

VIVANTA
DAL VIEW SRINAGAR
BY TAJ

latitude

vegetarian non-vegetarian

It is our endeavour to take special care of all our guests. If you or anyone in your party is allergic to any ingredient, please inform your server before you order your meal and they would assist you in ordering food items to suit you.

Some food preparations may contain mono sodium glutamate. Please inform our associates in case you would like your food prepared without it.

All prices are in Indian rupees and exclusive of any applicable taxes.



BREAKFAST

À La Carte

400

- **Eggs to order**
two eggs - fried, boiled, scrambled, poached, omelette or akuri, served with breakfast chicken sausages and golden hash browns (please prompt for only egg white preparation)
- **Waffles**
served with whipped cream, maple syrup and berry compote
- **Pancakes**
served with whipped cream, maple syrup and berry compote
- **French toast**
with a choice of white or whole-wheat bread, served with berry compote and maple syrup
- **Fresh cut fruits**
platter of seasonal fresh cut fruits
- **Choice of cereals**
corn flakes, all-bran, choco pops, dry muesli, served with hot or cold milk
- **Baker's basket**
croissant, danish, muffin, doughnut, accompanied with butter and preserves
- **Porridge**
oats with hot milk, accompanied with honey, pistachio and dates
- **Idli**
fermented rice and lentil cakes, served with sambhar, chutney and gun powder
- **Vada**
deep-fried split gram dumplings, served with sambhar, chutney and gun powder
- **Dosa**
a south indian rice pancake made thin and crispy, plain or masala, served with sambhar, chutney and gun powder
- **Uttappam**
a south indian rice and lentil pancake - served plain or with topping of onion, tomatoes and chopped coriander, served with sambhar, chutney and gun powder
- **Paratha (two in a portion)**
griddled whole-wheat bread, stuffed with potato, cauliflower or cottage cheese, accompanied with pickle and yoghurt
- **Poori bhaji (four in a portion)**
deep-fried whole-wheat bread, served with spiced potato curry
- **Choice of seasonal fresh fruit juices**
sweet lime, pineapple, watermelon or orange (seasonal)



COMFORT FOOD

Soups

375

- ▣ ▣ **Italian minestrone**
as popular as the country itself, the 'big soup' is an ensemble of vegetables or lamb; served as a soup with the addition of pasta or rice
- ▣ ▣ **Shorba**
originating in india, a thick flavoursome soup prepared from vegetables or lamb and garnished with herbs

Main Course

Non-vegetarian

700

- ▣ **Spaghetti carbonara**
classic italian pasta preparation cooked in a rich creamy sauce with bacon, egg yolk and freshly cracked black pepper
- ▣ **Goan fish curry**
a spicy indian sea food gravy made with red chillies, ginger, peppercorn and vinegar; served with steamed rice
- ▣ **Butter chicken**
chicken morsels cooked in a clay oven and finished in a creamy fenugreek flavoured tomato gravy and served with naan
- ▣ **Kheema pao**
a popular delicacy from mumbai, minced lamb simmered with spices and red chilli, served with indian breads

Vegetarian	
▣ Pan-grilled paneer (with indian spices)	650
a popular appetiser across the country, soft cottage cheese grilled on a bed of indian spices and served in an ensemble of vegetables	
▣ Dal makhani	650
known for its generous portions of cream, this treasured staple dish of the north consists of whole black lentils and kidney beans slow cooked with herbs and spices, served with a choice of steamed rice or naan	
▣ Vegetable stew	650
a combination of various vegetables cooked and seasoned with herbs, slow cooked in tempered coconut milk and served with steamed rice	
▣ Bhel puri and dahi bhalla	375
presenting two of the most popular savoury snacks, served originally on the streets of india and pakistan – the delicious and complex flavours will have you asking for more	

Desserts	400
▣ Crème brûlée (sugar free)	
literally known as 'burnt cream', it is a rich custard base topped with layers of hard caramel	
▣ Phirni (sugar free)	
a traditional south asian dessert, prepared from rice, sweetened milk and flavoured cardamom, saffron and almonds	
▣ Chocolate mud pie / brownie	
absolutely sinful, with a gooey chocolate filling on top of a crumbly chocolate crust	



APPETISERS AND SOUPS

Appetisers

- **Classic caesar salad** 570
romaine or iceberg lettuce, caesar dressings, grissini, parmesan shaves (veg / chicken)
- **Greek salad** 570
tomato, cucumber, peppers, feta, kalamata olive with lemon-oregano vinaigrette
- **Masala tawa prawn** 900
griddled prawns cooked with traditional indian spices
- **Buffalo chicken wings** 420
barbecue chicken wings
- **Spring rolls** 420
crispy tangy vegetable roll accompanied with hot garlic sauce
- **Jalapeño cheese bites** 420
crisp crostini of melted cheese and jalapeño with house salad and salsa

Soups

- **Cream of chicken soup** 375
creamed chicken thick soup flavoured with herb with garlic bread
- **Lamb yakhni shorba**
coriander-flavoured lamb soup tempered with local spice
- **Mulligatawny**
local spice curried tempered lentil soup
- **Roasted tomato and basil**
basil infused roasted tomato soup with garlic bread
- **Sweet corn**
an all-time favourite sweet corn soup with vegetables

ENTRÉE

International Selection

- **Fish 'n' chips** 700
thyme and panko crusted fillet of fish, accompanied with fries and tartar sauce
- **Pan-grilled trout** 850
asparagus, beans, snow peas and broccoli with potato and basil shreds
- **Herb-roasted chicken** 700
oven-roasted chicken with sauteed vegetables and jus
- **Herb-crusted roasted lamb** 850
roasted potato, scallion and grappa sauce
- **Quesadilla (veg)** 600
tortillas with tossed stir-fried vegetables, refried beans, and jalapenos, served with guacamole and tomato salsa
- **Mushroom and asparagus risotto** 600
- **Vegetable au gratin** 575
grilled vegetable tian with melted buffalo mozzarella



ASIAN CLASSICS

Asian

▣ Stir-fried green with pearl garlic sauce 625

▣ Shredded chicken with black pepper sauce 750

▣ Double cooked lamb with dry red chilli 800

Thai red curry 750

- ▣ chicken
- ▣ vegetables

Fried rice 450

with a choice of:

- ▣ chicken
- ▣ egg
- ▣ vegetables

Hakka-style noodles 450

with a choice of:

- ▣ chicken
- ▣ egg
- ▣ vegetables



MEDITERRANEAN

Mediterranean

- **Cold mezze sampler** 800
hummus, tabouleh, baba ganoush, served with pita bread
- **Sheesh taouk** 700
garlic-flavoured chicken
- **Kibbe** 700
fried meatballs, stuffed with ground lamb nuts, parsley and lebanese spices
- **Falafel pocket** 600
fried chickpea patty, served with thaina and harissa sauce
- **Tagine** 700
 - chicken
 - vegetables



SANDWICHES AND BURGERS

Sandwiches and Burgers

675

- **Sandwiches – the way you want it**
plain, toasted or grilled

Choice of bread:
brown or white bread

With a choice of filling:

- chicken mayo, tuna and cheese
- chicken tikka
- cucumber, tomato or mint and cheese
- **Non-veg club sandwich**
lettuce, tomato, chicken slaw with fried egg in two layers of toasted bread
- **Veggie club**
lettuce, tomato, cucumber, roasted peppers and cheese in two layers of toasted bread
- **Chicken burger**
panko crumbed deep-fried chicken breast with mustard mayo
- **Cilantro vegetable burger**
fresh cilantro marinated vegetable patties with mustard mayo

PIZZA AND PASTA

Pizza (hand tossed pizza)

Non-vegetarian

650

- **Ruby rae**
spinach, tomatoes, sausage, sprinkled with parmesan cheese, crushed red pepper
- **Spanish chicken**
mushrooms, gouda, red onion, marinated chicken, toasted garlic

Vegetarian

650

- **Classic margherita**
tomato sauce, mozzarella and basil
- **Pizza pepperoncino**
crispy garlic, crushed chillies, eggplant and basil
- **Fresh veggie**
mushrooms, green peppers, red onions, black olives
- **Pizza athena**
fresh spinach, tomato, feta cheese, kalamata olives, artichoke hearts, red onions

Pasta

spaghetti, penne or fusilli

Non-vegetarian

650

- **Bolognaise**
minced lamb sauce
- **Marinara**
prawns, garlic, chilli flakes, basil, tomato concasse
- **Aglio olio peperoncino (grilled chicken)**
garlic, chilli, olive oil

Vegetarian

650

- **Alfredo**
asparagus and mushroom cream sauce
- **Arrabbiata**
spiced chunky tomato concasse with basil
- **Roasted vegetable lasagne**
layers of exotic mediterranean vegetables and cheese
- **Spinach and ricotta tortellini**
homemade pasta stuffed with sauteed spinach and ricotta with herb butter



INDIAN FAVOURITES

Non-vegetarian

- **Tandoori trout** 1050
- **Haldi chilli tawa machli** 675
pan-grilled fish marinated turmeric and chilli flakes
- **Malai chicken tikka** 675
creamed chicken morsels, marinated with coriander and special spices cooked in clay oven
- **Tandoori chicken** 675
overnight marinated with spiced yoghurt and cooked in clay oven
- **Pampurmurg tikka** 675
traditional kashmiri spice marinated chicken morsels cooked in clay oven
- **Masala seekh kebab** 830
minced lamb with grounded spices on skewers cooked in clay oven
- **Shikampuri kebab** 900
pan-cooked flatten the lamb patty, stuffed with hang curd and onion
- **Non-vegetarian kebab sampler** 1100
an assortment of indian kebabs like tawa-fish, mutton seekh and malia chicken tikka cooked to perfection in tandoor

Vegetarian

- **Zafrani paneer tikka** 625
saffron and ground-spice marinated cottage cheese, finished in tandoor
- **Tandoori gobi simla mirch** 625
florets cauliflower cooked on skewer with peppers
- **Nadru ki tikki** 625
minced lotus stem cooked with indian spice
- **Vegetarian kebab sampler** 950
an assortment of indian kebabs like tandoor-baked cottage cheese, nadru ki tikki and tandoori gobi

Curries

Non-vegetarian

700

- ▣ **Murg tikka lababdar**
boneless morsels of chicken tikka cooked in onion and tomato gravy, finished with cream and butter
- ▣ **Rara gosht**
punjabi-style lamb preparation with minced lamb
- ▣ **Fish tawa masala**
pan-fried fish cubes with tangy tawa masala
- ▣ **Jhinga kali mirch curry**
bay prawns cooked in cashew and crushed black pepper gravy
half 590 full 830

Vegetarian

650

- ▣ **Paneer methi**
cottage cheese with fresh fenugreek leaves
- ▣ **Paneer aur makai bhurjee**
home-style scrambled cottage cheese and corn kernel
- ▣ **Aloo gobi**
potato and cauliflower tempered with cumin, coriander, chillies and tomatoes
- ▣ **Banarasi kofta**
cashew nut and raisin stuffed dumplings in rich tomato gravy
- ▣ **Khumb masala**
home-style mushroom preparation
- ▣ **Tadke wali dal**
yellow lentil tempered with cumin, garlic and green chilli
- ▣ **Dal makhani**
overnight cooked black lentil preparation with tomato butter and cream

Curries will be served with a bowl of steamed rice or a portion of indian bread.

Jain Selection

650

- ▣ **Fusilli, penne or farfalle**
pasta with tomato basil or cream cheese or curry
- ▣ **Gobi mutter**
cauliflower and green peas cooked in tangy tomato masala
- ▣ **Paneer makhani**
cottage cheese cubes cooked in tomato gravy
- ▣ **Palak makai**
sweet corn kernels tossed in an aromatic spinach gravy
- ▣ **Dal tadka**
yellow lentil tempered with ghee, green chilli and cumin

Curries will be served with a bowl of steamed rice or a portion of indian bread.

Kashmir Specialities

Non-vegetarian

800

- ▣ **Trout curry**
fresh cold water fish in yellow gravy
- ▣ **Kokkor kanti**
chicken tikka pieces stir-fried with onion, tomatoes, green chillies and kashmiri spices
- ▣ **Waza chicken**
chicken cooked in gravy flavoured with choicest kashmiri spices
- ▣ **Dhaniwal korma**
chicken cooked with yoghurt, saffron-flavoured gravy topped with fresh coriander
- ▣ **Mutton kanti**
marinated boneless mutton pieces cooked with onions, tomatoes and kashmiri spices
- ▣ **Rista**
pounded soft mutton dumplings in saffron kashmiri chilli curry
- ▣ **Gustaba**
pounded soft mutton dumpling cooked with yoghurt-flavoured with dry mint
- ▣ **Mutton rogan josh**
traditional mutton preparation with kashmiri spices
- ▣ **Marchwangan korma**
mutton prepared in smoked kashmiri chilli curry
- ▣ **Maas kaliya**
mustard tempered smoked lamb with turmeric and cloves

All local delicacies will be served with a bowl of steamed rice or a portion of indian bread.

Vegetarian

675

- ▣ **Paneer kanti**
soft paneer stir-fried with onion, tomatoes, green chillies and kashmiri spices
- ▣ **Tomato paneer**
pan-fried cottage cheese in traditional tomato gravy
- ▣ **Butt haak**
local saag cooked in its own juice and tempered with garlic and whole chilli
- ▣ **Mutter haddar**
green peas and mushroom cooked in traditional mother's recipe
- ▣ **Dum aloo kashmiri**
small fried potato simmered in spiced curry
- ▣ **Chuk wangun**
tangy eggplant preparation in kashmiri-style
- ▣ **Nadru yakani**
locally grown lotus stem cooked in yoghurt and mint curry
- ▣ **Kashmiri rajma**
kidney beans simmered in onion-tomato gravy with exotic kashmiri spices
- ▣ **Kashmiri pulao**

All local delicacies will be served with a bowl of steamed rice or a portion of indian bread.



BIRYANIS, RICE AND INDIAN BREADS

Biryanis

- ▣ **Lamb biryani** 825
- ▣ **Chicken biryani** 800
dum-cooked chicken and long-grain basmati rice, flavoured with saffron and mace
- ▣ **Vegetable biryani** 700
basmati rice dum-cooked with selected vegetables

Rice

- ▣ **Steamed rice** 350

Breads - From the Tandoor

- ▣ **Naan** 130
plain, butter, garlic, cheese or herb
- ▣ **Roti** 130
plain or butter
- ▣ **Paratha** 130
pudina or laccha
- ▣ **Kulcha** 180
onion or paneer
- ▣ **Bread basket** 410
tandoori roti, naan, pudina paratha and laccha paratha

All biryanis are served with salan gravy and vegetable raita.



DESSERTS

International

400

- **Lemon panna cotta with fruit compote (eggless)**
- **Walnut pie with vanilla ice cream**
- **Brownie fudge**
- **Tiramisu**
traditional italian coffee-flavoured dessert, layered with creamed mascarpone and pistachio wafers
- **Chocolate mousse**
- **Choice of ice cream**
chocolate, vanilla, strawberry or butterscotch

Indian

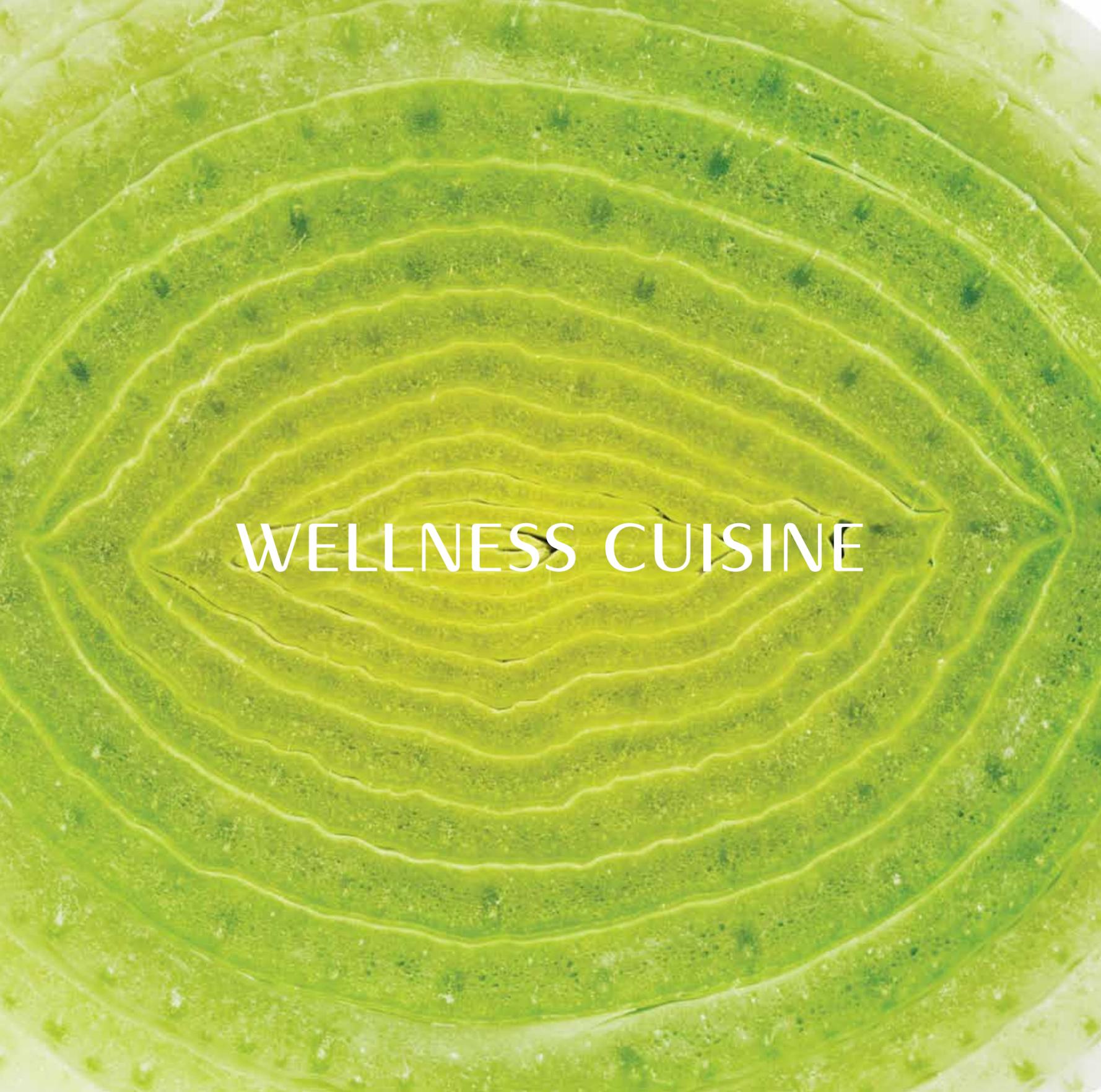
400

- **Rasmalai**
cottage cheese dumplings poached in sweetened-flavoured milk
- **Badami phirnee**
- **Gulab jamun**
cottage cheese dumplings deep-fried in clarified butter and soaked in flavoured sugar syrup
- **Fresh fruit platter**
the best fruits that the season can offer
- **Rabri rasgulla**
succulent rasgullas cooked in decadent rabdi



KIDS' SELECTION

- ☐ **Fried chicken finger with french fries and cocktail sauce** 450
- ☐ **Spider's web** 300
spaghetti with butter cream or tomato
- ☐ **Fried magic sticks** 300
french fried potatoes with tomato ketchup
- ☐☐ **Bob the builder** 300 / 450
mini vegetable or chicken and cheese burger with french fries
- ☐ **Barbie's drink** 295
strawberry milkshake served with strawberry ice cream
- ☐ **Curious george** 300
ice cream sundae



WELLNESS CUISINE

Soup

- ▣ Basil tomato soup 375

Mains

- ▣ Poached fish on a bed of cuscus served with sauteed greens 675
- ▣ Wok-tossed spring vegetables with tofu 650
- ▣ Whole-wheat penne with olive oil and vegetables 650

Dessert

- ▣ Seasonal cut fruit platter 400



BEVERAGES

▪ Milkshake choice of vanilla, strawberry, chocolate or seasonal fruit	300
▪ Lassi sweet, salted or plain	300
▪ Buttermilk plain or masala	300
▪ Kehwa	300
▪ Coffee freshly brewed coffee, cappuccino, café au lait or espresso italiano	300
▪ Cold coffee	300
▪ Tea masala, darjeeling or assam	300
▪ Bournvita, horlicks or hot chocolate	300
▪ Red bull	200
▪ Perrier sparkling water 330 ml	200
▪ Ginger ale	200
▪ Tonic water	200
▪ Canned juice	200
▪ Iced tea apple, mint or lime	200
▪ Bottled water	180
▪ Himalayan	200
▪ Seasonal fresh fruit juice	325
▪ Aerated beverages	180