

Eats & treats

Viva Restaurant Menu



WeAssure

Holiday Inn commitment towards health,
hygiene & a safe environment

HYGIENE AND SAFETY MEASURES



REGULAR TEMPERATURE CHECKS
AND CONTROL



HYGIENICALLY PREPARED
FRESH FOOD



REGULAR SANITATION AND CLEANING



USE OF MASKS, GLOVES AND OTHER
EQUIPMENT AS PRESCRIBED

Dietary Indicators



Gluten
Free



Contain
Nuts



Lactose
Free



Dairy



Light
Meal



20 mins
Preparation
Time



Contains
Sesame Seed:



Vegan



Vegetarian

While ordering please inform our associate in case you are allergic to any of the following ingredients:

Cereals containing gluten - i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these |
Milk & milk products | Peanuts, tree nuts and their products | Soybeans and their products |
Sulphites in concentrations of 10 mg/ kg or more.

Our chef would be delighted to design your meal without them.

Vegetable Oil | Butter | Desi Ghee used in preparations

An average adult requires 2000 Kcal energy per day, however calorie needs may vary.

Keep you going **all day !**

All Day Dining

10:30Hrs to 22:30Hrs

The Veggie Club Sandwich 425

Double decked vegetable sandwich
with cucumber, tomato & lettuce

The Holiday Inn Grill Sandwich 425

Double decked grilled vegetable sandwich
with cucumber, tomato & lettuce

Vegetable Burger with Pastries 425

Double decked vegetable sandwich
with cucumber, tomato & lettuce

Cheese Chilly Toast 395

Toasted French bread grilled with
cheese fresh green chili & parsley

Garlic Bread with Cheese 475

Toast freshly baked bread with garlic butter
and cheese

Mustard and Parsley Cottage Cheese Finger 450

Cottage finger marinated and crisp-fried served
with French fries and creamy mustard mayo

Choice of Pakora 450

Paneer / onion / mixed veg served with
fresh mint ki chutney

Vegetable Nuggets 375

Served with vegetable mayo dip

LUNCH & DINNER

12:30Hrs to 15:30Hrs
& 19:00Hrs TO 23:00Hrs

Soup & Salad

Cream of vegetable soup served with fajita Bread 330

Cream of tomato and Basil 330

Cream of mushroom served with fajita Bread and soup stick 330

The Oriental Soup Choice 330

Choice of sweet corn / Hot & Sour / Man chow /
Vegetable clear / Lemon coriander

Choice of Indian Shorbas 330

(Tamater / Dal / Makai / Palak)

Garden Fresh Greens 330

Combination of assorted cucumber, tomato, fresh
lettuce with chilly & lemon vinaigrette

Greek Salad 325

Combination of cucumber, tomato, onion, olive,
with feta cheese served with garlic bread

Caesar Salad 325

Lettuce, croutons, shaved parmesan
napped in caesar dressing

Three Beans Salad 300

Boiled beans toasted in a sweet and sour dressing

Corn & Pepper Salad 325

Corn and pepper will be in vinaigrette dressing



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Grilled Vegetable Salad

Exotic grilled vegetable tossed in a tangy citrus dressing

325

Vegetable Kathi Rolls



Indian wrap filled with sauted vegetable & Paneer tikka

460

On Wok Station (ASIAN FARE)



Honey Chilly Potato

Crispy fried potato toasted with onion capsicum and fresh chilly

275

Paneer in Oriental Style



Hot garlic sauce / Chilli / Manchurian / Schezwan Dry or wet

475

Spring Rolls

Shredded vegetable wrapped in rice wrappers with oriental seasoning

350

Vegetable in Thai Yellow or Green Curry



Served with steamed rice

550

Wok Tossed Hakka Noodles / Vegetable Fried Rice

340

Vegetable Manchurian

Vegetable dumplings cooked with ginger chili and soya sauce

400

The Kabab Khazana Tandoor Se...



Kutti Mirch ka Paneer Tikka



Marinated cottage cheese in Indian spices cooked in clay oven

475

Tandoori Bhara Dhingri



vegetable & cheese stuffed button mushroom marinated in fresh herb puree

475

Vegetable Seek Kabab



Minced vegetable skewers roasted in tandoor - served with laccha onion & Mint Chutney

450

Hara Bhara Kabab



Assorted vegetable patties deep fried & served with laccha onion & Mint Chutney

450

Bhutte Ke Kabab



Crushed corn kernels, blended with spices deep fried

450

Dahi Ke Kabab



Minced hang curd mixed with Indian herbs and deep fried

530

International Selection

Penne Pesto



Penne pasta tossed in pesto sauce extra virgin olive oil

635

Spaghetti Napolitana



Spaghetti cooked in rich tomato sauce

635

Baked Vegetable



Exotic vegetable in cheese sauce and baked in oven

635

Choice of Pasta



Fusilli / Penne / Spaghetti Arrabiata sauce / Alfredo sauce / Pesto sauce served with garlic bread

635

Pizza Margherita

Chunk tomato sauce and mozzarella cheese

650

Pizza Rusticana

Spinach, corn, bell peppers, jalapenos, mushroom and onion

650

Make Your Own Pizza



Please ask server for available topping

650

Desi Pizza

Sliced Paneer tikka pizza

650



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Sides

French Fries	265
House Salad	265
Sauteed vegetables	265
Mashed Potatoes	265

Main Course

(INDIAN SELECTION)

Bhindi Do Payaza	550
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Lady finger cooked in rich tomato gravy

Bhindi Jaipuri 	540
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Cooked in crisp fried seasoned Indian homemade masala

Paneer 	600
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Choice of mutter / makhani / Kadhai / Tirra / palar / shahi

Mixed Vegetable Curry 	540
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Assorted vegetable cooked in onion / cashew nut based smooth gravy

Vegetable Makhan Wala 	540
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Assorted vegetable cooked in rich tomato-based gravy

Dhingri Mutter 	540
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A unique combination of mushroom & peas in smooth tangy gravy

Choice of Aloo	540
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Dum aloo Kashmiri / Jeera / Gobi

Vegetable Jalfrezi 	540
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Batons of vegetable with tri taste

Baingan ka Bharta	540
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Char grilled aubergine cooked with chopped onion tomato masala

Malai Kofta 	540
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Cottage cheese dumpling cooked in shahi gravy

Choice of Dals 	540
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Tadka / Makhani / Fry

Choice of your Kadhi	540
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Pokodi / Plain / Punjabi / Gujarati

Masala Dal Khichdi 	350
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Served with papad house pickle & curd

Methi Mutter Malai 	540
--	-----

Fresh Blanched spinach cooked with green peas in white gravy with fresh methi leaves

Sarson ka saag 	540
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Mustard leaf's cooked to perfection, makai ki roti, Gur, white butter

Pindi Chana	540
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Chickpeas cooked and flavoured with special masala, garnished with green chilli




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Local Speciality Dogri Food

Aloo Wadiyan  **540**
Lentil dumplings cooked with potatoes in a traditional spicey gravy

Mah Ka Madra   **540**
Black lentil and chickpeas blended with goodness of yoghurt and local spices

Channa Madra  **540**
Channa Madra is a rich Jammu. A rich blend of chickpeas and the goodness of yoghurt

Kashmiri Speciality


Dum Pulav **540**
A popular dish of basmati rice cooked in kashmiri style

Chaman Oaliya **540**
A creamy cottage cheese curry scented with fennel and cardamom

Kashmiri Rajmah **540**
This Kashmiri stule rajma is a spicu, flavourful dish which is quite popular

Comforts Corner Rice & Indian Breads

12:30Hrs to 15:30Hrs
& 19:00Hrs TO 23:00Hrs

Hyderabadi Vegetable biryani   **575**
Traditional fragrant Indian rice preparation served with raita & Laccha Onion

Steamed Rice **315**

Choice of Pulao **400**
Jeera / Peas / Vegetable / Navratan

Curd Rice  **315**

Tandoori Naan & Roti Butter & Plain **95**


Missi Roti **150**

Plain or Stuffed Kulcha  **150**

Tandoori Kulcha  **150**
Aloo Gobi / Pyaz / Paneer / Mixed Vegetable

Tawa Parantha 2 Pcs **95**

Dessert Selection

Gulab Jamun   **330**

Angoori Ras Malai   **400**

Gajar Ka halwa   **330**

Moong dal Halwa   **330**

Chocolate Mud Cake   **395**

Apple Pie  **300**

Choice of Pastry  **300**
Pineapple, Strawberry, Mango, Chocolate

Choice of Ice Cream  **300**
Chocolate, Vanilla, Strawberry



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Keep you going

BEVERAGES

Tea

150

Assam
English Breakfast
Darjeeling
Earl Grey
Chamomile
Peppermint
Green Tea
Green Tea Jasmine
Ginger Tea
Masala Tea

Coffee

150

Decaffeinated
Caffe Latte
Espresso
Cappuccino
Black Coffee
Cold Coffee

Butter Milk

275

Plain
Salted
Masala

Shakes

275

Vanilla
Strawberry
Mango
Chocolate

Fresh Juice

330

Pineapple
Orange
Watermelon
Vegetable(Carrot, beetroot & orange)

Canned Juice

200

Apple
Pineapple
Tomato
Orange
Cranberry

Iced Tea

275

Peach Iced Tea
Lemon Iced Tea

Milk

150

Full cream / low fat / soya

Hot Chocolate

150

Chocolate Milk

150

Regular Aerated Beverages

100

Diet Aerated Beverages

125

Energy Drink

250

Sparkling Water

75

Soda

Mineral Water

75

Bottle

Lemonade

200

Fresh Lime Soda
Fresh Lime Water

NON-ALCOHOLIC BEVERAGES

Devil's Eye

300

A sweet and spicy mix of pomegranate juice, freshly squeezed lemon juice and a hint of green chili for you to start your meal

Fizzy Buck

300

A bubbly drink as you lounge, made of mix berry compote and mint leaves, topped up with tonic water

Keep you going **all day !**

Basil & Orange Mojito

300

A refreshing sip under the sun made with segments of orange, muddled lightly with basil and simple syrup, topped with club soda

Guava Mary

300

Our rendition of the Classic all-time favourite drink.

Cucumber and Mint

300

Draw in this inspired combine of apple, lime, Tabasco and cucumber and unleash a string of invincible volleys



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Viva
Operation Hours
7 Hrs to 23:00 Hrs

Serving Hours
Breakfast 07:00 Hrs – 11:00 Hrs
Lunch 12:30 Hrs – 15:30 Hrs
Dinner 19:00 Hrs – 23:00 Hrs