



JOHNSON'S FOOD

A HIMALAYAN STORY ON EVERY PLATE

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.



SALAD

My Big Fat Greek Salad

Tomatoes, cucumbers, olives, onions, & feta with a zesty lemon-olive oil kick

Melon & Feta Tango

Chunked watermelon, Tomato, Feta & Mint, Spritzed with Honey vinaigrette

Indian Green Salad

Fresh cucumbers, tomatoes, onions, & carrotst

Classic Chicken Caesar

Fresh lettuce, parmesan, & golden croutons, finished with creamy Caesar

A 5% GST WILL BE ADDED TO ALL PRICES

APPETIZERS

VEGETERIAN

Baigan Bharta Taco

Smoky brinjal mash meets tangy tomatoes—
spiced just right & folded into a soft tortilla

Peri Peri Parmesan Fries

Kurkure Bhindi

Crispy okra, spiced just right—
every bite a crunchy little celebration



Lemon Coriander
Paneer Tikka

Blue pea Hummus & Garlic toast

Add Falafel balls

Cajun Corn Ribs

Ultimate Mexico Nachos

Beans, Olives, Jalapeno, Tomatoes, lettuce & Cheese

Lebanese Mezze Platter

Falafel balls, Hummus, Baba ghannouj, Salad,
Served with pita bread

Lemon Coriander Paneer Tikka



NON-VEGETERIAN



Sriracha Tandoori Prawns

Juicy prawns meet tandoori heat & a sriracha kick—
flame, spice, & attitude in every bite



Thecha Chicken Tikka

A rustic Maharashtrian blend of garlic, coriander,
green chilli, & peanut—fresh, punchy, & full of heat

Seoul Fire Chicken wings

Crispy golden wings in a sweet-spicy glaze—
the Korean way, bold and fiery

Grilled Chicken Quesadilla

Grilled chicken & melted cheese with peppers & beans—
tucked into a golden tortilla

Prawn Agillo

Zesty lemon-coriander broth—light, aromatic,
& served with warm buttered toast

Grilled Chicken
Quesadilla



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BETWEEN BREADS

VEGETERIAN

Creamy Mushroom on Toast

*Paneer in Oven Dried
Tomato-Basil Pesto Wrap*

Served with Chips

*Grilled Asiago Cheese-
Jalapeno Sandwich*

Served with Chips



Creamy Mushroom
on Toast

NON-VEGETERIAN

Calcutta Egg Roll

*Cilantro Chicken Jungle
Sandwich*

*Shredded Chicken & Veggies in a creamy
coriander Dressing, Served with Chips*

Mutton Kheema On Laccha



Mutton Kheema On Laccha

JOHNSON BURGERS



Add

cheeZler

*Choose your burger, we'll bring the sizzle—
loaded with a rich, dripping cheese sauce*

*Topped with Cheese, Tomato, Lettuce &
Caramelized onion, Served with Chips*

Plant Veggie Burger

Chicken

Lamb

Add Bacon / Fried egg

PIZZA

VEGETERIAN

Johnson Full house

A garden on a crust—peppers, olives, mushrooms, jalapeño, & onion in every vibrant bite

Bianco

A white sauce with confit garlic, feta, & spinach

Classic Margharita

Four Cheese

Mozzarella, cheddar, asiago, & parmesan—four cheeses, one rich, melty indulgence



NaanZa

*"Naan meats Pizza -
Tandoori toppings on
a soft crisp base"*

*Paneer Tikka,
Onion & Capsicum*

*Chicken Tikka,
Onion & capsicum*

Paneer Tikka,
Onion & Capsicum NaanZa



NON-VEGETERIAN

Chicken Feast

Loaded with chicken ham and sausage—big, bold, and made for meat lovers

Chicken Pepperoni

Lamb

Tender lamb mince, perfectly seasoned—layered over a crisp, cheesy base

Smoked Honey Mustard Chicken

TROUT SPECIALS



Pan-seared Trout



Tandoori Trout

Charred, Smoky whole fish with tandoori spices—paired with salad, chutney, & Papad

Pan-seared Trout

Fillet fish with an Indian spice kick—balanced with sautéed veggies & Bread

Oven Baked Trout

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

Trout N Chips

Crispy crumb-fried trout with a zesty lemon-mustard kick—paired with Chips & Tartar sauce

Soup & Appetizers

Hearty Smoked Trout Soup

Trout pate & Cucumber Crostini



Trout pate & Cucumber Crostini

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MAIN DISHES

VEGETERIAN

Dal Dhansak

A Parsi classic—three dals and vegetables slow-cooked into a rich, hearty curry

Kaddu ka Khatta

Traditional Himachali pumpkin cooked in a tangy sweet-and-sour gravy

Dal Makhani

Green Thai Curry

Served with steamed rice

Cottage Cheese Steak

Paneer steak, layered with ratatouille and smoky baba ghanoush.

Paneer Lababdar

Soft paneer in a rich tomato-cashew gravy—spiced with garam masala kasuri methi

Pasta

Roasted Pepper & Zucchini Lasagna

Spaghetti Bolognese

Hearty lamb ragu meets perfectly cooked spaghetti

Spaghetti Aglio Olio

Garlic, olive oil, and a gentle chilli kick

Add Bacon / Prawn

Penne Pesto

Tossed in basil-parmesan pesto with a touch of cream

Add Chicken

Kids favorite

Nutty Mac N Cheese

"topped with a crisp herb crumb"

Add On's... 95 each

Corn / Grilled Chicken / Bacon

NON-VEGETERIAN

Chicken Chettinad

A Tamil Nadu classic—spiced chicken in a yogurt-coconut gravy

Goan Prawn Curry

Juicy prawns in a tangy tamarind curry

Molten Cheese Chicken

Juicy chicken stuffed with melted cheese, Chicken ham & Spinach—served with mashed potato & glazed carrots

Three Egg Shakshuka

A North African favorite—three eggs gently poached in spiced tomato-pepper sauce

Green Thai Curry

Served with steamed rice (Chicken / Prawn)

Mutton Ghee Roast

Spicy Mangalorean Delicacy,

Mutton Dhansak

A Parsi classic—mutton slow-cooked into a rich, hearty, deeply spiced curry

& MORE...

RICE BOWLS

Mushroom & Green Peas Pulao

Steamed Rice / Jeera rice

Ghee rice

Recommended with Mutton Ghee Roast

Brown Onion rice

Recommended with Dal Dhansak / Mutton Dhansak



DESSERT

**Rich Flourless Almond
Chocolate Cake**

Himalayan Apple Tart

Lemon Cheesecake

Choice of Ice cream

INDIAN BREADS

Tandoori Roti

Plain / Butter / Ghee

Naan

Plain / Butter / Pudina

Naan

Garlic / Cheese / Cheese-garlic

Stuffed Kulcha

Aloo / Paneer / Onion

Lachha Paratha

Plain / Butter / Pudina

ACCOMPANIMENTS

Garlic Bread

Add Cheese

Sauteed vegetables

Mashed Potato

Choice of Raita

Pineapple / Boondi / Mixed Veg.

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BEVERAGE

SIGNATURE COOLERS

Brazilian Lemonade

Zesty lemonade blended with condensed milk—creamy, citrusy, and irresistibly refreshing

Kokum Cooler

Sweet, tangy kokum—cool, refreshing, and made for summer

Kokum Chia Fizz

Tangy kokum meets chia and a fizzy lift—cool, refreshing, and lively

Butterfly Pea Flower Iced Tea

Floral, refreshing, and beautifully blue - caffeine free herbal tea

Virgin Mojito

Fresh Mint, Brown Sugar, Lemon Juice topped with Sode

Virgin Cranberry Sangria

Cranberry Juice, Orange juice, Sangria Mix Syrup & fruits

Cucumber Mint Cooler

Cucumber, Mint & Lemon juice. Topped with sprite

Coffee

Espresso

Americano

Cappuccino

Cafe Latte

Cafe Mocha

Affogato

Classic Italian coffee dessert—espresso meets melting vanilla in perfect harmony

TEA

Selection of Tea

Black Tea / Earl Grey / Peppermint / Masala / Green Tea

Ginger Lemon honey tea

& Hot Chocolate

SOFT DRINKS &...

Seasonal fresh fruit juice

Fresh Lime soda / water

Plain / Sweet / Salted / Mint

Soft Drinks

Coke / Sprite / Limca / Maaza / Fanta

Diet coke / Zero Coke

Tonic Wt. / Club soda Water

Red Bull

Mineral Water

Iced Coffee

Iced Americano

A two shot of espresso topped with ice & cold water

Vietnamese Coffee

Sweetened with condensed milk—strong, smooth, addictive

Iced Mocha