



**Drifters'**  
Inn & Café

[www.driftersinn.in](http://www.driftersinn.in)

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*Café Menu*

Tuesday to Sunday: 9.30am-11pm & on Monday: 5pm-11pm



Food here at Drifters' is made fresh, so please give us some time to serve your order.

We use only purified water for ice cubes as well as in all beverage & food preparation.

All prices are in Indian Rupees.  
Prices are inclusive of Local Tax / VAT.

5% Service Fee is applicable on your bill value.

When...  
Your heart hungers for travel and your soul seeks adventures unknown...

When...  
You pick the road less traveled and unintentionally pave the path...

When...  
You make time and let a few things slide to see your passion thrive...

When...  
You travel alone, 'coz you know you'll find a friend around the bend...

When...  
You travel the night, to savour the day...

When...  
You beat yourself up to climb a mighty mountain only to look around you and feel alive...

You are *just drifting.*

We are delighted to be part of your travels. If you wish to take a break from exploring the wild, if you are looking for comfort, indulgence or peace of mind, if you need a pit stop to plan your next adventure - Drifters' is indeed the place to be.

If you are looking for a stay that offers comfort without intrusion, a homelike casualness with no strings attached, and a secured no holds barred space to call your own...come try out our guestrooms.

Spend the afternoon playing a board game or two, or simply pick a book from our library and admire the view. Sip a cuppa coffee or grab a bite, while you put your feet up and unwind. Free WiFi connectivity will keep you clued in as you spend the day at Drifters' Cafe, away from the city din.

As day turns to night, the ambience at Drifters' takes on a new avatar, a variety of themed events play out under the stars. Enjoy the festivities as you swap stories with fellow travelers from across the globe, for they too like you are in love with the great unknown.

Come for a bit, and we promise you'll stay for a while.

*Happy Drifting!*



## Breakfast (served till 1 pm)

### Cereals & Fruits:

Corn Flakes with Milk	90
Fresh Fruit Salad with Honey & Cinnamon Dressing	95
Muesli with Fruits, Yogurt & Honey	150

### Side Order:

3 Whole Wheat Toasts with Butter & Jam	30
2 Eggs <small>(Scrambled / Full Boiled / Half Boiled / Poached / Sunny Side Up / Double Fried / Plain Omelette)</small>	50
4 Potato Rostis with Mayonnaise	90
4 strips of Bacon	90
2 slices of Ham	90
2 Chicken or Pork Sausages	90

### Waffles, Pancakes & French Toasts

(served with choice of Syrup & Tea / Coffee):

2 Waffles	115
2 American Pancakes	115
3 French Toasts	115
Waffle Combo <small>(2 Waffles, 2 Scrambled Eggs, 2 Chicken or Pork Sausages / 4 strips of Bacon / 2 slices of Ham / 2 Potato Rostis)</small>	215
Pancake Combo <small>(2 American Pancakes, 2 Fried Eggs, 2 Chicken or Pork Sausages / 4 strips of Bacon / 2 slices of Ham / 2 Potato Rostis)</small>	215
French Toast Combo <small>(2 French Toasts, 2 Scrambled Eggs, 2 Chicken or Pork Sausages / 4 strips of Bacon / 2 slices of Ham / 2 Potato Rostis)</small>	215

### Veg Hearty Specialties (served with Tea / Coffee & choice of Juice):

2 Aloo / Gobhi Paranthas <small>(shallow fried Indian breads stuffed with Potatoes or Cauliflower) with Yogurt, Pickle &amp; Butter</small>	150
Aloo Pooris <small>(Potato Curry served with 3 deep fried Indian Breads) with Yogurt, Pickle &amp; Butter</small>	150
Mushrooms on Toast <small>(pan tossed Mushrooms served on 3 Whole Wheat Toasts)</small>	150
Baked Beans on Toast <small>(Baked Beans served on 3 Whole Wheat Toasts)</small>	170
Eggs Florentine <small>(English Muffin topped with creamy Spinach, 2 Poached Eggs &amp; Hollandaise Sauce)</small>	170

### Non Veg Hearty Specialties (served with Tea / Coffee & choice of Juice):

Eggs Benedict <small>(English Muffin topped with 2 slices of Ham, 2 Poached Eggs &amp; Hollandaise Sauce)</small>	215
Bacon & Eggs <small>(2 Fried Eggs with 4 strips of Bacon, 2 Potato Rostis, 2 Whole Wheat Toasts with Butter &amp; Jam)</small>	215
Sausages & Eggs <small>(2 Fried Eggs with 2 Chicken or Pork Sausages, 2 Potato Rostis, 2 Whole Wheat Toasts with Butter &amp; Jam)</small>	215

### Omelettes (served with 2 Potato Rostis, 2 Whole Wheat Toasts with Butter & Jam, Tea / Coffee & choice of Juice):

Plain Omelette	140
Add fillings:	
Onion / Tomato / Capsicum / Spinach	10
Olive / Mushroom / Jalapeno	15
Chicken / Bacon / Salami / Ham	20
Yak Cheese / Feta Cheese / Mozzarella Cheese	25

## Starters

### Veg:

French Fries	100
Bruschetta	100
Mint Potatoes	100
Bean & Cheese Nachos	130
Chilly Garlic Fries	130
Potato Wedges	130
Stuffed Mushrooms	140

### Non Veg:

Crispy Chicken	150
Lamb / Pork Chilly	150
Chicken Wings	150
Bacon & Cheese Nachos	170
Trout Fingers	180
Bacon wrapped Chicken	180
Kheema (minced Lamb prepared in Indian style) on Toast	180

## Soups

(served with a slice of Bread)

### Veg:

Indian Tomato	90
Potato & Leek	90
Minestrone	105
Cream of Green Peas / Broccoli / Mushroom	105

### Non Veg:

Chicken Clear	110
Chicken & Corn	110
Bacon Minestrone	125
Cream of Chicken	125

## Salads

Ceasar	120
Greek	150

Seasonal Greens (with Italian dressing)	120
Apple & Walnut	150

Add Tuna / Bacon / Ham / Salami / Chicken @ 50

## Side Order

Mashed Potatoes	80	Boiled Veggies	80
Baked Beans	80	Garlic Bread with Cheese	80
Butter Fried Mushrooms	80	American Corn	80

## Burgers & Sandwiches

(served with Coleslaw, Fries & Mayonnaise)

### Veg:

Veggie Burger	150
Veggie Sandwich	170
Potato Rosti Sandwich	170
Tomato, Olive & Cheese Sandwich	180
Spinach, Garlic & Mushroom Sandwich	200

### Non Veg:

Grilled Chicken Burger	190
Minced Lamb Burger	200
Herb Chicken Sandwich	200
Ham & Cheese Sandwich	220
Tuna & Avocado Sandwich	220
BLT (Bacon, Lettuce & Tomato) Sandwich	220

Add Mozzarella Cheese or Yak Cheese @ 50

## Pizzas

Neapolitan (Tomato Sauce & Cheese)	140
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Add toppings:

Tomato / Capsicum / Onion / Spinach / Baby Corn	20
Mushroom / Olive / Sundried Tomatoes / Capers / Jalapeno	30
Chicken / Bacon / Salami / Minced Lamb	50
Mozzarella Cheese / Yak Cheese	50
Greek Feta Cheese	80

## Pastas

(Penne or Spaghetti served with 2 slices of Bread)

Sauces available: Alfredo / Arrabiata / Al' olio  
Pesto @ 40 additional

Veggie

(Mushroom, Carrot, Broccoli, Zucchini, Cauliflower, Beans, Baby Corn)	180
Chicken / Bacon / Ham / Salami / Tuna	220

Add extra Meat topping @ 50, Mozzarella Cheese or Yak Cheese @ 50

## Main Course

### Non Veg:

Homestyle Chicken & Potato Curry with Rice	240
Kheema Pav (Minced Lamb cooked in rich Indian Spices and served with Bread)	240
Chicken in Goan Curry with Rice (Coconut based coastal style curry)	240
Himachal style Lamb Curry with Rice	260
Pollo Alla Indiana (Chicken cooked in Curried Sauce, served with Veggies & Rice)	260
Chicken in Demi Glaze Sauce (served with Lyonnaisse Potatoes, Beans & Carrots)	260
Chicken Stroganoff with Herb Rice & Mashed Potatoes	260
Grilled Chicken in Pesto Sauce & Brown Potatoes	290
Chicken stuffed Crepes (2 Crepes topped with Cheese & Creole Sauce)	290
Chicken / Pork Steak with Herb Rice, Veggies & Fries	290
Braised Pork in Duxelle Sauce (Pan roasted Pork Lion in Onion, Mustard, Butter Sauce served with Veggies & Rice)	290
Pork Chops with Milanaisa Sauce (Tomato, Mushroom Sauce finished with Ham & served with Mustard Mash)	320
Chicken / Pork Sizzler (served with Veggies, Rice & Fries)	320
Trout n Chips served with Tartar Sauce	320
Trout in Goan Curry with Rice (Coconut based coastal style curry)	320
Pan Grilled Trout with Veggies, Rice / Cous cous & Fries Sauce - Ginger Garlic / White Wine / Garlic Butter / Coriander Garlic	350
Trout Sizzler (served with Veggies, Rice & Fries)	370

### Veg:

Rajma with Rice (Red Kidney Beans cooked in a homestyle Tomato & Onion curry)	150
Aloo Dum with Rice (Fried Potatoes stuffed with Cottage Cheese & cooked in a rich Onion, Tomato, Cashew Nut curry)	180
Mushroom Mattar Masala with Rice (Mushrooms & Green Peas cooked in Melon seeds & Cashew Nut curry)	180
Goan Curry with Rice (Coconut based coastal style curry with Veggies)	180
Veg Alla Rosso (Seasonal Veggies cooked in Rosemary Sauce, served with Rice & Mash)	200
Swiss Spinach Rosti (served with Veggies cooked in Espagnole Sauce)	210
Vegetable Au Gratin with Bread Slices	210
Ratatouille with Cous cous (cuts of Veggies cooked in Tomato Sauce & Herbs)	210
Vegetable stuffed Crepes (2 Crepes topped with Cheese & Creole Sauce)	230
Baked Broccoli in Cheese Sauce (served with Cous cous & Fries)	230
Cottage Cheese Sizzler (served with Veggies, Rice & Fries)	230

## Desserts

Chocolate Walnut Brownie	60	Apple Pie	60
Lemon Curd Tart	60		
Top these with a big scoop of Ice Cream / Custard / Jelly @ 40 additional			
Rasmalai (2 clotted Cream Cakes soaked in flavoured Milk)	60	Ice Cream Sundae (3 scoops of Ice Cream with Choco shavings & Dry Fruits topped with Cream, Choco Sauce, Strawberry Sauce and Wafer Stick)	120
Berry Cheese Cake	90	Chocolate Overdose (Choco Cake with Choco Ice Cream topped with Choco Sauce & Kahlua)	120
Affogato (a shot of Espresso poured over a big scoop of Vanilla Ice Cream)	90	Seasonal Fruits Trifle (Fruits with Cake, Custard & Jelly topped with Cream)	120
Nutella Pancake	90		

## Beverages

### Clear Teas & Chai:

Chai / Masala Chai / Black Tea	25
Fresh Mint / Lemon Grass / Ginger Lemon Honey / Earl Grey / Herbal	40
Cinnamon Clove / Star Anise Cardamom	70
Lemon Iced Tea	75

### Coffees & Hot Chocolate:

Black Coffee / Espresso	40
Foam Milk Coffee / Americano	50
Cappuccino / Caffe Latte	70
Hot Chocolate	70
Cold Coffee	70
Irish Cream Coffee	90
(Espresso with Brown Sugar, a shot of Whiskey topped with Cream)	90
Jamaican Hot Chocolate (with a shot of Dark Rum)	90

### Blends:

Fresh Lime Water / Soda	40
Seasonal Fruit Smoothie (Yogurt based)	65
Fresh Fruit Juice (without sugar)	80
ABC (Apple, Beetroot, Carrot) / Gazpacho (tangy refreshing drink made from Tomatoes)	80
Cucumber Mint / Pomegranate Papaya	80
Fresh Mint Lemon / Watermelon Mint Ice	80
Seabuckthorn Fizz (Seabuckthorn Crush with Soda & crushed Ice)	90
Avocado Smoothie	100

### Other Beverages:

Mineral Water / Aerated Drinks / Soda	30
Diet Cola	50
Red Bull	140

## Sheeshas

### Regular Flavours @ 300

Double Apple  
Mint  
Grapes  
Blue Berry  
Mango  
Strawberry  
Water Melon

### Special Flavours @ 350

Choco Mint  
Bubble Gum  
X on Beach  
Brain Freezer

### Exotic Flavour @ 400

Pan Thunder

Brands - Pan Thunder is by Royal Nayaab. X on Beach & Brain Freezer are by Aladdin. Rest all are by Afzal.

We give 2 coals with each serving of Sheesha and we use tap water as the liquid base. Extra coal @ 50. Any other liquid base @ extra charge.

Contains Tobacco, Molasses & Natural Flavour.  
Nicotine: 0.5%, Tar: 0.0%

## Some things to remember us by

Tees @ 400  
Coffee Mugs @ 150

