

Welcome to
Bull's Retreat!

Bull's Retreat is named after Col. Narinder "Bull" Kumar, India's most decorated mountain climber and soldier. Col. Kumar's relentless ability to throw himself into any challenge, earned him the title of "Bull", a name that has stuck till this day.

He was the first to put India on Mt. Everest in 1965, the first to scale Nanda Devi, and the first to climb Kanchenjunga from its toughest north-east face.

His feat in 1981, is however, one that India will forever be grateful. In April of 1981, Colonel Narinder "Bull" Kumar, planted the Indian flag on the Siachen Glacier and became the first person to scale the uncharted Siachen — the world's largest glacier — from its freezing snout to its icy source. The Kumar Post at 16,000 feet is named after him - the only living Indian army officer to enjoy this singular honour.

Welcome to Bull's home in the mountains!



BULL'S Bistro

Restaurant at Bull's Retreat
Rishikesh - Badrinath Road
Shivpuri Village, Uttarakhand
T: +91 80065 07107
W: www.bullsretreat.com

Service Tax and VAT extra | No room service available (flip back to understand why)
Timings: Breakfast: All-day service 7 AM - 7 PM | Lunch: 1 - 3 PM | Dinner: 7 - 10 PM

ALL-DAY BREAKFAST

PLAIN OMELETTE & TOAST 90

Two eggs mildly spiced with salt & pepper

CHEESE OMELETTE & TOAST 130

Two eggs with cheddar cheese, salt, & pepper

MASALA OMELETTE & TOAST 100

Two eggs spiced with few green chillies, tomatoes, & onions

AKOORI & TOAST 110

The Parsi-style scrambled eggs tempered with mild spices. Exotic!

BREAD OMELETTE (4 PCS) 140

Lightly pan-fried bread dipped in eggs with salt & pepper

FRIED EGGS & TOAST 85

Two eggs – sunny side up or “double fried”

SCRAMBLED EGGS & TOAST 90

Two eggs scrambled light and creamy with a touch of butter

CHOLE-BHATURE 155

A thick and mildly spiced gravy of chickpeas served with a deep fried whole wheat bread

ALOO PARATHA WITH YOGHURT 95

Two parathas made with whole wheat flour and stuffed with mashed potato, spices, coriander and green chillies

ALOO-PURI 155

Potatoes mixed with a spicy tomato gravy and served with two puris

ALL-DAY BREAKFAST

TOAST - BUTTER (4 SLICES) 50

TOAST - JAM-BUTTER (4 SLICES) 60

BOWL OF FRESH FRUITS 75

CORN FLAKES – HOT/COLD MILK 65

YOGHURT WITH FRESH FRUITS 100

CORN FLAKES – HOT/COLD MILK 65

SOUPS

MIXED VEGETABLE SOUP 105

Seasonal veggies in piping hot broth

TOMATO SOUP 95

Fresh tomato soup served with croutons

VEGETABLE HOT AND SOUR 105

Slightly spicy and lemony sour

FRENCH ONION SOUP 120

Cooked in vegetable broth and served with toast and melted cheese

CHICKEN NOODLE SOUP 175

The eternal favourite!

CHICKEN HOT AND SOUR 185

Spicy and lemony with fresh veggies

SWEET CORN CHICKEN SOUP 125

The preferred choice of kids!

SALADS

GREEN SALAD 70

Fresh seasonal veggies

ONION (LACHCHA) SALAD 40

Thinly sliced onion rings spiced with lemon juice, chilli powder and salt

MACARONI SALAD 105

Macaroni tossed with fresh green peppers

MAYONNAISE SALAD 120

Fresh vegetables with macaroni tossed in mayonnaise

CREAMY POTATO SALAD 105

Boiled potatoes with cream and mayonnaise garnished with mint

CHICKPEA SALAD 95

Boiled chickpeas tossed with tomatoes, onions and balsamic vinegar

VEGETARIAN - INDIAN

PANEER TIKKA 220

Grilled cottage cheese, mildly spiced

PANEER CUTLET 130

Two pieces, deep fried and mildly seasoned

PANEER BUTTER MASALA 200

Cottage cheese cubes in a deliciously smooth tomato gravy, served with a dash of cream

PALAK PANEER 200

Cottage cheese cubes in a smooth spinach curry

VEGETARIAN - INDIAN

KADAI PANEER 210

Cottage cheese cubes cooked with capsicum, tomato, onion and traditional spices

TAMATAR PANEER 200

Cottage cheese cubes in spiced tomato puree – tangy!

MATAR PANEER 200

Green peas with cottage cheese in tomato gravy

SHAHI PANEER 220

Cottage cheese cooked in a rich yoghurt and cream based gravy

BHINDI MASALA 165

Diced okra cooked with onion and mildly spiced

KURKURI BHINDI 185

Crispy fried okra served sprinkled with chaat masala – an eternal favourite with the kids!

ALOO MATAR 120

Potatoes and peas in spiced creamy tomato based sauce

ALOO BEANS 120

Green beans and potatoes stir fried and mildly spiced

ALOO GOBI 155

Potatoes and cauliflower blended with mild spices and garnished with coriander leaves

JEERA ALOO 110

Boiled potatoes tossed with mild masalas and plenty of roasted cumin seeds!

NON-VEGETARIAN INDIAN

CHICKEN TIKKA 275

Grilled boneless chicken, mildly spiced

MASALA CHICKEN CURRY 300

A spicy chicken curry – Punjabi style!

KADAI CHICKEN 290

Chicken pieces on the bone cooked with spicy masala paste, onions, and tomatoes

PALAK CHICKEN 300

Lightly spiced chicken cooked with spinach in an onion-tomato base

BUTTER CHICKEN 395

Chicken on the bone, cooked in a spiced tomato gravy with cream – the eternal favourite!

CHICKEN ACHARI 325

Chicken on the bone, cooked in a blend of spices, yoghurt, red and green chillies

CHICKEN YAKHNI 395

A Kashmiri delicacy and Gulam, our Kashmiri chef's, secret sauce!

TANDOORI CHICKEN (FULL) 450 *

Needs to be ordered 24 hours in advance – it takes time to fire up the tandoor!

TANDOORI CHICKEN (HALF) 245 *

Needs to be ordered 24 hours in advance – it takes time to fire up the tandoor!

* Please check for availability

DAL (LENTILS)

DAL FRY 135

Yellow lentils topped with tomato, cumin, and onions

PLAIN YELLOW DAL 145

Yellow lentils with cumin seeds and turmeric

CHANNA DAL 145

Split Bengal gram, mildly spiced – when you're in the mood to keep it simple

MOONG DAL 145

Yellow split gram – the healthy Indian comfort food, topped with coriander

DAL MAKHNI 180

Whole black lentil mixed with red kidney beans, butter, and cream – rich, heavy and oh so right!

RAJMA 160

Red kidney beans cooked in a spicy onion-tomato paste. Best eaten on top of steamed rice

YOGHURT

PLAIN RAITA 50

Yoghurt blended with a pinch of roasted cumin powder

BOONDI RAITA 60

Beaten yoghurt mixed with droplets of "boondi", a crispy snack made of gram flour

ONION RAITA 75

Yoghurt whisked with chopped onions, coriander leaves and salt. Best with Biryani!

YOGHURT

MIXED VEGETABLE RAITA 90

Yoghurt whisked with chopped tomato, cucumber, onion and coriander leaves

CUCUMBER RAITA 65

Yoghurt blended with chopped cucumber, roasted cumin powder and coriander leaves

RICE

PLAIN STEAMED RICE 90

Simple steamed white rice

MIXED VEGETABLE PULAO 150

A fragrant blend of white rice, green beans, cauliflower, peas, carrots and onions

JEERA RICE 110

Steamed rice topped with roasted cumin seeds

VEGETABLE BIRYANI 190

Rice cooked with assorted vegetables and flavoured with cashew nuts and fried onions

LEMON RICE 165

Crunchy, flavourful, and lemony sour rice from south India topped with cashew and peanuts

CHICKEN PULAO 300

Chicken marinated in yoghurt and spices, blended with white basmati rice

MUTTON PULAO 420

Pieces of mutton marinated in yoghurt and spices, blended with white basmati rice

ACCOMPANIMENTS

CHAPATI 15

Made with whole wheat flour and roasted on the traditional *tawa*

PURI 15

Deep fried whole wheat pancakes fluffed to perfection

STUFFED PARATHA WITH YOGHURT 95

Two parathas made with whole wheat flour and stuffed with seasonal veggies, spices, coriander and green chillies

LACHHA PARATHA 30

Crumbly, layered, melt-in-the-mouth paratha made of whole wheat flour

PLAIN PARATHA 25

Simple paratha made of whole wheat flour. Ask for a sprinkle of red chilli powder if you like!

PLAIN DOSA WITH CHUTNEY 25

Rice pancake served with tomato and mint chutney

TANDOORI ROTI 20 *

PLAIN NAAN 30 *

BUTTER NAAN 50 *

* Please check for availability

DESERTS

GULAB JAMUN 65

A classic Indian sweet – deep fried dumplings dunked in sugar syrup. Sinful!

KHEER 75

A sweet blend of white rice and milk boiled to a thick consistency and topped with nuts

SEVIYAN 55

Vermicelli mixed with sweetened milk and topped with nuts

MOONG DAL HALWA 75

A rich creamy pudding-like desert made of lentils – perfect for the cold winter months!

SHAHI TUKDA 75

Two pieces of fried bread slices soaked in hot milk with spices

BREAD PUDDING 95

Bread mixed with eggs, milk, butter, sugar and oven baked to perfection. (Minimum order of five to be placed 12 hours in advance)

TRIFLE PUDDING 125

The traditional layered pudding with vanilla cake, jam, pineapple tit-bits, custard and cream. (Minimum order of five to be placed 12 hours in advance)

VANILLA ICE CREAM 70

Two scoops of the eternal favourite served with hot chocolate sauce on the side

CHINESE - VEGETARIAN

VEGETABLE FRIED RICE 150

The eternal Asian favourite with kids and adults! White rice mixed with beans, carrots, cabbage and spring onions

VEGETABLE PAN-FRIED NOODLES 230

Crispy and a little saucy, the noodles are pan-fried and topped with stir fried vegetables

VEGETABLE CHOW MEIN 215

Noodles tossed with fresh vegetables and garnish with green onions

CHILLI PANEER WITH GREEN PEPPERS 195

Cottage cheese tossed with capsicum, onion, soya sauce – an Indo-Chinese prep loved by all!

CHILLI CAULIFLOWER 180

Fresh cauliflower tossed in Chinese sauces and topped with coriander

CHINESE – NON VEGETARIAN

CHICKEN FRIED RICE 185

Succulent strips of chicken stir fried with rice and sauces topped with green onions

PAN-FRIED NOODLES WITH CHICKEN AND VEGETABLES 200

Stir fried chicken and fresh veggies on a bed of crispy (and a little saucy) pan-fried noodles

CHINESE - NON VEGETARIAN

CHICKEN CHOW MEIN 185

Noodles tossed with chicken strips and fresh vegetables and garnish with green onions

CHILLI CHICKEN WITH GREEN PEPPERS 230

Cottage cheese tossed with capsicum, onion, soya sauce – an Indo-Chinese prep loved by all!

GINGER CHICKEN 250

Our chef's special – chicken on bone marinated with fresh ginger and Chinese sauces and stir fried to perfection

SANDWICHES AND SNACKS

CUCUMBER AND TOMATO SANDWICH 70

GRILLED VEGETABLE SANDWICH 80

CHEESE SANDWICH 100

GRILLED CHEESE SANDWICH 120

EGG SANDWICH 90

CHICKEN SANDWICH 200

CHICKEN SANDWICH - GRILLED 225

SANDWICHES AND SNACKS

MASALA PEANUTS 120

FRENCH FRIES 100

PLAIN ROASTED PAPAD 10

MASALA PAPAD 15

ASSORTED VEGETABLE PAKORAS 150

PANEER PAKORAS 200

BEVERAGES

FRESH LIME SODA 60

FRESH LIME WATER 35

FRUIT JUICE 65

SOFT DRINK 40

DIET COKE 60

MINERAL WATER 30

PLAIN MILK 35

BEVERAGES

BOURNVITA 60

HOT CHOCOLATE 75

MASALA TEA 30

GINGER-LEMON-HONEY TEA 55

GREEN TEA 45

INSTANT COFFEE 35

FRENCH PRESS COFFEE 75

COLD COFFEE 85

LASSI (SWEET & SALTED) 70

LASSI (SALTED) 50

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Note:

Why does Bull's Retreat not encourage room service?

Because we're in the middle of a forest reserve, where wildlife roams free.

Because this wildlife (monkeys, wildcats, *ghural*, barking deer, wild boar, hedgehogs, field mice and more) is in the constant search for food.

Because fresh food in your room may be considered an open invitation to drop in for a visit!