IN ROOM DINING



KATRA

WELLBEING AND DIETARY INDICATORS

LS

Locally Sourced



Contains Forgotten Grains



Contains Milk & Milk Products



Contains Gluten



Contains Nuts



Contains Soyabeans & their Products



Contains Sulphite



Contains Added Sugar



Chili

Please inform our Service Associate in case you are allergic to any of the following ingredients:

Cereals containing gluten - i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these | Milk & milk products | Peanuts, tree nuts and their products | Soybeans and their products | Sulphite in concentrations of 10 mg/kg or more.

Our Chef would be delighted to design your meal without them.

Vegetable Oil | Butter | Desi Ghee used in preparations.

An average adult requires 2000 Kcal energy per day, however calorie needs may vary.

Note: All food preparation made without onion and garlic



BREAKFAST

Available from 0700 hrs to 1100 hrs

Mornings are always hectic. Before you catchup with overnight developments, make sure you have the energy to perform efficiently. Since your last meal, over eight hours ago, your metabolic rate concentration and performance is low in the mornings; up until you have breakfast.

With good, healthy breakfast foremost on our mind, we present...

	₹
Freshly Squeezed Fruit Juice of the Season (24)	270
Orange I Apple I Mango I Pineapple	210
Smoothies	275
Seasonal Cut Fruits (24)	360
■ Breakfast Cereals (2)	300
WelcomBoulangerie ♥ ♥ ♥ ■ Choice of any three	360
Freshly Baked Croissants, Danish, Doughnut	
White or Brown Bread, Multigrain Welcomloaf, Muffin Served with preserves and butter	

INDIAN BREAKFAST

	Poori Bhaji 🐧 Deep fried Indian bread served with cumin and turmeric flavoured potato curry and traditional pickle	360
	Stuffed Paratha 🐧 🗍 Griddled Indian flat bread with choice of spiced potato or cottage cheese stuffing served with yoghurt and pickle	360
	Poha Rice flakes cooked with vegetables, peanuts and seasoned spices	300
24 HOUR	24 hours 🐧 Contains Gluten 😽 Contains Nuts	Mary Park
4	Contains Soyabeans & their Products 🧍 Contains Milk & Milk Products 🥰 Contains Added Sugar	The same of the sa

Vegetarian

SOUTH INDIAN BREAKFAST

Dosa	360
■ Idli ※ ● ■ Steamed fermented rice cakes	360
Masala Uttapam	360
■ Medu Vada ※ ● ■ Fried savory lentil and rice doughnuts	360

All the above are served with sambhar and homemade chutneys \mathscr{C} 💖 \blacksquare











ALL DAY DINING

Select from a range of soups, salads, meals and a touch of sinful dessert to round off your palate.

In case you want something that is missing from our menu, call us and we shall try to make it especially for you.

Enhance your stay with the pleasure of our food selection!



SET OFF TO A GLOBAL START

Available from 1100 hrs to 2330 hrs

Mezze Palette ♥	330
Asian Spring Rolls & & ® Served with sweet chilly sauce	330
WelcomCafe Fryer Basket	420













FROM THE KEBABERIE

Available from 1200 hrs to 1500 hrs and 1830 hrs to 2330 hrs

Paneer Angara	540
Nadru ke Kebab 🔋	360
Tandoori Subze Kebab 📗 🐧	510
Served with cilantro yoghurt dip	
WelcomCafe Salad Bowl	360
Roast tomatoes Confit peppers Tender corn Marinated olives Tossed with choice of dressings:	
Citrus pomegranate Curry tahini Honey mustard	

FROM THE SOUP TUREEN

Available from 1200 hrs to 2330 hrs

Tomato Dhaniya Ras	330
Hot and Sour Soup	330
Cream of Mushroom Soup Creamy wild mushroom soup with fresh herbs, served with toast rolls	330
WelcomCafe Soup of the Day Ask your service associate for the day's selection	330



Vegetarian



₹

SPECIALTY STACKS

Our rendition of the Classic and Contemporary

Available round the clock

WelcomCafé Clubs

Served with carrot raisin slaw, tomato relish and fries

Veggie Club	510
Oven roasted tomatoes, charred bell peppers and cheese	
Build your own Sandwich	480

Build your own Sandwich Served with carrot raisin slaw, tomato salsa and fries Choose from:

Roast tomatoes, Grilled peppers, Cottage cheese, Cole slaw
 Choose from: Plain | Grilled | Toasted

PANTRY BURGERS

Sweet red pepper relish

Served with carrot raisin slaw, honey mustard and spiced fries

Spiced Cottage Cheese	510
Choose from pan grilled or crispy fried	
Crumbed Veggie Patty	510









WELCOMKATHI 1 🛊 🕏

House renditions of the delicacy from the "City of Joy". Served with Coriander mint chutney

Paneer Masala	510
 Masala Sova Chaap 	510

WORLD KITCHEN

Available from 1100 hrs to 2330 hrs

HAND ROLLED PIZZA 1

Roast Tomato, Basil Almond Pesto	660
Farm Style Grilled Vegetables	660

ARTISAN PASTA

Penne or Spaghetti 24 1 1 Served with Choice of

Wild Mushroom Alfredo

Basil Pomodoro













WELCOMMEAL

Available from 1230 hrs till 1500 hrs and 1930 hrs to 2330 hrs

When planning a meal becomes difficult or tedious, allow our Chefs to do the same for you.

Select meal combinations specially designed to suit your palate, fulfillingly apt for one adult.



Indian

900

Choice of Chaman Timatar or Nadru Ka Qorma accompanied with dal tadka, green salad, raita, papad, pickle and a choice of steamed rice or Indian bread. Dessert includes gulab jamun or Indian dessert of the day.

Pan Asian



900

Five treasure vegetables or Cottage cheese in Kung Pao sauce accompanied with a choice of vegetable fried rice or vegetable hakka noodles, vegetable spring rolls, Asian greens and dessert of the day.

LOCAL LOVE





Inspired by local Heritage

Welcomhotel - Temple Cuisine of Himalayas- Devine Tastes

पत्रं पुष्पं फलं तोयं यो मे भक्त्या प्रयच्छति। तदहं भक्त्युपहृतमश्रामि प्रयतात्मनः।।

"If one offers Me with love and devotion a leaf, a flower, fruit and water, I will accept it." Mystical Himalayas is home to spirituality and is mentioned in multiple mythological books.

Temples in Jammu, Himachal and Uttarakhand are as mystical and spiritual as the Himalayas and food an integral part of the spiritual experience.

At Welcomhotel Katra we offer blend of regional cuisine with food from neighbouring states and dishes that cater to the urban palate. The menu curated uses locally grown ingredients like walnuts, almonds, local spices like tumba ajwain, shahi zeera, saunf, sonth, apples, apricots etc. Here we strive to recreate exclusive meal experiences for the guests. Chef's curated Local Love meals will take you on the expedition to the tastes of this rich Himalayan Temple Cuisine

Himalayan Temple Cuisine

A glance in to the local cuisine from the region





Starters

	Madhur Lasika (24)	360
	Sabudana Vada	360
	Falo ki Chaat LS Mixed seasonal fruit chaat with rock salt and puffed lotus seeds (Vratt ka Khana)	360
	Shakarkandi Tikki Substitution LS Sweet potatoes stuffed with dry fruits and nuts cooked in ghee and served with anar ki chutney (Vratt ka Khana)	360
	Kachalo Chaat 🔑 🌡 🕸 🔌 LS Taro cubes shallow fried tossed in a sweet tamarind coriander chutney	360
M	lains	
	Chaman Timatar Substitution LS Cottage cheese served in silky smooth tomato gravy flavored with fennel and served with Kashmiri kulcha	600
	Ambal (2) S LS S	570
	Akhrot Anjeer Ke Kofteh Substitution LS	570
	Singhade Pakode Ki Kadhi LS Chestnut fritters simmered gently with yoghurt, flavoured with cumin, green chillies. Served with steamed sama rice, vratt ki chutney, sago papad and curd (Vratt Ka Khana)	570
	Samvat Khichdi LS A traditional fasting khichdi made with barnyard millet served with curd and sago papad (Vratt ka Khana)	570











WELCOM STHALIKA

Available from 1230 hrs to 1500 hrs and 1930 hrs to 2330 hrs

Madhyãhna Bhojanã \$\int\text{\mathscr{U}} \times LS \times \int\text{\mathscr{U}}\$

900

900

Locally inspired Sthalika made with local and seasonal produce

Accompaniments:

WelcomSthalika is served with boondi raita, doon chetin - a unique Kashmiri walnut chutney and churan - pomegranate seed paste with aamchoor, a traditional favourite from the streets of Jammu

Phalahari Sthalika Sthalika

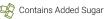
Vratt Sthalika made specially for guests in fast

Accompaniments:

WelcomSthalika is served with white vratt ki chutney, curd and sago papad















FROM THE INDIAN KITCHEN

From the fabled ITC kitchens

Paneer (24)	600
Nadru ka Qorma Yogurt and nutty rich aromatic gravy served with lotus stem finished with warm spiced mix	540
Kurkuri Bhindi (1) Name Coated deep fried lady finger spiked with dry mango powder and chaat masala	540
Kashmiri Aloo Dum	540
Jammu Rajma (24) LS High altitude Rajma with Kashmiri wadi, local spices and tomato	540
Dal Makhni (2) Black dal cooked overnight with tomato, cream and spices	540
Punjabi Kadhi Pakodi Buttermilk with gram flour dumplings tempered with mustard and cumin	540











STAPLES

Local Breads			
Khambir Fermented bread with fennel seeds and nuts	180		
Indian Breads			
Tandoori Breads: Roti I Plain naan I Butter naan	150		
Tandoori Parantha: Laccha I Pudina	150		
Tandoori Kulcha: Paneer I Aloo Masala	180		
Tawa Lachha Paratha I Tawa Mirchi Paratha 245	150		
Khichdi, Pulao & Biryani Choose from:			
Subz Pulao Fine Basmati rice cooked with spices and season's fresh vegetables. Served with kachumber raita	510		
Masala Dal Khichdi Served with papad, house pickle and curd	450		
Steamed Rice	330		
Contains Milk & Milk Products 🐧 Contains Gluten 🔯 Contains Added Sugar 🦋 Contains Nuts 24 hours			

Vegetarian

250

THE ORIENTAL WOK

Chef Curated Asian Meals

Vegetable Fried rice

Available from 1230 hrs till 1600 hrs & 1930 hrs till 2330 hrs

Vegetable Manchurian
Sest eaten with hakka style noodles
Five Treasure Vegetables
Pampered with mushrooms and chili bean sauce.
Best eaten with vegetable fried rice
Cottage Cheese in Kung Pao Sauce
Sweet and sour cottage cheese with cashew nuts and chili flakes
Best eaten with Sichuan noodles
Rice and Staples
Wok Tossed Noodles





DESSERT

Available 1100 hrs to 2330 hrs

An array of delights, especially chosen to meet your discerning taste for delectable conclusion to perfect meal!



DESSERT LIBRARY

Gulab Jamun (24) (1) (25) (25) Seep fried reduced milk dumplings served in saffron tinged syrup	330
Kulfi Falooda	330
Moong Dal Halwa	330
Kesari Phirni	330
Warm Chocolate Hazelnut Fudge (24) 1	420
Makhane Ki Kheer 🕽 🐧 🦋 Puffed lotus seeds cooked in milk with jaggery and cardamom	330
Choice of Ice Cream (24)	330















Contains Soyabeans & their Products





BEVERAGES

Hot or cold, depending on your personal preference and the need of the hour! But choosing is not as simple as that; not when the variety on offer encompasses so much within that simple categorisation.



COLD BEVERAGES

Available round the clock

Freshly Squeezed Fruit Juice of the Season (24)	270
Preserved Fruit Juice (24) (S) Orange Apple Pineapplae Mango	210
Lassi	275
Chaas Plain Masala	250
Cold Coffee	275
Milkshake	275
Aerated Beverages ®	175
Energy Beverages ®	250
Natural Mineral Water	150















HOT BEVERAGES

Available round the clock

Tea	210
Assam Darjeeling Green Herbal Jasmine ITC Blend	
Coffees	300
Cappuccino Espresso Americano Latte	
Energy Drinks 🆠 🗐 🛮 Bournvita Horlicks	300
Hot Chocolate	300
NON-ALCOHOLIC ®	
railable from 1100 hrs to 2330 hrs	
Devil's Eye	275
A sweet and spicy mix of pomegranate juice, feshly squeezed lemon juice and a hint of green chilli for you to start your meal.	
Fizzy Buck	275
A bubbly drink as you lounge, made of mix berry compote and mint leaves, topped up with tonic water	
Basil & Orange Mojito	275
A refreshing sip under the sun made with segments of orange, muddled lightly with basil and simple syrup, topped with club soda	
Guava Mary	275
Our rendition of the Classic all-time favorite drink	
The Ultimate Shikanji	275
Pestled cumin to soothe with freshly squeezed lime, rock salt & sugar	
Passion Fruit Collins	275
Passion fruit puree mixed with apple and lime juice to soothe your taste buds	
Cucumber and Mint	275
Draw in this inspired combine of apple, lime, Tabasco and cucumber and unleash a string of invincible volleys	

Vegetarian

🜓 Contains Milk & Milk Products 👋 Contains Gluten 🛭 🙀 Contains Added Sugar