



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

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

Kashmiri Pulao
Dried Fruit And Nuts Cooked With Rice



595

NORTH INDIAN

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



845

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



845

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



845

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



845

Rarha Mutton
Mutton And Keema Cooked with Punjabi gravy



945

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

Half



595

Full



1195

Kadhahi Chicken
Tender Chicken Cooked With Kadhahi Spices,
Onions Bell Peppers And Tomatoes

Half



495

Full



995

Chicken Lababdar
With Bone Chicken Cooked With Butter, Tomatoes And Onion Gravy

Half



495

Full



995

Chicken Curry
Home Style Chicken Cooked With Mild Spices, Onions And Tomatoes

Half

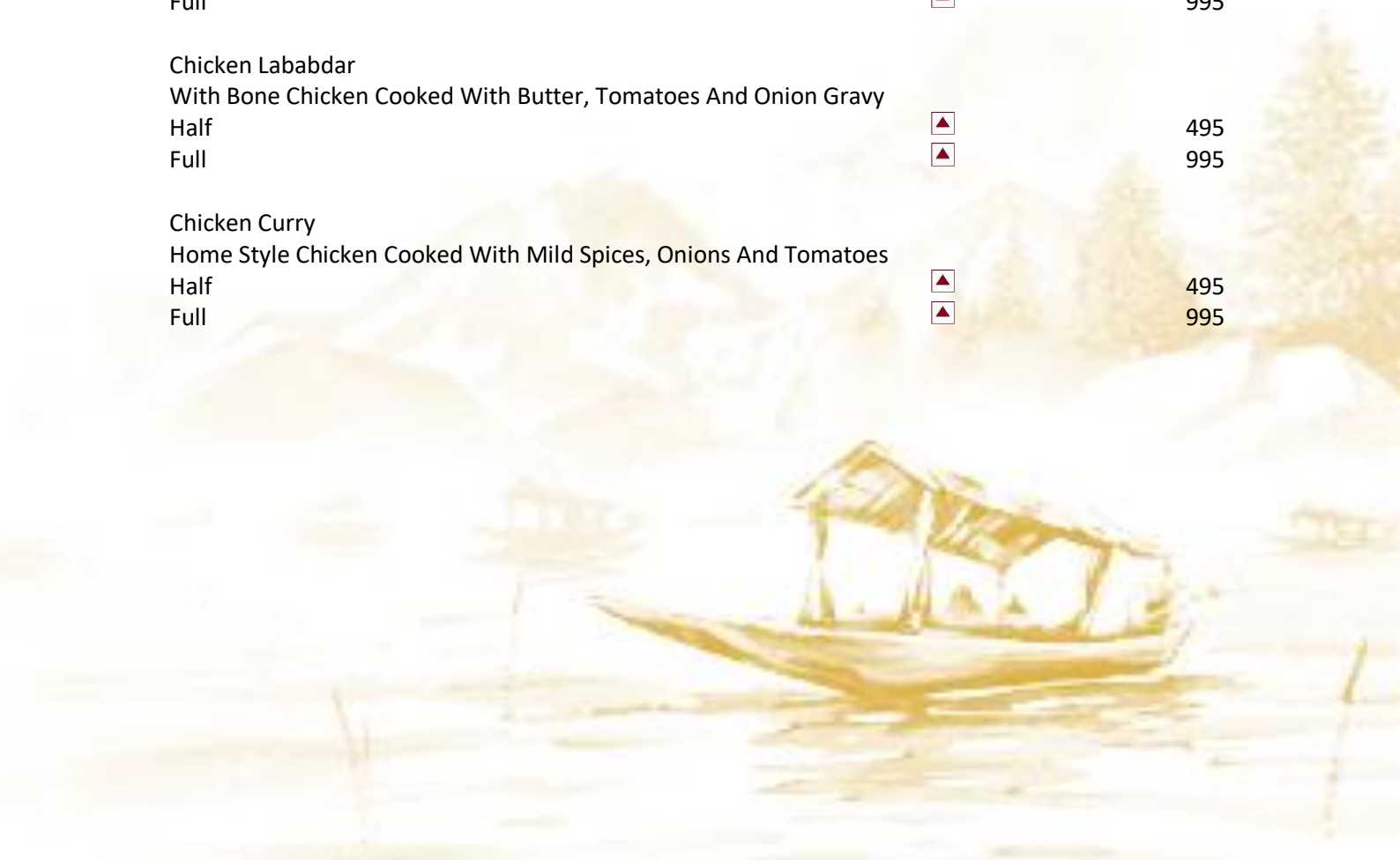


495

Full

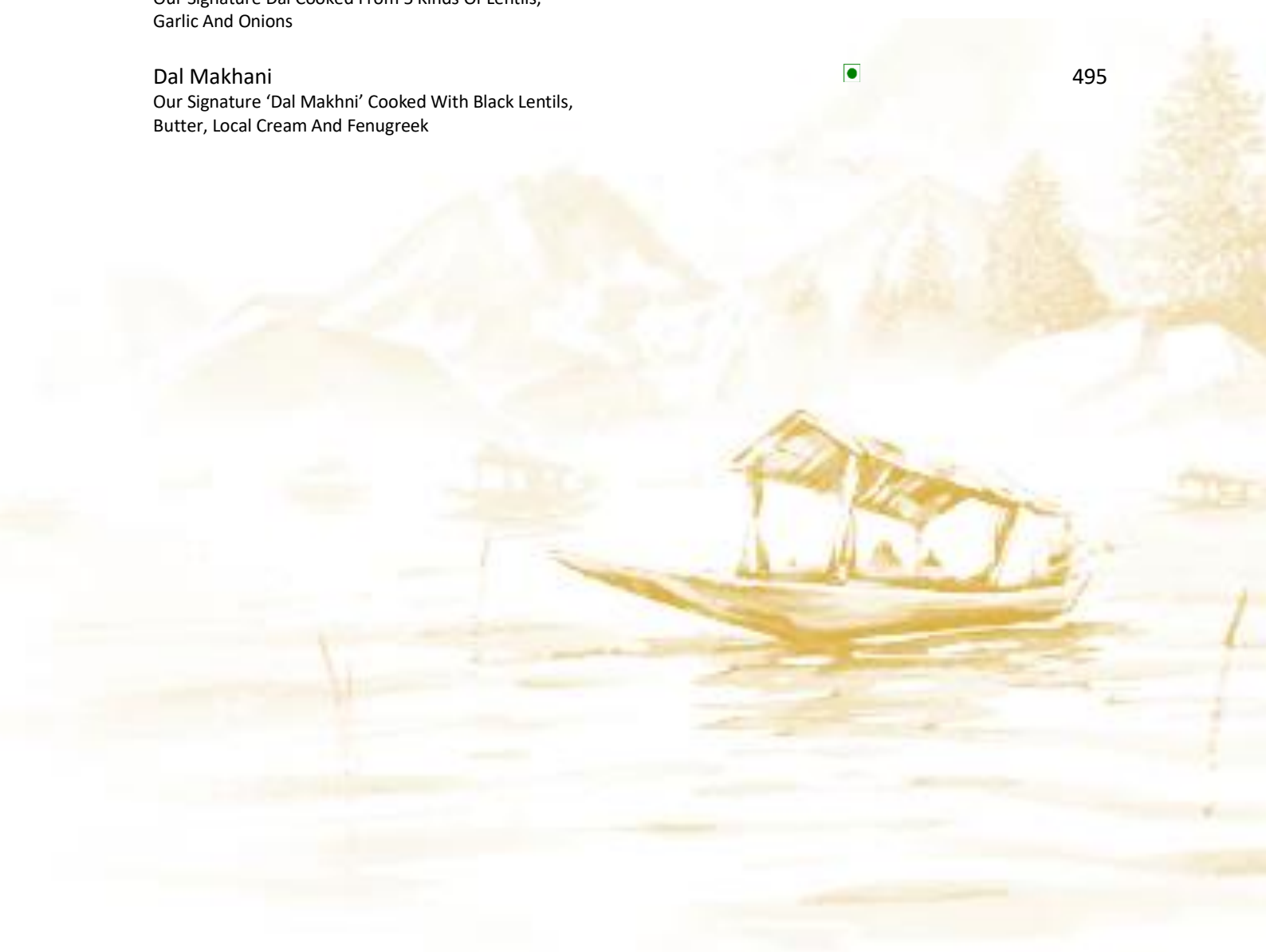


995



NORTH INDIAN Continued.....

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



BIRIYANI & SIDES

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

BREADS

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



WESTERN AND ORIENTAL

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