

# **Appetizer**

| 1. Momos/Dumpling (7 pcs) Savory bites filled with meat and veggies,   | \$14                          |
|--|-------------------------------|
| wrapped in thin dough, served with chutney (Spicy or mild).  Choose: vegetarian/pork/chicken/beef                              | \$12 (Veg)                    |
|  |                               |
| 2. Jhol Momos(7 pcs)   | \$17                          |
| Delicious Momos Stuffed with Spicy, Juicy Soup.<br>Choose from: Vegetarian, Pork, Chicken & Beef.                              | \$15(Veg)                     |
| 3. Chilli Paneer   | \$16                          |
| With paneer cubes stir fried with peppers, onions and a spicy, tangy sauce.  |                               |
| 3. Crispy Chilli Chicken   | \$18                          |
| Crispy, golden-fried chicken coated in a sweet or spicy chilli sauce, garnished with green onions and sesame seeds.            |                               |
| 4. Shredded Chicken  | \$18                          |
| Fried chicken in chili sauce, topped with green onions and sesame seeds. (Non-Spicy)   | 2 1                           |
| 5. Pork Ribs   | \$18                          |
| Prepared with spicy red chilies and vibrant green veggies, enhanced with either mild or hot sauce.                             |                               |
| 6. Chicken Lollipop  | \$14                          |
| Made with spicy red chilies, fresh green veggies, and a choice of mild or hot sauce.   |                               |
| 7. Crispy Chilli Potato  | \$12                          |
| Crispy chilli potato is crafted with spicy red chilles, fresh green vegetables, and your choice of either a mild or hot sauce. |                               |
| 8. Wai wai Chaat   | \$8                           |
| crafted with crispy noodles, spicy red chilies, fresh<br>green vegetables, and your choice of either a<br>mild or hot sauce.   |                               |
| 9. Fries   | \$7                           |
| Fried potato slices with tomato sauce, with mild and hot sauce.  |                               |
| 10. Stream Rice (Bowl)   | \$3                           |
|  | - 10 L 0 Med 10 L 1 L 1 L 1 L |

# Mains

| ı. Veggie Manchurian   | \$22                    |
|--|-------------------------|
| Fritters made from finely chopped veggies like cabbage, carrots and beans mixed with flour. Shaped into balls and deep-fried until crispy.       |                         |
| Served with rice and Dal.  |                         |
| 2. Manchurian (Non-Veg)  | \$28                    |
| Enjoy the tasty Manchurian in chicken, prawn, or fish. Each offers a crispy coating with a savory, tangy sauce that complements the tender meat. |                         |
| Choose: Chicken or Prawn or Fish.  |                         |
| Served with Rice and Dal.  |                         |
|  | ett <mark>i</mark> vara |
| 3. Schezwan Prawn  | \$28                    |
| Cooked in a spicy Schezwan sauce made from dried red chillies, garlic, soy sauce, and peppercorns, this dish is fiery and tangy.                 |                         |
| Served with Rice and Dal.  |                         |
| 4. Schezwan Chicken/Fish   | \$27                    |
| This dish is made with a zesty Schezwan sauce of dried chilies, garlic, soy sauce, and peppercorns for a bold flavor.                            |                         |
| Served with Rice and Dal.  |                         |
| s. Pork Curry  | \$2.4                   |
| A basic pork curry with tender pieces of pork simmered in a flavorful blend of spices.   |                         |
| Served with Rice and Dal.  |                         |
| 6. Shikam Datshi   | \$26                    |
| Dried Pork Belly Délight Savor dried pork belly in   | Ş <u>Z</u> C            |
| a creamy sauce, stir-fried with chilies and radish.  |                         |
| Served with Rice and Dal.  |                         |
| 7. Shikam Paa  | \$27                    |
| Indulge in the rich flavors of dried pork belly, stir-<br>fried with chilies and radish.   |                         |
| Served with Rice and Dal.  |                         |

# Mains

| 8. Shakam Datshi   | \$26 |
|--|------|
| A fiery Bhutanese dish with sun-dried beef, spicy<br>dried chilies, and creamy melted cheese                                   |      |
| Served with rice and Dal.  |      |
| 9. Shakam Paa  | \$28 |
| A hearty Bhutanese stew of sun-dried beef simmered with spicy dried chilies and radish slices                                  |      |
| Served with Rice and Dal.  |      |
| ıø. Chicken Curry/Maru   | 610  |
| A spicy Bhutanese chicken stew with diced chicken, ginger, garlic, chilies, tomatoes, and leeks, simmered in a flavorful broth | \$19 |
| Served with Rice and Dal.  |      |
| ıı. Gondo Datshi   | \$17 |
| A rich Bhutanese dish featuring scrambled eggs<br>cooked with spicy green chilies and creamy<br>melted cheese                  | \$17 |
| Served with Rice and Dal.  |      |
| 12. Ema Datshi   | \$16 |
| Bhutan's national dish, a spicy stew of fresh<br>green chilies cooked with creamy melted cheese                                |      |
| Served with Rice and Dal.  |      |
| ts. Kewa Datshi A comforting Bhutanese dish of sliced potatoes and green chilies cooked in a creamy, melted cheese sauce.      | \$16 |
| Served with Rice and Dal.  |      |
| 14. Mutter Paneer  | \$19 |
| A classic North Indian curry with tender green<br>peas and soft paneer simmered in a spiced<br>tomato-based gravy              |      |
| Served with Rice and Dal.  |      |

# Mains

| 15. Chicken Paa  | \$20  |
|--|---|
| A spicy Bhutanese dish of tender chicken pieces<br>cooked with dried red chilies, onions, and a blend<br>of local spices |   |
| Served with Rice and Dal.  |   |
| 16. Fried Rice   | \$16  |
| Fried rice with stir fried mix vegetables and sauces.  | \$14(egg/veg)   |
| Choose from: Chicken/Pork/Beef/Eggs/Veg  |   |
| 17. Noodles  | \$18  |
| Stir-fried with colorful vegetables, green chilies,<br>and soy sauce, this dish delivers a spicy and<br>tangy flavor.    | \$14(veg)   |
| Choose from: Chicken/Pork/Beef/Egg/Veg   |   |
| ı8. Shamu Datshi   | \$17  |
| A savory Bhutanese dish of fresh mushrooms<br>and green chilies cooked in a creamy melted<br>cheese sauce.               |   |
| Served with Rice and Dal.  |   |
|  | THE RESERVE TO SERVE THE PARTY OF THE PARTY |

#### Flame's Special

| 1. Momo Tower  | \$25   |
|--|--------|
| A delicious trio of momos stacked high in a tower- Featuring three unique varieties, perfect for sharing or indulging on your own.   |        |
| 2. Himalayan Harmony Thali   | \$26   |
| Choose from pork, chicken, and fish, all accompanied by salads, vegetable fried curry, steamed rice with ghee, pickles, and dessert. | \$23(1 |
| Choose from: chicken/Pork/Flsh/Veg<br>Thursday & Sunday  |        |
| 3. Himalayan Fusion Buffet   | \$30   |
| Present a delightful fusion of three distinct cuisines: Indo-Chinese, Nepali, and Bhutanese.   |        |
| 4. Chicken Nuggets & Fries   | \$15   |
| Served with tiny nuggets and finger fries, accompanied by mild or sweet sauce.   |        |
| 5: Mini lce Cream  | \$7    |
| Select your flavors: Vanilla or Chocolate.   |        |
| 6. Gulab Jamun   | \$5    |
| - Each serving includes 2 pieces of gulab jamun.   |        |
|  |        |

We offer a buffet on occasion. Please feel free to ask our staff for more information.