

# WISTERIA DECK









*Let the sun shine bright across the Mediterranean might  
Sailing through the sea's, unfazed and with delight  
As you wonder in the mystical landscapes of the Greek might,  
We take you along on the best Mediterranean culinary sojourn  
That Wisteria Deck will create with authentic aromas alight.*



*This, stunning Mediterranean story with stunning views of the mighty  
peaks of the Himalayas is the ideal place to indulge in handcrafted  
delights from the Greek gods themselves right here in the lap of nature  
amidst the picturesque ambience.*

*Brainchild of Chef Simran Singh Thapar who has honed his skills and  
desire of utilizing the best of the local ingredients available in the  
Garhwal Region, combining and elevating them to International  
Mediterranean delights in the Queen of Hills. Marching forward with  
his creations, he presents the perfect blend of innovative technique, local  
ingredients and earth flavors.*






# WISTERIA DECK

## PASTA

### Step 1: Choose your pasta

**PENNE (vegan)** ₹ 900  
Durum wheat pasta

**RAVIOLI** ₹ 1050  
(made using free range eggs)  
Wild nettle grass & Himalayan tofu

 **FETTUCCINI** ₹ 1050  
(made using free range eggs)  
Himalayan millet flour

**GLUTEN FREE (vegan)** ₹ 1050

Note: On select days when our chefs have slept well the previous night, we also make Gnocchi (contains eggs). Do ask your server before placing your order.

### Step 2: Choose your sauce (v)

**FARM FRESH POMODORO**  
Stewed farm tomato and basil (can be made vegan on request)

**WISTERIA SAUCE**  
Olive oil, Himalayan garlic, local chilies

**ALFREDO**  
Oregano flavored white sauce


**PESTO**  
Creamy basil pesto sauce

### Step 3: Choose your garnish

**FARM FRESH VEGETABLES (vegan)** ₹ 150  
Ask your server for fresh vegetable selection

**HIMALAYAN TOFU (vegan)** ₹ 300  
Locally sourced Himalayan bean tofu

**CHICKEN** ₹ 300  
Country chicken breast meat

V- Vegetarian  Signature dish

Please consult the chef or manager for alternatives if you are allergic to any ingredient.

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## MANGO WOOD SMOKED PIZZA

Baked in a stone hearth pizza oven

### Step 1: Choose your base

**CLASSIC** ₹ 900

White flour, dairy fresh cow's milk



**FAB (vegan)** ₹ 950

Finger millet, Amaranth, Barnyard millet

### Step 2: Choose your cheese

(One option of your choice)

**MOZZARELLA**

Traditional buffalo melt cheese

**MUKTESHWAR (cheese)**

Blend of cheese matured in Mukteshwar, Uttarakhand

**VEGAN (cheese)**

Dairy free cheese

### Step 3: Choose your garnish

**FARM FRESH VEGETABLES (vegan)** ₹ 150

Ask your server for fresh vegetable selection

**JET LAG (vegan)** ₹ 300

These toppings are still in a different time zone - artichoke, olives, capers and jalapeño

**HIMALAYAN TOFU AND BELL PEPPER (vegan)** ₹ 300

Locally sourced Himalayan bean tofu, tricolor bell peppers

**FREE RANGE EGGS AND ASPARAGUS** ₹ 300

Locally sourced free range eggs and asparagus

**CHICKEN TIKKA AND ONION** ₹ 350

Chili and yoghurt marinated chicken tikka, red onions

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## ZUPPA DE MINISTRONE

Minestrone follows from the style of cooking called "Cucina Povera" or literally meaning that it was a "Peasant food" having rustic and rural roots.

It was always made using ingredients that were easily available in season.

Variations vary in the use of pasta, rice or bread as the thickening for the soup.

Using the "Culinary Soul" of the humble minestrone that lies in using fresh ingredients available in season, we have curated our inspired versions of this "**wonder soup**" with fresh ingredients available in our surroundings



### GENOVESE INSPIRED MINISTRONE ₹ 675 (V)

Classic Genovese minestrone uses fresh seasonal vegetables and basil pesto.

Basil was not native to Genoa (Liguria) and was first grown with seeds brought from Holy "Jerusalem"

Our version is enriched with farm fresh vegetables and pesto made with holy basil and walnuts



### MILANESE INSPIRED MINISTRONE ₹ 675 (V)

Classic Milanese minestrone is thickened with Arborio rice and cheese

Our version is fortified with Cheese from "Mukteshwar, Utrakhand" and thickened using Himalayan "Red Rice"




*If you want more soup options, please read the below:*

*There is no other soup as our kitchen is run by strong headed chefs who love their menus*

*If you still want more options, look at the point above*



V- Vegetarian  Signature dish

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# ANTI-PASTA

The word "Anti-Pasta" literally means before the pasta,

The important percepts of the Italian Kitchen "l'arte di arrangiarsi"- the art of making do' made necessity the mother of invention as it kept the chefs creatively looking for new ways to accomplish appetizer to please their diners.

We have chosen the Indigenous ingredients around us to create our "Anti-Pasta"



## APPETIZERS

### "HIMALAYAN ARANCINI"- ₹750

Our interpretation of the Italian classic Anti-Pasta  
Himalayan red rice, Himalayan artisanal cheese, Beetroot and walnut pesto


### "HIMALAYAN TOFU SKEWERS"- ₹850

Our interpretation of the Italian classic Anti-Pasta  
Himalayan Tefu, Wild herbs marination, Beetroot and walnut pesto

### "HIMALAYAN CHICKEN SKEWERS"- ₹950

Our interpretation of the Italian classic Anti-Pasta  
Country chicken, Wild herbs marination, Beetroot and walnut pesto



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## WISTERIA DECK



# VEGAN HIMALAYAN RED RICE BOWLS



Our Vegan bowls are inspired by the concept of Buddha Bowls and use Vegan ingredients sourced from our locale.

### ROAST PUMPKIN, CHICKPEAS AND COCONUT BOWL ₹ 975

Vegan Protein: Chickpeas

Vegetable: Roast pumpkin, home grown garden greens

Seeds: Roasted pumpkin seeds



### BEETROOT, HIMALAYAN BEAN TOFU BOWL ₹ 975

Vegan Protein: Himalayan bean tofu

Vegetable: Roast beetroot, red onions, home grown garden greens

Nuts: Roasted walnuts with a hint of Himalayan pink salt

### CLEMENT TOWN" FIRE BOWL ₹ 975

If you finish this bowl, we promise to make this portion "on the house"


Vegan Protein: Himalayan bean

Vegetable: Farm fresh vegetables, garden greens

Topping sauce: Chef's secret chili sauce

(This sauce is the reason why the dragon breathes fire)



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## DESSERT

Our desserts are portions for "one"  
If you are a true dessert lover, show it by not sharing your portion

### **TIRAMISU WITH A TWIST** ₹600

Buransh flower preserve, cream cheese, saviordi, Indian filter coffee

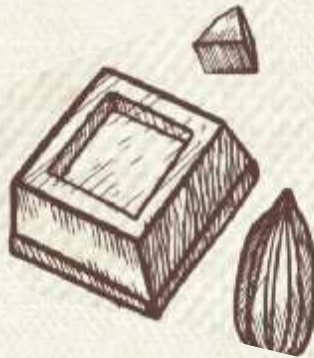



### **HIMALAYAN B n B** ₹600

*Millet brioche, Himalayan Honey custard,  
walnut crumble*

### **CHOCOLATE CHILI BLAST** ₹600

Dark chocolate and home grown walnut brownie  
Topped with warm chocolate and local chili infusion that will blow you away  
If you feel scared: ask your server for a complimentary " Vanilla ice cream quenelle to cool it down.



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The Mediterranean Affair  
Flavors of Wisteria  
Wisteria Deck Delight

