

### **SOUP**

### **SALAD**

**TOMATO-BASIL SOUP** 350 MY BIG FAT GREEK SALAD 400 Tomatoes, cucumbers, olives, onions, & feta **CREAM OF MUSHROOM** 350 with a zesty lemon-olive oil kick 450 **MELON & FETA TANGO** The perfect summer salad made with Chunked watermelon, Tomato, Feta & Mint, Spritzed with Honey vinaigrette **CLASSIC CHICKEN CAESAR** 450 A timeless favorite with fresh lettuce, parmesan, and golden croutons, finished with creamy Caesar

### **APPETIZER**

	NACHOS (2)		VEGETARIAN		
	All our Nachos are served with tomato salsa sour cream  ULTIMATE MEXICO	& 500	LEBANESE MEZZE PLATTER Falafel balls, Hummus, Baba ghannouj, Salad, Served with pita bread	700	
	Olives, Beans, Jalapeno, Tomatoes, Lettuce &	500	CHILLY PANEER DRY	600	
	cheese		FRENCH FRIES	250	
	FULLY LOADED NACHOS  Minced lamb, Chicken ham, Olives, Beans,	600	HONEY CHILLY POTATO	400	
	lapeno, Tomatoes, lettuce & cheese		CRISPY JALAPENO POPPERS	400	
	BREAD		NON-VEGETARIAN		
	TOMATO, MUSHROOM & BASIL BRUSCHETTA	400	CRUNCHY CHICKEN NUGGETS	400	
			CHILLY CHICKEN DRY	700	
	CHILLY CHEESE GARLIC TOAST	350	DRAGON'S KISS CHICKEN WINGS Crispy wings tossed in our signature Sriracha glaze — sweet, smoky, & dangerously addictive	400	

### TANDOOR - ETHNIC INDIAN APPETIZER

PREPARED BY OUR INDIAN CHEF IN A TRADITIONAL CHARCOAL CLAY OVEN,
AND ALL TANDOOR DISHES ARE SERVED WITH CHUTNEY SAUCE & SALAD

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PANEER TIKKA AACHARI / MALAI
Cottage cheese grilled with Your choice of

Marinated sauce (Indian pickling spices / Cream)

VEGGIE SEEKH KEBAB 600

Prepared with Mixed vegetables with Spices & Grilled on Skewers

BROCCOLI TANDOOR 700

Broccoli goes royal — grilled in creamy cashew, almond & nutmeg magic

VEGGIE KEBAB PLATTER 1250

Mixed Tikkas & Kebabs Served in a Platter

#### NON-VEGETARIAN

CLASSIC CHICKEN TIKKA 700

AACHARI / LASOONI / MALAI

Boneless Chicken morsels marinated in Your choice of sauce (Indian pickling spices / Garlic / Cream)

TANDOORI CHICKEN 700

TANDOORI TROUT 950

TANDOORI PROWN 900

Mixed Tikkas & Kebabs Served in a Platter

**NON-VEGGIE KEBAB PLATTER** 

### **HOMEMADE - BURGERS & SANDWICHIES**

650

ALL BURGERS & SANDWICHES ARE SERVED WITH FRENCH FRIES

BURGERS

JOHNSON CLASSIC LAMB BURGER 700

Topped with cheese, lettuce, tomato &

Caramalized onion

JOHNSON CHICKEN BURGER

Topped with cheese, lettuce, tomato & onion

PLANT POWER VEGGIE BURGER 550

Topped with Chesse, tomato, lettuce, Caramalized onion

SANDWICHIES - VEG.

VEGGIE CHEESE SANDWICH 500

MUSHROOM GARLIC & CHEESE 550

SANDWICHIES - NON-VEG.

GRILLED CHICKEN & CHEESE 600

THE CLASSIC B-L-T

BACON, LETTUCE & TOMATO

### JOHNSON SPECIALTY RAINBOW TROUT

950

950

**OVEN BAKED TROUT** 

Whole Fish in a Lemon butter sauce, Served with Sauteed vegetables & bread

GRILL TROUT CITRUS SALSA

Grilled Fillet trout fish, Served with Sauteed veggies & Citrus Ingredients

PAN FRIED TROUT

950

1500

Fillet fish with Indian Spices, Served with Sauteed vegetables & bread

TROUT ALLA VERONIQUE

950

700

Grilled Fillet trout in a Red wine sauce, Served with Sauteed veggies & bread

### **PIZZA**

VEGETARIAN		NON-VEGETARIAN	
MARGARITA The classic basic pizza with Mozzarella,	700	SPICED CHICKEN TIKKA  Spiced Chicken Tikka, Tomato sauce &	<b>800</b> Mozzarella
Tomato sauce & Basil  PIZZA AL FUNGI  Mushrooms, Mozzarella, Tomato sauce & Fresl	<b>750</b> h herbs	PEPPERONI Pepperoni, Tomato sauce & Mozzarella	950
SPICY PANEER TIKKA  Paneer Tikka, Capsicum, Onion, Tomato sauce Fresh herbs & Mozzarella	800		
FARMER MAKER Seasonal Fresh Vegetables, Tomato sauce, Mozzarella & Fresh herbs	750	ADD ON'S Olives / Jalapeno / Extra Cheese / Chick	110 EACH ken Sausage

### **PASTA**

CHOOSE YOUR FAVOURITE PASTA & COMBINE IT WITH YOUR FAVOURITE SAUCE

## CHOICE OF PASTA: PENNE / SPAGHETTI CHOICE OF SAUCE

ARRABBIATA	600	ALFREDO	600
Zesty tomato sauce with Red chilli flakes		Cream, Parmesan Cheese with Mushroom	
NEAPOLITAN	600	BOLOGNESE (LAMB)	750
Tomato sauce with Fresh basil		Tomato sauce with Minced meat & fresh basil	
		ADD ON'S	
		Chicken	100

### **CONTINENTAL CUISINE**

#### **RATATOUILLE** 600 LAMB ROAST 1100 Lots of Fresh vegetables & Fresh herbs. Cooked in a Wood oven Roast lamb. Served with roasted potato Aromatic tomato sauce, Served with Bread or Rice & Sauteed vegetables 900 SHEPHERD'S PIE **VEDURA MISTA** 650 Minced lamb cooked in a tomato sauce. Layered Grilled vegetables tossed in garlic & olive oil with Mashed potato, Served with Garlic bread ROSEMARY GARLIC CHICKEN 800

# & olive oil. Served with pineapple salsa CHICKEN STROGANOFF 800 Tender chicken in a creamy mushroom sauce,

Chicken grilled with rosemary, lemon zest, garlic

Tender chicken in a creamy mushroom sauce, cozying up with rice. Comfort food with a fancy twist!

NON-VEGETARIAN

VEGETARIAN

### **INDIAN CUISINE**

### **VEGETARIAN**

#### NON-VEGETARIAN

PANEER TIKKA BUTTER MASALA	700
Cottage cheese partly cooked on skewers in t	andoor,
Finished with Indian spices in a tomato gravy	

Cottage cheese	e partly cooked of	on skewers in tandoor,
Finished with Ir	ndian spices in a	a tomato gravy

KADAI PANEER	700
An aromatic preparation of Cottage cheese	
with Onion & Capsicum	

PALAK PANEER		
Cottage cheese cooked in a spinach sauce		

SEASONAL MIX VEGGIE	600
DAL MAKHANI	600

Simmered black lentils with home churned butter and tomato

#### DAL FRY / DAL TADKA Yellow lentils, tempered with spices & clarified butter

#### **BUTTER CHICKEN**

700

Charred chicken morsels in a rich and spicy tomato gravy finished with cream and churned butter

#### CHICKEN TIKKA MASALA

700

Chicken tikka cooked on skewers and Finished with Indian spices in a delicate tomato gravy

#### **MUTTON ROGAN JOSH**

900

Slow-cooked succulent meat simmered in a robust blend of spices and onions, creating a rich, aromatic dish full of depth and flavor

#### **KEEMA MATAR**

900

Minced lamb cooked with green peas & Whole spices

#### **PRAWN MASALA**

900

Tiger prawns, mildly marinated & tossed with Indian spices & herbs

### **INDIAN BREADS**

TANDOORI ROTI		60
NAAN PLAIN / BUTTER	R	100
NAAN		160
GARLIC / CHEESE / GARLIC &	CHEESE	
LACHHA PARANTHA		100

Pepper peas

PLAIN / BUTTER / PUDINA

#### RICE BOWLS

BIRYANI

650/750/850

VEGGIE / CHICKEN /MUTTON

Basmati rice layered with tender meat, slow-cooked with aromatic spices for a rich and flavorful classic.

#### STEAMED RICE / JEERA RICE

250/300

#### FRIED RICE

500/600

VEGGIE CHILI GARLIC / CHICKEN CHILI GARLIC

### **ACCOMPANIMENTS**

CHOICE OF RAITA

200

450

PINEAPPLE / BOONDI / MIXED VEG.

**GARDEN FRESH GREEN SALAD** 

350

Fresh cucumbers, tomatoes, onions, and carrots

Ruccola

### **DESSERT**

RICH ALMOND CHOCOLATE CAKE 500 LEMON CHEESE CAKE 450
HIMALAYAN APPLE TART 500 CHOICE OF ICE CREAM
VANILLA / STRAWBERRY / CHOCOLATE

### **COOLERS**

### **BEVERAGE**

CRANBERRY COOLER	350	SEASONAL FRESH FRUIT JUICE	250
Cranberry juice, Lime juice & Sprite		CHOICE OF LASSI	200
VIRGIN CUCUMBER COOLER	350	SWEET / SALTED / PLAIN / MINT	
Cucumber, Mint & Lemon juice. Topped with	h sprite	CHOICE OF SHAKE CHOCOLATE / VANILLA / STRAWBERRY / BA	<b>320</b> ANANA
VIRGIN MOJITO	350	FRESH LIME SODA / WATER	150
Fresh Mint, Brown Sugar, Lemon Juice		PLAIN / SWEET / SALTED / MINT	
topped with Soda		SOFT DRINKS	80
FRUIT PUNCH	350	COKE / SPRITE / LIMCA / MAAZA / FANTA	
Orange juice, Pineapple juice, Grenadine, Strawberry syrup, Passion fruit syrup & Fre	sh Cream	DIET COKE / ZERO COKE	120
CRANBERRY SANGRIA	350	TONIC WATER	150
	350	CLUB SODA WATER	100
Cranberry Juice, Orange juice, Sangria Mix Syrup & ruits		RED BULL	300
		MINERAL WATER	50

COFFEE

### **TEA &...**

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AMERICANO	200	SELECTION OF TEA	150
ESPRESSO	130	BLACK TEA / EARL GREY / PEPPERMINT / MASALA / GREEN TEA	
CAPPUCCINO	220	GINGER LEMON HONEY TEA	220
CAFÉ MOCHA	220	ICED TEA	170
CAFÉ LATTE	220	LEMON / PEAC,	
ICED MOCHA	220	HOT CHOCOLATE	230

#### The Johnson Story

High in the Himalayas, where journeys meet and stories unfold, Johnson Bar & Restaurant was born in 2004, when Mehul and Pia opened a place at Johnson Lodge & Spa.

What began as a cozy mountain hangout for travelers and locals has grown into a vibrant home of food, music, and memories — a journey of over two decades filled with flavor, passion, and craft.

Since 2010, Yeon, an interior designer and entrepreneur from Korea, has become part of this story — shaping Johnson Lodge & Spa alongside the Johnson family with creativity and heart.

Today, as you sit here, you're part of that story too. Welcome to Johnson's — where every moment rises with the mountains.

### PLEASE CHECK OUT OUR SEASONAL (CHEF'S) SPECIALS

WE SERVE RO WATER - JUST ASK YOUR SERVER







LOVE YOUR EXPERIENCE? LEAVE US A REVIEW ON GOOGLE MAPS



@johnsonlodgenspa

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