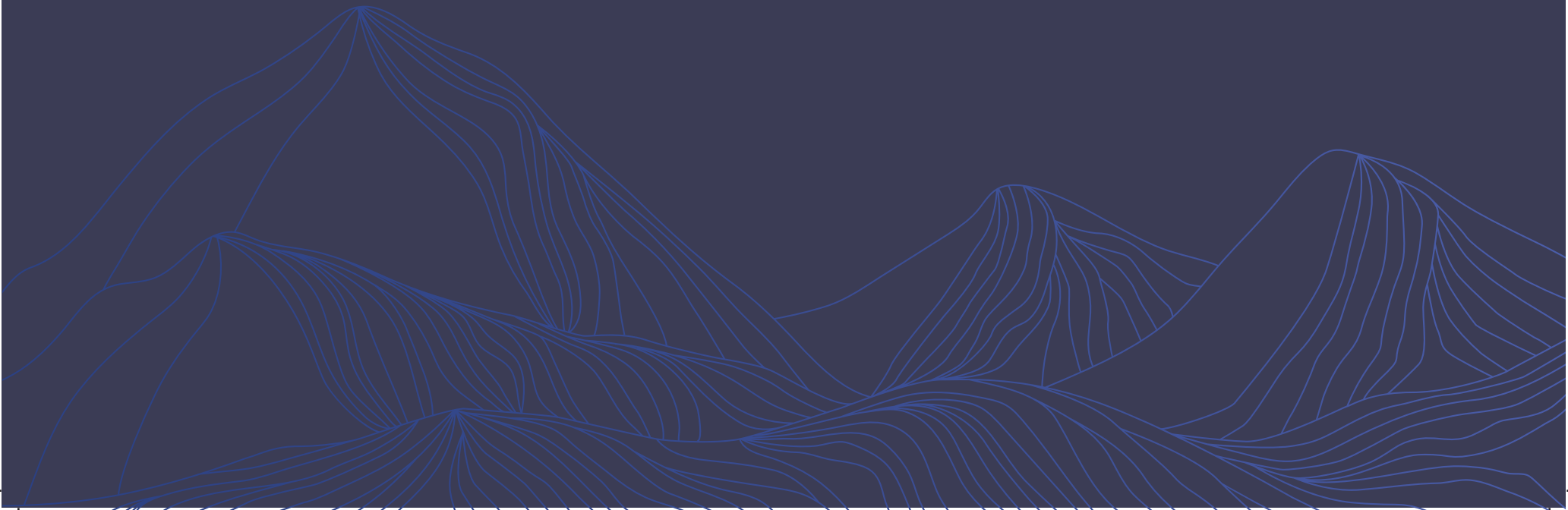


*LOYA is an immersive journey through the heart of the north,
served up as a grand feast.*

*Our search for the authentic led to a gathering of the North's most
cherished recipes. Each vibrant dish spotlights the uniqueness and
theatre of Indian cooking, from the drama of smoke, to the richness
of slow cooking, to the energetic pounding of spices by hand.*

*Loya is a confluence of flavour, passion and influence,
all culminating exquisitely on your plate.*



A REVIVAL OF NORTH INDIA'S ICONIC COOKING TRADITIONS

Our menu showcases authentic and long-preserved dishes that bring to the forefront robust flavours and traditional cooking styles. A delicious coming together of fresh, seasonal produce, farm-raised organic meats, and our own spice blends, ground in-house.



Dhungar

To impart the buttery, umami flavours of kindled charcoal to your feast, our chefs use the ancient dhungar cooking style — contemporarily known as ‘smoking’.



Baghar

At Loya, fragrant spices bloom in hot ghee to add depth and nuance to each preparation. This technique is called baghar or ‘hot oil tempering’.



Sigdi

Sigdi, a cooking style unique to the North, is our chefs’ go-to method for a succulent, smoky, and umami-rich feast. It’s an age-old technique of cooking food over coal, ‘uple’ or cow dung, and wood bark till it is deliciously tender.



Dum

Using a centuries-old North Indian technique, Loya’s meat dishes are tightly sealed and slowly simmered for hours, so that their dum, or ‘breath’, is held within the pot. This method of slow-cooking yields tender morsels of meat, stewed in their own natural aromas.



Earthen & Metal Pots

In addition to an array of carefully sourced ingredients, our chefs use traditional clay pots and iron kadhais to infuse earthy flavours and colours into each dish.

As per the guidelines issued by the Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcols of energy per day. However, the actual calories needed may vary per person.

EMBARK ON A CULINARY JOURNEY

Discover the essence of LOYA’s culinary mastery with our exclusive tasting menus, thoughtfully curated to bring India’s rich tapestry of flavors to your plate. Each dish tells a story, crafted with precision and passion, highlighting the finest seasonal ingredients and age-old techniques reimaged for the modern palate.

From delicate appetizers that awaken your senses to indulgent mains and decadent desserts, every bite is a celebration of tradition and innovation. Whether you’re seeking a gastronomic adventure or a memorable dining experience, our tasting menus promise an unforgettable exploration of flavors and textures, perfect for any occasion.

LOYA JOURNEY 2 PADAO _____ 3750 PLUS TAXES

SELECTION OF ANY ONE VEGETARIAN OR NON-VEGETARIAN APPETIZER FROM ‘PELLA SWAAD’

SELECTION OF ANY ONE VEGETARIAN OR NON-VEGETARIAN MAIN COURSE FROM ‘SAANJHA SWAAD’

LOYA JOURNEY 3 PADAO _____ 4500 PLUS TAXES

SELECTION OF ANY ONE VEGETARIAN OR NON-VEGETARIAN APPETIZER FROM ‘PELLA SWAAD’

SELECTION OF ANY VEGETARIAN OR NON-VEGETARIAN MAIN COURSE FROM ‘SAANJHA SWAAD’

SELECTION OF ANY ONE DESSERT FROM ‘MITTHA’



All prices are in Indian rupees and subject to applicable government taxes. Please inform our associates if you are allergic to any ingredient.

 Vegetarian

 Non-Vegetarian

PELLA SWAAD

Appetisers

- Dhungar
- Baghar
- Sigdi
- Dum
- Earthen & Metal Pots

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LOYA CHAAT

Chaat from the heart of the North- aloo tokri chaat, tamatar thechwani, chatpata kandh

250 grams | 614 kcal  

1350
- 

CHULAI KEBAB

Skewers of fresh amaranth, coated with puffed amaranth seeds, finished in clay oven

250 grams | 580 kcal   

1350
- 

MAASH KI TIKKI

Split black urad dal kebab with dates, raw mango chutney

300 grams | 675 kcal  

1350
- 

DAL KI CHAAT

Besan and gehun paratha crisps, served with chilli oil and garlic nibs, finished at the table

280 grams | 101 kcal  

750
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PANEER TEEN MIRCH

Tender paneer with crushed kali mirch, fresh achari red and green chillies

250 grams | 864 kcal  

1500

- Fish
- Egg
- Crustacean
- Mustard
- Milk
- Soyabean
- Molluscs
- Peanuts
- Sulphites
- Celery
- Lupin
- Nuts
- Gluten
- Sesame

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- Vegetarian
- Non-Vegetarian

	MASALE DAR PORK RIBS <i>Pork ribs with honey-chilli glaze</i> 450 grams / 1350 kcal  	2900
	SHINWARI MURG <i>Chicken cooked with pounded spices, tomatoes and fenugreek leaves</i> 310 grams / 463 kcal  	2200
	CHAPLI PARATHA  <i>Minced mutton kebab with flaked paratha and cucumber-tomato slaw</i> 310 grams / 156 kcal  	2200
	TIMBRI JHEENGA  <i>Prawns in a shrub seed marinade with bhang jeera chutney</i> 240 grams / 363 kcal  	2550
	SIGDI MACCHI <i>Indian Salmon- Rawas in wari spice, charcoal cooked</i> 220 grams / 413 kcal    	2550
	LAKHORI MURG TIKKA  <i>Grilled chicken, Almora chilli marinade, smoked carrot-coconut purée, carrot salad</i> 220 grams / 424 kcal  	2200

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Fish
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Egg
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Crustacean
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Mustard
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Milk
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Soyabean
- 
Molluscs
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Peanuts
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Sulphites
- 
Celery
- 
Lupin
- 
Nuts
- 
Gluten
- 
Sesame

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 Vegetarian
  Non-Vegetarian

LOYA KI KHAAS

Specials

- Dhungar
- Baghar
- Sigdi
- Dum
- Earthen & Metal Pots

	SHAKAHARI SAANJHA KEBABI <i>Tandoori phool, paneer teh pe teh, chulai kebab, tari pulao</i> 560 grams 990 kcal    	3250
	MANSAHARI SAANJHA KEBABI <i>Lakhori murg, gosht ke pasliyan, chapli kebab, tari pulao</i> 590 grams 1250 kcal    	4250
	GOSHT KE LAZEEZ PASLIYAN <i>Charcoal-smoked special cut of mutton with stone flower and kebab chini spice</i> 350 grams 1356 kcal   	2750
	JWALA MACCHI <i>White snapper, special spice rub</i> 800 grams 1304 kcal   	3000

- Fish
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- Mustard
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Vegetarian

Non-Vegetarian

SAANJHA SWAAD

Mains



	KAFULI SAAG <i>Local seasonal greens cooked in iron pot</i> 250 grams / 386 kcal	1600
	SURKH SABJI, LOYA KADHI <i>Colocasia, cauliflower, carrots, beans with kokum kadhi</i> 250 grams / 450 kcal	1600
	SEPU WADI <i>Himachal split urad dal dumplings in a fresh tomato, yoghurt sauce</i> 250 grams / 173 kcal	1600
	KATHAL BAINGAN BHARTA <i>Smoked and spiced eggplant with jackfruit</i> 180 grams / 342 kcal	1600
	CHAKKI PANEER <i>Farm-fresh paneer in a tangy and spicy yoghurt sauce</i> 250 grams / 635 kcal	1850
	BHEY ALOO <i>A curry of lotus root and baby potatoes</i> 220 grams / 351 kcal	1600
	KALA MOTI GUCCHI PULAO <i>Black gram and Kashmiri morel pulao with ori raita</i> 560 grams / 787 kcal	2100



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Vegetarian Non-Vegetarian

 KANGRA KHODIYA GOSHT  <i>Pahadi-special mutton curry with hand-ground, charred walnut ink</i> 380 grams 990 kcal  	2550
 DUM NALLI  <i>Slow-cooked baby lamb shanks in yoghurt and a fragrant spiced stock gravy</i> 450 grams 1322 kcal 	2550
 BHANJEER MURG  <i>Chicken cooked with hemp seeds</i> 380 grams 679 kcal 	2200
 ATTARI MURG  <i>Attari-style creamy tomato chicken curry with fenugreek, ginger and spices</i> 380 grams 882 kcal  	2200
 GOSHT BIRYANI  <i>Aromatic lamb biryani with ori raita</i> 680 grams 959 kcal  	2500

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Fish
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Egg
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- 
Vegetarian
- 
Non-Vegetarian

SAATH MEIN

Lentils, Rice, Breads and Accompaniments

- Dhungar
- Baghar
- Sigdi
- Dum
- Earthen & Metal Pots

	DAL JHAKIYA	1300
	Moong and arhar dal with jhakiya seed tempering	
	280 grams 451 kcal  	
	DAL PANCH RATANI	1300
	A slow-cooked blend of five lentils	
	280 grams 453 kcal  	
	HARSIL KI CHEMMI	1400
	A slow-cooked white kidney bean from Harsil	
	280 grams 540 kcal  	
	OLE CHOKHA	550
	Mashed yam with mustard and chillies	
	250 grams 237 kcal 	
	ORI RAITA	600
	Tempered whipped yoghurt	
	200 grams 183 kcal  	

- Fish
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- Mustard
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 Vegetarian  Non-Vegetarian

 GOLA PARATHA <i>Layered bread made with whole wheat flour and clarified butter</i> 120 grams 362 kcal  	450
 MALERA ROTI <i>Bread made with cultured dough, finished with cashew nuts, sesame and fennel seeds</i> 50 grams 140 kcal    	450
 AMRITSARI WADI KULCHA <i>Lentil dumpling kulcha</i> 160 grams 485 kcal  	500
 NAAN <i>Butter / garlic / chilli-cilantro</i> 120 grams 313 kcal  	400
 TIKKAD KI MISSI ROTI <i>Bread made of bajra, whole wheat, gram flour and spices</i> 120 grams 300 kcal  	400
 ROTI 120 grams 255 kcal  	400

- 


























- Fish

Egg

Crustacean

Mustard

Milk

Soyabean

Molluscs

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Vegetarian


Non-Vegetarian