

CAFE KORA

menu



Locally sourced, globally inspired

Café KORA



WARM INDULGENCE BAR (HOT BEVERAGES)

	₹
Milk Tea Masala Tea	120
Black Tea	80
Cinnamon Tea	120
Ginger Lemon Honey Tea	120
Kashmiri Kahwa	100
Green Tea	100
Apple Cranberry Tea with honey	150
Hibiscus Tea	120
Chamomile Tea	120
Blue pea flower tea	120
Jasmine Lemongrass tea	120
Fresh Mint tea	100
Orange Ginger Herbal Tea	120
Golden Milk	150
Hot Chocolate	250
Classic coffee	150
Black coffee	120
Filter coffee	150
Hand beaten hot coffee	200
Americano	150
Cafe Mocha	150

(Vegan Options Coconut Milk / Almond Milk +50)

STORYTELLERS' CHILL BAR (COLD BEVARAGES)

₹

Iced Tea ☁️

(Lemon | Orange | Peach | Strawberry)

250

Milkshake

(Vanilla | Strawberry | Butterscotch | Chocolate | Hazelnut |
Banana Peanut butter)

250

Fresh Lime Soda

(Sweet | Salty | Mix)

100

Mojito coolers

(Mint | Berry | Guava | Kalakhatta)

200

Lassi

(Salted | Sweet)

100

Cold Coffee

250

SUNRISE TO SUNSET PLATES (ALL DAY BREAKFAST)

₹

Poha

(served with onions and sev)

150

Rawa Upma

(served with sev)

150

Classic butter jam toast

(2 slice)

100

Aloo toast in Brown bread

150

Vegetable Grilled Sandwich

(Bombay Style)

220

Paneer Grilled Sandwich

250

Coleslaw Sandwich

220

Club Sandwich

250

Paratha

(Aloo | Pyaaz | Gobhi | Paneer | Mix) one piece served
with curd and pickle

150/180



Indian breakfast combo (1 choice of paratha with curd & pickle, poha or upma or bread pakora, tea or lassi)	350
Happy Gut breakfast (Cereal with milk, 1 fresh fruit, Vegetable Grilled sandwich, tea or coffee or juice)	400
Chicken Grilled Sandwich 🍷	280
Omelette 🍳 (Onion & Mushroom Desi Masala Cheese) served with 2 slice bread	180
Sunny side-up served with 2 slice bread 🍷	180
English breakfast combo 🍷 (2 sausage, 2 chicken salami, 1 choice of egg, 1 hash brown potato, baked beans, 2 sourdough bread, tea or coffee)	450
BITES- ON THE GO (QUICK BITES)	₹
Cheese Chilli garlic bread	200
Pakora (Onion potato Mix)	150
Stuffed bread pakora	150
Vada Pav (Iconic bombay snack)	100
French fries (Salted Peri Peri)	200
Plain nachos served with salsa and cheese dip	200
Bruschetta (Tomato & Olive Mushroom & Onion)	250
Hara bhara kebab	250
Tandoori Paneer (Malai Hariyali Tikka)	300
Spring roll	280





Paneer chilly	250
Mushroom chilly	250
Honey Chilly Potato	250
Rice paper rolls (Vegetable Cheese)	300
Stuffed mushroom fritters 🍳 (6 piece served with creamy dip)	300
Chicken Seekh Kebab 🍲	350
Mutton Seekh Kebab 🍲	350
Chicken wings 🍲 (4 piece tossed in hot & spicy sauce)	300
Chilly Chicken 🍲	300
Cutlet 🍋 🍲 (Vegetable Chicken)	180/220
Maggi 🍋 🍲 (Plain Vegetable Extra masala Cheese Egg- all cooked in butter)	100/120/150

GREENS BEFORE THE SCENES (SOUP & SALAD BAR)

	₹
Classic green salad	100
Russian salad	180
Sprout Salad	250
Sautéed Vegetable salad	300
Quinoa chickpea salad	350
Tomato Basil soup	180
Hot and sour soup	180/200
Clear soup	180/200
Sweetcorn soup	180
Broccoli Almond soup	250

Tom yum soup	250
Caesar salad   (Veg Chicken)	280/320
Manchow soup   (Veg Chicken)	200/220
Thupka   (Veg Chicken)	220/250

SHORT STORIES- ON PLATE (SMALL PLATES)

₹

Steam Idli (3 pieces served with two chutney and sambar)	150
Plain Dosa (2 pieces cooked in ghee or butter, served with chutney & sambar)	170
Onion tomato uttapam (2 pieces served with coconut chutney)	200
 Paneer pakora (stuffed with spicy peanut chutney known as thecha)	280
Shakshuka served with 2 pieces of sourdough bread	250
Chole bhature (2 medium size bhature served with aloo sabzi, onion lachha and pickle)	220
Aloo sabzi with masala puri (dry or gravy served with 4 puri)	220
Hummus & Pita platter	250
Malabar curry with 2 malabar paratha	350
Seasonal sarson ka saag with makke ki roti	350
Egg bhurji  (bombay style served with 2 pav)	220





Egg ghotala 🍳	280
(bombay style served with 2 pav)	
Keema Paratha 🍲	220/250
(chicken mutton served with gravy)	
Drums of heaven 🍲	350
(6 piece of chicken lollipop)	
Grilled chicken 🍲	350
(served with salad & hummus)	
Chicken Schnitzel 🍲	350
(served with salad and tartar sauce)	
Burger 🍋 🍲	280/ 300/ 350
(Vegetable Aloo Falafel Paneer Chicken Mutton served with french fries and one aerated beverage)	
Kathi roll 🍋 🍲 🍳 🍷	200/ 220/250
(Veg Egg Chicken)	

GRAND STORIES ON PLATE (BIG PLATES) ₹

Mexican bowl 🍋 🍲	500/550
(White rice served with mexican sauce, grilled paneer or chicken, fries and salad)	
Italian bowl 🍋 🍲	500/550
(White herbed rice served italian sauce, grilled paneer or chicken, fries and salad)	
Asian bowl	500/550
(Rice or Noodles of choice served with gravy of choice, 2 piece starter of choice, kimchi salad)	
Desi bowl 🍋 🍲	350/390
(White rice or 2 paratha served with choice of gravy in paneer or chicken, onion lachha, green chutney and papad)	
Southern plate 🍋 🍲	400/450
(2 piece Appam served with Ghee roast paneer or chicken and appalam)	

Bihari platter

(Baigan bharta or champaran chicken served with 4 piece stuffed litti, chutney, onion lachha and fried chilly)

400/550

Egg curry served with white rice or 2 piece paratha, chutney, salad and papad

350

Red thai curry served with Jasmine rice

450/500

Veg Mini Thali

(2 paratha or choice of rice served with yellow dal, onion laccha, chutney, papad)

300

Veg & Non-veg Thali

(2 paratha, steam rice, yellow dal, one dry sabzi, one gravy sabzi paneer or chicken, salad, pickle, papad)

380/400

Local 1- Himachali Special Meat rice
served with chutney and papad

450

Local 2- Himachali local curry served
with red rice, chutney, salad and papad

350

Local 3- Himachali Chana Madra served with red rice, chutney, salad and papad

350

Mediterranean platter

(Hummus, Baba Ganoush, Tzatziki, Pita bread, Falafel or grilled chicken, salad, french fries)

450/550

Steak Platter

(Grilled paneer or chicken served with stir fried veggies, mashed potato, Barbecue sauce or mushroom sauce)

450/550

Pasta

(Choice of pasta- Penne, Fusili, Spaghetti in Choice of sauce- Alfredo, Arabiatta) served with garlic bread

350/400

Pizza

(Margarita | Farm Fresh | Paneer tikka | Chicken tikka)

380/400/
450/480



PATIALA PAIRINGS (CHAKNA / MUNCHIES)

₹

Peanut masala	150
Plain salted peanut (Roasted Boiled)	100
Moong dal masala	150
Chakli or Murukku with schezwan sauce	120
Crispy corn	180
Masala Papad (4 pieces)	150
Momos (Vegetable Paneer Corn & Cheese Chicken)	250/300/320
Chinese bhel	250
Cheese & Olive skewers	300

WOK THIS WAY (INDO-CHINESE)

₹

Rice   (Fried vegetable Schezwan Chilly-Garlic Burnt Garlic - Veg Egg Chicken)	280/300/320
Noodles   (Hakka style Schezwan Chilly-Garlic Singapore- Veg Egg Chicken)	280/300/320
Gravy in choice of sauce   (Manchurian Schezwan Chilly garlic Hot N Sour Hot Garlic with Exotic vegetable Paneer Chicken)	300/320/350

NORTHERN TALES ON PLATE

₹

Dal 220/250
(Fry | Tadka | Makhani | Punjabi | Telliya mah | Lasooni | Palak)

Rice 180/200/250
(Steamed | Jeera | Red)

Pulao 250/280
(Vegetable | Moti | Matar)

Vegetable gravy 300
(Kadai | Mix Veg | Gobhi Aloo | Matar Mushroom | Mushroom masala | Aloo matar | Bhindi Masala | Baigan Bharta | Stuffed Karela | Rajma | Chana Chole | Sepu wadi)

Paneer gravy 350
(Kadai | Butter Masala | Makhani | Shahi | Do pyaza | Palak | Matar)

Mutton gravy  580
(Rara | Rogan josh | Homestyle curry)

Biryani  350/380/400/450
(Vegetable | Paneer | Egg | Chicken | Mutton)

Chicken gravy  480
(Kadai | Butter masala | Do pyaza | Tikka masala | Rara | Homestyle curry)

Indian breads 20/35/
50/70/90
(Phulka | Plain Paratha | Lachha Paratha | Tandoori Roti | Missi roti | Kulcha | Plain naan | Garlic naan)
(plus 10 for ghee and butter)

SIDEKICKS (EXTRAS)

₹

Raita 100
(Plain | Boondi | Kachumber)

Plain Papad 50

Fryums 100

 Contains egg |  Non Veg |  Chef special



HAPPILY EVER AFTER (DESSERTS)

₹

Shahi tukda	250
Rice kheer	200
Sevaiyaan	200
Custard	200
Gulab Jamun	150
Himachali meetha bhat	250
Ice-cream Flavours as per availability	250
Pancake (served with maple syrup Chocolate spread Nutella)	250
Banana walnut tea cake	200
Brownie with vanilla ice cream	200
Croissant (Plain Chocolate)	120/150

Our kitchen uses carefully selected blend of oils (including mustard oil, refined oil and butter/ghee) depending on the dish to ensure taste and quality. For specific oil preferences or dietary concerns, please feel free to ask our staff.

Crafted fresh, never rushed- kindly allow 25-30 minutes for our meal.