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Original, industrial, comfortable, one of a kind café with impeccable attention to detail, started in 2018 - Ride Inn Café is a sweet spot with a big heart. **Chef Godwin & Chef Arun** have put together a comprehensive multi cuisine menu infusing local ingredients to create a celebration on a plate. We use fresh ingredients, most of which are organic and grown at the property and in the surrounding hills. Enjoy our little slice of heaven with friends & family and leave here a happier soul with a satisfied tummy!



HOT BEVERAGE

Milk Tea	90
Black Tea/Lemon Tea/Mint Tea/Lemon Mint Tea	80
Japanese Matcha Green Tea	90
Instant Coffee Black/Milk	90/110
Espresso Single/Double	130/150
Macchiato Single/Double	140/160
Americano Single/Double	140/160
Cappuccino	190
Flavoured Cappuccino (Hazelnut/Vanilla/Caramel)	240
Caffe Latte	200
Flavoured Latte (Hazelnut/Vanilla/Caramel)	250
Mocha	220
Hot Chocolate/Baileys Hot Chocolate	250/490
Hot Oreo Milkshake	240
Ginger Lemon Honey	170

COLD BEVERAGE

Iced Americano Single/Double	150/170
Iced Mocha	220
Cold Coffee	260
Chocolate Milkshake	230
Oreo Milkshake	240
Sunshine Delight Smoothie	280
<i>(Banana, chocolate ganache, sunflower & flax seeds, peanut butter, milk)</i>	
Add a scoop of vanilla ice cream ...	80
Apple Juice	210
Cucumber Apple Mint Detox Juice	240
Apple Carrot Ginger Juice	250
Watermelon Juice	260
Virgin Mojito	220
Fresh Lime water/soda	140/160
Soft drinks (Coke/Thums Up/Sprite/Limca (200ml)	70
Diet Coke Can	120
Soda (750 ml.)	100
Tonic Water	150
Red Bull	220
Mineral Water	60

BREAKFAST (available till 12pm)

INDIAN FLARE

Paratha (Aloo/Gobi/Paneer/Mix) **200/210/240/240**

(served with butter, curd & Himachali fruit pickle)

Poha **280**

(flattened rice flakes sautéed in onions seasoned with mustard, turmeric & curry leaves. Served with coriander mint chutney)

EGGS TO ORDER (served with grilled tomatoes)

Sunny Side Up, Double Fried, Fluffy Omelette, Boiled, Scrambled **150**

Masala/Cheese/Mushroom/Tomato Basil Omelette / Masala Scrambled **180**

Sides

Baked Beans **80**

Potato Rosti (2pcs) **90**

Chicken Ham (2pcs) **100**

Chicken Cocktail Sausage (2pcs) **120**

Bacon (2pcs) **120**

TOAST (2 slices of brown bread)

Plain Toast **40**

Butter Toast **60**

Toast with homemade jam-strawberry/apricot/apple **90**

French Toast with Cinnamon Sugar **230**

Nutella Toast **190**

SANDWICH

(made with brown bread served with house salad and fries)

Cheese Grilled Sandwich **410**

(Himalayan mozzarella cheese, herbs & butter between 2 Slices of bread)

Veg Club Sandwich **490**

(Aioli, mayo, plum tomatoes, lettuce, green cucumber & cheese between 3 slices of bread)

BLT **490**

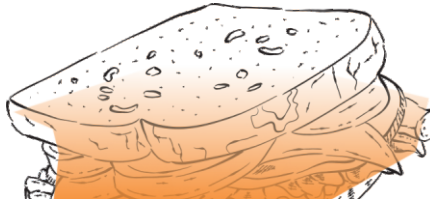
(Bacon, fried egg, lettuce, tomato, mayo & ketchup between 2 Slices of bread)

Chicken Grilled Sandwich **480**

(Mixed lettuce, spiced chicken & aioli between 2 Slices of bread)

Chicken Club Sandwich **520**

(Herb chicken, aioli, egg, green cucumber, lettuce & plum tomatoes between 3 slices of bread)



SOUP

(Served with a slice of garlic bread)

Roasted Tomato **280**

Wild Mushroom **290**

Cream of Chicken **330**

SALAD & RAITA

House Salad in Balsamic Vinaigrette Dressing **340**

(Organic lettuce & rucola, assorted veggies, feta cheese, flax seeds & sunflower seeds tossed in balsamic vinaigrette dressing)

Watermelon Rucola & Feta Salad **340**

(Organic Rucola leaves, watermelon balls, julienne carrots, feta cheese, pumpkin seeds, walnuts tossed in a honey citrus dressing)

Add Herb Chicken (6 Pc.) **150**

Warm Chicken Tikka Salad **490**

(Chicken tikka, sauteed veggies, organic lettuce n rucola tossed in olive oil n tandoori seasoning)

Classic Dhaba Salad **210**

(Sliced onions, tomatoes, cucumber & carrot served with lime wedges & chaat masala)

Mix Veg Raita **270**

(Finely chopped onions, tomatoes, cucumber, coriander & Indian spices mixed with yogurt)

Plain Curd **70**



VEG

Snack Platter *(Masala peanuts, wafers & roasted pappad)* **250**

French Fries with dips *(aioli, mustard mayo, ketchup, sweet chilli)* **330**

Smoked Sweet Potato Cutlets **340**

(Crispy fried sweet potato cutlets served with aioli, mustard mayo, ketchup, sweet chilli)

Cajun Spiced Potato Wedges **360**

(Spicy potato wedges served with aioli, mustard mayo, ketchup, sweet chilli)

Beetroot Tikki **380**

(Spiced beetroot patties served with aioli, mustard mayo, ketchup, sweet chilli)

Tomato Bruschetta **370**

(4 slices of toasted baguette layered with olive tapenade & topped with balsamic glazed tomatoes, basil & himalayan mozzarella cheese)

Garlic bread plain/chilly cheese **250/300**

(4 slices of toasted baguette layered with butter & garlic/ himalayan mozzarella cheese topped with dried basil/chilli flakes)

Paneer Tikka **550**

(Cottage cheese marinated in Indian tandoori spices served with salad and coriander mint chutney)

APPETIZERS

NON VEG

Herb Chicken **450**

(Pan fried strips of chicken breasts marinated with herbs and served with aioli dip & balsamic reduction)

Chicken Satay **450**

(Chicken rubbed with thai spices and pan fried to perfection, served with a thai coconut based dip)

Chicken Tikka **580**

(Boneless chicken marinated in Indian tandoori spices served with salad and coriander mint chutney)

Mutton Shami Kabab **690**

(Tender, juicy, finely ground mutton patties blended with aromatic spices, served with salad and coriander mint chutney)

Mutton Thump **750**

(Baby goat leg pieces slow cooked with the special Ride Inn masala)

Rava Fried Prawns **790**

(Prawns marinated in Goan masala, coated with semolina, served with cilantro mayo, balsamic caviar, cured egg yolk shavings & a spicy coconut glaze)

MAIN COURSE

HIMALAYAN RAINBOW TROUT FISH

(Pan Fried Trout fillet, served with mashed potatoes, sautéed veggies and garlic bread)

Lemon Butter Trout **980**

(Rich & creamy lemon butter sauce, zoodle crisps, dehydrated limes, black olive dust)

Black Pepper Trout **980**

(Pan Asian black pepper sauce, zoodle crisps, micro greens)

Spiced Masala Trout **980**

(Grandma's Goan spices marinated Trout, coconut based masala sauce, fried onions, dehydrated orange & parsley dust)

Apple Fennel Trout **980**

(Mustard n chilli rubbed Trout fried crisp, apple fennel sauce, pickled green apples, zoodle crisps)



LARGE PLATES

Mustard rubbed Chicken Schnitzel topped with Mushroom Ragout **690**

(Panko Crumbed chicken steak rubbed in our in-house mustard sauce, topped with a rich mushroom sauce, beetroot caviar, served with sautéed vegetables & mashed potatoes)

Crispy Chicken Steak in Black Pepper Sauce **690**

(Herb marinated chicken steak deep fried with a crispy batter, topped with a spicy black pepper sauce served with sautéed vegetables, mashed potatoes, cilantro mayo, balsamic caviar & cured egg yolk)

Moroccan Harissa Grilled Chicken Steak **690**

(Grilled chicken steak topped with a spicy Harissa sauce, served with sautéed vegetables, mashed potatoes, zoodle crisps & parsley dust)

Thai Green Curry Veg/Chicken/Prawns **630/ 690/820**

(Assorted exotic veggies & cottage cheese /chicken/prawns in coconut milk flavoured with fresh n spicy thai green curry paste made in-house accompanied with basil coriander rice)

Thai Red Curry Veg/Chicken/Prawns **630/ 690/820**

(Assorted exotic veggies & cottage cheese/chicken/prawns in coconut milk flavoured with fresh thai red curry paste made in-house accompanied with basil coriander rice)

Goan Pork Chorizo Pot Rice **690**

(Smoked Goan pork sausages and diced potatoes cooked with rice, served with a fried egg & Goan toddy vinaigrette salad)

Zucchini Cottage Cheese Steak **630**

(Herb rubbed cottage cheese wrapped with zucchini ribbons, grilled and topped with a dollop of tomato basil salsa served with Spanish rice, house salad & black olive dust)



ITALIAN

PASTA (pasta al dente-cooked firm)

prepared with choice of penne/spaghetti served with garlic bread

Aglio e Olio (*garlic, herbs & olive oil*) **410**

Arrabbiata (*spiced tomato sauce*) **420**

Basil Pesto (*basil, nuts & cheese*) **440**

Alfredo(*cheese based white sauce*) **450**

Rosé Sauce (*tomato & cheese based pink sauce*) **450**

Carbonara (*Bacon, eggs & cheese*) **540**

Toppings:

Zucchini / button mushroom / baby corn **30**

Bell peppers / broccoli / black olives **50**

Chicken / chicken sausage/chicken ham / bacon / sundried tomatoes **70**



WOOD FIRED PIZZA
(on 12 inch thin crust base)

Classic Margherita 540

(Italian tomato sauce, basil & mozzarella cheese – add veg & non-veg toppings to make your custom pizza)

Rocket Salad & Tomato 650

(Honey citrus glazed rucola, sundried tomatoes, black olives, Italian tomato sauce, mozzarella cheese, himalayan cheese)

Veggie Delight 730

(Mushroom, red onions, sliced tomatoes, zucchini, sweet corn, jalapenos, black olives, basil, Italian tomato sauce, mozzarella cheese)

Paneer Tikka 730

(Paneer tikka slices, red onions, green bell peppers, sliced tomatoes, tandoori spiced tomato sauce, mozzarella cheese)

Chicken Tikka 780

(Chicken tikka, red onions, green bell peppers, sliced tomatoes, tandoori spiced tomato sauce, mozzarella cheese)

Chicken Supreme 790

(Chicken sausage, chicken ham, herb chicken, sliced tomatoes, jalapenos, sweet corn, Italian tomato sauce, mozzarella cheese)

Goan Pork Chorizo 780

(Goan pork chorizo, bacon, sliced tomatoes, red onions, green bell peppers, Italian tomato sauce, mozzarella cheese)

Pepperoni 790

(Spanish pepperoni, Italian tomato sauce, mozzarella cheese)

Pizza Toppings:

Zucchini/button mushroom/sweet corn/tomatoes/onions/black olives 60

Bell peppers/broccoli/jalapenos/rucola/sundried tomatoes/extra mozzarella 70

Chicken/chicken sausage/chicken ham/ bacon 110

Goan pork chorizo/ Spanish pepperoni 150

INDIAN

VEG

Aloo Jeera **350**
Aloo Gobi **390**
Mix Veg **430**
Mushroom Masala **430**
Bhindi Do Pyaza **430**
Palak Corn **430**

PANEER

Kadai Paneer **510**
Paneer Butter Masala **510**
Palak Paneer **510**

DAL

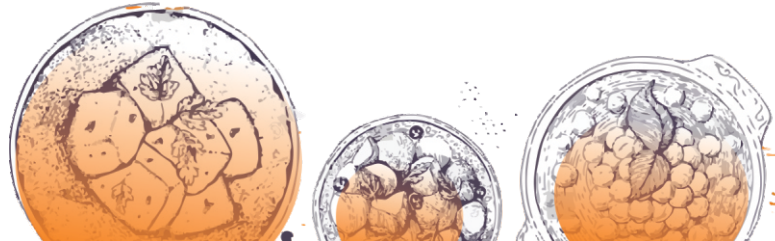
Dal Tadka **380**
Dal Makhani **420**

CHICKEN

Kadai Chicken (*boneless*) **550**
Butter Chicken (*boneless*) **550**
Himachali Chicken Curry **580**
(on the bone)
Himachali Mutton Curry **780**
(on the bone)

ROTI & RICE

Pure Wheat Tawa Roti
plain/butter **30/40**
Steamed Rice **220**
Jeera Rice **260**



DESSERT

Apple Caramel Blondie **390**

(Our famous warm rich buttery apple cake drizzled with cinnamon caramel & topped with white cheddar)

Walnut Brownie **390**

(A delicious rich n gooey warm chocolate brownie topped with vanilla ice cream & chocolate syrup)

Cheese Cake - Strawberry/Mango/Chocolate **390**

(Classic cheese cake made with homemade Himalayan cheese)

Go Bananas **310**

(Classic banana bread served with a scoop of homemade banana ice cream, drizzled with toffee sauce)

Home-made Eggless Seasonal Fruit Ice Cream **330**

(3 scoops of rich & creamy ice cream made with thick cow's milk and fresh fruits in season strawberry/mango/apple/banana)

Gulab Jamun **250**

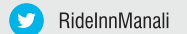
(A beloved Indian dessert made with milk solids, sugar & Himalayan rose water)

EXTRAS

Aioli, Honey, Mustard Mayo, Mustard sauce, Mayo, Sweet Chilli, Cheese, Roasted Pappad & Chocolate Chip Cookie, Milk **20**

Please be patient good food takes time to prepare, allow 30mins preparation time. Enjoy the ambience and views.

OUTSIDE FOOD & BEVERAGE NOT ALLOWED. 5% GST additional. Service charge not included. Please tip as per service.





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