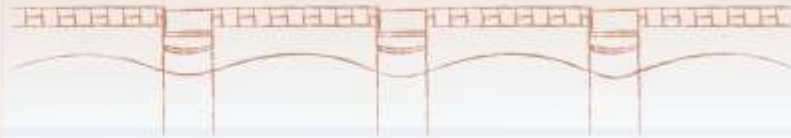


ANNAPURNA

From the life-giving river of India, the Ganga comes with another gift. The depths of all that is sacred reveal a the colourful, well-kept secret: her cuisine. Knowledge from the fields, orchards, and the river herself has got Chef Samta to explore the by lanes of Haridwar, taste seasonal dishes from home kitchens and create a menu that is reflective of the Ganga, eternal, changing, and flavourful. Chef's menu invites you to taste the fruits of her voyage on the waves of this river that nourishes the land.



- Bambaiya kanda bhajiya** 250
Pyaazi pakodis, hari chutney
- Ever popular paneer pakoda** 300
Hari chutney
- Hand cut root fries** 250
Baigan pachadi, tamatar chutney

Root vegetables are generally high in fiber. Many Indian preparations are made using radish, carrot, beetroot, arbi, yam or suran and shakkar kand.



GLOBAL PLATES

- Potato and cheese gratin** 325
- Penne in your choice of:** 300
 - Tomato sauce
 - White sauce
 - Pink sauce
 - Agljo-olio

DESI TAPAS HARI KA DWAAR

- Juhu beach vada pao** 220
Hari chutney, laal chilli chutney
- Kale chane ki galouti** 250
Teekhi hari chutney
- Street style buttered corn** 220
Rubbed with pahadi namak
- Muffin top bruschetta** 250
Topped with tomato salsa and feta crumbles
- Waffle o' jaffle** 250
Old school sancha toast sandwich, served with hari chutney
 - 3cs (Curd, cheese and corn)
 - Chatpate aloo
 - For cheese add 50

Green peas have a low glycemic index and are rich in fiber and protein, all of which are important factors for blood sugar control.

- Matar ki gujiya** 250
Mirchi ka thecha
- Toss up at Lahari** 300
(your choice of):
 - Fresh hare matar
 - Hara chana (seasonal)
 - Ghoogni – Safed matar
 - Mast makkai must
 - Super sprouts
 Served with an array of condiments and crisps to pep up your bowl



- SALAD OF THE DAY** 250
- SOUP OF THE DAY** 200

Ask your server for today's special

FROM THE LANES OF HARIDWAR

Haridwar's lanes are dotted with some of the oldest known eateries. The tantalising fragrances make it difficult to choose where to eat and what to eat. Enjoy these local delicacies at Ganga Lahari.



- Haridwari aloo samosa** 250
- Fruit chaat** 200

- Masala papdi chaat** 200
Topped with our special masala and chutneys
- Kanji Vada** 200
Lentil vadas afloat in a refreshing mustard consommé, healthy and light

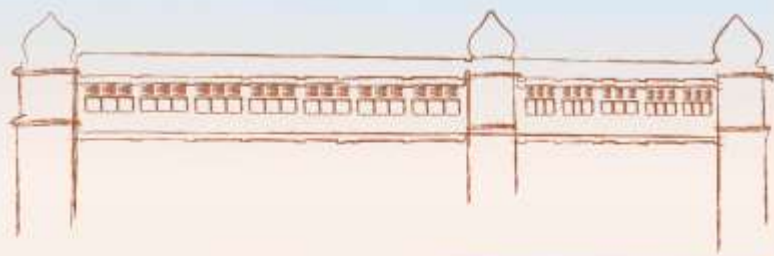
Kaanji is a traditional pro-biotic drink had in spring and winter months



- Sweet heart aloo tikkis** 200
Masala dahi & chutneys
- Aloo puri** 250
- Kulhad lassi** 200
Served in earthenware kulhads
- Suji Ka Halwa** 250
Soul satisfying, made with desi ghee

Taxes as applicable

Please let us know in case of any allergies



ANNAPURNA

BHAR-PUR... PRE-PLATED INDIAN MAINS

Parathe di hatti Over- stuffed parathas (aloo/ gobi/ paneer) served with dahi, achaar and safed makkhan	400	India's soul food Dal, chawal, bhuna aloo and aam ka achaar	350	All time favourite. Paneer bhujiya/ paneer makhani served with ajwain paratha and tomato raita	400
Kaddu palak ki khasta roti Beans bharta, aloo bharta, baigan ki chutney and dhungaari tomato raita <i>Dhungaar is an ancient technique of smoking and infusing the flavour of burnt charcoal smoke into a dish.</i>	400	Chacha Ankur ke nimone (seasonal) Muddled fresh green pea curry, a special from Lucknow with piping hot tukda bhaat <i>Matar Ka Nimona is one of the most popular winter delicacies from U.P.</i>	350	Hari moong dal ki khichadi Rasse waali masala vadiyaan, bhune aloo, raita and khichiya	450
				Phalhaar- Phaldaari thaali- "The 'fast'ing food" Aloo ki sabzi, singhaade ki puri, raita, panjeeri and fruits	350

The above dishes can be served into sharing bowls.

EXTRA SIDES

120 each

Steamed rice
Tukda bhaat

Ajwain paratha
Kaddu palak ki roti

Paratha
Raita

PIZZAS: 8" THIN CRUST

300 each

Mamma Margherita
Roast tomato & basil

CCJ
Cheese, corn & jalapeno

Tropical twister
Peppers, sweet corn, pineapple and red paprika

Char-grilled paneer & mozzarella

The MOJO
Mushrooms, olives, jalapenos and oregano

Peri-peri
Onion, olives, capsicum, corn niblets and peri-peri flakes

Four cheese pizza

COOLERS

Lemon iced tea 150

Masala shikanji 120

Rhododendron and tulsi ice tea 175

Daab shikanji 150
Holy basil tender coconut lemonade

Chilli amrood spritzer 175

Fizz of your choice 100

Chaach 120

Bottled Water 100

BACCHO KE LIYE

Mac and cheese bowl 250
With lots n lots of cheese

Loaded nachos 250
Ultimate chilli cheese toast 250

Mini aloo burger 250
Ketchup and fries

A plate of fries Creamy dips 200
Maggi Super Bowl 200

CHAI-COFFEE

Cutting chai 150

Green tea 150

French press coffee 150

SOOTHING TEAS

175 each

Calm & Easy chamomile tea

A Tisane made with Holy Basil, lemon balm, chamomile, ginger - for a super calming effect.

Digestive Tea

Made with Indian spices that help digestive juices flowing and make you active again to be had right after a meal

Mint Melody

An alluring fragrance of peppermint, spearmint and stinging nettle which will refresh you and an anti-allergic

Nirvaanic Tea

A blend which will soothe you with the very first sip. Made with herbs like lavender, chamomile, ginger, lemon grass and lemon rinds

Taxes as applicable

Please let us know in case of any allergies

About fasting:

Certain days of the week are also marked for fasting, depending on individual choices and on one's favorite god and goddess. On Saturday, people fast to appease the god of that day, Shani or Saturn. Some fast on Tuesdays, the auspicious day for Hanuman, the monkey God. On Fridays devotees of the goddess Santoshi Mata abstain from taking anything citric.

