

----- Starter -----

Vegetarian Starter

Papadum with mint sauce **\$5.00**

Sandheko

Spicy mixture of onion, tomato, shallot, fresh ginger, garlic, coriander, lemon juice, mustard oil, Nepalese herbs, and spices

Vatmas **\$12** **Peanut** **\$14**

Chow Chow **\$12** **Gundruk** **\$15**

Chatpate **\$12.99**

Classic street snack combination of savory items puffed rice and tangy masala.

Pani puri (10 pieces) **\$10.00**

A deep-fried crispy flatbread, filled with a mixture of savory potatoes and flavored water.

Aloo Jira **\$13.00**

boiled potato tossed with cumin seed and spices.

Samosa (2 pcs) **\$8.50**

homemade savory pastry filled in spicy mashed potatoes and peas served with tamarind sauce.

Vegetable Pokoda (2 pcs) **\$8.50**

Chopped vegetable mix with spicy chickpea flour cook in deep fried and served with mint sauce.

Paneer 65 **\$15.99**

Crisp frying paneer tossing it in spicy masala.

Honey Chips Chilly **\$12.99**

Chips tossing with onion and capsicum honey chilly glaze.

Salt and Pepper Corn **\$12.99**

Fried corn tossing with onion, capsicum and spices.



Non Vegetarian Starter

Chicken Tikka (3 pcs) **\$15.00**

Chicken thigh fillet overnight marinated in yoghurt and mild spice roast in tandoor.

Chicken Chilly **\$15.00**

Battered chicken cube cook with onion and capsicum sauce,

Fish Fry **\$15.00**

lightly spices coated fish fillet and finished with deep fried.

Chhoila (Chicken or Lamb) **\$17.00/ \$18.00**

Marinated chicken or lamb boneless cube fillet cooked in tandoor and tossed with fresh ginger, garlic, coriander, cumin seed, mustard oil and spices.

Sekuwa (Chicken or Lamb) **\$17.99/ \$18.99**

Overnight marinated pieces of meat and cooked through clay oven

Bhuttan **\$17.99**

Goat intestines pan fried with chef special recipe.

Sukuti Goat or Buff **\$17.99**

Dried meat cooked in pan with chef special recipes.

Chicken Lollipop (4 pcs) **\$12.99**

Marinated mini chicken drumstick

Chicken Wings (3 pcs) **\$14.99**

Marinated whole chicken wings cooked in clay oven.

Chilly Sausages **\$15.00**

Fried chicken sausage cooked with onion and capsicum chili sauce.

Mutton Tash **\$22.99**

Nepalese herbs and spices marinated goat pieces slow cooked in pan served with puff rice, pickle, and side salad.

Chicken Tash **\$20.99**

Overnight marinated chicken thigh fillet slow cooked in pan served with puff rice, pickle, and side salad.

Chicken Sizzler **\$19.99**

Glaze chicken, noodles and boiled vegetable serving on sizzling plate and finished with mushroom gravy.



----- *Khaja Set* -----

Khaja Set (Vegetarian)

\$22.99

Combination of samosa, aloo tama bodi, vatmas sadeko, aloo achar, salad, and side of beaten rice.

Khaja Set (Non Vegetarian)

\$25.99

Choice of chicken chhoila or lamb sekuwa, serve with aloo tama bodi, vatmas sadeko, aloo achar, salad and beaten rice.

----- *Momo* -----

Steam

Chicken	\$13.50	Veg	\$12.50	Buff	\$16.50
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Kothey

Chicken	\$14.90	Veg	\$13.90	Buff	\$16.90
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Fried

Chicken	\$14.90	Vegetarian	\$13.90	Buff	\$16.90
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Chilli

Chicken	16.90	Vegetarian	\$15.90	Buff	\$18.90
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Sadeko

Chicken	16.90	Vegetarian	\$15.90	Buff	\$18.90
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Jhol

Chicken	\$15.99	Vegetarian	\$14.99	Buff	\$17.99
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Chicken or Vegetable Sizzling Momo

\$14.99

Momo Platters

\$44.99

combination of seven each four different types of momos (steam, kothey, chilli and sadeko)



--- Chowmein & Chopsuey ---

Vegetable Chowmein **\$14.99**

Chicken Chowmein **\$15.99**

Egg Chowmein **\$14.99**

Buff Chowmien **\$17.99**

Mutton Chowmein **\$15.99**

Mix Chowmien **\$18.99**

American Chopsuey

Vegetarian	\$22.50	Non-Vegetarian	\$23.50
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Chinese Chopsuey

Vegetarian	\$22.50	Non-Vegetarian	\$23.50
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Thukpa

Tibetan style hot soup with combination of noodles, mix vegetable and meat pieces.

Chicken	\$17.99	Veg	\$16.99	Mix	\$19.99
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----- *Main Course* -----

Non-Vegetarian Curry

Goat Curry **\$22.99**

Goat with bone cooked in traditional Nepalese herbs and spices sauce.

Chicken Curry **\$20.99**

Chicken thigh fillet cooked with garlic, ginger, onion, tomato, and homemade curry sauce.

Lamb Curry **\$22.99**

Boneless lamb dice cooked with onion, garlic, ginger, tomato homemade curry gravy.

Butter Chicken **\$21.99**

Tender strips of tandoori chicken cooked in cashew nut, butter, and creamy tomato sauce.

Mango Chicken **\$21.99**

Chicken thigh fillets are cooked in creamy mango and tomato rich sauce.

Chicken, Lamb, or Goat Saag **\$22.99**

Chicken, lamb, or goat cook through combination of spices and blended spinach puree.

Fish Curry **\$23.00**

Fish fillet cooked with onion and tomato gravy with touch of mustard seed.



Vegetarian Curry

Seasonal Mix Vegetable Curry

\$17.99

Seasonal mix vegetable cooked in Nepalese herbs and spices with onion and tomato rich gravy.

Chana Masala

\$14.99

Chickpea made with traditional style gravy of tomato, onion, and spices.

Aloo Gobi

\$14.99

Potato and cauliflower cooked in tomato and onion sauce.

Palak Paneer

\$17.99

Cottage cheese cubes cooked with blended spinach.

Matter and Paneer Masala

\$16.99

Cottage cheese and green peas cook in creamy onion and tomato sauce.

Dal Tadka

\$14.99

Yellow lentil cooked with herbs, spices, ginger, and garlic.

Aloo, Tama, Bodi

\$16.99

Combination of potato, black eye bean and bamboo shoot on Nepalese traditional spice and herbs.

Thali Set

Combination of choice meat, dal, vegetable curry, gundruk, pickle, naan, papadum, rice, salad, and desert.

Chicken

\$24.99

Goat

\$25.99

Lamb

\$25.99

Vegetarian

\$23.99



----- *Rice & Biryani* -----

<i>Plain Rice</i>	<i>\$3.00</i>
<i>Jeera Rice</i>	<i>\$4.00</i>
<i>Saffron Rice</i>	<i>\$6.00</i>
<i>Chicken Biryani</i>	<i>\$18.00</i>
<i>Goat Biryani</i>	<i>\$19.00</i>
<i>Lamb Biryani</i>	<i>\$19.00</i>
<i>Vegetable Biryani</i>	<i>\$17.00</i>
<i>Chicken Fried Rice</i>	<i>\$17.00</i>
<i>Eggs Fried Rice</i>	<i>\$17.00</i>
<i>Vegetable Fried Rice</i>	<i>\$16.00</i>
<i>Mix Fried Rice</i>	<i>\$18.00</i>

----- *Bread & Naan* -----

<i>Plain Naan</i>	<i>\$4.50</i>
<i>Garlic Naan</i>	<i>\$5.00</i>
<i>Cheese Naan</i>	<i>\$6.00</i>
<i>Cheese and Garlic Naan</i>	<i>\$7.00</i>
<i>Keema Naan</i>	<i>\$7.00</i>

----- *Condiments* -----

<i>Mint Sauce</i>	<i>\$3.00</i>
<i>Tamarind Sauce</i>	<i>\$3.00</i>
<i>Raita</i>	<i>\$3.00</i>
<i>Momo Achar</i>	<i>\$2.00</i>
<i>Mango Pickle</i>	<i>\$3.00</i>

----- Kids Meal -----

Butter Chicken with Rice	\$10.00
Chips and Nugget	\$10.00
Sausage	\$10.00

----- Dessert -----

Gulab Jamun with Yoghurt	\$12.99
Ice-Cream with Topping	\$10.99
Mango Kulfi	\$10.99
Nepalese Tea (Black or Milk)	\$5.99

----- Drinks -----

Lassi (Mango, Plain, Salted)	\$5.00
Cocacola (Normal or Diet)	\$5.00
Lemonade	\$5.00
Juice (Apple / Orange)	\$5.00
Lemon and Lime Bitters	\$5.00
Sparkling Water	\$6.00
Mineral Water	\$3.00

