

LOYA

TAJ WEST END, BENGALURU

À LA CARTE

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.

hungar — the ancient cooking style of imparting the buttery, umami flavours of kindled charcoal, contemporarily known as smoking

Baghar — fragrant spices bloomed in hot ghee to add depth and nuance, known as hot oil tempering.

Sigdi — the North's own method of cooking food over coal, uple or cow dung, and wood bark.

Dum — a centuries-old technique in which meat is tightly sealed and slowly simmered for hours.

Earthen & Metal Pots — traditional clay pots and iron kadhais, used to infuse earthy flavours and colours into each dish.

TAJ WEST END · RACE COURSE ROAD · BENGALURU

A KISMET MENU · TAJ WEST END, BENGALURU

PELLA SWAAD

Appetisers

■	Loya Kachori Chaat	1075
	250 grams 1030 kcal	
	Crisp kachori with dried green pea vatana, anardana and saunth chutney	
■	Dal Ki Chaat	975
	280 grams / 283 kcal	
	Besan and gehun paratha crisps, served with chilli oil and garlic nibs, finished at the tables	
■	Kauni Ke Kebab	1250
	250 grams 1030 kcal	
	Finger millet and foxtail millet kebab, stuffed with homemade pickled chilli	
■	Kacche Haldi Or Chuare Ka Paneer	1250
	315 grams / 792 kcal	
	Paneer marinated with fresh raw turmeric and dry date pickle, artisanal house-made achar	
■	Bhune Moongri Ke Kebab	1250
	250 grams 993 kcal	
	Charred corn cob galette, lemon, aloo bukhara chutney	
■	Dahi Kraal	1250
	250 grams 683 kcal	
	Yogurt, water chestnut, spiced chutney	
■	Bhey Kebab	1250
	250 grams 365 kcal	
	Lotus stem kebab, doon chetin	
■	Wadi Ark	950
	180 ml / 213 kcal	
	Drumstick, pepper, Moong lentil	
▲	Dunda Gosht	1850
	220 grams / 423 kcal	
	Kid goat meat with whole red chilli, ginger and pahadi garlic	

■ VEGETARIAN

▲ NON-VEGETARIAN

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As per the guidelines issued by the Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcs of energy per day.
However, the actual calories needed may vary per person.

PELLA SWAAD

	Gosht Reshiya Kebab 310 grams / 482 kcal Flavorful mutton kebab, fig yogurt dip	2150
	Lakhori Mirch Murg Tikka 220 grams / 424 kcal Grilled chicken, Almora chilli marinade, smoked carrot purée	2050
	Shinwari Murg 310 grams / 463 kcal Chicken cooked with pounded spices, tomatoes and fenugreek leaves	2050
	Burni Ka Jhinga 140 grams / 363 kcal Sigdi cooked prawns, homemade pickle blend	2250
	Sigdi Macchi 220 grams 413 kcal Fish cooked in spiced rubbed tikkas	2250
	Murg Shobat 200 ml / 286 kcal Chicken soup with potato crisps and roomali roti segments	950

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LOYA KI KHAAS

Specials

■	Multani Gobhi 250 grams 683 kcal Special clay-wrapped roasted cauliflower, served with a coriander emulsion	1250
■	Chukandar Rajgire Ki Seekh 230 grams 850 kcal Beetroot skewers coated with puffed amaranth	1250
■	Gucchi Akhrot 250 grams 650 kcal Kashmiri morels stuffed with walnut mixture served on walnut ink	1750
▲	Loya Dum Murg 420 grams 1387 kcal Khasta dough wrapped, overnight marinated, slow-roasted whole chicken	2150
▲	Gosht Ke Lazeez Pasliyan 350 grams 1356 kcal Charcoal-smoked special cut of mutton with stone flower and kabab chini spice	2250
▲	Galgal Paat Murg 350 grams 1020 kcal Mountain lemon leaves, Chicken	2150
▲	Karari, Phillauri Macchi 300 grams 468 kcal Fresh water fish served two ways, from Phillaur	3250

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SAANJHA SWAAD

Mains

■	Sepu Wadi 250 grams / 433 kcal Himachali split urad dal dumplings in a fresh tomato, yoghurt sauce	1400
■	Surkh Sabji, Loya Kadhi 250 grams / 450 kcal Lotus stems, cauliflower, carrots, green peas, beans with loya kadhi	1400
■	Peppay Wale Aloo 220 grams / 349 kcal Baby potatoes with crushed wadi and a fragrant chilli-hing-cumin-kalonji tempering	1400
■	Kathal Baingan Bharta 180 grams 342 kcal Smoked and spiced eggplant and jackfruit	1400
■	Masaledar Bhindi 220 grams 111 kcal Okra stir-fried with brown onion, tomato and cashew paste, topped with okra crisps	1400
■	Chakki Paneer 250 grams 635 kcal Farm-fresh paneer in a tangy and spicy yoghurt sauce	1400
■	Dhingri Kachru 220 grams / 229 kcal Dhingri mushroom cooked with garlic and chillies, topped with stuffed morels	1400
■	Bhee Saag 250 grams 990 kcal Lotus root, spinach, fenugreek, chilly, dried garlic	1400
▲	Kangra Khodiya Gosht 380 grams 990 kcal Pahadi-special mutton curry with hand-ground, charred walnut ink	1950

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SAANJHA SWAAD

	Daruni Jhinga 355 grams 542 kcal Fresh prawns simmered in a wild anardana gravy from the Himalayan foothills	2150
	Bhaddu Gosht 380 grams 1322 kcal Mutton cooked in a “bhaddu” with stone flower spice	1950
	Dum Nalli 450 grams 1322 kcal Slow-cooked baby lamb shanks in yoghurt and a fragrant spiced stock gravy	1950
	Attari Murg 380 grams 1001 kcal Attari style creamy tomato chicken curry, fenugreek, green, cardamom & spices	1850
	Bhanjeer Murg 350 grams 765 kcal Chicken cooked with hemp seeds	1850
	Loya Murg Pyaza 350 grams 765 kcal Chicken, Charcoal grilled special Loya spice blend, tossed with pearl onions, almond flakes	1850
	Nabhe De Macchi 326 grams 495 kcal Punjabi fish curry with lotus stem	1850

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SAATH MEIN

Lentils, Rice, Breads and Accompaniments

■	Dal Jhakiya 280 grams 451 kcal Moong arhar dal with a pahadi jhakiya seed tempering	1100
■	Dal Panch Ratani 280 grams 393 kcal A slow-cooked blend of five lentils	1100
■	Bhaderwah Ke Rajma 280 grams 533 kcal Artisanal slow cooked kidney beans from valleys of bhaderwah in Jammu	1100
■	Tudkiya Bhaat 560 grams 736 kcal Carrot & beans pulao, black masoor dal and spices	1250
▲	Murg Tari Chaul 600 grams 702 kcal Basmati rice cooked along with murg tari	2350
▲	Gosht Biryani 560 grams 774 kcal Aromatic lamb biryani with ori raita	1800
■	Gola Paratha 120 grams 362 kcal Layered bread made with whole wheat flour and clarified butter	480
■	Matar Kulcha 160 grams 315 kcal Smoked green pea kulcha	400
■	Bedu Roti 160 grams 480 kcal Split Black lentils, ginger and Himalayan garlic	300

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SAATH MEIN

	Naan 120 grams 313 kcal Butter/garlic/green chilli-cilantro	260
	Malera Roti 50 grams 140 kcal Bread made with cultured dough, finished with cashew nuts, sesame and fennel seeds	260
	Missi Roti 120 grams 255 kcal Bread made of whole wheat flour, gram flour and spices	260
	Roti 120 grams 255 kcal	260

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LOYA JOURNEY

Vegetarian Set Menu

VEGETARIAN SET MENU

5750

PELLA SWAAD

Appetisers

- Wadi Ark
180 ml / 213 kcal
Drumstick, pepper, Moong lentil
- Kacche Haldi Or Chuare Ka Paneer
150 grams / 396 kcal
Paneer marinated with fresh raw turmeric and dry date pickle, artisanal house-made achar
- Kauni Ke Kebab
250 grams | 1030 kcal
Finger millet and foxtail millet kebab, stuffed with homemade pickled chilli

DAL AUR PULAO

Lentils and Rice

- Dal Jhakiya
100 grams / 161 kcal
Moong and arhar dal with a pahadi jhakiya seed tempering
- Bhaderwah Ke Rajma
100 grams / 140 kcal
Artisanal slow cooked kidney beans from valleys of bhaderwah in jammu
- Tudkiya Bhaat
560 grams | 736 kcal
Carrot & beans pulao, black masoor dal and spices

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LOYA JOURNEY

SAANJHA SWAAD

Mains

- Bhee Saag
250 grams | 990 kcal
Lotus root, spinach, fenugreek, chilly, dried garlic
- Sepu Wadi
100 grams / 173 kcal
Himachali split urad dal dumplings in a fresh tomato-yoghurt sauce
- Peppay Wale Aloo
100 grams / 159 kcal
Chilli-hing-cumin-kalonji tempering

MITTHA

Desserts

- Doodh Jalebi
135 grams / 167 kcal
- Badana Pearls
135 grams / 425 kcal
Rabri and saffron foam, sprinkled with pistachios and almonds

Served with Loya's special breads and accompaniments

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THE LOYA JOURNEY

Non-Vegetarian Set Menu

NON-VEGETARIAN SET MENU

5750

PELLA SWAAD

Appetisers

- ▲ Murg Shobat
200 ml / 286 kcal
Chicken soup with potato crisps and roomali roti segments
- ▲ Burni Ka Jhinga
100 grams / 259 kcal
Prawns in a shrub seed marinade with pahadi bhang jeera chutney
- ▲ Lakhori Mirch Murg Tikka
110 grams / 212 kcal
Grilled chicken, Almora chilli marinade, smoked carrot purée

DAL AUR PULAO

Lentils and Rice

- Dal Jhakiya
100 grams / 161 kcal
Moong and arhar dal with a pahadi jhakiya seed tempering
- Bhaderwah Ke Rajma
100 grams / 140 kcal
Artisanal slow cooked kidney beans from valleys of bhaderwah in jammu
- ▲ Gosht Biryani
560 grams | 774 kcal

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THE LOYA JOURNEY

SAANJHA SWAAD

Mains

- ▲ Kangra Khodiya Gosht
100 grams / 260 kcal
Pahadi-special mutton curry with hand-ground, charred walnut ink
- ▲ Dum Nalli
100 grams / 218 kcal
Slow-cooked baby lamb shanks in fragrant spiced stock gravy
- ▲ Loya Murg Pyaza
100 grams / 218 kcal
Chicken tossed with pearl onions

MITTHA

Desserts

- Doodh Jalebi
135 grams / 167 kcal
- Badana Pearls
135 grams / 425 kcal
Rabri and saffron foam, sprinkled with pistachios and almonds

Served with Loya's special breads and accompaniments

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THE LOYA JOURNEY

Vegetarian Set Menu

VEGETARIAN SET MENU

4250

PELLA SWAAD

Appetisers

- Wadi Ark
180 ml / 213 kcal
Drumstick, pepper, Moong lentil
- Bhey Kebab
250 grams / 365 kcal
Lotus stem kebab, doon chetin

MITTHA

Desserts

- Gud-Ke-Maan
150 grams / 301 kcal
Our Chef's own grandmother's recipe for badam kheer
- Badana Pearls
135 grams / 425 kcal
Rabri and saffron foam, sprinkled with pistachios and almonds

SAANJHA SWAAD

Mains

- Chakki Paneer
100 grams / 254 kcal
Farm-fresh paneer in a tangy and spicy yoghurt sauce
- Bhee Saag
250 grams | 990 kcal
Lotus root, spinach, fenugreek, chilly, dried garlic

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THE LOYA JOURNEY

SAANJHA SWAAD • CONTINUED

■ Dal Panch Ratani

100 grams / 140 kcal

A slow-cooked blend of five lentils

■ Tudkiya Bhaat

560 grams / 736 kcal

Carrot & beans pulao, black masoor dal and spices

Served with Loya's special breads and accompaniments

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THE LOYA JOURNEY

Non-Vegetarian Set Menu

NON-VEGETARIAN SET MENU

4250

PELLA SWAAD

Appetisers

- ▲ Murg Shobat
200 grams / 206 kcal
Chicken soup with potato crisps and roomali roti segments
- ▲ Lakhori Mirch Murg Tikka
110 grams / 212 kcal
Grilled chicken, Almora chilli marinade, smoked carrot purée

MITTHA

Desserts

- Gud-Ke-Maan
150 grams / 301 kcal
Our Chef's own grandmother's recipe for badam kheer
- Badana Pearls
135 grams / 425 kcal
Rabri and saffron foam, sprinkled with pistachios and almonds

SAANJHA SWAAD

Mains

- ▲ Bhaddu Gosht
380 grams | 1322 kcal
Mutton cooked in a "bhaddu" with stone flower spice
- ▲ Attari Murg
100 grams / 232 kcal
Attari-style creamy tomato chicken curry with fenugreek, ginger and spices

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THE LOYA JOURNEY

SAANJHA SWAAD • CONTINUED



Dal Panch Ratani

100 grams / 140 kcal



Murg Tari Chaul

600 grams / 702 kcal

Basmati rice cooked along with murg tari

Served with Loya's special breads and accompaniments



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