



By
The Lake Hill
(Group Of Hotels)





Welcome to Mrida at MAATI

Indulge in a culinary journey where every dish is crafted with passion and precision. At Mrida, we take pride in offering a diverse selection of delectable creations, inspired by both local and global flavors. Our menu features a blend of timeless classics and innovative dishes, designed to delight every palate.

From hearty starters and fresh salads to mouth-watering main courses, each item is made with the finest ingredients to ensure a memorable dining experience

BREAKFAST

Paratha Your Way 199/299

two pieces of potato, onion, cauliflower / paneer stuffed yoghurt and pickle

Poori Bhaji 249

four pieces of deep-fried Indian bread & the Indian spiced potato curry

Idli - Sambhar 249

three pieces of idli with sambhar & south Indian chutney

Dosa Your Way 279

Plain or masala with sambhar & south Indian chutney

Fresh Fruits Platter 249

fresh and simple serving of assorted seasonal fruits

Chole Bhature 249

2 pieces with pickle

Poha 249

a dish made from flattened rice flakes

Tea Your Way 79

English breakfast/green tea/masala, cookies

Coffee Your Way 129/169

Americano/ Milk Coffee

Fresh Juice 199

without added sugar, ask for availability

Sweet Lassi / Butter Milk 149

choice of sweet or salty

Egg Your Way 169

Choice of boiled / masala Omelet / fried / scrambled / poached, prepared with 2 eggs, with slice of bread

Cereals 169

choice of cornflakes, Choco flakes, muesli with hot or cold milk

SOUPS AND SALAD

Tomato Dhaniya Shorba 199

A flavorful and aromatic Indian soup that is both comforting and light

Manchow Soup (Veg/Chicken) 159/199

A spicy Indo-Chinese broth loaded with vegetables, flavored with soy sauce, garlic, and ginger, topped with crispy fried noodles for a crunchy finish.

Hot & Sour (Veg/Chicken) 159/199

A tangy and spicy Indo-Chinese broth, packed with vegetables, chili, vinegar, and soy sauce for a bold and flavorful kick.

Watermelon Feta Salad 299

salad made with juicy watermelon, feta cheese with mint and oregano lemon dressing

Fresh Garden Green Salad 199

green salad

Caesar Salad Veg / Chicken 299/349

mixed lettuce salad

SNACKS

Mutton Seekh Kabab 499

A flavorful skewer of minced mutton mixed with aromatic spices, herbs, and grilled to perfection for a smoky taste.

Lahsuni Malai Murgh Tikka 499

Tender chicken marinated in a creamy blend of yogurt, cream, and mild spices, then grilled to perfection for a rich, melt-in-the-mouth experience

Amritsari Macchi 499

tandoori masala, coriander yogurt dip cooked in the tandoor for a refreshing and earthy taste.

Ajwaini Fish Tikka 499

Marinated in a blend of yogurt, mustard oil, and traditional Pahadi spices like jakhiya (wild mustard) and coriander, grilled for a smoky flavor

Desi Bhatti Ka Murgh 499

a rustic, smoky chicken dish marinated in a blend of yogurt, mustard oil, and robust Indian spices, slow-cooked in a traditional bhatti (clay oven) for a charred, earthy flavor.

Dahi Ke Kabab 299

are soft and creamy kebabs made from hung curd, paneer, and mild spices, delicately pan-fried to golden perfection, offering a melt-in-the-mouth experience with a hint of sweetness and tang.



SNACKS

Cheese Corn Roll

a mixture of roasted corn, jalapeno, olive and cheese rolled in to thin sheet coated with panko crumb, deep fry till golden perfection

Paneer Tikka

a popular vegetarian dish in Indian cuisine, made by marinating cubes of paneer (Indian cottage cheese) in spices and yogurt

Chilli Paneer

a popular Indo-Chinese dish featuring crispy fried paneer cubes tossed in a spicy and tangy sauce made from soy sauce, chili sauce, and garlic, along with stir-fried bell peppers and onions.

Hara Bhara Kebab

with mint chutney

Fish Finger

with mint & tartar sauce

PASTA & CHINESE

Pasta Your Way (Veg/Chicken)

(choice of penne or Spaghetti) in arrabiata, alfredo, an Italian dish featuring pasta tossed in a spicy tomato-based sauce made with garlic, chili flakes, and olive oil, offering a tangy and fiery flavor

369/449

Pasta Aglio E Olio (Veg/Chicken)

(choice of penne or spaghetti) Italian pasta dish made with sautéed in olive oil infused with garlic and red chili flakes, garnished with parsley and sometimes parmesan cheese

369/449

Choice of Noodles (Veg/Chicken)

(choice of hakka or chilli garlic or Szechuan Spicy) a popular Indo-Chinese dish known for its bold flavors and vibrant colors, combining stir-fried noodles with a variety of vegetables or tossed with garlicky flavor.

399/449

Stir Fried Vegetables with Cottage Cheese

salad made with juicy watermelon, feta cheese with mint and oregano lemon dressing

329

Crispy Fried Rice

Stir Fried Chicken in Hot Garlic Sauce fried basil, garlic crisps.

399

Caesar Salad Veg / Chicken

mixed lettuce salad

299/329/349

HOUSE OF MRIDA

349

Tandoori Chicken Pizza

Chicken Tandoori Pizza combines the spicy flavors of Indian tandoori chicken with the cheesy goodness of Italian pizza

499

369

Pizza Margherita

a classic Italian dish known for its simplicity and delicious combination of fresh basil, mozzarella cheese, and tomatoes

399

349

Papad – Roasted / Masala

02 pieces papad /chopped vegetables masala mix

69/99

Peanut Masala

roasted peanuts, tomatoes, onion, coriander, green chilies, lemon juice.

199

329

Mrida's Pakoda Basket

roasted mint, tamarind chutney, vegetables / paneer / chicken

249/299/369

499

Mrida Club Sandwich

A vegetarian club sandwich is a delightful twist on the classic, packed with layers of flavorful veggies, cheese, between toasted slices of bread

399

Mrida Chicken Club Sandwich

A Chicken Club Sandwich is a delicious and filling option for a meal, combining the flavors of chicken, egg, lettuce, tomato, cheese and mayonnaise between layers of toasted bread

449

Cheese Chilli Toast

is a savory snack made with bread topped with a spicy cheese mixture and toasted until melted and crispy

299

Fries- Plain/Peri-Peri

with tomato ketchup

249/279

Noodle Mania

vegetable / one fried egg - 2-minute Maggie

169/199



MAINS

House Black Dal 349
A Mrida signature dish — dark, rich, deeply flavored.

Yellow Dal Tadka 299
a flavorful Indian dish made with cooked yellow lentils (dal) that are tempered with a fragrant mix of spices, including cumin, garlic, onions, tomatoes, and ghee or oil.

Mattar Paneer 399
a popular Indian dish made with paneer (Indian cottage cheese) and green peas cooked in a spiced tomato-based gravy

Kadhai Paneer 399
a flavorful Indian dish featuring paneer (Indian cottage cheese) cooked with bell peppers, onions, and tomatoes in a spicy and aromatic gravy, seasoned with traditional Indian spices

Paneer Lababdar 399
A rich and creamy North Indian dish made with paneer cubes simmered in a tomato-onion-based gravy, enriched with cream and spices like garam masala, and often garnished with grated paneer for added texture and flavor

Mutton Pahadi Curry 249
a traditional dish from the mountainous regions of North India, particularly Uttarakhand. It features tender pieces of mutton marinated in a blend of yogurt, fresh green herbs like mint and coriander, and regional spices, then slow-cooked to perfection for a rich, earthy flavor

Fish Curry 529
A classic Fish Curry is a staple in coastal cuisines around the world, celebrated for its rich flavors and aromatic spices

Murg Makhani 499
Tender chicken in a rich, silky makhani sauce. A good and proper curry redolent with spices and flavour

RICE

Steamed Basmati Rice 249

Khichadi your way 249
served with curd

Vegetable or Chicken Biryani 349/499
a fragrant and flavorful rice dish made with layers of basmati rice, marinated chicken, and a blend of aromatic spices like saffron, cardamom, and cloves. The dish is slow-cooked to allow the flavors to meld, often garnished with fried onions and fresh herbs

INDIAN BREADS

Naan Plain /Butter 79/89
One piece of soft, leavened Indian flatbread traditionally cooked in a tandoor (clay oven)

Garlic Butter Naan /Cheese Naan 99/119
One piece of soft, leavened Indian flatbread coated with minced garlic / cheese traditionally cooked in a tandoor (clay oven)

Laccha Paratha 69
one piece of an unleavened whole wheat flatbread, traditionally cooked in a tandoor (clay oven)

Tandoori Roti Plain /Butter 39/49
one piece of an unleavened whole wheat flatbread, traditionally cooked in a tandoor (clay oven)

Tawa Roti 35
two piece of an unleavened whole wheat flatbread, traditionally cooked on hot plate



GO LOCAL

Kumaoni Thali (Veg/ Non-Veg)

699/799

A traditional platter from the Kumaon region of Uttarakhand, featuring an authentic assortment of local delicacies. The thali includes Bhatt ki Churkani (black soybeans curry), Aloo Ke Gutke (spiced potatoes), Pahadi Raita (yogurt with cucumber), Mandua Roti (finger millet bread), Bhaang ki Chutney (hemp seed chutney), and Dubke (a rustic lentil soup made with ground lentils and herbs). For the non-vegetarian option, enjoy Pahadi Mutton or Chicken Curry, cooked in traditional spices. Accompanied by steamed rice and finished with Jhangora Kheer (millet pudding), this thali brings the rich and earthy flavors of the Kumaon hills to your plate. (with mutton or chicken curry)

DESSERT

Gulab Jamun

129

a popular Indian dessert made from deep-fried milk solids (khoya or milk powder), shaped into soft balls, and soaked in a fragrant sugar syrup flavored with cardamom, rose water, or saffron. (2 piece)

Ice Cream

99

Ask for available flavor, serving 2 scoops in one portion

Chocolate Brownie

129

BEVERAGES

Fresh Lime Soda

99

choice of sweet or salty or mixed of both

Golden Milk

99

Virgin Mojito

159

Iced Tea

159

Aerated Drink

129

ask for availability

Packed Drinking Water

On M.R.P

Cold Coffee

169

ask for availability

Choice Of Shakes

179

Ask for availability flavor choice of vanilla, chocolate, strawberry, mango, Oreo etc.

THE LAKE HILL SPECIAL

THE LAKEHILL WRAP EXOTICA (MEXICAN)

325/359

Enjoy a handmade wrap filled with exotic veggies, kidney beans tossed in olive oil and butter, roasted pineapple, and our signature sauces and herbs—served with green mango dip, mint dip, and a sprinkle of love.

PINEAPPLE TIKKA CHATKARA WITH MANGO DIP (TANDOORI)

325

Pineapple Tikka Chatkara features juicy pineapple chunks marinated in yogurt, spices, and chaat masala, grilled to perfection for a sweet, smoky, and tangy flavor—served with our handmade mango dip.

CORN KARARI TIKKI WITH MINT DIP

325

Corn Karari Tikki is a crispy, golden snack of mashed corn, potatoes, and spices—deep-fried for a crunchy bite and served with tangy chutneys and mint yogurt dip.

PANEER SATAY CURRY WITH STICKY RICE (ORIENTAL)

495

Paneer Satay Curry with Sticky Rice is a fusion dish of grilled paneer in creamy peanut satay curry, paired with fragrant sticky rice for a nutty, savory, and mildly sweet flavor.

KULHADWALI PAHADI KESAR KHEER

175

Kulhadwali Pahadi Kesar Kheer is a creamy saffron-infused rice dessert, slow-cooked and served in a traditional clay pot, garnished with nuts for a warm, rustic mountain flavor.

NOTE:

- ◆ Restaurant timing: - 08:00 AM - 10:30 PM Room
- ◆ Service Time: - 30 Minutes
- ◆ Taxes as applicable.
- ◆ Seasonal food order depends of availability.
- ◆ Outside food and beverages are not allowed inside the property.



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