We care.

Dedicated to our food principle, we prepare our meals with fresh, local, seasonal and less travelled ingredients. We provide an authentic experience of natural and wholesome food sourced from our Dwarika's Eco Organic Farms. Our Chef de Cuisine hopes you enjoy your meal!

Thank You for dining with us.

SEASONAL MENU

APPETIZERS
Mushroom Tortellini with truffle sauce and crispy herb

SALAD
Quinoa and Avocado with farm salad, nuts and herb vinaigrette

SOUP
Gazpacho Fresh blend of bell-pepper, cucumber, tomato and olive oil

MAIN COURSES
Stuffed Chicken with gnocchi and vegetables broth
&

Grilled Jalkapur Fillet: herb marinated fillet of local fish with herb caper sauce and roasted root vegetables

&
Sponge Gourd and Cheese Roulade with cauliflower risotto and grilled asparagus (V)

DESSERT
Mango Mousse With Vanilla Cream

Rates are subject to 10% service charge and 13% VAT

DWARIKA'S CLASSIC

The Dwarika's Thali
chicken, lamb, fish or cottage cheese curry followed by Nepali dessert & tea
Momo
steamed dumplings: choice of Buff, Chicken or Vegetable
Chicken Tikka Masala
charcoal grilled chicken cubes in masala gravy
Kwanti ko Jhol
traditional nepalese mixed beans sprout soup
Khumb-Shabnam Curry
mushroom and green peas in spicy gravy
Thukpa
Sherpa noodle soup: choice of chicken, pork, vegetable or mixed
Biryani
choice of chicken, lamb or vegetable served with raita, papad and salad

PASTA

Homemade Buckwheat Pasta
cooked with herb sauce, grilled vegetables, wilted spinach, cherry tomato and cottage cheese
Tortiglioni with Prawns,
scallion, cherry tomatoes, parmesan and chili flakes
Rigatoni Pesto
with cherry tomatoes and parmesan
Spaghetti Carbonara A-la Dwarika's
with grilled zucchini and parmesan
Tagliatelle with Wild Boar Ragu
And parmesan
Truffle Tagliatelle
with parmesan
(Choice of Whole wheat / Gluten free with Rs.150 additional charge)

WRAP & SANDWICH

Dwarika's Burger
on multigrain bun topped with caramelized onion and French fries on the side
(Choice of: beef/chicken/veg)
Smoked Salmon Wrap
with yoghurt cheese sauce, farm salad, yak cheese with a side salad
Baked Chicken Wrap
stuffed with farm greens, glazed onion and mustard sauce, yak cheese with a side salad
Pork Sandwich
with glazed onions, homemade BBQ sauce served French fries
Panini Sandwich
with mozzarella, grilled zucchini, tomato, pesto with a side salad
Parma Ham Panini
with tomato, padano and side salad

Cottage Cheese Sandwich
with herb sauce, garden greens with a side salad
Club Sandwich
served with French fries
Turkey Ham Sandwich
on multigrain bun topped with arugula, yoghurt herb sauce with a side salad

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STARTER

Prawn Spring Rolls in rice paper with a homemade hoisin sauce and a side salad
Tomato & Mozzarella or Mango & Mozzarella Caprese with balsamic reduction and herb sauce
Parma Ham and Honeydew with goat cheese, arugula, pumpkin seed and balsamico
Grilled Jalkapur Fish with sautéed green vegetables and creamy saffron sauce
Bruschetta tomato, basil, garlic, camembert, onion jam with a side salad
Grilled Halloumi Cheese with eggplant mousse, green vegetables and fruit salsa

SALAD

Beetroot Salad mixed with black lentil, garden greens, goat cheese, nuts and herb vinaigrette

Smoked Trout Salad with cherry tomatoes, shaved apple, walnuts with glazed onion sauce

Garden Green Salad with mozzarella, mixed garden greens, farm vegetables and balsamico vinaigrette

Tenderloin marinated in herbs and himalayan pepper, mixed salad, caramelized onion and cherry tomatoes

Chef Salad with mixed garden greens, yak cheese, cherry tomato, onion ring, olives and wine vinaigrette

With blackened chicken
With chili fried prawns

SOUP

Wild Nettle
Fresh Mushroom and Herb
Butter Squash and Sage
Roasted Tomato Soup

DWARIKA'S DELIGHT (Main Courses)

Pan Seared Salmon Fillet on a bed of farm rice risotto and vegetable relish

Slow braised Lamb Shank accompanied with farm beans and vegetables, mash potatoes and glazed wine sauce

Striploin Steak served with herb vegetables, french fries and Café De Paris butter

Glazed Pork Rib marinated with himalayan pepper, herbs served with mashed champ, seasonal green vegetables

BBQ Chicken served with farm vegetables, sprout and homemade bbq sauce

Rack of Lamb served with grilled farm vegetables, mash potatoes and red wine sauce

Local Jalkapur Fish: fillet with farm rice, sp`inach, green broth and pea salsa

Homemade Tofu marinated with herbs served with saffron mushroom sauce, vegetable salsa and mash potatoes

Homemade Cottage Cheese served with lentil broth, assorted dumplings, green vegetables and pomegranate salsa

Black Rice Risotto with yak cheese and mushroom

Dwarika's Super Food Bowl- grilled chicken, pea mousse, baked chayote, grilled mushroom, pomegranate, candied beet, edamame and walnut herb on Himalayan quinoa or Black rice

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