

## RICE & BIRYANI

Steam Rice	120.00/-
Jeera Rice (Basmati rice cooked with cumin seeds)	135.00/-
Peas Pullao / Veg Pullao (Basmati rice cooked with fresh peas/seasonal vegetables and Indian herbs)	145.00/-
Navrattan Pullao (Basmati rice cooked with vegetables, fresh fruit dry fruit and Indian herbs)	170.00/-
Veg Biryani (Served with Raita) (Basmati rice cooked with vegetables and Indian herbs)	260.00/-
Chicken Biryani (Served with Raita) (Succulent of chicken cooked tighter with fragrant rice in sealed pot)	290.00/-
Hyderbadi Biryani (Saffron flavoured basmati rice cooked with mutton and Indian herbs)	320.00/-

## INDIAN BREADS

Tandoori Roti	15.00/-
Butter Roti	20.00/-
Missi Roti	30.00/-
Butter Naan	40.00/-
Plain Naan	30.00/-
Lacha Parantha	30.00/-
Pudina Parantha	35.00/-
Mirchi Parantha	35.00/-
Amritasri Rulcha	70.00/-
Onion Rulcha	60.00/-
Methi Parantha	50.00/-

## CHINESE SELECTION (VEG.)

Veg. Noodle	170.00/-
Veg. Hakka Noodle	180.00/-
Seerwan Noodle Veg.	180.00/-
Veg. Fried Rice	180.00/-
Veg. Ginger Garlic Fried Rice	180.00/-
Seerwan Fried Rice Veg.	190.00/-
Chilly Cheese (cottage cheese with chili, pepper, onion in soya sauce)	270.00/-
Chilly Mushroom	270.00/-
Veg. Manchurian (Deep fried vegetable balls simmered in peppery stir sauce)	230.00/-
Cottage Cheese in Lemon Pepper Sauce (Finger cut cottage cheese and baby corn tossed with pepper & chinese herbs served in lemon pepper sauce.)	290.00/-
Mushroom Babycorn in Hot Garlic Sauce (Mushroom and baby corn tossed with onion and pepper, served in steaming hot garlic sauce)	290.00/-

## CHINESE SELECTION (NON VEG.)

Chilly Chicken (Boneless chicken cooked with dry chill, onion and capsicums in a thick spicy sauce)	350.00/-
Chicken in Hot Garlic Sauce	350.00/-
Chicken Balls in Hot Garlic Sauce	380.00/-
Chicken Noodle	230.00/-
Seerwan Chicken Noodle	230.00/-
Chicken Fried Rice	240.00/-
Ginger Garlic Chicken Fried Rice	240.00/-
Chicken Hakka Noodle	230.00/-
Fish in Hot Garlic Sauce	550.00/-
Egg Noodle	210.00/-

## COMBO MEAL

Chicken Biryani Combo	250.00/-
Veg. Biryani Combo	200.00/-
Dal Combo	190.00/-
Paneer Combo	200.00/-
Rajmah Combo	180.00/-
Radhi Rice Combo	150.00/-
Chicken Combo	250.00/-

## NORTHER VIBES LIVE KITCHEN

Chaat Papdi	70.00
Gol Gappe	60.00
Dahi Golgappe	80.00

## PIZZA

Margarita	240.00
Onion Capsicum Pizza	240.00
Paneer Tikka Pizza (clay cooked cottage cheese crisp capsicums & Pepper)	250.00
Mushroom Baby Corn Pizza	250.00
Tomato Corn Pizza	240.00
Northern Vibes Special Veg. Pizza	270.00
Chicken Tikka Pizza (Chicken Tikka, Crisp Capsicum and Red Pepper)	300.00
Hawaiian Chicken Pizza (Chicken, Pineapple)	300.00
Extra Cheese Topping	40.00/-

## PASTA

Pasta (Veg./Non. Veg.)	300/350.00/-
Napoliione / Alfredo / Arbiaia	

## BURGER

Veg. Burger	80.00
Cheese Burger	95.00
Double Cheese Burger	120.00
Chicken Burger	140.00

## VEG. THALI (275.00/-)

Rice, Dal, Vegetable, Salad, Raita, Assorted Bread (2 pcs)

## NORTHERN VIBES SPECIAL VEG. THALI (300.00/-)

Biryani, Dal, Paneer, Salad, Raita, Butter Naan, Gulab Jamun (1 pc)

## NON. VEG. THALI (340.00/-)

Rice, Chicken, Salad, Raita, Roti (2 pcs)

## NORTHERN VIBES SPECIAL NON-VEG. THALI (360.00/-)

Biryani, Chicken, Salad Raita, Butter Naan Gulab Jamun (1 pc)

# The Northern Vibes Restaurant



Call For Delivery

 **88944-21952, 78078-00133**



**The Northern Vibes**  
**Power House Totu Shimla (H.P.)-171011**

Email : [thenorthernvibes@gmail.com](mailto:thenorthernvibes@gmail.com)

Govt. Tax extra as Applicable

**Home Delivery also Available**



### A CUP OF FRESHNESS

Masala Tea	35.00/-
Lemon Tea	45.00/-
Honey Gignier Lemon Tea	50.00/-
Green Tea	50.00/-

### A CUP OF JOY WITH A SMILE

Black Coffee	40.00/-
Hot Coffee	45.00/-
Mineral Water	35.00/-

### EVERY DAY IS A FRESH START (8:30 am to 11:30 am)

Stuffed Parantha (Aloo/Gobhi/Onion)	80.00/-
Mix Prantha	90.00/-
Paneer Parantha	100.00/-
Plain Parantha	60.00/-
Puri Bhaji (3 Pcs of Puri)	120.00/-
Channa Bhatara (2 Pcs of Bhatara)	130.00/-
Puri Extra	25.00/-
Bhaji Extra	40.00/-
Bhatara Extra	30.00/-
Pav Extra	20.00/-
Butter Toast	30.00/-
Choice of Eggs	120.00/-
(Masala/Plain/Boiled Served with two Slice of Bread)	
Veg. Sandwich Grilled	135.00/-
Cheese Sandwich Grilled	145.00/-
Paneer Tikka Sandwich Grilled	145.00/-
Cheese Corn Sandwich Grilled	145.00/-
Chicken Grilled Sandwich	155.00/-
Chicken Tikka Sandwich Grilled	160.00/-
Chicken Corn Grilled Sandwich	160.00/-

### SNACKS

French Fries	120.00/-
Peaunt Masala	130.00/-
Masala Papad	50.00/-
Papad Roasted	30.00/-
Veg Cutlet	150.00/-
Cheese Cutlet	170.00/-
Veg Pakora	160.00/-
Paneer Pakora	180.00/-
Cocktail Kababb (Serve with cold Garlic Sauce)	170.00/-
Veg. Spring Roll (Crispy fried pan cake rolled stuffed with assorted vegetable served with Garlic sauce)	200.00/-
Cheese Corn Roll	215.00/-
Crispy Corn	220.00/-
Crispy Chilly Honey Potato (Sherdded potato deep fried & tasted with honey sauce)	200.00/-
Crispy Chilly Honey Cauliflower (Sherdded potato deep fried cauliflower & tasted with honey sauce)	190.00/-

Crispy Chilly Honey Baby Corn (Sherdded potato deep fried cauliflower & tasted with honey sauce)	230.00/-
Veg. Manchurian (Dry/Gravy) (Deep fried vegetable balls simmered in peppery stir sauce)	230.00/-
Chilly Cheese (Dry. Gravy) (Cottage cheese with chilly peppery onion cooked in soya sauce)	270.00/-
Chilly Mushroom (Dry/Gravy) (Mushroom with chilly peppery onion cooked in soya sauce)	270.00/-
Chicken Pakora	200.00/-
Chilly Chicken (Dry/Gravy) (Boneless Chicken cooked with dry chilly onion and capsicum with thick spicy gravy)	330.00/-
Chicken in Lemon Pepper Sauce	350.00/-
Chicken Balls in Hot Garlic Sauce	340.00/-
Chicken Salt n Pepper (Boneless chicken toasted with ginger garlic and capsicum)	340.00/-
Fish Finger	520.00/-
Chilly Fish (Boneless fish cooked with dry chilly onion and capsicum with thick spicy gravy)	530.00/-

### SOUPS

Veg. Sweet Corn/Veg. Manchow/ Veg. Talamain/ Veg. Hot n Sour	120.00/-
Veg. Lemon Coarinder	130.00/-
Cream of Tomato/Mushroom/ Vegetable	130.00/-
Chicken Sweet Corn/Talamain / Munchow	
Hot n Sour	140.00/-
Cream of Chicken	140.00/-
Chicken Lemon Coarinder	140.00/-

### (12 PM to 04 PM) TANDOORI SNACKS (6 PM To 10 PM)

Dahi Re Kabab	320.00/-
Paneer Tikka (Slice of cottage cheese marinated in yoghurt & cooked in tandoor)	280.00/-
Paneer Tikka Achari (Onion pickle marinated in cottage cheese sliced and cooked in charcoal oven)	285.00/-
Paneer Mint Tikka (Cubes of cottage cheese marinated in mint & fenugreek chutney showered and grilled to charcoal oven)	285.00/-
Paneer Malai Tikka (Slice of cottage cheese marinated in cream and white paste cooked in charcoal oven)	290.00/-
Soya Chaap Tikka (Pieces of Soya Chaap marinated in yoghurt and cooked in tandoor)	300.00/-
Soya Chaap Achari Tikka (Pieces of Soya Chaap marinated in pickle and cooked in tandoor)	300.00/-
Soya Chaap Malai Tikka (Pieces of Soya Chaap marinated in cream and cashewnut paste cooked in tandoor)	310.00/-
Mushroom Tikka (Button Mushroom marinated in spicy sauce and skewered cooked in charcoal oven)	280.00/-
Mushroom Tikka Achari (Button Mushroom marinated in mixed pickle and spice cooked in charcoal oven)	285.00/-
Tandoori Gobhi (Fresh Cauliflower marinated with yoghurt mint sauce and spices & cooked in tandoor)	280.00/-
Veg. Seekh Kabab (A suitable blend of chef selected spiced and minced vegetable carefully shrewed & grilled in charcoal oven)	280.00/-

### NON. VEG

Tandoori Chicken (Full/Half) (Chicken marinated with spicy condiments & cooked in clay oven)	530/280.00/-
Chicken Tikka (Boneless chicken marinated in select spices & condiments cooked in clay oven)	360.00/-
Chicken Tikka Achari (Tender pieces of chicken marinated in a combination of Indian Pickle spices and bar-be-cued)	350.00/-
Chicken Tikka Pudina (Boneless chicken marinated fresh coriander mint yoghurt spices and select herbs and cooked charcoal oven)	350.00/-
Chicken Malai Tikka (Boneless chicken marinated with cheese cream lemon juice and cooked clay oven)	370.00/-
Chicken Seekh Kabab (Chicken mince and spiced with sliced herbs chopped onion and served grilled)	360.00/-
Afghani Chicken	550/300.00/-
Fish Tikka (Cubes of fish marinated & grilled with chilly)	530.00/-
Fish Tikka Ajwani (Cubes of fish marinated in yoghurt with herb and spices)	540.00/-
Fish Tikka Achari (Cubes of fish marinated in mixed pickles with herb and spices)	540.00/-

### RAITA & SALAD

Green Salad	130.00/-
Russian Salad (Mixed vegetables with mayonnaise)	155.00/-
Cheese Corn Salad	160.00/-
Kimchi Salad (Diced capsicum, onion, cabbage and baby corn in tangy chine dressing)	150.00/-
Mix Raita / Boondi Raita	140.00/-
Pineapple Raita	150.00/-

### NON-VEG. COURSE

Butter Chicken (Full/Half) (Tandoori chicken pieces in a popular blend of tomato ginger and garlic cooked in rich cashew nut gravy)	550/290.00/-
Radhai Chicken (Chicken tossed with green pepper, onion, tomato in traditional spices)	550/300.00/-
Handi Chicken (Pieces of chicken cooked in chopped onion gravy, topped with boiled eggs)	550/290.00/-
Tawa Chicken (Grilled chicken wrapped in masala herbs and spices and cooked in masala gravy)	550/290.00/-
Lucknowi Chicken (Chicken cooked in mujlai gravy)	570/330.00/-
Chicken Curry (Traditional Punjabi style chicken curry)	550/290.00/-
Chicken Rahra (Combination of chicken onion and tomato cooked in thick spicy curry)	550/290.00/-
Gosth Rahra (A unique combination of lamb with mince meat and spices)	450.00/-
Gosth Rogan Josh (Gosth marinated and cooked with Indian spices and herbs)	500.00/-
Fish Makhani (Boneless fish cooked in tomato butter gravy topped with select herbs and spices)	540.00/-
Fish Tawa Masala (Boneless fish cooked in capsicum onion and topped with select herbs and spices)	540.00/-
Fish Curry (Fish fillet diced and cooked in a traditional spicy curry)	540.00/-
Egg Curry (Boiled eggs cooked in spicy Punjabi gravy)	270.00/-

### (12 PM to 04 PM) MAIN COURSE (06:30 PM To 10:30 PM)

Dal Makhani (Four famous in house delicacy cooked overnight and slow fire and tempered with various spices and finished with butter and cream)	200.00/-
Dal Fry (Yellow lentils boiled and tempered with garlic, tomato and fresh coriander)	180.00/-
Dal Yellow	180.00/-
Radhai Pakora	180.00/-
Rajmah Punjabi	180.00/-
Channa Masala (Combination of white channa cooked in a thick spicy gravy)	210.00/-
Palak Mushroom	230.00/-
Palak Corn (Corn cooked in spinach in topped with cream)	240.00/-
Mushroom Masala (Combination of mushroom, onion and tomato cooked in thick spicy curry)	240.00/-
Radhai Paneer (Cottage cheese mixed with tomato, onion, capsicum and cooked with Indian spices)	270.00/-
Paneer Makhani (Cottage cheese cooked in tomato buttered gravy topped with cream)	270.00/-
Palak Paneer (Cottage cheese cooked in spinach, topped with cream)	270.00/-
Paneer Lababdar (Cottage cheese cooked in rich tomato gravy, chopped onion)	270.00/-
Paneer Tikka Masala (Cottage cheese cooked in rich tomato gravy, sliced onion and garnished with cream)	270.00/-
Shai Paneer (Cottage cheese cooked in rich white curry)	280.00/-
Paneer Pasanda (Cottage cheese stuffed and cooked in cashew nut gravy garnished with dry fruits)	270.00/-
Cheese Tomato (Cubes of cottage cheese and pieces of blanched tomato simmered in rich tomato gravy)	270.00/-
Paneer Bhurji (Grated paneer cooked with onion, tomato and pepper)	270.00/-
Malai Kofta (Cottage cheese dumplings in rich creamy gravy)	280.00/-
Veg Kofta	260.00/-
Angoori Kofta	280.00/-
Dum Aloo Kashmiri (Stuffed potato cooked in rich Kashmiri gravy)	240.00/-
Dum Aloo Banarsi	220.00/-
Jeera Aloo (Boiled potato cooked with cumin seeds)	160.00/-
Aloo Gobhi	190.00/-
Mix Vegetable (Mixed vegetables cooked in coconut, fresh cream and herbs)	200.00/-
Radhai Vegetable	220.00/-
Veg Jalfrezi (Vegetables tossed in tangy sweet 'n' sour sauce)	220.00/-
Methi Mutter Malai (Peas cooked in mujlai gravy and topped with methi)	250.00/-
Soya Chaap Tawa Masala (Soya Chaap cooked in rich tomato gravy, sliced onion and garnished with cream)	290.00/-
Soya Chaap Malai (Soya Chaap in mujlai gravy and topped with butter and cream)	310.00/-
Soya Chaap Achari (Soya Chaap cooked in mixed pickle gravy top with Indian spices)	290.00/-