LOYA

TAJ PALACE

NORTH INDIAN

LOYA is an immersive journey through the heart of the north, served up as a grand feast. Our search for the authentic led to a gathering of the North's most cherished recipes. Each vibrant dish spotlights the uniqueness and theatre of Indian cooking, from the drama of smoke, to the richness of slow cooking, to the energetic pounding of spices by hand. Loya is a confluence of flavour, passion and influence, all culminating exquisitely on your plate.

BEMISAAL

Vegetarian Set Menu

VEGETARIAN SET MENU

10500

PELLA SWAAD — APPETISERS

CHITT
180 grams / 499 kcal
Concoction of white chick peas, ginger, chilies, garlic and almond

DAL KI CHAAT
100 grams / 101 kcal
Besan-Gehun paratha crisps, served with chilli oil and garlic, nibs, finished at the table

PANEER TEEN MIRCH
100 grams / 345 kcal
Tender paneer with crushed kali mirch and fresh achari red and green chillies

BHEY KEBAB
100 grams / 146 kcal
Lotus stem kebab , doon chetin

MULTANI GOBHI
350 grams / 271 kcal
Special clay-wrapped roasted cauliflower

DAL AUR PULAO — LENTILS AND RICE

DAL JHAKIYA
100 grams / 161 kcal
Moong and arhar dal with a pahadi jhakiya seed tempering

DAL PANCH RATANI
100 grams / 140 kcal
A slow-cooked blend of five lentils

VEGETARIAN NON-VEGETARIAN

All prices are in Indian rupees and subject to applicable government taxes. Kindly inform our associates of any food allergies or dietary restrictions.
As per the guidelines issued by the Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcals of energy per day.
However, the actual calories needed may vary per person.

BEMISAAL

DAL AUR PULAO · CONTINUED

KALA MOTI GUCCHI PULAO
100 grams / 141 kcal
Black gram and Kashmiri morel pulao with ori raita

SAANJHA SWAAD — MAINS

DHINGRI KACHRU
100 grams / 105 kcal
Dhingri mushroom cooked with garlic and chilies, topped with stuffed morels

SURKH SABJI, LOYA KADHI
100 grams / 451 kcal
Lotus stem, colocasia, caulifilower, carrots beans with Loya kadhi

CHAKKI PANEER
100 grams / 254 kcal
Farm-fresh paneer in a tangy and spicy yoghurt sauce

MITTHA — DESSERTS

DOODH JALEBI
210 grams / 841 kcal
Jalebi with pista-chuara-kesar milk

BADANA PEARLS
135 grams / 425 kcal
Rabri and saffron foam, sprinkled with pistachios and almonds

GUD-KE-MAAN
150 grams | 301 kcal
Our Chef's own grandmother's recipe for badam kheer

Served with Loya's special breads and accompaniments

VEGETARIAN NON-VEGETARIAN

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BEMISAAL

Non-Vegetarian Set Menu

NON-VEGETARIAN SET MENU

10500

PELLA SWAAD — APPETISERS

MURG SHOBAT
200 grams / 286 kcal
Chicken soup with potato crisps and naan shreds

DAL KI CHAAT
100 grams / 101 kcal
Besan-Gehun paratha crisps, served with chilli oil and garlic nibs, finished at the table

TIMBRI JHINGA
100 grams / 259 kcal
Prawns in a shrub seed marinade with pahadi bhang jeera chutney

GHOST CHILLI MURG TIKKA
100 grams / 109 kcal
Grilled chicken spiced with ghost chilli, served with smoked carrot-coconut purée and carrot salad

GOSHT KI LAZEEZ PASLIYAAN
100 grams / 387 kcal
Charcoal-smoked special cut of mutton with stone flower and kabab chini spice

DAL AUR PULAO — LENTILS AND RICE

DAL JHAKIYA
100 grams / 161 kcal
Moong and arhar dal with a pahadi jhakiya seed tempering

DAL PANCH RATANI
100 grams / 140 kcal
A slow-cooked blend of five lentils

VEGETARIAN NON-VEGETARIAN

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BEMISAAL

DAL AUR PULAO · CONTINUED

GOSHT BIRYANI
100 grams / 138 kcal
Aromatic lamb biryani with ori raita

SAANJHA SWAAD — MAINS

DUM NALLI
100 grams / 294 kcal
Slow-cooked baby mutton shanks in yoghurt and a fragrant spiced stock gravy

LOYA MURG PYAZA
100 grams / 218 kcal
Chicken slow-cooked in a special Loya spice blend and tossed with pearl onions

CHAKKI PANEER
100 grams / 254 kcal
Farm-fresh paneer in a tangy and spicy yoghurt sauce

MITTHA — DESSERTS

DOODH JALEBI
210 grams / 842 kcal
Jalebi with pista-chuara-kesar milk

BADANA PEARLS
135 grams / 425 kcal
Rabri and saffron foam, sprinkled with pistachios and almonds

GUD-KE-MAAN
150 grams | 301 kcal
Our Chef's own grandmother's recipe for badam kheer

Served with Loya's special breads and accompaniments

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NAYAB

Vegetarian Set Menu

VEGETARIAN SET MENU

8500

PELLA SWAAD — APPETISERS

CHITT
180 ml / 499 kcal
Concoction of white chick peas, ginger, chilies, garlic and almond

PANEER TEEN MIRCH
100 grams / 345 kcal
Tender paneer with crushed kali mirch and fresh achari red and green chillies

SIYAL KE KATLU
100 grams / 180 kcal
Split urad dal kebab, cooked on stone called “Siyal”

DAL AUR PULAO — LENTILS AND RICE

DAL JHAKIYA
100 grams / 161 kcal
Moong and Arhar dal with a pahadi jhakiya seed tempering

TEHAR
100 grams / 171 kcal
Mustard flavored yellow rice with paneer, green peas and potatoes, kale chane ki Mahni

SAANJHA SWAAD — MAINS

DOGRI SAAG
100 grams / 52 kcal
Seasonal greens cooked with green moong dal, “Dogri style”

VEGETARIAN NON-VEGETARIAN

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NAYAB

SAANJHA SWAAD · CONTINUED

SEPU WADI
100 grams / 173 kcal
Himachali split urad dal dumplings in a fresh tomato-yoghurt sauce

PEPPAY WALE ALOO
100 grams / 159 kcal
Baby potatoes with crushed wadi and a fragrant chilli-hing-cumin-kalonji tempering

MITTHA — DESSERTS

DOODH JALEBI
210 grams / 841 kcal
Jalebi with pista-chuara-kesar milk

BADANA PEARLS
135 grams / 425 kcal
Rabri and saffron foam, sprinkled with pistachios and almonds

Served with Loya's special breads and accompaniments

VEGETARIAN NON-VEGETARIAN

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NAYAB

Non-Vegetarian Set Menu

NON-VEGETARIAN SET MENU

8500

PELLA SWAAD — APPETISERS

MURG SHOBAT
200 grams / 286 kcal
Chicken soup with potato crisps and naan shreds

TIMBRI JHINGA
100 grams / 259 kcal
Prawns in a shrub seed marinade with pahadi bhang jeera chutney

GHOST CHILLI MURG TIKKA
100 grams / 109 kcal
Grilled chicken spiced with ghost chilli, served with smoked carrot-coconut purée and carrot salad

DAL AUR PULAO — LENTILS AND RICE

DAL JHAKIYA
100 grams / 161 kcal
Moong and Arhar dal with a pahadi jhakiya seed tempering

MURG TARI CHAUL
100 grams / 117 kcal
Basmati rice cooked along with murg tari

SAANJHA SWAAD — MAINS

DOABA MUTTON CURRY
100 grams / 102 kcal
Mutton curry with fox nuts, speciality from Doab region of Punjab

VEGETARIAN NON-VEGETARIAN

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NAYAB

SAANJHA SWAAD · CONTINUED

BHANJEER MURG
100 grams / 117 kcal
Chicken cooked with toasted hemp seeds

PEPPAY WALE ALOO
100 grams / 159 kcal
Baby potatoes with crushed wadi and a fragrant chilli-hing-cumin-kalonji tempering

MITTHA — DESSERTS

DOODH JALEBI
210 grams / 841 kcal
Jalebi with pista-chuara-kesar milk

BADANA PEARLS
135 grams / 425 kcal
Rabri and saffron foam, sprinkled with pistachios and almonds

Served with Loya's special breads and accompaniments

VEGETARIAN NON-VEGETARIAN

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EMBARK ON A CULINARY JOURNEY

LOYA JOURNEY 2 PADAO — 4000 PLUS TAXES

SELECTION OF ANY ONE VEGETARIAN OR NON-VEGETARIAN APPETIZER FROM ‘PELLA SWAAD’

SELECTION OF ANY ONE VEGETARIAN OR NON-VEGETARIAN MAIN COURSE FROM ‘SAANJHA SWAAD’

LOYA JOURNEY 3 PADAO — 4500 PLUS TAXES

SELECTION OF ANY ONE VEGETARIAN OR NON-VEGETARIAN APPETIZER FROM ‘PELLA SWAAD’

SELECTION OF ONE VEGETARIAN OR NON-VEGETARIAN MAIN COURSE FROM ‘SAANJHA SWAAD’

SELECTION OF ANY ONE DESSERT FROM ‘MITTHA’

Served with Loya’s special breads and accompaniments

VEGETARIAN NON-VEGETARIAN

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À LA CARTE

PELLA SWAAD — APPETISERS

- FAZILKA LAUNJI CHAAT — 1155
  220 grams | 698 kcal
  Peethi samosa, tikoni mathi, motiya cholley launji

- BHEY KEBAB — 1350
  250 grams | 365 kcal
  Lotus stem kebab, doon chetin

- SIYAL KATLU — 1350
  250 grams | 450 kcal
  Split urad dal kebab, cooked on stone called “Siyal”

- KADAM MUJ — 1350
  260 grams | 165 kcal
  Kohlrabi gallete with Muj

- DAL KI CHAAT — 1155
  280 grams / 283 kcal
  Besan and gehun paratha crisps, served with chilli oil and garlic nibs, finished at the table

- PANEER TEEN MIRCH — 1375
  250 grams / 864 kcal
  Tender paneer with crushed kali mirch and fresh achari red and green chillies

- CHITT — 1050
  180 grams / 499 kcal
  Concoction of white chick peas, ginger, chilies, garlic and almond

- MASALEDAR PORK RIBS — 2575
  450 grams / 950 kcal
  Pork ribs with honey-chilli glaze

- DHUNGAR MURG — 2075
  250 grams / 402 kcal
  Thechua masala marinade smoked grilled chicken

VEGETARIAN NON-VEGETARIAN

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À LA CARTE

PELLA SWAAD · CONTINUED

▲ CHAPLI PARATHA — 2245
310 grams / 482 kcal
Minced mutton kebab with flaked paratha and cucumber-tomato slaw

▲ TIMBRI JHINGA — 2245
140 grams / 363 kcal
Prawns in a shrub seed marinade with pahadi bhang jeera chutney

▲ SIGDI MACCHI — 2245
220 grams | 328 kcal
River sole fish in wari spice-rubbed tikkas

▲ GHOST CHILLI MURG TIKKA — 2075
220 grams / 241 kcal
Grilled chicken with smoked carrot-coconut purée and carrot salad

▲ MURG SHOBAT — 1055
200 ml / 286 kcal
Chicken soup with potato crisps and naan shreds

LOYA KI KHAAS — SPECIALS

● MULTANI GOBHI — 1795
350 grams | 271 kcal
Special clay-wrapped roasted cauliflower

● CHUKH PANEER — 1795
280 grams | 476 kcal
Paneer grilled with a Chamba pickle marinade

▲ LOYA DUM MURG — 2455
420 grams | 1387 kcal
Khasta dough wrapped, overnight marinated, slow-roasted whole chicken

▲ KARARI, PHILLAURI MACCHI — 3475
300 grams | 468 kcal
Fresh water fish served two ways, from Phillaur

● VEGETARIAN ▲ NON-VEGETARIAN

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À LA CARTE

LOYA KI KHAAS · CONTINUED

▲ GOSHT KE LAZEEZ PASLIYAN — 2575
350 grams | 1356 kcal
Charcoal-smoked special cut of mutton with stone flower and kabab chini spice

▲ BHUNNU MURG — 2475
350 grams / 422 kcal
Charcoal-smoked chicken, chulathi roti, kakadi, pyaaz thechwani

SAANJHA SWAAD — MAINS

● DOGRI SAAG — 1575
250 grams | 129 kcal
Seasonal greens cooked with green moong dal, "Dogri style"

● SURKH SABJI, LOYA KADHI — 1575
250 grams | 451 kcal
Lotus stem, colocasia, cauliflower, carrots, beans with Loya kadhi

● SEPU WADI — 1575
250 grams / 433 kcal
Himachali split urad dal dumplings in a fresh tomato, yoghurt sauce

● KATHAL BAINGAN BHARTA — 1575
180 grams | 342 kcal
Smoked and spiced eggplant and jackfruit

● MASALEDAR BHINDI — 1575
220 grams | 111 kcal
Okra stir-fried with brown onion, tomato and cashew paste, topped with okra crisps

● CHAKKI PANEER — 1575
250 grams | 635 kcal
Farm-fresh paneer in a tangy and spicy yoghurt sauce

● PEPPAY WALE ALOO — 1575
220 grams / 349 kcal
Baby potatoes with crushed wadi and a fragrant chilli-hing-cumin-kalonji tempering

● VEGETARIAN ▲ NON-VEGETARIAN

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À LA CARTE

SAANJHA SWAAD · CONTINUED

DHINGRI KACHRU — 1575
220 grams | 229 kcal
Dhingri mushroom cooked with garlic and chilies, topped with stuffed morels

YAJI WANGUN — 1575
250 grams | 460 kcal
Rice flour, walnut & haak yaji, Lokut brinjal in aromatic gravy

DOABA MUTTON CURRY — 2375
500 grams | 895 kcal
Mutton curry with fox nuts, speciality from Doab region of Punjab

REDU GOSHT — 2375
500 grams | 1023 kcal
Mutton cooked in a yoghurt gravy

DUM NALLI — 2375
450 grams | 1322 kcal
Slow-cooked baby mutton shanks in yoghurt and a fragrant spiced stock gravy

BHANJEER MURG — 2375
350 grams | 408 kcal
Chicken cooked with toasted hemp seeds

SIRMOURI MURG — 2375
380 grams | 757 kcal
Chicken curry, fresh turmeric, spices and sour curd

LOYA MURG PYAZA — 2375
350 grams | 765 kcal
Chicken slow-cooked in a special Loya spice blend and tossed with pearl onions

SAATH MEIN — LENTILS, RICE, BREADS AND ACCOMPANIMENTS

DAL JHAKIYA — 1375
280 grams | 451 kcal
Moong and arhar dal with a pahadi jhakiya seed tempering

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À LA CARTE

SAATH MEIN · CONTINUED

DAL PANCH RATANI — 1375
280 grams | 393 kcal
A slow-cooked blend of five lentils

HAARE DI DAAL — 1375
320 grams | 918 kcal
Cumin and black pepper tempered lentils, slow cooked using traditional clay stove called 'Haara'

TEHAR — 2275
560 grams | 958 kcal
Mustard flavoured yellow rice with paneer, green peas and potatoes, kale chane ki Mahni

KALA MOTI GUCCHI PULAO — 2175
560 grams | 787 kcal
Black gram and Kashmiri morel pulao with ori raita

GOSHT BIRYANI — 2275
760 grams | 940 kcal
Aromatic lamb biryani with ori raita

MURG TARI CHAUL — 2275
600 grams | 702 kcal
Basmati rice cooked along with murg tari

GOLA PARATHA — 495
120 grams | 362 kcal
Layered bread made with whole wheat flour and clarified butter

MALERA ROTI — 385
100 grams | 279 kcal
Bread made with cultured dough, finished with cashew nuts, sesame and fennel seeds

KULCHA — 495
160 grams | 419 kcal | 160 grams | 315 kcal
Bedwa / Mutter

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À LA CARTE

SAATH MEIN · CONTINUED

- NAAN — 325
  60 grams | 168 kcal | 60 grams | 158 kcal
  Butter / Garlic

- MISSI ROTI — 325
  80 grams | 170 kcal
  Bread made of whole wheat flour, gram flour and spices

- ROTI — 325
  60 grams | 127 kcal

- ORI RAITA — 425
  200 grams | 166 kcal
  Tempered whipped yoghurt

- KAKDI RAITA — 425
  200 grams | 184 kcal
  Mountain cucumber, yoghurt, black salt, spices

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