



FARMERS' HOUSE

CAFE | CUISINE



CHEF'S SPECIAL



GLUTEN-FREE



CONTAINS EGG



HOME-GROWN



SEASONAL

WELCOME TO

FARMERS' HOUSE

a sanctuary for mindful travelers

Tucked into the lush, historic folds of Turtuk, the last village of India, our boutique café invites you on a soulful culinary journey. Here, bean-to-brew coffee meets global flavors, thoughtfully crafted with farm-fresh, local produce.

Farmers' House is an ode to the farmers of Baltistan, keepers of a living legacy who transformed this once-barren land into a thriving, self-sustaining valley. Their spirit inspires every aspect of our café, where tradition and modern taste come together.

From the ledge behind the brewing counter to the farming tools that adorn our corners, we've restored bits of heritage from old village homes. The very core of the café was built without machines, using upcycled local wood, apricot mixed in mud, and age-old techniques to bring our walls to life.

Every detail, from vernacular architecture to our low-impact operations, reflects our commitment to sustainability. We consciously minimize our carbon footprint and reimagine what a café can be, no single-use, no excess, only intention.

We firmly believe that when you create a space for travelers from around the world, it is essential to understand native rhythms, where coffee and food are at the heart of connection. We strive to cater to all choices, inviting you to slow down, savor, and brew local memories over a warm cup.



Your Host, Rashidullah Khan

HOT TEA & COFFEE

- 125 INR Masala Tea
- 210 INR Herbal Tea
- 170 INR Ginger Lemon
Honey Tea
- 315 INR Kashmiri Kahwa
serves 4
- 315 INR Mulberry & Basil
Tea Pot serves 4
- 210 INR Espresso
for double shot, add 105 INR
- 265 INR Americano
- 315 INR Cappuccino
- 315 INR Cafe Latte
add vanilla, 35 INR
- 315 INR Flat White
- 335 INR Cafe Mocha
- 335 INR Caramel Latte
- 335 INR Vietnamese Hot
- 355 INR Hot Cocoa

COLD COFFEE

- 310 INR Affogato
- 285 INR Iced Americano
- 285 INR Iced Latte
add vanilla, 35 INR
- 380 INR Rose & Almond
Iced Latte
- 380 INR Iced Mocha
- 380 INR Vietnamese Iced
- 380 INR Cold Coffee
- 410 INR Cafe Frappe
- 410 INR Mocha Frappe

MANUAL BREW

Discover the art of coffee with our expertly crafted brews. Each cup is meticulously prepared to highlight the unique flavors and aromas of our Indian Specialty beans.

From the rich and velvety textures of a French press to the bright and complex notes of a pour-over, our manual brews offer a sensory journey for the true coffee connoisseur.



V60



SYHPHON



FRENCH PRESS

POUR OVER

420 INR

Hot water is slowly and evenly poured over freshly ground beans, allowing the coffee to bloom and release its rich flavors. This careful process ensures a clean, crisp brew that accentuates the beans' unique characteristics.

FRENCH PRESS

390 INR

A rich, full-bodied brew. The French Press method enhances the natural oils and fine particles of our premium beans without using filters, delivering a bold and aromatic cup with deep, complex flavors.

SYPHON

495 INR

Precision and artistry create a clean, nuanced cup of coffee. The Syphon filtration method highlights delicate flavors and aromas, delivering a smooth and refined coffee experience.

ICE POUR OVER

390 INR

Our Iced pour-over coffee offers a refreshing take on a classic brew. Hot water cascades over coffee beans & ice, extracting the rich oils & essence as it steeps. The brewed coffee is then drawn through a filter by gravity, resulting in a clean, crisp cup collected in the carafe.

COOLER

335 INR **Himalayan Mojito**

sprite, soda, basil,
herbs, lemon,
and sugar

335 INR **Berry Mojito**

365 INR **Cranberry Coffee**

espresso, cranberry
juice, and sweet
aerated water

400 INR **Jamun Spice**

jamun, pink salt,
lime, soda, and
secret ingredients

JUICE & SHAKE

275 INR **Cold-Pressed Juice**

farm-plucked
fruit juice

355 INR **Chocolate Shake**

380 INR **Peanut Butter
Banana Shake**

served with dry nuts

380 INR **Lotus Biscoff Shake**

ALL-DAY BREAKFAST

580 INR **FARMERS' HOUSE BREAKFAST**

beverage: tea | hot coffee | fresh juice

bread: white bread | paratha

egg: boiled | scrambled | sunny side up

seasonal fruits

chicken sausage

baked beans

300 INR **BUTTER PANCAKE**

345 INR **BUCKWHEAT PANCAKE**

topping: nutella | maple syrup and walnuts

400 INR **FRENCH CREPES**

nutella and banana | spinach and cheese

500 INR **SMOOTHIE BOWL**

yoghurt, fruits, granola and nuts

400 INR **WHOLE GRAIN BOWL**

muesli with yoghurt, fruit, honey, and nuts

porridge with milk and dry fruits

broken wheat | oats

380 INR **CHICKEN SAUSAGE**

with baked beans and garlic bread

340 INR **FRESH FRUIT PLATTER**

S O U P

325 INR ROASTED TOMATO BASIL SOUP

served with garlic bread

325 INR CREAM OF SPINACH SOUP  

with homemade cream | served with garlic bread

S A L A D

380 INR CAESAR SALAD 

lettuce, green olive, crouton, parmesan | add chicken for 110 INR

495 INR FARM TO TABLE SALAD  

apple, tomato, cucumber, walnut, and yak cheese

496 INR FRUIT & FETA SALAD  

fruit chunks, mountain greens, feta cheese

S M A L L P L A T E

315 INR FRENCH FRIES 

add peri peri seasoning for 80 INR

550 INR LOADED NACHOS 

tortilla chips, salsa, cheese melt, guacamole | add chicken for 110 INR

SMALL PLATE

480 INR BRUSCHETTA 🍷

choice of: mushroom melt, tomato & pesto, or avocado

325 INR VEGETABLE SANDWICH 🥗

home-baked bread, lettuce, cucumber, tomato, onion, cheese, and signature spread

335 INR VEG WRAP 🥗

greens, olives, onions, lettuce, and hummus | add chicken for 60 INR

FULL PLATE

550 INR POMODORO PASTA 🍷

penne pasta, tomato sauce, vegetables | choose whole wheat pasta for 80 INR

600 INR CREAMY ALFREDO PASTA

penne pasta, creamy cheese sauce, mushrooms | choose whole wheat pasta for 80 INR

600 INR BASIL PESTO PASTA 🍷 🥗

penne pasta, himalayan basil, and cheese | choose whole wheat pasta for 80 INR

695 INR CHICKEN STEAK 🌾

with grilled vegetables, served in creamy sauce | choice of: jasmine rice or brown rice

695 INR GRILLED CHICKEN ALMOND PESTO 🌾

served in almond pesto sauce with pasta on the side