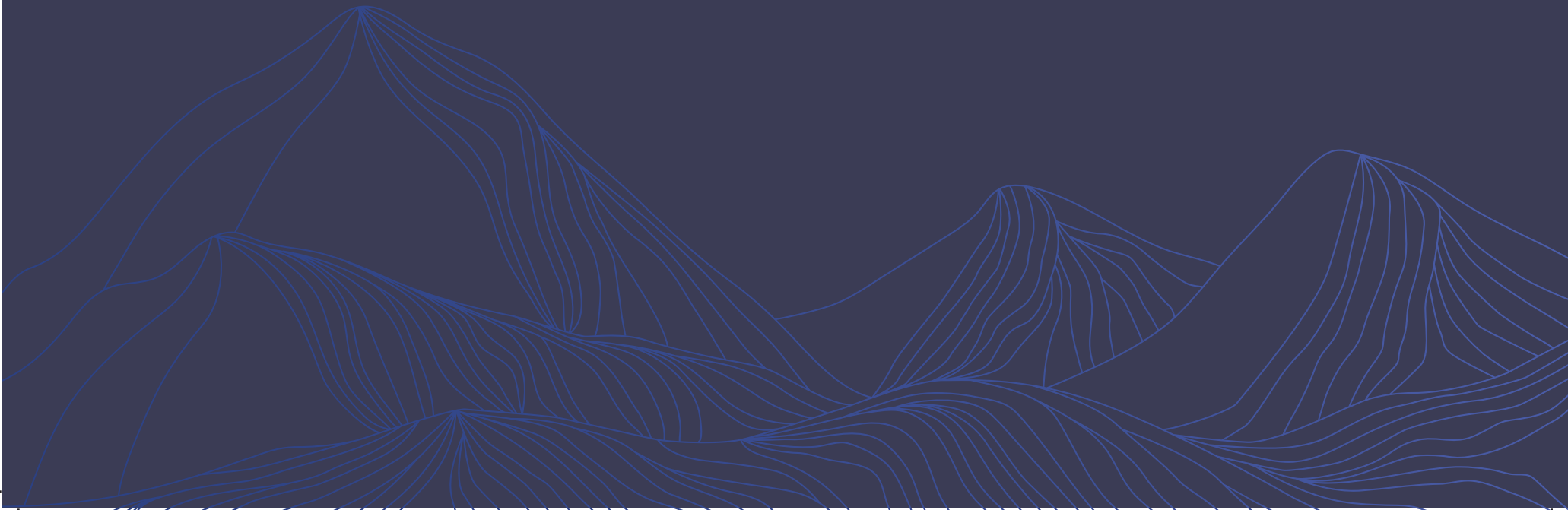


*LOYA is an immersive journey through the heart of the north,
served up as a grand feast.*

*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 kcal of energy per day. However, the actual calories needed may vary per person.

BEMISAAL

Vegetarian Set Menu

10500

PELLA SWAAD

Appetisers

CHITT

Concoction of white chick peas, ginger, chilies, garlic and almond
180 grams / 499 kcal

DAL KI CHAAT

Besan-Gahun paratha crisps, served with chilli oil and garlic, nibs, finished at the table
100 grams / 101 kcal

PANEER TEEN MIRCH

Tender paneer with crushed kali mirch and fresh achari red and green chillies
100 grams / 345 kcal

BHEY KEBAB

Lotus stem kebab, doon chetin
100 grams / 146 kcal

MULTANI GOBHI

Special clay-wrapped roasted cauliflower
350 grams / 271 kcal

DAL AUR PULAO

Lentils and Rice

DAL JHAKIYA

Moong and arhar dal with a pahadi jhakiya seed tempering
100 grams / 161 kcal

DAL PANCH RATANI

A slow-cooked blend of five lentils
100 grams / 140 kcal

KALA MOTI GUCCHI PULAO

Black gram and Kashmiri morel pulao with ori raita
100 grams / 141 kcal

SAANJHA SWAAD

Mains

DHINGRI KACHRU

Dhingri mushroom cooked with garlic and chilies, topped with stuffed morels
100 grams / 105 kcal

SURKH SABJI, LOYA KADHI

Lotus stem, colocasia, cauliflower, carrots beans with Loya kadhi
100 grams / 451 kcal

CHAKKI PANEER

Farm-fresh paneer in a tangy and spicy yoghurt sauce
100 grams / 254 kcal

MITTHA

Desserts

DOODH JALEBI

Jalebi with pista-chuara-kesar milk
210 grams / 841 kcal

BADANA PEARLS

Rabri and saffron foam, sprinkled with pistachios and almonds
135 grams / 425 kcal

GUD-KE-MAAN

Our Chef's own grandmother's recipe for badam kheer
150 grams / 301 kcal

Served with Loya's special breads and accompaniments



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

All prices are in Indian rupees and subject to applicable government taxes. Kindly inform our associates of any food allergies or dietary restrictions.

Vegetarian

Non-Vegetarian

BEMISAAL

Non-Vegetarian Set Menu 

10500

PELLA SWAAD

Appetisers

MURG SHOBAT

Chicken soup with potato crisps and naan shreds
200 grams / 286 kcal   

DAL KI CHAAT

Besan-Gehun paratha crisps, served with chilli oil and garlic nibs, finished at the table
100 grams / 101 kcal  

TIMBRI JHINGA

Prawns in a shrub seed marinade with pahadi bhang jeera chutney
100 grams / 259 kcal  

GHOST CHILLI MURG TIKKA

Grilled chicken spiced with ghost chilli, served with smoked carrot-coconut purée and carrot salad
100 grams / 109 kcal  

GOSHT KI LAZEEZ PASLIYAAN

Charcoal-smoked special cut of mutton with stone flower and kabab chini spice
100 grams / 387 kcal   

DAL AUR PULAO

Lentils and Rice

DAL JHAKIYA

Moong and arhar dal with a pahadi jhakiya seed tempering
100 grams / 161 kcal   

DAL PANCH RATANI

A slow-cooked blend of five lentils
100 grams / 140 kcal 

GOSHT BIRYANI

Aromatic lamb biryani with ori raita
100 grams / 138 kcal   

SAANJHA SWAAD

Mains

DUM NALLI

Slow-cooked baby mutton shanks in yoghurt and a fragrant spiced stock gravy
100 grams / 294 kcal     

LOYA MURG PYAZA

Chicken slow-cooked in a special Loya spice blend and tossed with pearl onions
100 grams / 218 kcal   

CHAKKI PANEER

Farm-fresh paneer in a tangy and spicy yoghurt sauce
100 grams / 254 kcal  

MITTHA

Desserts

DOODH JALEBI

Jalebi with pista-chuara-kesar milk
210 grams / 842 kcal   

BADANA PEARLS

Rabri and saffron foam, sprinkled with pistachios and almonds
135 grams / 425 kcal   

GUD-KE-MAAN

Our Chef's own grandmother's recipe for badam kheer
150 grams / 301 kcal   

Served with Loya's special breads and accompaniments



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

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Vegetarian



Non-Vegetarian

NAYAB

Vegetarian Set Menu

8500

PELLA SWAAD

Appetisers

CHITT

Concoction of white chick peas, ginger, chilies, garlic and almond
180 ml / 499 kcal

PANEER TEEN MIRCH

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

100 grams / 345 kcal

SIYAL KE KATLU

Split urad dal kebab, cooked on stone called "Siyal"

100 grams / 180 kcal

DAL AUR PULAO

Lentils and Rice

DAL JHAKIYA

Moong and Arhar dal with a pahadi jhakiya seed tempering

100 grams / 161 kcal

TEHAR

Mustard flavored yellow rice with paneer, green peas and potatoes, kale chane ki Mahni

100 grams / 171 kcal

SAANJHA SWAAD

Mains

DOGRI SAAG

Seasonal greens cooked with green moong dal, "Dogri style"

100 grams / 52 kcal

SEPU WADI

Himachali split urad dal dumplings in a fresh tomato-yoghurt sauce

100 grams / 173 kcal

PEPPAY WALE ALOO

Baby potatoes with crushed wadi and a fragrant chilli-hing-cumin-kalonji tempering

100 grams / 159 kcal

MITTHA

Desserts

DOODH JALEBI

Jalebi with pista-chuara-kesar milk

210 grams / 841 kcal

BADANA PEARLS

Rabri and saffron foam, sprinkled with pistachios and almonds

135 grams / 425 kcal

Served with Loya's special breads and accompaniments



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

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Vegetarian

Non-Vegetarian

NAYAB

Non-Vegetarian Set Menu 

8500

PELLA SWAAD

Appetisers

MURG SHOBAT

Chicken soup with potato crisps and naan shreds

200 grams / 286 kcal   

TIMBRI JHINGA

Prawns in a shrub seed marinade
with pahadi bhang jeera chutney

100 grams / 259 kcal   

GHOST CHILLI MURG TIKKA

Grilled chicken spiced with ghost chilli,
served with smoked carrot-coconut purée and carrot salad

100 grams / 109 kcal   

DAL AUR PULAO

Lentils and Rice

DAL JHAKIYA

Moong and Arhar dal with a pahadi jhakiya seed tempering

100 grams / 161 kcal   

MURG TARI CHAUL

Basmati rice cooked along with murg tari

100 grams / 117 kcal 

SAANJHA SWAAD

Mains

DOABA MUTTON CURRY

Mutton curry with fox nuts,
speciality from Doab region of Punjab

100 grams / 102 kcal  

BHANJEER MURG

Chicken cooked with toasted hemp seeds

100 grams / 117 kcal 

PEPPAY WALE ALOO

Baby potatoes with crushed wadi and a fragrant
chilli-hing-cumin-kalonji tempering

100 grams / 159 kcal   

MITTHA

Desserts

DOODH JALEBI

Jalebi with pista-chuara-kesar milk

210 grams / 841 kcal   

BADANA PEARLS

Rabri and saffron foam, sprinkled
with pistachios and almonds

135 grams / 425 kcal   

Served with Loya's special breads and accompaniments



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

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Vegetarian



Non-Vegetarian

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 _____ 4000 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 ONE VEGETARIAN OR NON-VEGETARIAN MAIN COURSE FROM 'SAANJHA SWAAD'

SELECTION OF ANY ONE DESSERT FROM 'MITTHA'

Served with Loya's special breads and accompaniments



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

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 Vegetarian

 Non-Vegetarian

PELLA SWAAD

Appetisers

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

- 

FAZILKA LAUNJI CHAAT

Peethi samosa, tikoni mathi, motiya cholley launji

220 grams / 698 kcal  

1155
- 

BHEY KEBAB

Lotus stem kebab, doon chetin

250 grams / 365 kcal  

1350
- 

SIYAL KATLU

Split urad dal kebab, cooked on stone called "Siyal"

250 grams / 450 kcal 

1350
- 

KADAM MUJ

Kohlrabi gallete with Muj

260 grams / 165 kcal    

1350
- 

DAL KI CHAAT

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

280 grams / 283 kcal  

1155
- 

PANEER TEEN MIRCH

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

250 grams / 864 kcal     

1375
- 

CHITT

Concoction of white chick peas, ginger, chilies, garlic and almond

180 grams / 499 kcal   

1050

- 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 / 950 kcal  	2575
 DHUNGAR MURG <i>Thechua masala marinade smoked grilled chicken</i> 250 grams / 402 kcal      	2075
 CHAPLI PARATHA  <i>Minced mutton kebab with flaked paratha and cucumber-tomato slaw</i> 310 grams / 482 kcal  	2245
 TIMBRI JHINGA  <i>Prawns in a shrub seed marinade with pahadi bhang jeera chutney</i> 140 grams / 363 kcal  	2245
 SIGDI MACCHI <i>River sole fish in wari spice-rubbed tikkas</i> 220 grams / 328 kcal    	2245
 GHOST CHILLI MURG TIKKA  <i>Grilled chicken with smoked carrot-coconut purée and carrot salad</i> 220 grams / 241 kcal  	2075
 MURG SHOBAT <i>Chicken soup with potato crisps and naan shreds</i> 200 ml / 286 kcal   	1055



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

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 **Vegetarian**

 **Non-Vegetarian**

LOYA KI KHAAS

Specials



Dhungan



Baghar



Sigdi



Dum



Earthen & Metal Pots



MULTANI GOBHI

1795



Special clay-wrapped roasted cauliflower

350 grams | 271 kcal



CHUKH PANEER

1795



Paneer grilled with a Chamba pickle marinade

280 grams | 476 kcal



LOYA DUM MURG

2455



Khasta dough wrapped, overnight marinated, slow-roasted whole chicken

420 grams | 1387 kcal



KARARI, PHILLAURI MACCHI

3475

Fresh water fish served two ways, from Phillaur

300 grams | 468 kcal



GOSHT KE LAZEEZ PASLIYAN

2575



Charcoal-smoked special cut of mutton with stone flower and kabab chini spice

350 grams | 1356 kcal



BHUNNU MURG

2475



Charcoal-smoked chicken, chulathi roti, kakadi, pyaaz thechwani

350 grams / 422 kcal



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

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Vegetarian



Non-Vegetarian

SAANJHA SWAAD

Mains

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

- 

DOGRI SAAG
Seasonal greens cooked with green moong dal, “Dogri style”
250 grams | 129 kcal   

1575
- 

SURKH SABJI, LOYA KADHI
Lotus stem, colocasia, cauliflower, carrots, beans with Loya kadhi
250 grams | 451 kcal   

1575
- 

SEPU WADI
Himachali split urad dal dumplings in a fresh tomato, yoghurt sauce
250 grams / 433 kcal  

1575
- 

KATHAL BAINGAN BHARTA
Smoked and spiced eggplant and jackfruit
180 grams | 342 kcal 

1575
- 

MASALENDAR BHINDI
Okra stir-fried with brown onion, tomato and cashew paste, topped with okra crisps
220 grams | 111 kcal  

1575
- 

CHAKKI PANEER
Farm-fresh paneer in a tangy and spicy yoghurt sauce
250 grams | 635 kcal  

1575
- 

PEPPAY WALE ALOO
Baby potatoes with crushed wadi and a fragrant chilli-hing-cumin-kalonji tempering
220 grams / 349 kcal   

1575
- 

DHINGRI KACHRU
Dhingri mushroom cooked with garlic and chilies, topped with stuffed morels
220 grams | 229 kcal  

1575
- 

YAJI WANGUN
Rice flour, walnut & haak yaji, Lokut brinjal in aromatic gravy
250 grams | 460 kcal   

1575



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

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 Vegetarian

 Non-Vegetarian

- 
DOABA MUTTON CURRY


Mutton curry with fox nuts, speciality from Doab region of Punjab

500 grams | 895 kcal




2375
- 
REDU GOSHT


Mutton cooked in a yoghurt gravy

500 grams | 1023 kcal


2375
- 
DUM NALLI


Slow-cooked baby mutton shanks in yoghurt and a fragrant spiced stock gravy

450 grams | 1322 kcal






2375
- 
BHANJEER MURG


Chicken cooked with toasted hemp seeds

350 grams | 408 kcal


2375
- 
SIRMOURI MURG

Chicken curry, fresh turmeric, spices and sour curd

380 grams | 757 kcal



2375
- 
LOYA MURG PYAZA

Chicken slow-cooked in a special Loya spice blend and tossed with pearl onions

350 grams | 765 kcal




2375



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

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 **Vegetarian**

 **Non-Vegetarian**

SAATH MEIN

Lentils, Rice, Breads and Accompaniments



Dhungar



Baghar



Sigdi



Dum



Earthen & Metal Pots



DAL JHAKIYA

Moong and arhar dal with a pahadi jhakiya seed tempering



280 grams | 451 kcal



1375



DAL PANCH RATANI

A slow-cooked blend of five lentils



280 grams | 393 kcal



1375



HAARE DI DAAL

Cumin and black pepper tempered lentils, slow cooked using traditional clay stove called 'Haara'

320 grams | 918 kcal



1375



TEHAR

Mustard flavoured yellow rice with paneer, green peas and potatoes, kale chane ki Mahni

560 grams | 958 kcal



2275



KALA MOTI GUCCHI PULAO

Black gram and Kashmiri morel pulao with ori raita

560 grams | 787 kcal



2175



GOSHT BIRYANI

Aromatic lamb biryani with ori raita



760 grams | 940 kcal



2275



Fish



Egg



Crustacean



Mustard



Milk



Soyabean



Molluscs



Peanuts



Sulphites



Celery



Lupin



Nuts



Gluten



Sesame

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Vegetarian



Non-Vegetarian

 MURG TARI CHAUL <i>Basmati rice cooked along with murg tari</i> 600 grams 702 kcal 	2275
 GOLA PARATHA <i>Layered bread made with whole wheat flour and clarified butter</i> 120 grams 362 kcal  	495
 MALERA ROTI <i>Bread made with cultured dough, finished with cashew nuts, sesame and fennel seeds</i> 100 grams 279 kcal    	385
 KULCHA <i>Bedwa / Mutter</i> 160 grams 419 kcal 160 grams 315 kcal     /  	495
 NAAN <i>Butter / Garlic</i> 60 grams 168 kcal 60 grams 158 kcal   	325
 MISSI ROTI <i>Bread made of whole wheat flour, gram flour and spices</i> 80 grams 170 kcal  	325
 ROTI 60 grams 127 kcal 	325
 ORI RAITA <i>Tempered whipped yoghurt</i> 200 grams 166 kcal  	425
 KAKDI RAITA <i>Mountain cucumber, yoghurt, black salt, spices</i> 200 grams 184 kcal  	425



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 **Vegetarian**

 **Non-Vegetarian**