



PINKI DIDI'S
CAFÉ 360°
THE LAST RESORT

The Coffee-er COFFEE

Espresso Single Shot Black made with fine beans	₹120
Americano American style lungo, served black	₹130
Café Doppio Literally double, double shot, black	₹180
Turkish Coffee Coffee shot with cardamom, small shot	₹170
Café Corretto Coffee with a shot of liquor, strong shot black burboun-Jim beam	₹190
Flat White Light coffee with Milk	₹180
Latte (Hot/Cold) Espresso with steamed milk	₹220/250
Caramel Latte (Hot/Cold) Espresso, Caramel with steamed milk	₹220/250
Latte Macchiato Small Shot with drop of milk	₹140
Cappuccino (Hot/Cold) Steamed milk with hot milk and double espresso for those who want to keep it simple	₹180/220
Mocaccino (Hot/Cold) Coffee with cocoa blend	₹220/250
Hazelnut Latte (Hot/Cold) The dark side of coffee	₹220/250
Irish Coffee Served with liquor and cream Burboun-Jim Beam	₹280
French Kiss A perfect combination of Vanilla, Cinnamon, Frothed Milk and an Espresso Shot	₹220
Frappe Icy coffee for sunny days	₹220



The MILKY WAY

Golden Milk Eases you after a long walk (Saffron + Turmeric)	₹180
Hot Chocolate Hot steamed milk with chocolate	₹220
Mumijo Milk You'll ask for it again, tomorrow. (A mineral extract from mountains)	₹190
Sahlab The taste of Beirut (Thick milk & Hazelnut)	₹220

Himalayan BOUNTIES

Cutting Chai Traditional Indian tea spiked with spices for a distinct taste.	₹50
Darjeeling Tea The real taste of Assam, served as black tea.	₹120
Ginger Lemon Honey Popular tea of valley. You can add teabag for ₹20	₹80
Green Tea Fresh and rejuvenating, served with honey. You can add ginger/mint/lemon for ₹10	₹80
Mint Tea Prepared with mint from the garden, no tea bag.	₹80
Black Tea You can add ginger/lemon for ₹10	₹40
The Shaman Tea A fine cup with bark of Rakhad and secret ingredients; antioxidant and detox.	₹180
The Arjuna tea Antioxidant from pandavas. Bark of Arjuna tree.	₹150
Local NamKeen Tea Milk & rakhad served in traditional style.	₹180

Shake IT-UP

Add gelato to your shake @ ₹90

Go Bananas

Crushed bananas in milk topped with nutrimix

Date Delight

Drink from Middle East, Dates Palm

Rhododendron Shake

The rejuvenance of Himalayan flower

Very Berry Shake

Blend of mix berries crush

Chocoloreo Shake

Definitely a drink for your cheat day

Mangoholic

Blended with mangoes, seasonal only

Boom Badam

Rich with almonds and bhrami

Catch The Blues

Blended with blueberries, seasonal only

Peanut Butter & Vanilla Shake

Goodness of - Vanilla & Peanut Butter

Anjeer Shake

A big fig

₹180

₹250

₹220

₹220

₹220

₹220

₹220

₹250

₹260

₹260

FOUNTAINHEADS

Sea Buckthorn Spirit

Rejuvenation of high altitude berry, rich in omega 7, omega 3

Fresh Fruitify

Fresh fruit juice, Rich in fiber, Cold press

Watermelon Slush

Watermelon Juice

Jus D'Ananas

Coldpressed pineapple juice

Countryside Lemonade

Chilled, refreshing and fizzy

Mojito

Minty and lemony virgin mojito

Pina Colada

Pineapple, Coconut

Kush & Oj

Orange juice cold Press with fiber

Cranberry Mocktail

Hungover?

Rhododendron Squash

Wild and distinct flavour from mountain flowers

₹260

₹220

₹220

₹220

₹220

₹240

₹280

₹220

₹270

₹250

Plain Lassi

₹150



Lassi



Banana Lassi

₹180

SOUPS

Tomato Soup



₹190

Vegetable Soup



₹160

Cream & Mushroom Soup



₹260

Ortie Soup



₹280

Himalayan herbs and Vegetables (Seasonal),
Cleanses your blood

Lemon orzo Chicken Soup



₹240

Chicken and Mushroom Soup



₹280

Chicken Chowder



₹280

Minced Cauliflower and Chicken



SALADS

Greek Salad



₹320

Lettuce, tomato, cucumber, onion, tossed in olive oil and vinegar.
Topped with olives and cottage cheese.

Arabic Salad



₹320

Lettuce, tomato, cucumber & onion. A slice of lemon and tahini on side

Pesto Salad



₹390

Lettuce, tomato, cucumber, capsicum and
carrot tossed in pesto sauce

Cottage Cheese Salad



₹390

Lettuce, tomato, cucumber, capsicum, onion and
cottage cheese; topped with sauce and pepper

Chicken Greek Salad



₹420

Chicken vegetables and salad leaves tossed in olive oil

Fruit Salad



₹320

Diced seasonal fruits

Watermelon Cheese Salad



₹420

Watermelon with cottage cheese and herbs

All Day BREAKFAST

Scottish Porridge 🍲

Prepared with milk, served with honey, nutrimix and flax seeds, added with fruits and nuts

₹250

Swiss Muesli 🍲

Served with homemade yoghurt, cannabis seeds, honey and nutrimix, added with fruits and nuts

₹270

Veg. Grilled SANDWICH

Stuffed with two-cheese, served with chips and salad

Cheese-Garlic Toast 🍲

₹250

Cheese veggie Toast 🍲

₹270

Stuffed with diced veggies

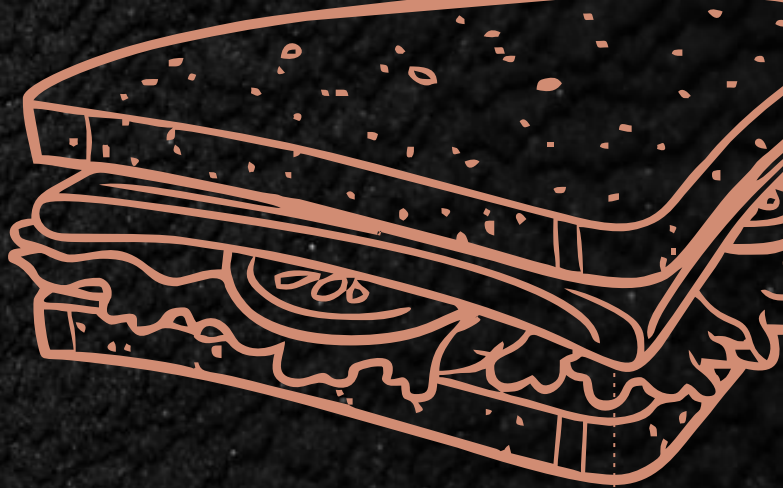
Olive Mushroom Toast 🍲

₹290

Himalyan Toast 🍲

₹650

The rare retreat from Himalayas. Mushroom from higher altitudes & more mushrooms fresh & healthy.



Non Veg. Grilled SANDWICH

Chicken Sandwich 🍲

Toasted with chicken shreds, olives and herbaceous sauces.

₹320

Egg and Cheese Sandwich 🍲

Egg and Cheese.

₹310

Chicken Sandwich with Beans 🍲

Served with Baked Beans.

₹390

Chef SIGNATURE

Veg. Sizzler

₹850

Assortment of rice, vegetable & chips

Chef Signature Chicken Sizzler

₹950

Assortment of rice, marinated chicken, vegetable & chips

Chicken Ala Kiev

₹950

Stuffed Chicken breast

Cafe 360° SPECIAL

All the dishes contain handpicked luxury mushrooms from higher peaks of Himalayas, rich in ayurvedic and medicinal properties (seasonal)

Himalayan Pasta 🍲

The luxury handpicked mushroom of 'Himalayas' in white sauce pasta

₹990

Gompa Pizza 🍲

Topped with exotic mushroom of higher altitudes handpicked morel mushroom

₹1220

Omelettes AND EGGS

Himalayan Mushroom Omelette 🍲

You can only find if you know what you are looking for (Gucchi-Morchella Esculanta, Hand picked from high altitude)

₹750

Turkish Scrambled Eggs 🍲

Eggs, cooked with onion, red chili, tomatoes and black pepper; served with toasted bread

₹390

Spanish Omelette 🍲

Omelette rolled with tomatoes, olives, cheese and veggies; served with toasted bread

₹350

Baked Cheese Egg 🍲

Baked Omelette with cheese; served with toasts

₹350

Cheese Omelette with Chicken Salad 🍲

Omelette rolled with cheese; served with toasts & chicken salad

₹350

Cheese Omelette with Potato & Beans 🍲

Served with potato wedges and beans

₹310



BRUSCHETTA

Homemade bread baked with butter and two cheese

Bruschetta-Al-Tomatoes 🍅	₹240
Bruschetta-Al-Olives 🍅	₹260
Bruschetta-Al-Pesto 🍅	₹320
Brushchetta-Al-Chicken 🍗	₹320

Antipasto the PRIMO PASTA

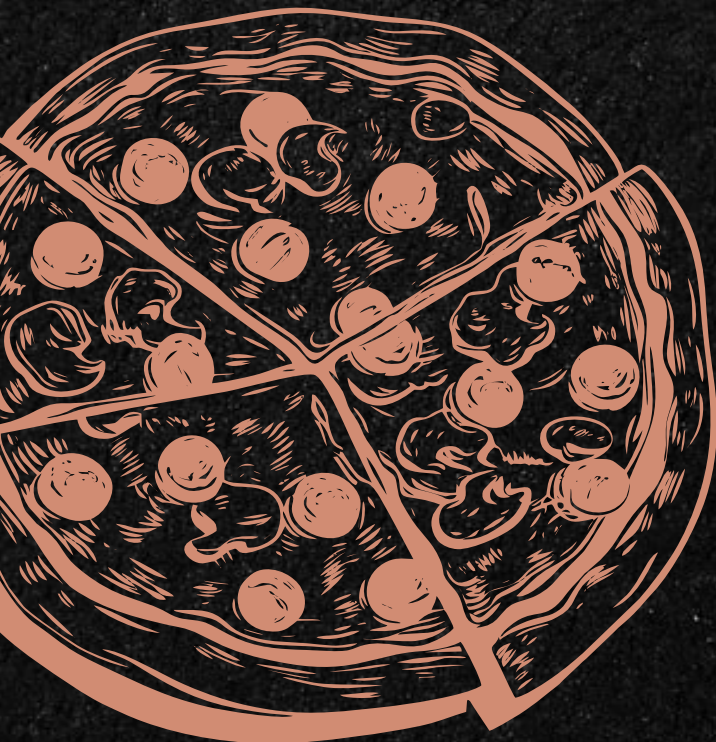
Aglio-Olio Pasta 🍅 Traditional Aglio-Olio pasta	₹520
Al Fungi 🍄 Mushroom pasta with cream sauce	₹520
Himalayan Fungi Pasta 🍄 The luxury handpicked mushroom of 'Himalayas' in white sauce pasta	₹990
Siciliana 🍅 Eggplant, zucchini (seasonal), red chillies in red sauce pasta	₹520
Pesto Pasta 🍅 Cooked with pesto sauce	₹650
Pollo 🍗 Chicken, veggies, herbs in red creamy sauce pasta	₹560
Rose Sauce Alfungi 🍄 Mix sauce veggies pasta	₹620
Rose Sauce Chicken Alfungi 🍗 Mix sauce chicken pasta	₹660
Alfungi Chicken 🍗	₹630



Wood Fired PIZZA

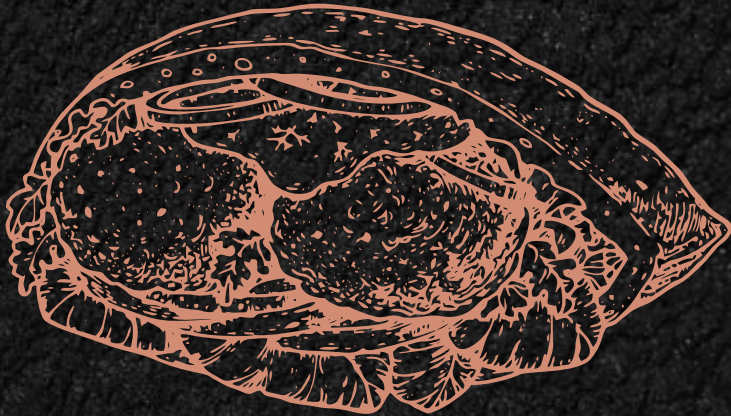
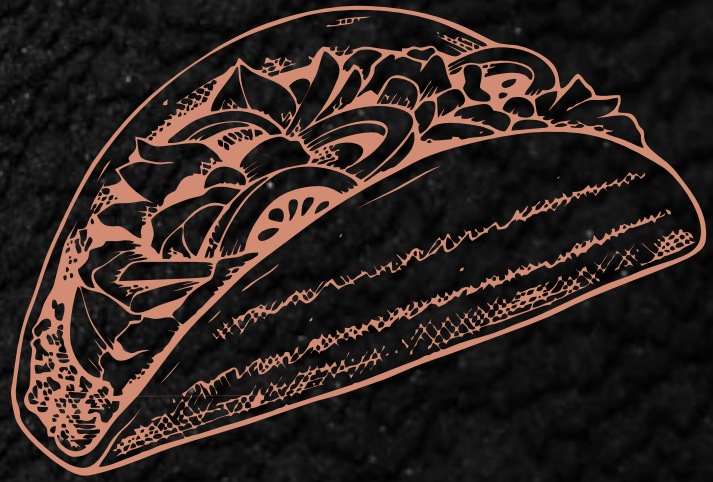
Thin crust pizza with homemade bread, two cheese and baked in wood oven (9 inches)

Margarita 🍅 Homemade tomato sauce and herbs	₹620
Piccante 🍅 Homemade tomato sauce and green chillies	₹640
Fellice 🍅 Seasonal veggies	₹690
Morel Mushroom Pizza 🍄 Topped with exotic handpicked Morel mushroom from higher altitude	₹1220
Allee-e-olives and Fungi 🍄 Olives and mushrooms	₹720
Himalayan Hawai Pizza 🍍 Pineapple and herbs	₹720
Galetto 🍗 Mushroom, olives and chicken	₹750
Chicapsicum Pizza 🍗 Capsicum and chicken	₹750
Calzone 🍄 Another side of pizza	₹720



Mexican WRAPS

- Cottage Cheese Wrap** 🥗 ₹320
 Wrapped with cottage cheese, veggies, mayonnaise, sauces; served with chips
- Chicken Tortilla** 🍗 ₹390
 Wrapped with smoked chicken, chilli and Mexican herbs
- Cottage Cheese Taco** 🥗 ₹320
 Handmade taco with the blend of vegetable & cottage cheese
- Smoked Chicken Taco** 🍗 ₹390
 Handmade taco with the blend of vegetable, chicken & cheese



Pan ASIAN

- Cream & Garlic Noodles** 🍜 ₹350
 Creamy noodles prepared with garlic and chili flakes
- Cantonese Hakka Noodles** 🍜 ₹350
 Pan fried noodles with veggies
- Umami Wombok** 🥗 ₹380
 Cabbage sauted in umami flavours
- Chicken Hakka Noodles** 🍗 ₹390
 Pan fried noodles with veggies and chicken
- Schezwan Veg Fried Rice** 🍚 ₹350
 Chinese style rice with veggies; served with soup
- Schezwan Chicken Fried Rice** 🍗 ₹410
 Chinese style rice with veggies and chicken; served with soup
- Cheese Chilly** 🍜 ₹420
 Cottage cheese with smoked capsicum
- Chilly Chicken** 🍗 ₹470
 Chicken fried and smoked capsicum
- Chicken Wings in Hot Sauce** 🍗 ₹470
 Chicken fried and smoked capsicum

Israeli CUISINES

- Hummus with Pita Bread & Tahina** 🥗 ₹360
 Traditionally made hummus
- Falafel & Pita** 🍗 ₹420
- Tzatziki with Pita** 🥗 ₹470
 Rich yoghurt dip
- Shakshuka** 🍗 ₹390
 Served with chips, salad and pita bread, eggs
- Schnitzel + Hummus** 🍗 ₹440
- Baba Ganoush** 🥗 ₹550
 Eggplant mashed in tahini, served with pita
- Hummus with Grilled Chicken** 🍗 ₹720



Veg. STARTERS

Veg. Cheese Ball 🍷	₹300
Fried grated veggies with cheese	
Malai Kebab 🍷	₹300
Paneer Skewer 🍷	₹410
Cottage cheese grilled with capsicum and tomatoes	
Cajun Potatoes 🍷	₹320
Saute Vegetables 🍷	₹320
Assorted Vegetables in olive oil	
Grilled Fruits 🍷	₹380

Non Veg. STARTERS

Chicken Cheese Ball 🍷	₹350
Fried minced chicken & cheese	
Moroccan Kibbeh 🍷	₹470
Grilled chicken with smoked veggies, served with homemade sauce and a slice of lemon	
Grilled Chicken 🍷	₹490
Marinated chicken barbeque (takes around 40 minutes)	
Kentucky Style Fried Chicken 🍷	₹420
Afghani Chicken 🍷	₹520
Creamy and Rich	
Lemon Chicken 🍷	₹630
Lemon and Buttery	

SHEESHA

Nirvana	₹1200
Himalayan Hookaha	₹1500



Indian SATAYS

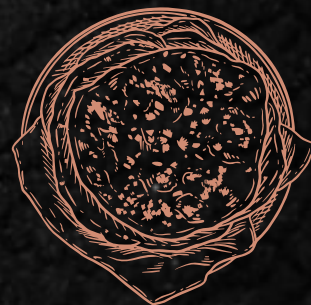
Malai Kofta 🍷	₹400
The real Indian taste in dry fruit rich gravy	
Paneer Lababdar 🍷	₹480
Dry fruit rich gravy, Mughlai style	
Kadhai Paneer 🍷	₹450
Cottage cheese in spiced gravy	
Dal 🍷	₹260
Dal made in traditional style	
Curry Chicken 🍷	₹420
Chicken made in traditional style	
Butter Chicken 🍷	₹550
I bet you'll love it	
Chicken Akbari 🍷	₹650
Mughlai style	
Madra 🍷	₹480
A local recipe of himalayas	
Toshi jod 🍷	₹390
A traditional curry with chaas	

Properly MUNCHIES

Peanut Masala 🍷	₹150
Peanut with onion and tomatoes	
Masala Papad 🍷	₹150
Top with onion and tomatoes	
Nachos 🍷	₹290
Top with cheese, onion and tomatoes	
Paneer and Chana Chat 🍷	₹250
Indian style chat	

BREADS

Tawa Chapati	₹25
Butter Chapati	₹35
Butter Naan	₹55
Garlic Naan	₹75
Cheese Garlic Naan	₹210
Lacha Parantha	₹100
Cottage Cheese Parantha	₹220
Kaju Parantha	₹250
Aloo Tikona Parantha	₹190
Ajwain Tikona Parantha	₹190
Kaju Tikona Parantha	₹280



The

SWEETEST DEAL

You can add Ice-cream (₹40), Cocoa powder (₹10), Banana (₹10)

Gelato	₹290
Premium gelato icecream with fruit & maple syrup	
Choco Pancake/Crepe	₹250
Nutella filling and chocolate garnishing	
Fruity Pancake/Crepe	₹280
Served with fruits and maple syrup	
Dry Fruit & Hazelnut Pancake/Crepe	₹310
Served with dry fruits and maple syrup	
Fruit Cream	₹320
Hello to the Queen	₹280
Plain Tain	₹180
Caribbean styled fried banana filled with dried flower jelly	
Caramel & Fruit Custard	₹260
Cafe 360° Sundae	₹250
Fruits, dry fruits and crunchies	
Kishmish Paratha	₹250
Stuffed with raisins; served rolled with caramel	
Vermicilli	₹180
Boiled in milk; served with saffron	
Shakrana	₹220
Steamed rice with homemade butter and jaggery powder	
Nutella Toast/Chapati	₹150
Space Cake	₹400
Himalayan ingredients, makes you high	

With over decades of outstanding hotel management experience, The Last Resort has become a household name among travellers worldwide. From being decades in the food industry, Pinki Diddi Café 360° and The Last Resort earned a strong presence in hospitality, keeping its indigenous recipes or the freshness intact with taste. We assure our customers for best quality around the whole area despite the remoteness of Tosh. We thrive for customer happiness and this is what sets us apart from the competition. Transparency, devotion and service-oriented approach are most important factors in our work culture.



FOLLOW US ON INSTAGRAM



PINKI DIDI'S
CAFÉ 360°
THE LAST RESORT

NOTE

- Charges are exclusive of taxes
- Please be patient while your food is being prepared
- We use vegetable oil and olive oil in cooking
- Food wastage will be charged rupees 50 per serving
- Please don't grind on a menu