary."

All prices are in INR & subject to GST and any other tax.

Cafe Pride
All Day Dining



Aloo
KE GUTKE

A traditional dish from Uttarakhand, made with locally grown potatoes. These potatoes are cooked with indigenous spices, giving the dish its distinctive flavor. It's a simple yet flavorful dish, often enjoyed for its rustic taste and aroma.

Main Course - Indian

(Served between 12 noon till 3 pm and from 7 pm till 10:30 pm)
(Served with Steam Rice and Indian Breads)

- **Paneer in Choice of Gravy** (888 kcal) — 416
- **Kadhai Paneer** — 416
  (Cottage cheese cubes cooked with sauce capsicum,onion makhani gravy & cashew nut paste in spicy kadhai masala)
- **Palak Paneer** — 416
  (Cottage cheese cubes gently simmered in a rich and creamy spinach gravy, delicately spiced with Indian herbs and finished with a touch of cream)
- **Paneer Do Pyaza** — 416
  (Paneer Do Pyaza is a rich, creamy curry made with soft paneer cubes and a generous amount of onions)
- **Paneer Methi** — 416
  (Soft cubes of paneer simmered in a rich, mildly spiced gravy infused with fresh fenugreek (methi) leaves)
- **Paneer Makhani** — 416
  (Succulent cottage cheese cubes simmered in a rich, creamy tomato-butter gravy, delicately spiced with aromatic Indian herbs and finished with a hint of fresh cream)
- **Paneer Butter Masala** — 416
  (Soft cubes of fresh cottage cheese simmered in a rich, creamy tomato gravy infused with butter, aromatic spices, and a touch of sweetness)
- **Paneer Lababdar** — 416
  (Cottage cheese cubes simmered in a rich, creamy tomato-onion gravy infused with aromatic spices)
- **Paneer Dhaniya Adraki** — 416
  (Fresh cottage cheese cubes simmered in a flavorful gravy infused with aromatic coriander (dhaniya) and zesty ginger (adrak))
- **Tawa Paneer Khatta pyaz** — 416
  (Succulent cubes of cottage cheese (paneer) cooked on a tawa (iron griddle) with tangy pearl onions in a spiced onion-tomato masala)
- **Dhingri Mutter Hara Pyaaz** — 369
  (Combination of mushroom & spring onion with Indian spices)
- **Subj ki Tokri** (605 kcal) — 379
  (Assortment of vegetables with a choice of preparation from)
- **Mushroom Do pyaza** — 416
  (Mushroom do pyaza recipe is a flavorsome, delightful dish featuring button mushrooms cooked with lightly caramelized onions, tomatoes and gravy)
- **Aloo Aap Ki Pasand** — 380
  (Potatoes cooked in variety of your choice flavours)
- **Dum Aloo Kashmiri** — 380
  (Kashmiri Dum Aloo is a flavorful, spicy, warming and tangy recipe of baby potatoes slow-cooked in a yogurt based gravy or sauce.)

Eggs · Fish · Lupin · Vegan · Soya · Nuts · Peanuts · Pork · Celery · Gluten · Mustard · Milk · Crustaceans · Herbs · Prawns · Lactose

Please inform our associates if you are allergic to any ingredient.

"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary."

All prices are in INR & subject to GST and any other tax.

Mutton Rogan Josh 589

(A rich and aromatic Kashmiri delicacy made with tender pieces of mutton slow-cooked in a flavorful gravy of yogurt, onions, and traditional Indian spices. This dish is known for its deep red color)

Goan Fish Curry 589

(A coastal delicacy from Goa, this aromatic curry features tender fish simmered in a rich coconut-based gravy, infused with tangy tamarind, flavorful spices)

Home style Chicken Curry 459

(Tender chicken pieces slow-cooked in a rich, aromatic gravy of onions, tomatoes, and traditional Indian spices. Prepared just like at home, this comforting curry is full of warmth)

Methi Murgh 449

(Succulent chicken pieces simmered in a rich, aromatic gravy infused with fresh fenugreek leaves, onions, tomatoes, and a blend of traditional Indian spices.)

Stir Fried Vegetables 369

(Garden vegetables, soya, garlic, scallions)

Fish in Black Bean Sauce 449

(Fish in Oriental hot sauce)



Please inform our associates if you are allergic to any ingredient.

"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary."

All prices are in INR & subject to GST and any other tax.

Cafe Pride
All Day Dining



Lingdu
KI SABJI

Also known as fiddlehead fern, lingdu is a seasonal vegetable grown during the monsoon. This dish is prepared using fresh ferns cooked with aromatic local spices, known for its high water content and nutritional value.

Fried Rice

(Wok tossed seasoned rice available in options of vegetable)

- **Veg** (454 kcal) — 309
  (fried cooked rice with a variety of vegetables and sauces, often seasoned with soy sauce and spices)
- **Chicken** — 489
  (fried cooked rice with a variety of Chicken and sauces, often seasoned with soy sauce and spices)
- **Egg** (252 kcal) — 419
  (fried cooked rice with a variety of Egg and sauces, often seasoned with soy sauce and spices)

Vegetable Hakka Noodles

- **Veg** (842 kcal) — 309
  (Chinese dish of stir fried noodles, with vegetables and sauces)
- **Chicken** (829 kcal) — 489
  (Chinese dish of stir fried noodles, with Chicken and sauces)
- **Egg** (766 kcal) — 419
  (Chinese dish of stir fried noodles, with Egg and sauces)

Indian Rice

(Served between 12 noon till 3 pm and from 7 pm till 10:30 pm)

- **Steam Rice** (364 kcal) — 249
- **Jeera Rice** (364 kcal) — 299
- **Vegetable Pulao** (765 kcal) — 369
  (eg Pulao also known as Vegetable Pulao is a basic Indian style rice pilaf that is aromatic, delicious, healthy & super quick to make for a meal.)
- **Vegetable Biryani** — 369
  (Layers of long grain aromatic rice cooked with vegetables)
- **Murgh Pulao** (829 kcal) — 499
  (Hyderabad's way of DUM cooked rice along with overnight marinated chicken morsels)
- **Gosht Biryani** — 639
  (Slow cooked Himalayan basmati along with tender chunks of baby lamb)
- **Moong Dal Khichdi** — 309
  (Local rice from the belt mixed vegetable and spices cooked in Bamboo Trunk served with curd)
- **Curd Rice** — 279
  (Hing and mustard tempered flavoured with Guntur Chili)

Eggs · Fish · Lupin · Vegan · Soya · Nuts · Peanuts · Pork · Celery · Gluten · Mustard · Milk · Crustaceans · Herbs · Prawns · Lactose

Please inform our associates if you are allergic to any ingredient.

"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary."

All prices are in INR & subject to GST and any other tax.

Choice of dal

- **Dal Lasooni Tadka** 299
  (Slow cooked yellow lentil tempered twice with spices and chili)
- **Pride A Dal** 369
  (Overnight cooked black lentil, finished with kasuri methi and white butter)
- **Dal Panchmel** 319
  (An amalgamation of 5 different lentils cooked to perfection)
- **Dal Palak** 319
  (A healthy and hearty combination of tour dal and spinach)

Indian Bread

(Served between 12 noon till 3 pm and from 7 pm till 10:30 pm)

- **Naan:-** Butter/Plan (685 kcal) 129
  (Clay baked Indian style bread made with all-purpose flour)
- **Roti:-** Butter/Plan (685 kcal) 89
  (Indian whole wheat bread cooked in charcoal pit fired oven)
- **Kulcha :-** Potato/Onion/Paneer (685 kcal) 159
  (Stuffed Indian bread with choice of)
- **Tawa phulka** (3 pc) (806 kcal) 89
  (Hand rolled whole wheat indian bread smothered with clarified butter)

Desserts

(Served between 12 noon till 3 pm and from 7 pm till 10:30 pm)

- **Choice of Ice Cream** 249
  (Ask your server for the best suited flavors)
- **Hot chocolate fudge brownie** 349
  (A warm dark chocolate Brownie served with a scoop of Vanilla Ice cream)
- **Cut Fruit Platter** 239
  (An array of seasonal cut fruit)

Eggs Fish Lupin Vegan Soya Nuts Peanuts Pork Celery Gluten Mustard Milk Crustaceans Herbs Prawns Lactose

Please inform our associates if you are allergic to any ingredient.

"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary."

All prices are in INR & subject to GST and any other tax.

Indian Dessert

- **Gulab Jamun** (347 kcal) — 249
  (Fried reduced milk dumpling in sugar syrup, served with a scoop of chilled vanilla ice cream)
- **Moong Dal Halwa** — 239
  (Lentil paste cooked in heavy clarified butter, sweetened with sugar)
- **Rasgulla** — 249
  (Milk dumpling cooked in sugar syrup, a favourite from West Bengal)

Mocktails

- **Virgin Mojito** (154 kcal) — 179
  (Crushed ice lime juice,lemon wedges,mint leaves,demerara sugar topped with soda)
- **Virgin Pinacolada** (347 kcal) — 179
  (Pineapple juice,vanilla ice cream and coconut milk)
- **Snapper** (658 kcal) — 199
  (Apple juice,cranberry juice,lime juice topped with ginger ale)
- **Wildcat Cooler** (621 kcal) — 199
  (Blueberries,water ,sugar lemon juice)
- **Sparkling Blue Lagoon** (150 kcal) — 179
  (Blue curacao,litchi juice,sprit and soda)
- **Mocktail Of The Day** (154 kcal) — 179

Eggs Fish Lupin Vegan Soya Nuts Peanuts Pork Celery Gluten Mustard Milk Crustaceans Herbs Prawns Lactose

Please inform our associates if you are allergic to any ingredient.

"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary."

All prices are in INR & subject to GST and any other tax.

Cafe Pride
All Day Dining



Faanu

Faanu is a traditional lentil-based dish, often served with rice or bread. It's made from lentils and seasoned with aromatic spices, offering a warm, nourishing, and comforting flavor that's cherished in home-cooked meals.

Regional Menu

Available from 12.00 pm till 11.00 pm

Bhatt Ki Dal (451 kcal 200gm) — 269
(Black beans cooked in a spicy wheat flour-based gravy.)

Aloo ke Gutake (721 kcal 199gm) — 259
(made with locally growa potaoes this dish features potatoes cooked with a blend of spices giving it a distinctive flavir its simple yet.)

Kafuli Paneer (488 kcal 259gm) — 339
(A delicious paneer dish made with spinach and fenugreek leaves.)

Pahadi Mutton Curry (677 kcal 399gm) — 519
(A very popular mutton curry from Uttarakhand, made with tender goat meat cooked in a rich blend of local spices, herbs, and a flavorful gravy.)

Pahadi Chicken (887 kcal 300gm) — 399
(Chicken on the bone, cooked in a thick, home-style yogurt gravy.)

Mandua Ki Roti (887 kcal 300gm) — 119
(A traditional bread made from locally grown flour of mandua grain (finger millet), popular in Uttarakhand.)

Jhangore Ki Kheer (302 kcal 90gm) — 269
(A traditional Indian pudding made with barnyard millet, milk, and sugar, flavored with cardamom and topped with nuts and dried fruits.)

Midnight À La Carte Menu

Vegetables Sandwich — 359
(Choice of, Toasted / Grilled /Plain)

Cheese Chili Toast — 249
(Golden toasted bread topped with a spicy blend of melted cheese, fresh green chilies, and herbs — baked to perfection for a deliciously cheesy crunch in every bite.)

Vegetable Club Sandwich — 359
(A double deck sandwich with coleslaw, cheese, lettuce, tomato & cucumber)

Non Vegetable Club Sandwich — 409
(Triple-layered toasted sandwich filled with juicy grilled chicken, fried egg, crispy bacon (optional), fresh lettuce, sliced tomatoes, and cheese. Served with golden French fries)

COMBO Meal — 399
(Dal Tadka with Steamed Rice)

Aloo Jeera with Plain Paratha(Tawa) — 399
(It perfectly pairs crispy, spiced cumin potatoes with flaky, golden-brown flatbread)

Paneer Makhani with Tawa phulka — 399
(It pairs rich, creamy, and slightly sweet cottage cheese gravy with light, puffed, unleavened flatbread)

Eggs · Fish · Lupin · Vegan · Soya · Nuts · Peanuts · Pork · Celery · Gluten · Mustard · Milk · Crustaceans · Herbs · Prawns · Lactose

Please inform our associates if you are allergic to any ingredient.

"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary."

All prices are in INR & subject to GST and any other tax.

Cafe Pride
All Day Dining



Jhongore KI KHEER

A sweet dish made from samak rice, which is often consumed during fasting periods in the festive season. This kheer, or rice pudding, is a delicious dessert that offers a unique taste and texture.

Cafe Pride
All Day Dining

Thank You for dining with us,
Until we meet next time lets stay connected

Make & Share Memories, Scan The Code & Connect With Us

prideeliteharidwar

Pride Elite Haridwar

Haridwar Roorkee Road, Near Jurs Country,Jwalapur, Haridwar,
Uttarakhand, 249407