

The background features a large, soft green watercolor splash in the center. To the right, there are two branches of leaves: one with fresh green leaves at the top and one with dried, brownish leaves at the bottom.

Menu

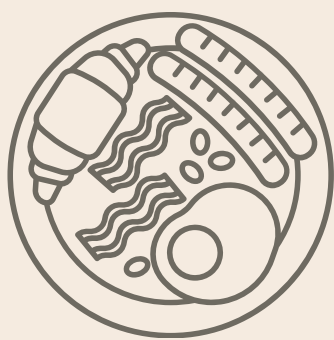


Terra
on a hill



Terra
on a hill

Menu



Breakfast



Salads



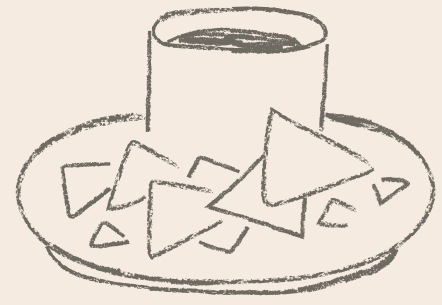
Veg Meals



Non Veg



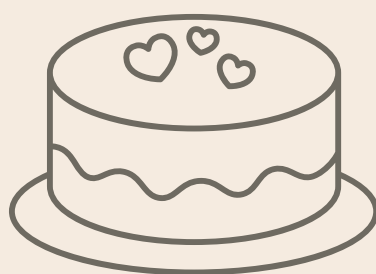
Light meal



High tea/starters



Drinks



Sweets



important info



Terra
on a hill

BREAKFAST

English breakfast veg 350

Grilled paneer, veg cutlet, baked beans, grilled vegetables, mashed potato, toast and butter .

English breakfast non veg 450

sausages, bacon, baked beans, choice of eggs ,grilled vegetables, mashed potato, toast and butter .

Dosa Samba, potato sabji, coconut chutney 250

Quinoa bowl 300

Loaded with local black bean, fresh vegetables and paneer

Beetroot humus bowl with roasted veg 250

Creamy beetroot hummus with grilled vegetables served with pav.

Shakshuka 250

Israeli dish with eggs pached in tomato sauce, vegetables topped with greens, 2 pav.

Misal pav 250

served with farsan , onion , lemon , salad , 2 pav.

Pancakes with seasonal fruits 300

2 multigrain pancakes with seasonal fruits topped with honey.

Methi cheese paratha 250

2 piece parathas served with dahi , pickle and peanut chutney.

Aloo Paratha 200

2 piece parathas served with dahi , pickle and peanut chutney

Sabudana khichadi with yogurt 200

Eggs bhurji 150 / paneer bhurji 250

Poha with yougurt / half fried egg 150

Upma 125

Omelette 150



S A L A D

Italian delight 250

Lettuce , tomatoes , cucumber , capsicums , blaack olives tossed with dressing made of:olive oil, homey , mustard.

Caesar 350

Lettuce , grilled chicken, bacon ,egg, croutones loaded with ceaser dressing and cheese.

Roasted carrot 250

spinach , cucumber , tomatoes , roasted carrot served with olive oil and pampkin seeds.

Asian cucumber salad 150

slised cucumber tossed with dressing made with soya and crushed peanuts and sesame seds.

Honey roasted beetroot 250

honey roasted beetroot,served with cottage cheese,seasonal greens and sunflower seeds.

Fruit salad 150

Mix of seasonal fruits served with lemon and mint



VEGETERIAN

Maharashtrian

Matki mixed sprout, methi potato , yellow drumstick dal , chapati or bhakri ,indrayani brown rice ,salad , papad. 350

Stuffed capsicum , lalmath dahi tadka , black masoor amti , chapati , indrayani brown rice , salad, papad. 350

tildli , bengan masala , pitla , bhakri , kolam rice , salad, papad.350

Punjabi

Black chana , aloo bhindi , pakora kadhi , rice , chapati or parathas , seasonal raita, pickle, papad. 350

Gobi potato sabji , palak paneer , dal makhani , parathas , jeera rice , cucumber raita , pickle , papad.

Gujarati

Gavar , aloo muttor , chapati , green khichdi , cucumber peanut salad , papad. 350

Italian

Roasted carrot soup , Mushroom spinach creamy pasta , salad , garlic bread. 450

Spinach soup , Arabiatta pasta , salad , garlic bread.

Chinese

Hot & sour Soup , green beans , gobi manchurian , fried rice , cucumber salad. 400

Thai

Stir fry vegetables , red curry , white rice , cucumber salad .450



NON VEGETERIAN

Maharashtrian

Black curry, mutton kharda , paya soup , chapati/ bhakri, indrayani
brown rice, papad.
mutton 550 /chicken 450

Punjabi

Butter chicken , chicken tandoor roast ,chapati / paratha , jeera rice ,
seasonal raita. 450

Italian

Roasted carrot soup , creamy mushroom chicken pasta , salad ,
garlic bread 500

Spinach soup , bolognese pasta, salad , garlic bread 650

Chinese

Hot & sour Soup , chicken chili , chicken manchurian , fried rice ,
cucumber asian salad 500

Thai

Stir fry vegetables , red curry , white rice , spinach salad
chicken 500 / prawn 550



LIGHT MEALS

1 Khichdi , aloo jira , salad , chaas 200

2 Dal dokli , papad , pickel , chaas 200

3 Veg pulao with raita 200

5 Green chicken with dosa 300

6 Chicken pulao with raita 280

7 Chicken biryani with raita 350

8 Mutton kheema with dosa 350

9 Khichdi with fish fry (as per selection)

10 Veg mini burgers 150

11 Chicken mini burgers 200



HIGH TEA

Mix Pakoda plate 150

8-10 p. potato, onion, chilli, spinach

Bread butter / jam 60

2 slice of toasted bread

Chutney cheese sandwich 120

Veg sandwich 150

Chicken Sandwich 220

STARTERS

BBQ veg , BBQ non veg 300 / 400

Potato roast 150

roasted with garlic and herbs

Tomato basil brushchetta 200

4 medium slice toast with pesto and tomatoes

Chicken sukkha 230

200 gr /6-8p of medium cuts

Chicken chilli 240

200gr / chicken, capsicum, onion

Chicken kerala roast 260

200 gr /6-8p of medium cuts

Mutton kerala roast 400

200 gr /6-8p of medium cuts

Prawn /Surmai / Pomfret fry

As per size and season

Kebab platter

chicken 250 / mutton 350

fried kebab served with fresh cucumber



HOT DRINKS

Masala tea 80

Tulsi tea 50

Black lemon tea 50

Black Coffee 80

Milk Coffee 100

Milk 100

COOLERS

Watermelon juice 100

Mango juice 150

Strawberry juice 150

Coconut water 100

Nimbu pani 50

Butter milk 70

SWEETS

Gulab Jamun 50

Shrikhand 50

Moong Dal Halwa 100

Loki halva 100

Carrot halva 100

Ice cream with fruits and chocolate topping 150

Fruits and chocolate pudding 200

Brownie with ice cream 250



Some points to note

- *We are in a remote location, we pick up fresh ingredients on the day of your arrival, daily run to market not possible. Menu has to be discussed and finalized few days in advance.*
- *We have buffet system (for mix groups 1 veg, 1 non veg option can be selected). We do not have a la carte options.*
- *Last minute cancellation are chargeable.*
- *Click on pointer below and fill up this form to share your preferences. Our chef will get in touch to finalise the order.*

