



## Dal Lake, Srinagar

Welcome to **Clove**, a culinary haven perched atop the scenic rooftop of Blooms Hotel, Srinagar, Kashmir. Here, we combine the breath-taking beauty of the valley with a dining experience that celebrates authenticity and innovation. Our menu is a harmonious blend of traditional Kashmiri flavours, classic Indian dishes, and sophisticated Western cuisine, crafted to delight every palate.

At **Clove**, every detail—from the panoramic views of the Dal Lake to the curated dishes and warm hospitality—is designed to create a memorable experience. Whether you're savouring a comforting Wazwan platter, indulging in a Western gourmet creation, or exploring Indian favorites, our rooftop offers an extraordinary ambiance to complement the flavors.

Come for the view, stay for the taste, and leave with memories. Welcome to the essence of Srinagar—welcome to **Clove**.



## SOUPS & SALADS

### Hot And Sour Soup

Oriental Style Spicy And Sour Soup With Mushrooms And Tofu

Vegetarian



295

Chicken



325

### Manchow Style Broth

Mixed Vegetable Broth Topped With Fried Noodles And Fried Garlic

Vegetarian



295

Chicken



325

### Tomato Basil Soup

Served Enriched With Saffron Cream And Baked Croutons



325

### Pineapple Hawaiian Salad

Tangy and sweet salad with creamy dressing



495

### Grilled Chicken Caesar Salad

Cheese garlic flavoured grilled chicken and mixed vegetable salad



525



## APPETIZER

Tandoori Trout	▲	845
Himalayan Rainbow Trout, Marinated In Red Tandoori Marination And Grilled In Smokey Tandoor		
Raan	▲	2995
Braised Whole Leg Of Lamb, Cooked To Perfection, Served With Potatoes, Rice, Veggies And Roast Sauce		
Fish And Chips	▲	545
Batter Coated Crispy Fish Fillet And Potato Fingers, Served With Tartare And Vinegar Dip		
Fish Fingers	▲	545
Crumb Coated Fish Fingers, Deep Fried And Served With Home Made Thousand Island Dip		
Crispy Chicken	▲	545
Hot Garlic/ Schezwan/ Honey Chilli		
Chicken Lollypop	▲	545
Masala Coated Deep Fried Chicken Lollypop Tossed In Masala Sauce		
Lehsuni Fish Tikka	▲	545
Garlic Flavored Tandoori Marinated Fish Bites, Served With Mint Chutney		
Chicken Cheese Tikka	▲	545
Tender Tandoor Grilled Chicken Marinated With Yoghurt And Garam Masala, Cooked On A Skewer In Tandoor, Topped With Cheese And Served With Coriander Chutney		
Tandoori Chicken	▲	545
Half Spring Chicken Marinated With Yoghurt And Garam Masala, Cooked On A Skewer In Tandoor, Served With Coriander Chutney		
Afgani Chicken	▲	545
Half Spring Chicken Marinated With Yoghurt And Green Cardamom, Cooked On A Skewer In Tandoor, Served With Coriander Chutney		
Mutton Gilafi Seekh	▲	745
Juicy Seekh Kebab, Crusted With Aromatic Vegetables, Cooked In Tandoor, Served With Coriander Mint Chutney		
Honey Chilli Lotus Stem	●	445
Crispy Fried Dal Lake Lotus Stem, Tossed With Home Made Honey Chilli Sauce And Spring Onions		
Paneer Tikka	●	475
Classic/ lehsuni/ malai/ haryali Garlic Flavoured Cottage Cheese Cubes Smoked And Cooked In Tandoor, Served With Green Bell Peppers, Onions, Tomatoes And Coriander Chutney		
French Fries		
Crispy Fried Potato Fingers		
Classic Salted	●	295
Peri Peri	●	325

### Club Sandwich

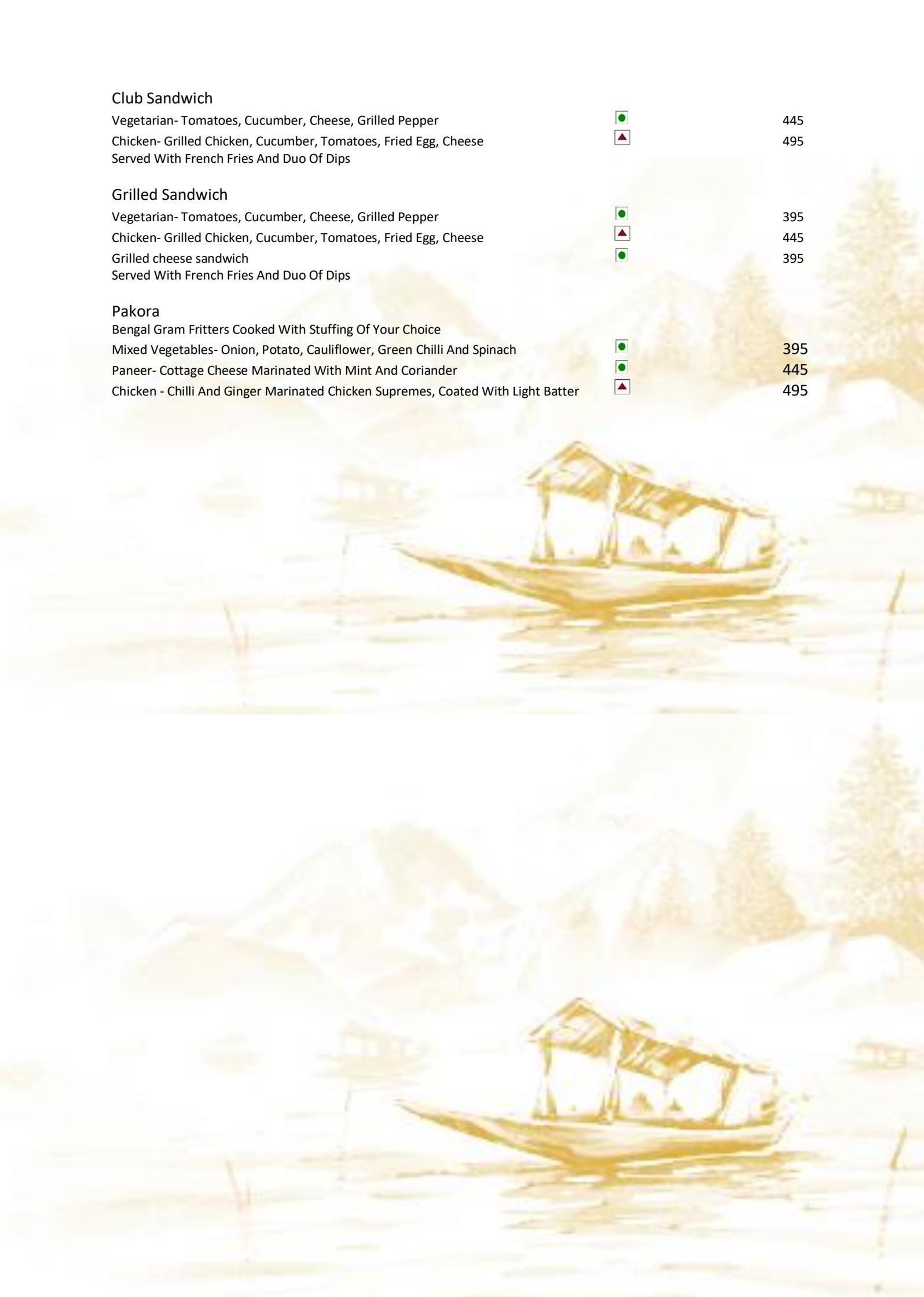
Vegetarian- Tomatoes, Cucumber, Cheese, Grilled Pepper	●	445
Chicken- Grilled Chicken, Cucumber, Tomatoes, Fried Egg, Cheese	▲	495
Served With French Fries And Duo Of Dips		

### Grilled Sandwich

Vegetarian- Tomatoes, Cucumber, Cheese, Grilled Pepper	●	395
Chicken- Grilled Chicken, Cucumber, Tomatoes, Fried Egg, Cheese	▲	445
Grilled cheese sandwich	●	395
Served With French Fries And Duo Of Dips		

### Pakora

Bengal Gram Fritters Cooked With Stuffing Of Your Choice		
Mixed Vegetables- Onion, Potato, Cauliflower, Green Chilli And Spinach	●	395
Paneer- Cottage Cheese Marinated With Mint And Coriander	●	445
Chicken - Chilli And Ginger Marinated Chicken Supremes, Coated With Light Batter	▲	495



## KASHMIRI (Recommended)

<b>Wazwan</b> Kashmiri Rice Topped With Lamb Seekh Kebab, Tabak Maaz, Waza Kokur, Rogan Josh, Rista, Goshtaba, Haak, Paneer Chaman, Spicy Onion Salad	▲	2195
<b>Methi Maaz</b> Made With Tender Cuts Of Meat That Are Simmered In A Rich Sauce Of Fenugreek Leaves And A Blend Of Kashmiri Spices.	▲	645
<b>Waza Kebab</b> Lamb Seekh Kebab Cooked With Kashmiri Mirch And Mild Spices	▲	795
<b>Tabak Maaz</b> Lamb Ribs Slow Fried In Desi Ghee	▲	845
<b>Rogan Josh</b> Tender Lamb In A Red, Spiced Gravy.	▲	845
<b>Mutton Dhaniwal Korma</b> Coriander Flavoured Rich Mutton Korma	▲	845
<b>Mutton Mirchi Korma</b> Kashmiri Mirch Flavoured Rich Mutton Korma	▲	845
<b>Rista</b> Meatballs In A Red Gravy.	▲	945
<b>Goshtaba</b> Minced Meatballs Cooked In A Yogurt-Based Sauce.	▲	945
<b>Waza Kokur</b> Chicken Cooked In A Thick, Tomato-Based Gravy With Bold Spices For A Richer Flavor.	▲	745
<b>Haak</b> Kashmiri Field Greens Cooked With Light Spices	●	395
<b>Paneer Tamatar Chaman</b> Combination Of Rich Creamy Of Paneer With Aromatic Spices.	●	545
<b>Nadru Yakhni</b> Lotus Roots Cooked In Yoghurt Based Mild Gravy	●	395
<b>Nadru Haak</b> Lotus Roots Cooked In Kashmiri Field Greens Gravy	●	395
<b>Dum Aloo Kashmiri</b> Baby Potatoes Cooked In Tangy Red Gravy	●	395
<b>Kashmiri Rice</b> Kashmiri Rice Steamed	●	285

Kashmiri Pulao 595  
Dried Fruit And Nuts Cooked With Rice

## NORTH INDIAN

Home Style mutton curry 845  
Less Spicy, Mutton Curry Cooked With Local Garlic, Aromats And Curd

Lukhnawi Mutton Korma 845  
Tender Mutton Cooked With Aromatic Spices And Fried Onions

Mutton Do Pyaza 845  
Mutton Cooked With Two Types Of Onions And Mild Spices

Handi Mutton 845  
Mutton And Whole Spices Cooked In Dum With Aromatic Vegetables

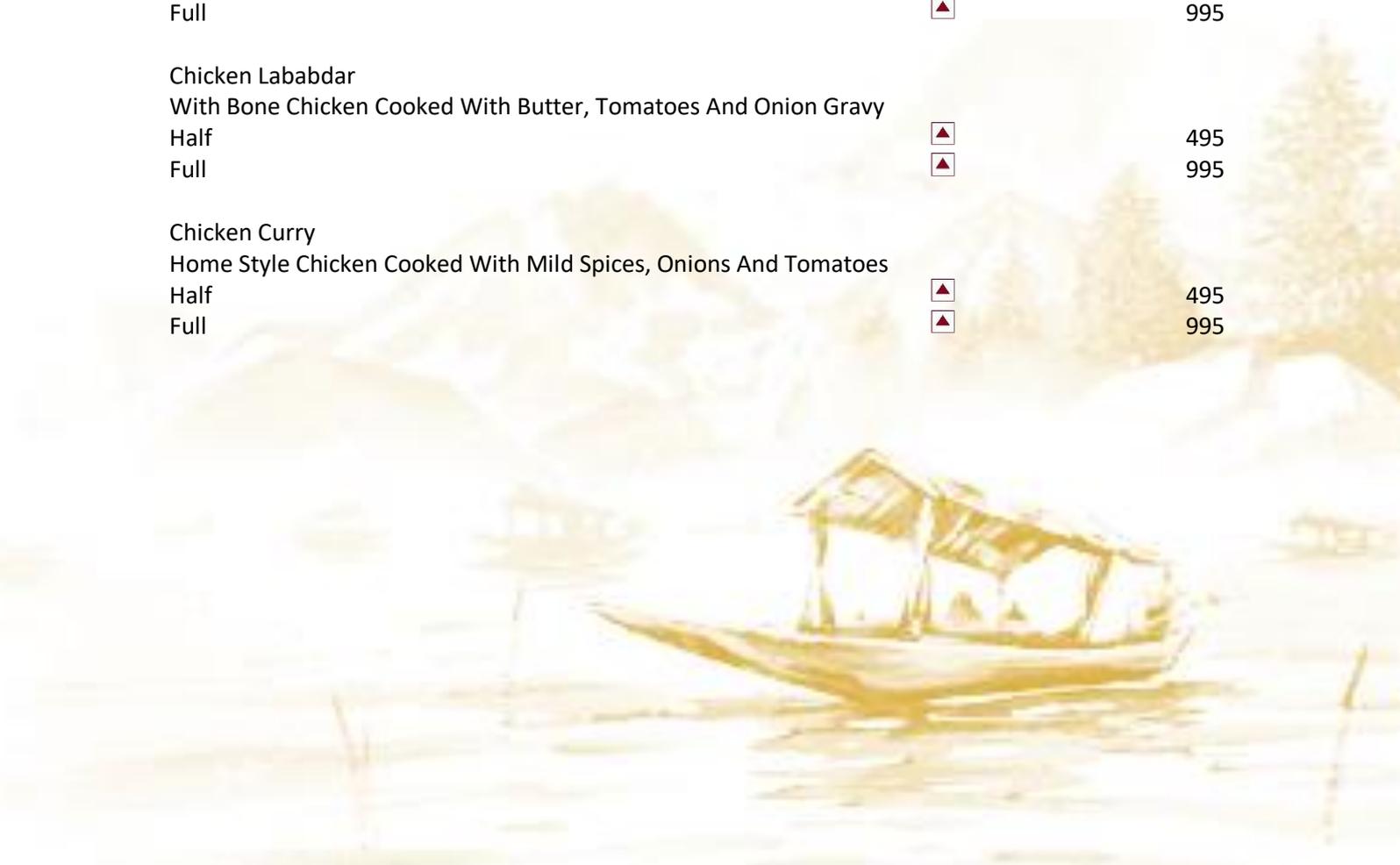
Rarha Mutton 945  
Mutton And Keema Cooked with Punjabi gravy

Butter Chicken 595  
Delectable Tandoori Chicken Cooked In  
Creamy Tomato And Cashewnut Gravy,  
Flavoured With Butter, Cream And Aromatic Fenugreek Leaves  
Half 1195  
Full

Kadhahi Chicken 495  
Tender Chicken Cooked With Kadhahi Spices,  
Onions Bell Peppers And Tomatoes  
Half 995  
Full

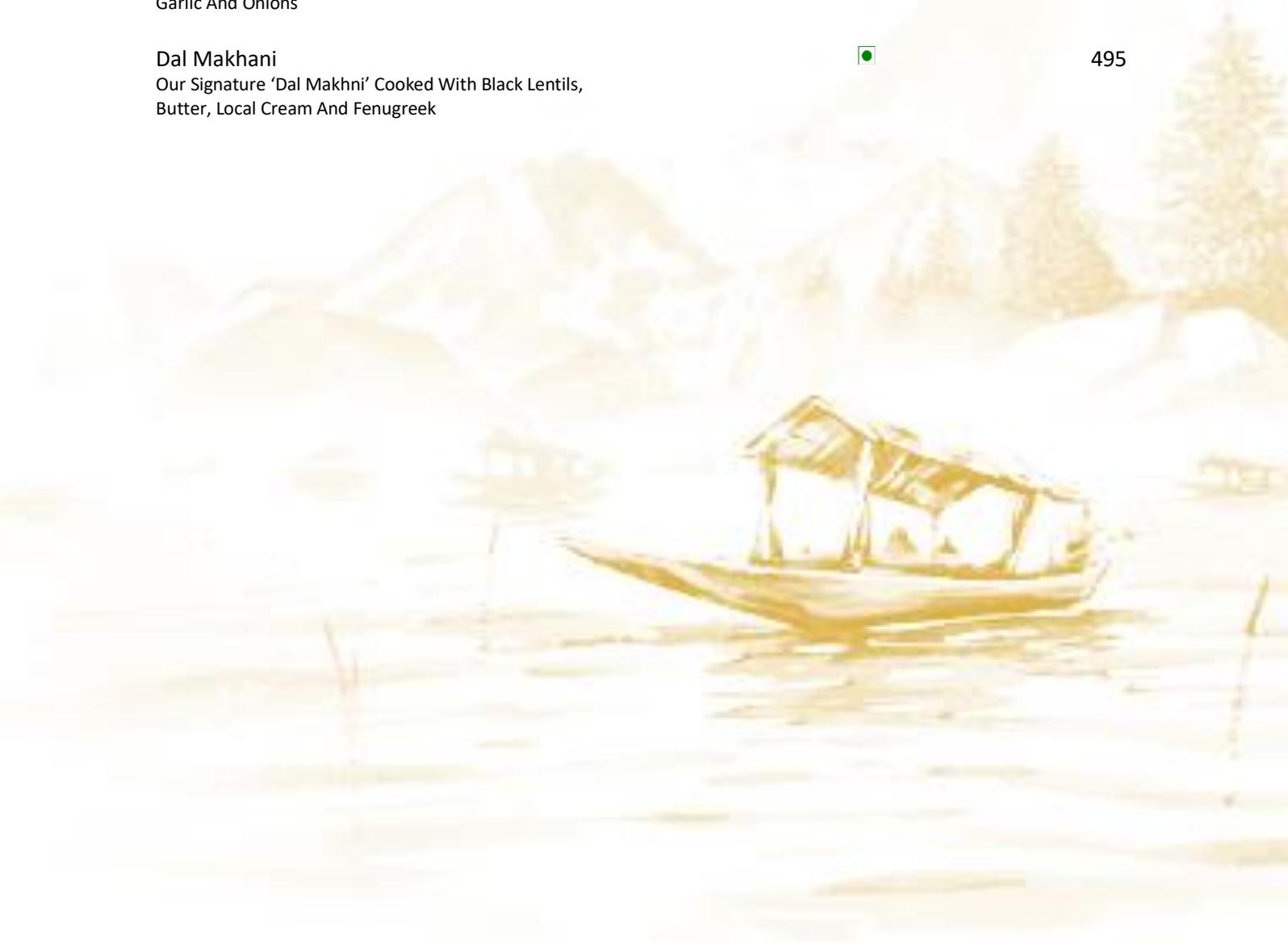
Chicken Lababdar 495  
With Bone Chicken Cooked With Butter, Tomatoes And Onion Gravy  
Half 995  
Full

Chicken Curry 495  
Home Style Chicken Cooked With Mild Spices, Onions And Tomatoes  
Half 995  
Full



## NORTH INDIAN Continued.....

<b>The Age Old Smoked Butter Paneer</b> Classic Preparation Of Cottage Cheese In A Smoky, Rich And Creamy Tomato Gravy. Finished With Butter & Fenugreek	495
<b>Paneer Dishes</b> Kadhahi Paneer/ Tikka Masala/ Paneer Lababdar/ Palak Paneer	495
<b>Malai Kofta</b> Cottage Cheese Dumpling Stuffed With dried fruits and spices, Served In Rich Cashewnut Gravy	495
<b>Subz Handi Masala (Mixed Vegetable)</b> Assorted Seasonal Vegetables Cooked In A Flavorful Onion And Tomato Gravy	425
<b>Bhindi Masala</b> Okra Cooked With Spices, And Thick Gravy	395
<b>Aloo Gobhi Adraki</b> Pan Fried Potatoes And Cauliflower, Cooked With Spices And Ginger	395
<b>Jeera Aloo</b> Pan Fried Potatoes, Cooked With Cumin Clarified Butter And Mild Spices	345
<b>Lehsuni Dal Tadka</b> Our Signature Dal Cooked From 5 Kinds Of Lentils, Garlic And Onions	395
<b>Dal Makhani</b> Our Signature 'Dal Makhni' Cooked With Black Lentils, Butter, Local Cream And Fenugreek	495



## BIRIYANI & SIDES

<b>Mutton Handi Biryani</b> Tender Mutton And Basmati Rice Cooked Slowly To Achieve The Aromatic Excellence Served With Boondi Raita	▲	795
<b>Chicken Handi Biryani</b> Chicken Biryani And Basmati Rice Cooked Slowly To Achieve The Aromatic Excellence Served With Boondi Raita	▲	645
<b>Subz Handi Biryani</b> Vegetable Biryani And Basmati Rice Cooked Slowly To Achieve The Aromatic Excellence Served With Boondi Raita	●	545
<b>Steamed Basmati Rice</b>	●	285
<b>Raita</b> Palak Mungfali {Garlic Flavoured Spinach And Peanut Yoghurt} Boondi {Yoghurt With Small Chickpea Flour Balls}	●	195
<b>Papad Basket</b>	●	195
<b>Green Salad</b>	●	145

## BREADS

<b>Naan - Classic Indian Leavened Bread Cooked In Tandoor</b> Plain/ Butter/Garlic /Cheese	●	150
<b>Tandoori Roti - Traditional Indian Flat Bread Made With Wheat Flour</b> Plain/Butter	●	50
<b>Laccha Parantha - North Indian Layered Flat Bread</b> Cooked In Tandoor Plain/Butter/Garlic/Mirchi/Pudina	●	150



## WESTERN AND ORIENTAL

<b>Grilled Lamb Chops</b> Mint Marinated Lamb Chops, Served With Jus, Mashed Potatoes And Sauteed Haak	▲	1195
<b>Grilled Chicken</b> Thyme And Lemon Grilled Chicken With Mushroom Sauce, Sauteed Vegetables And Mashed Potatoes	▲	745
<b>Arabic Mutton Mandi</b> Arabic Style Grilled Mutton, Rice, Dried Fruits And Sauces	▲	2295
<b>Grilled Trout</b> Whole Grilled Trout, Served With Sautéed Vegetables, Mashed Potatoes, Lemon Butter Sauce	▲	945
<b>Penne Arrabiatta</b>  Penne Pasta Tossed In Garlic, Chilli Flakes, Tomato Sauce And Basil Served With Garlic Bread Slice Add Chicken	●	545
<b>Penne Alfredo</b> Penne Pasta Tossed In A White Creamy Sauce Served With Garlic Bread Slice Add Chicken	▲	100
<b>Penne Alfredo</b> Penne Pasta Tossed In A White Creamy Sauce Served With Garlic Bread Slice Add Chicken	●	545
<b>Penne Aurora</b> Penne Pasta Tossed In A Mix Red And White Creamy Sauce Served With Garlic Bread Slice Add Chicken	▲	100
<b>Penne Aurora</b> Penne Pasta Tossed In A Mix Red And White Creamy Sauce Served With Garlic Bread Slice Add Chicken	●	545
<b>Chilli Chicken</b> Succulent Chicken Bites Cooked With Onions And Peppers In A Sweet And Spicy Oriental Sauce	▲	645
<b>Chilli Paneer</b> Cottage Cheese Dices Cooked With Onions And Peppers In A Sweet And Spicy Oriental Sauce	●	595
<b>Oriental Noodles</b> Noodles Stir Fried With Vegetables Noodles Stir Fried With Chicken And Eggs	●	395
<b>Oriental Noodles</b> Noodles Stir Fried With Vegetables Noodles Stir Fried With Chicken And Eggs	▲	495
<b>Oriental Fried Rice</b> Fried Rice Stir Fried With Vegetables Fried Rice Stir Fried With Chicken And Eggs	●	395
<b>Oriental Fried Rice</b> Fried Rice Stir Fried With Vegetables Fried Rice Stir Fried With Chicken And Eggs	▲	495

## DESSERTS

Gulab Jamun Condensed Milk Fried Dumplings In Flavoured Sugar Syrup	☑	225
Fruit Salad Assorted Fruits Served Drizzled With Rose Water And Honey	☑	245
Ice Cream Vanilla/ Chocolate/ Strawberry	☑	195
Kesar Phirni Condensed Milk And Powdered Rice Cooked With Saffron And Cardamom	☑	195

Government taxes as applicable.  
We do not solicit service charges.