

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
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ALL-DAY BREAKFAST

PLAIN OMELETTE 80

Two eggs mildly spiced with salt & pepper

CHEESE OMELETTE 150

Two eggs with cheddar cheese, salt, & pepper

MASALA OMELETTE 90

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

AKOORI 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 85

Two eggs – sunny side up or “double fried”

SCRAMBLED EGGS 90

Two eggs scrambled light and creamy with a touch of butter

EGG BHURJI 100

Anda bhurji - spicy scrambled eggs the Indian way

CHOLE-BHATURE 155

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

ALOO PARATHA WITH YOGHURT 110

Two parathas made with whole wheat flour and stuffed with mashed potato, spices, coriander and green chillies. *[Additional Paratha at ₹50 Extra]*

ALOO-PURI 155

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

ALL-DAY BREAKFAST

STUFFED PARATHA WITH YOGHURT 130

Parathas (2) made with whole wheat flour and stuffed with seasonal veggies, spices, coriander

FRENCH TOAST 110

Comfort food!

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

CGST/SGST Extra | No service charges | 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

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

MALAI KOFTA CURRY 250

Cottage cheese balls in a delicious creamy gravy

VEGETARIAN - INDIAN

KADAI PANEER 225

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 yoghurt and cream

BHINDI MASALA 165

Diced okra cooked with onion and mildly spiced

KURKURI BHINDI 185

Crispy fried okra – a 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!

JEERA MATAR SABZI 210

Peas lightly stir fired with onions in cumin seeds

NON-VEGETARIAN INDIAN

CHICKEN TIKKA 290 *

Grilled boneless chicken, dry and mildly spiced

MASALA CHICKEN CURRY 300

A spicy chicken curry – Punjabi style!

KADAI CHICKEN 300

Bone-in chicken cooked with spicy masala paste, onions, and tomatoes

PALAK CHICKEN 320

Lightly spiced chicken cooked with spinach

BUTTER CHICKEN 410

Bone-in chicken, in a cream and tomato gravy

CHICKEN BUTTER MASALA 410

Grilled chicken marinated in yoghurt and cooked in a tomato gravy and topped with cream

CHICKEN ACHARI 325

Bone-in chicken cooked in a blend of spices, yoghurt, red and green chillies

CHICKEN YAKHNI 410

A Kashmiri delicacy cooked with yoghurt

TANDOORI CHICKEN (FULL) 480 *

Needs to be ordered 24 hours in advance

TANDOORI CHICKEN (HALF) 270 *

Needs to be ordered 24 hours in advance

ROGAN JOSH 550 *

An aromatic Kashmiri lamb dish

NON-VEGETARIAN INDIAN

CHICKEN TIKKA MASALA 310 *

Grilled boneless chicken (6 pieces) mixed with a mildly spiced sauce

CHICKEN KANTI 450 *

An authentic, spicy Kashmiri chicken curry

DAL (LENTILS)

DAL FRY 225

Yellow lentils topped with tomato, cumin, and onions

PLAIN YELLOW DAL 210

Yellow lentils with cumin seeds and turmeric

CHANNA DAL 210

Split Bengal gram, mildly spiced

MOONG DAL 210

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

DAL MAKHNI 250

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

RAJMA 225

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

YOGHURT

PLAIN YOGHURT (DAHI) 100

PLAIN RAITA 100

Yoghurt blended with a pinch of roasted cumin

* Please check for availability

YOGHURT

BOONDI RAITA 110

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

MIXED VEGETABLE RAITA 120

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

CUCUMBER RAITA 110

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

ONION RAITA 110

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

RICE

PLAIN STEAMED RICE 110

JEERA RICE 125

Steamed rice topped with roasted cumin seeds

MIXED VEGETABLE PULAO 150

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

VEGETABLE BIRYANI 240

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 330

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

RICE

MUTTON PULAO 420

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

CHICKEN BIRYANI 420

Pieces of marinated and cooked chicken layered with white basmati rice and cooked on low flame

MUTTON BIRYANI 510

Pieces of marinated and cooked lamb layered with white basmati rice and cooked on low flame

ACCOMPANIMENTS

PANEER STUFFED PARATHA WITH YOGHURT 170

Parathas (2) made with whole wheat flour and stuffed with cottage cheese, spices, coriander

CHAPATI 20

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

CHAPATI WITH BUTTER 25

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

PURI 20

Deep fried whole wheat pancakes fluffed to perfection

LACHHA PARATHA 40

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

PLAIN PARATHA 35

Simple paratha made of whole wheat flour. Ask for a sprinkle of red chilli powder if you like! Rice pancake served with tomato and mint

ACCOMPANIMENTS

PLAIN DOSA WITH CHUTNEY 75

Rice pancake served with chutney

TANDOORI ROTI 35 *

PLAIN NAAN 50 *

BUTTER NAAN 60 *

GARLIC BUTTER NAAN 75 *

CHINESE VEGETARIAN

VEGETABLE FRIED RICE 210

The eternal Asian favourite with kids and adults!

PAN-FRIED NOODLES TOPPED WITH VEGETABLES 300

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

VEGETABLE CHOW MEIN 240

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

PANEER MANCHURIAN 245

An Indo-Chinese concoction that everyone loves!

VEGETABLE SPRING ROLLS 245

Flour pancakes stuffed with veggies and deep fried

CHINESE VEGETARIAN

VEGETABLE MANCHURIAN 245

Made only in India! Vegetables mince balls spiced with garlic dipped in gravy

CHINESE – NON VEGETARIAN

CHICKEN FRIED RICE 260

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

PAN-FRIED NOODLES WITH CHICKEN AND VEGETABLES 375

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

CHICKEN CHOW MEIN 260

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

CHILLI CHICKEN WITH GREEN PEPPERS 290

GINGER CHICKEN 310

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

CHICKEN MANCHURIAN 290

An Indo-Chinese specialty, spiced chicken mince balls in gravy

CHICKEN SPRING ROLLS 280

CONTINENTAL VEGETARIAN

PASTA ALFREDO 160

Penne pasta tossed in a white sauce with butter, cream, cheese and garnished with oregano

PASTA ARRABBIATA 150

Penne pasta tossed in home-made fresh tomato sauce spiced with garlic, pepper, basil and oregano

PASTA CREAMY GARLIC 170

Penne pasta tossed in a garlicky creamy white sauce with butter and cheese

HONEY CHILLI POTATO 275

An Indo-Western combo of spicy French fries tossed in honey-garlic sauce garnished with sesame seeds

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

GRILLED CHICKEN SANDWICH 225

SANDWICHES AND SNACKS

GRILLED CHICKEN-CHEESE SANDWICH 250

MASALA PEANUTS 120

FRENCH FRIES 100

PLAIN ROASTED PAPAD 10

MASALA PAPAD 15

ASSORTED VEGETABLE PAKORAS 150

PANEER PAKORAS 200

MAGGI NOODLES 75

DESSERTS

GULAB JAMUN 85

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 75

Vermicelli mixed with sweetened milk and topped with nuts

MOONG DAL HALWA 95

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

DESSERTS

BREAD PUDDING 135

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

SHAHI TUKDA 75

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

TRIFLE PUDDING 165

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 75

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

BEVERAGES

FRESH LIME SODA 60

FRESH LIME WATER 35

FRUIT JUICE 75

SOFT DRINK 55

BEVERAGES

DIET COKE 60

MINERAL WATER 25

PLAIN MILK 35

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

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, 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!

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