

SOLJA



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Solja is a cozy retreat where every meal is crafted to offer warmth, comfort, and memorable flavors. Designed to create a serene yet vibrant ambiance, it is a space where time slows down and guests can truly unwind. Indulge in thoughtfully prepared dishes, refreshing beverages, and comforting favorites made with care and attention to detail. Whether you're enjoying a relaxed meal with family, catching up with friends, or simply savoring a quiet moment, Solja blends the charm of a classic dining space with the ease of a contemporary restaurant.

Come, settle in, and let the aromas from our kitchen and bar awaken your senses.

ALLERGEN AND DIETARY INDICATORS

 Vegetarian  Dairy  Soy  Gluten  Gluten-free  Spicy  Chef's Special  Nuts

Please let us know if you're allergic to any ingredients.

All prices are in INR. Food and beverage charges, including restaurant dining and room service, are subject to 18% GST.



FOOD MENU

7:30AM - 10:30PM

BREAKFAST COMBOS 7:30AM - 10:30AM

-  **Cornflakes / Muesli & Milk Combo**    245
1 Bowl of Crispy Cornflakes or Fruit Muesli served with Hot or Cold Whole Milk + Fresh Sliced Banana + 1 Black Coffee or Tea
-  **Classic American Pancake Platter**   295
2 Fluffy Pancakes with Maple Syrup & Butter + Scrambled Cottage Cheese (Paneer Bhurji) + 2 Crispy Hash Browns + Freshly Brewed Coffee
-  **Paratha Feast Combo**   295
2 prantha(Paneer or Gobhi) + Fresh Cultured White Butter & Curd + House Mango Pickle + 1 Sweet Lassi or Masala Chai
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2 prantha(Paneer or Gobhi) + Fresh Cultured White Butter & Curd + House Mango Pickle + 1 Sweet Lassi or Masala Chai
-  **Poori Aloo & Halwa Platter**   295
3 Fluffy Golden Wheat Pooris + Tangy Amritsari Aloo Sabzi + Pickled Green Chillies + Warm Kesari Sooji Halwa + 1 Masala Chai
-  **South Indian Trio Combo**  295
2 Steamed Rice Idlis + 1 Crispy Medu Vada+ Hot Vegetable Sambhar + Coconut & Tomato-Garlic Chutneys + 1 Filter Coffee
-  **Amritsari Kulcha & Chole Combo**   325
1 Stuffed Tandoori Aloo-Pyaz Kulcha + Amritsari Chole + Tamarind Onion Chutney + Fresh White Butter + 1 Masala Chai

SOUPS

-  **Dal Pudina Shorba**  235
Yellow lentil & garden mint broth tempered with ghee, cumin seeds, and dry whole chili.
-  **Amritsari Bhutta & Makhana Shorba** 245
Roasted sweet corn and crunchy toasted fox nuts simmered in a velvety spiced broth with kasuri methi.
-  **Tamatar Dhaniya Shorba**  245
Classic garden tomato broth infused with fresh cilantro, ginger, and cracked black pepper.
-  **Badami Subz Yakhni Shorba**   265
Slow-cooked aromatic vegetable broth infused with toasted almonds, fresh mint, and green cardamom.

FOOD MENU

7:30AM - 10:30PM

SALADS

- █ Classic Green Salad 🥗 200
Farm-fresh organic greens, cucumbers, carrots, vine tomatoes, radish, and lemon-herb vinaigrette.
- █ Crispy Chana & Sprouts Chaat Salad 🥗 260
Sprouted moong, crispy boiled black chickpeas, pomegranates & mint dressing.
- █ Amritsari Shakarkandi & Dry Fruit Salad 🥗 295
Charcoal-roasted sweet potato cubes, rocket leaves, toasted Dry Fruit, and tangy imli-pomegranate glaze.
- █ Heritage Kachumber & Feta Toss 🥗 295
Crisp English cucumbers, vine-ripened tomatoes, pickled onions, crumbled feta, and lemon-mint vinaigrette.

SANDWICHES

- █ Classic Bombay Masala Club Sandwich 🥪 225
A premium three-layer stack of seasoned boiled potatoes, crisp cucumbers, fresh tomatoes, sliced onions, melted cheese, and signature sandwich masala.
- █ Paneer Tikka & Capsicum Sandwich 🥪 275
Toasted sandwich loaded with pan-seared paneer cubes coated in spicy tandoori marinade, crunchy capsicum, and a touch of chili-mayo.
- █ Corn & Pepper Sandwich 🥪 295
Sweet corn kernels and diced red & green bell peppers folded into a creamy, spiced mayonnaise or cheese sauce, grilled until golden brown.
- █ Veg Club Sandwich 🥪 295
Veg coleslaw, lettuce, cucumber & tomato, cheese slice

APPETIZERS

- █ Peri Peri French Fries 🍟 195
Crispy french fries tossed with peri peri spices, cocktail dip
- █ Cheese Cigar Roll 🍟 295
Crispy rolls filled with melted cheese and fried until golden brown. A tasty snack served hot with sauce or dip.



FOOD MENU

7:30AM - 10:30PM

- **Chili Button Mushrooms** 🍄 🌿 375
Assorted mushrooms wok-tossed with soy garlic sauce
- **Tandoori Phal & Shakarkand Seekh** 🍷 🥒 395
Skewered seasonal fruits and root vegetables subtle-spiced with mint, ginger, and royal chaat masala.
- **Dahi Ke Kebab** 🍔 🥒 425
Crisp golden patties made with hung curd, paneer, cardamom powder, and roasted pistachio.
- **Kurkuri Bharwan Khumb** 🍷 🌿 425
Button mushrooms stuffed with spiced cheese and spinach, crisp-fried in a lightly spiced chickpea batter.
- **Tandoori Malai Broccoli** 🍷 🍄 455
Broccoli florets and lotus stem chips tossed in cashew-malai marinade and scorched in tandoor.
- **Amritsari Paneer Tikka Pasanda** 🍷 🍔 🍷 475
Broccoli florets and lotus stem chips tossed in cashew-malai marinade and scorched in tandoor.
- **Chilly Paneer** 🍷 🌿 🍄 475
Indo-Chinese style paneer, bell peppers, chili garlic sauce

MAIN COURSE WITH KULCHA

- **Pindi Chana Masala with Chatpata Pyaz & Methi Kulcha** 🌿 🍷 425
Rustic dry-spiced chickpeas infused with roasted cumin and amchur. Served paired with flaky Onion & Kasuri Methi Stuffed Kulcha.
- **Amritsari Chole with Crispy Aloo Anardana Kulcha** 🍷 🌿 445
Authentic slow-simmered black chickpeas cooked with dry spices & tea leaves. Served paired with butter-brushed Crispy Aloo Anardana Stuffed Kulcha, chilled curd, and pickled chili.
- **Veg Chettinad Kadhai with Spicy Chili & Green Herb Kulcha** 🍷 🌿 🍷 465
Aromatic South Indian spiced roasted mixed veg and paneer gravy. Served paired with a custom Spicy Green Chili & Mint Butter Kulcha.
- **Subz Handi Dum Pukht with Mix Veg & Mint Stuffed Kulcha** 🍷 🍷 475
Farm-fresh vegetables simmered with yellow gravy. Served paired with seasonal Mix Vegetable & Fresh Mint Stuffed Kulcha.
- **Slow-Cooked Dal Makhani with Garlic & Cheese Stuffed Kulcha** 🍷 🍷 495
Farm-fresh vegetables simmered with yellow gravy. Served paired with seasonal Mix Vegetable & Fresh Mint Stuffed Kulcha.

FOOD MENU

7:30AM - 10:30PM

-  **Amritsari Chur Chur Kulcha with Rarha Mushroom & Soya**    515
Button mushrooms and minced soya slow-cooked together in rich spices.
Served paired with crisp spiced soya & paneer keema stuffed kulcha.
-  **Paneer Butter Masala Classic with Malai Paneer & Butter Kulcha**   525
Tender cottage cheese cubes in a velvety tomato butter & cashew gravy.
Served paired with flaky Malai Paneer Stuffed Butter Kulcha.
-  **Paneer Multani Khas with Dry-Fruit & Paneer Stuffed Kulcha**   545
Cottage cheese triangles in a rich, tangy cashew-tomato gravy. Served paired with layered paneer & crushed almond stuffed kulcha.
-  **Royal Malai Kofta Khas with Dry Fruit Kulcha**    555
Mawa and cottage cheese dumplings in a delicate saffron cashew gravy. Served paired with sweet-savory with Dry Fruit Stuffed Kulcha.

BREADS

-  **Roti**  40 | 70
Tawa | Tandoori
-  **Laccha Paratha**  100
Pudina | Ajwain | Mirchi
-  **Naan**  100
Plain | Butter | Garlic
-  **Stuffed Kulcha**  200
Aloo | Paneer | Mix | Gobhi

RICE AND BIRYANI

-  **Jeera & Dhaniya Rice** 215
Aromatic extra-long grain basmati rice tossed with dry roasted cumin seeds and cilantro.
-  **Steamed Basmati Rice**  200
Aromatic extra-long grain steamed basmati rice.
-  **Desi Ghee Matar Pulao**  245
Steamed basmati rice tossed with sweet green peas, whole green cardamom, and pure desi ghee.
-  **Peshawari Subz Biryani**  425
Fragrant long-grain basmati rice cooked with marinated garden vegetables, saffron, mint, and kewra in dum style.



FOOD MENU

7:30AM - 10:30PM

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|  | Soya Chaap & Paneer Dum Biryani   | 475 |
| Layers of fragrant basmati rice and marinated soya-paneer cooked on dum with ghee, rose water, and caramelised onions. | | |

DESSERTS

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|  | Gulab Jamun With Vanilla Ice Cream   | 195 |
| Soft mawa dumplings soaked in cardamom syrup served hot with rich vanilla bean ice cream. | | |
|  | Amritsari Dry Fruit Phirni   | 225 |
| Set ground rice pudding scented with saffron, cardamom, and silver leaf, served chilled | | |
|  | Gur & Badam Halwa    | 245 |
| Traditional organic jaggery and slow-roasted almond halwa rich in pure desi ghee. | | |
|  | Moong Dal Halwa   | 255 |
| Slow-roasted yellow lentils cooked with khoya, saffron, and slivered pistachios. | | |

BEVERAGES

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| Serviced Water | 60 |
| Mineral Water Aerated Water | |
| Aerated Beverage & Service | 75 |
| Coke Sprite Diet Coke | |
| Choice of Tea Masala Chai  | 75 |
| Milk Tea Masala Tea Cardamom Tea Earl Grey Tea | |
| Spiced Masala Chaas  | 125 |
| Traditional churned buttermilk flavored with roasted cumin, mint, black salt, and green chilies. | |
| Fresh Lime Mint Soda | 145 |
| Freshly squeezed lime juice muddled with garden mint and chilled sparkling soda | |
| Gulab Jaljeera Fizzy Refresher | 165 |
| Tangy cumin-mint cooler blended with rose syrup and sparkling soda | |
| Amritsari Kulhad Lassi    | 175 |
| Thick churned sweet yogurt saffron, and fresh malai in a clay kulhad | |
| Mojito | 250 |
| A crisp and cooling mocktail with fresh mint, lime, and sparkling soda | |

