

FARMERS'  
HOUSE

## Boutique Cafe in Turtuk, Ladakh







**Welcome** to Farmers' House – a sanctuary for mindful travelers.

In the historic & lush embrace of Turtuk, our café invites you on a soulful exploration of a culinary trail interweaved with bean-to-brew coffee in the last village of India.

Farmers' House, as its namesake, is an ode to the farmers of Baltistan – who have breathed life into this barren land with agricultural practices of centuries, making Turtuk into a self-sustainable haven of vegetation.

Our inspiration behind the boutique cafe so many love, was to channelise the living legacy of our people into a modern culinary experience, blending global cuisine with local farm fresh produce, served in a tasteful boutique setting.

In the vernacular architecture that decorates this space, we sustainably built by borrowing from nature. From the ledge behind the brewing counter to the farming tools that adorn our corner – we restored bits of heritage from old houses. The core of the cafe then took shape with no-machine materials, local upcycled wood and apricot mixed in mud – to bring our walls together.

The coming together of the cafe pays homage to our artisans – the blacksmiths, stone masons, wood carvers & many more who carved each detail meticulously.

As the only boutique cafe in a 200km radius, we strive to synchronize cultural richness and urban tourism.

“We serve coffee & global cuisine out of passion, because I firmly believe when you create a space for travelers from around the world, it is imperative to understand native habits & behaviors – to which coffee & food is core. We want to cater to all choices, as our guests brew some local memories over a cup of hot coffee.”

We hope Farmers' House serves as a safe space for you to retire at leisure, as we continue to serve you your favorite meals.

Your host | Rashidullah Khan

# Introducing Manual Brews

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.

Enjoy a personalized coffee experience that celebrates the essence of each origin.



**V60**



**Syphon**



**French Press**

## **Pour Over Coffee - INR 400**

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

## **French Press Coffee - INR 370**

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 - INR 470**

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

## **Ice Pour Over Coffee - INR 370**

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.

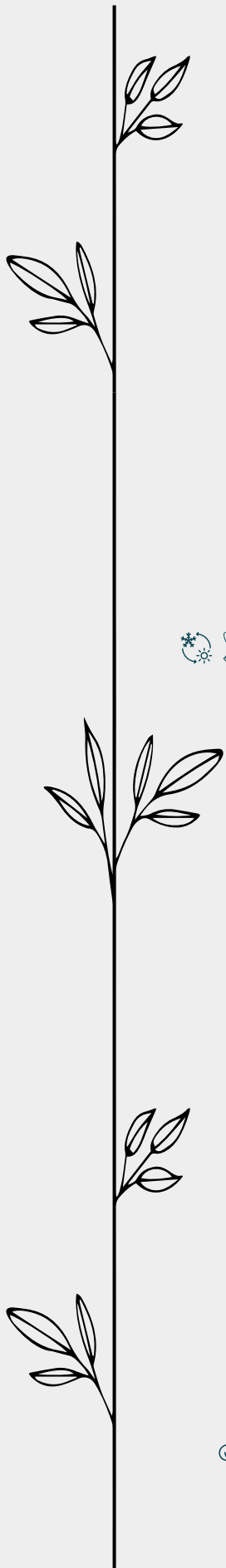
*\*Please ask your server for coffee estate and roast profile recommendations*



**TEA & COFFEE**

**COLD COFFEE**

**COOLERS**



**Espresso/Doppio | 200/300 INR**

**Americano | 250 INR**

**Cappuccino | 300 INR**

**Cafe Latte | 300 INR**

Add Vanilla | 30 INR

**Flat White | 300 INR**

**Cafe Mocha | 320 INR**

**Caramel Latte | 320 INR**

**Vietnamese Hot | 320 INR**

**Hot Cocoa | 340 INR**

.....  
**Masala Tea | 120 INR**

**Herbal Tea | 200 INR**

**Ginger Lemon Honey Tea | 160 INR**

**Kashmiri Kahwa | 300 INR**

Serves 4



**Mulberry & Basil Tea Pot | 300 INR**

Serves 4

.....  
**Affogato | 290 INR**

**Iced Americano | 270 INR**

**Iced Latte | 360 INR**

Add Vanilla | 30 INR

**Rose & Almond Iced Latte | 360 INR**

**Iced Mocha | 360 INR**

**Vietnamese Iced | 360 INR**

**Cold Coffee | 360 INR**

**Cafe Frappe | 390 INR**

**Mocha Frappe | 390 INR**

.....  
**Himalayan Mojito | 320 INR**

Sprite, soda, basil, himalayan herbs, lemon & sugar

**Berry Mojito | 320 INR**

**Cranberry Coffee | 350 INR**

Espresso, cranberry juice, sweet aerated water



**Jamun Spice | 380 INR**

Jamun, pink salt, lime, soda & secret ingredients

**Plant Based Milk | +100 INR**



|Chef's Special



|Gluten free



|Contains Egg



|Home-grown



|Seasonal

(All prices mentioned are inclusive of GST)

# JUICE & SHAKES

# ALL DAY BREAKFAST



**Cold Pressed Juice | 260 INR**  
Farm-plucked fruit juice (ask for today's specials)

**Chocolate Shake | 340 INR**

**Banana Peanut Butter Shake | 360 INR**  
Served with Dry Nuts

**Lotus Biscoff Shake | 360 INR**

.....



**Farmers' House Breakfast | 520 INR**  
- Choice of beverage: Tea / Hot Coffee / Fresh Juice  
- Choice of bread: White Bread / Paratha  
- Choice of egg: Boiled / Scrambled / Sunny side  
- Seasonal Fresh Fruits  
- Chicken Sausage | Baked Beans

## Pancakes

Butter Pancakes | 270 INR



Buckwheat Pancakes | 310 INR

Choice of dressing:

- Nutella (or)
- Maple syrup + Walnuts



**French Crepes | 360 INR**

- Nutella & Banana (or)
- Spinach & Cheese



**Smoothie Bowl | 450 INR**

Greek yoghurt & fresh seasonal fruits base, topped with granola & nuts

**Whole Grain Bowls | 360 INR**

- Muesli  
Served with yogurt, fruits, honey and nuts
- Porridge  
Broken wheat (or) oats cooked with milk and dry fruits

**Chicken Sausage | 340 INR**

Served with baked beans & garlic bread



**Fresh Seasonal Fruit Platter | 300 INR**



|Chef's Special



|Gluten free



|Contains Egg



|Home-grown



|Seasonal

(All prices mentioned are inclusive of GST)

## SOUP

### Roasted Tomato Basil Soup | 290 INR

Served with garlic bread



### Cream of Spinach Soup | 290 INR

Same day plucked spinach soup with home-made cream  
Served with garlic bread

.....



### Caesar Salad | 340 INR

Lettuce, green olives, croutons, caesar dressing with  
Parmesan cheese  
Add: Chicken | 100 INR



### Farm to Table Salad | 440 INR

Crisp apple chunks, tomatoes, cucumbers, walnuts with Yak  
cheese



### Fruit & Feta Salad | 440 INR

Fresh fruit chunks, fresh mountain greens with Feta cheese

.....



### French Fries | 280 INR

Crisp fried potatoes served with Southwest dip  
Add: Peri peri seasoning | 70 INR



### Loaded Nachos | 490 INR

Tortilla chips, salsa, cheese melt, guacamole  
Add: Chicken | 100 INR

### Hummus with Pita | 320 INR

Chickpeas blend with Tahini, served with home baked Pita



### Bruschetta | 430 INR

- Mushroom Melt (or)
- Tomato & Pesto (or)
- Avocado

## SMALL PLATES

### Vegetable Sandwich | 390 INR

Home baked bread, iceberg lettuce, cucumber, tomato, onion,  
cheese & signature spread

Add: Chicken | 60 INR

### Grilled Cheese Sandwich | 390 INR

Home baked bread, cheese melt



### Club Sandwich | 420 INR

Grilled chicken, fried egg, marinated vegetables, iceberg  
lettuce, cheese & signature spread

### Veg Wrap | 300 INR

Seasonal greens, olives, onions, lettuce & hummus  
Add: Chicken | 60 INR



| Chef's Special



| Gluten free



| Contains Egg



| Home-grown




| Seasonal

(All prices mentioned are inclusive of GST)

# SMALL PLATES

  **Chicken Katsu Burger | 550 INR**  
Deep fried chicken, lettuce, onions & tomatoes  
Served with house fries

 **Farmers' House Burger | 500 INR**  
Same day plucked vegetables, baked veg patty, home baked  
buns & peri peri spread | Served with house fries  
Add: Chicken | 100 INR

.....

**Margherita Pizza | 450 INR**  
Pomodoro sauce, sun-dried tomato, Mozzarella & himalayan  
basil

**Funghi di Bosco Pizza | 500 INR**  
Roasted mushroom, olive oil & Mozzarella  
Add: Chicken | 80 INR



  **Farmers' House Pizza | 550 INR**  
Buckwheat pizza with seasonal greens & himalayan basil  
Add: Chicken | 80 INR

.....

 **Spaghetti Aglio e Olio | 450 INR**  
Spaghetti pasta, garlic, chilli, olives, parmesan cheese &  
olive oil  
Add: Prawns | 200 INR


**Pomodoro Pasta | 490 INR**  
Penne pasta, home-made tomato sauce, seasonal vegetables  
Choose: Whole wheat pasta | 80 INR

**Creamy Alfredo Pasta | 540 INR**  
Penne pasta, creamy cheese sauce, sautéed mushrooms  
Choose: Whole wheat pasta | 80 INR

  **Basil Pesto Pasta | 540 INR**  
Penne pasta, himalayan basil & cheese  
Choose: Whole wheat pasta | 80 INR

**Macaroni and Cheese | 480 INR**  
Macaroni pasta, Cheddar cheese with a topping of himalayan  
herbs & Parmesan

 **Lasagna | 560 INR**  
Oven roasted assorted vegetables layered in lasagna sheets  
and baked with cheese  
Add: Chicken | 100 INR

 |Chef's Special

 |Gluten free

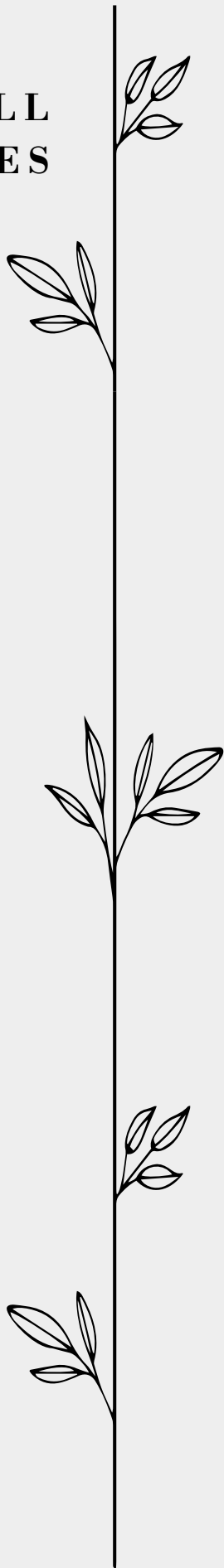
 |Contains Egg

 |Home-grown

 |Seasonal

(All prices mentioned are inclusive of GST)

# FULL PLATES



## **Burrito Bowl | 495 INR**

Braised greens, corn, refried beans, guacamole, salsa with tomato rice

Add: Tofu or Chicken | 80 INR



## **Chicken Steak | 620 INR**

Served in creamy sauce, with grilled vegetables & rice

Choice of rice: Jasmine or Brown



## **Grilled Chicken Almond Pesto | 620 INR**

Served in almond pesto sauce with pasta on the side



## **Summer Countryside Platter | 620 INR**

Grilled cottage cheese, baked potato, fresh greens served with house garlic sauce



| Chef's Special



| Gluten free



| Contains Egg



| Home-grown



| Seasonal

(All prices mentioned are inclusive of GST)





FARMERS'  
HOUSE



## Contact Us For Group Bookings

+91 96222 70911  farmershouseturtuk

Farmers' House, Turtuk, Nubra, Leh, Union Territory of Ladakh - 194401