



AUTHENTIC NEPAL & TIBET KITCHEN

MITHO CHA! THAT'S WHAT YOU SAY IN NEPAL AFTER A GOOD MEAL.
IT LITERALLY MEANS: 'IT'S TASTY'. WE WANT TO GET A MITHO CHA OUT OF YOU
WITH THE DELICACIES OF OUR FOOD CULTURE!

ALL DISHES ARE HOMEMADE WITH LOTS OF LOVE.
THE INGREDIENTS ARE FRESH AND NATURAL. WE CARE ABOUT WHERE OUR FOOD
COMES FROM AND TRY TO USE AS MANY REGIONAL AND ORGANIC PRODUCTS
AS POSSIBLE. IF REQUESTED MOST DISHES CAN BE PREPARED AS A KID'S PORTI-
ON. WE ARE OPEN TO YOUR WISHES.

WE HOPE OUR BUDDHIST SERENITY EMBRACES YOUR AND SO YOU ENJOY
A GOOD AND ENRICHING SOJOURN IN OUR RESTAURANT!

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ALLERGENS ARE INDICATED WITH LETTER

A - gluten **B** - crustacean **C** - eggs **E** - peanuts **F** - soya and soyabeans
G - milk **H** - almonds **H1** - cashewnut **H2** - hazelnut and different nuts **K** - sesame

STARTERS

1 CHICKEN SATÉ 4,90

Satay chicken, served with fresh salad, peanut and tomato-cilantro chutney ^E

2 TARKARI KO BURRY 4,90

Homemade vegetable balls served with fresh salad, yoghurt raita & peanut dip ^{ACFE}

3 BHANTA TAREKO 4,90 **Vegan**

Eggplant breaded and fried in gram flour with peanut dip & tomato-cilantro dip ^E

4 SOYA SATÉ 5,80 **Vegan**

Soy-meat satay with fresh salad and peanut dip ^{EFA}

5 ALU CHOP 4,90 **Vegan**

Homemade mashed peanut-potatoe balls with peanut & tomato-cilantro chutney ^E

MIXED STARTERS

A selection of our appetizers. Choose vegetarian or with meat

6 **Vegan** 11,90

7 with meat 13,90

9 PAPAD 2,50

5 Papadam with yoghurt dip ^{KG}

SOUPS

12 KWATI 3,90 **Vegan**

Traditional Nepali soup with nine different types of beans. Served on festive days and valued for its health benefits

13 BENDA THANG 4,90

Hearty tomato soup with vegetables and buffalo cheese. ^{AG}

14 DAAL 3,90 **Vegan**

Lentil soup. The staple food in the Himalayas

15 THUKPA 7,90 (Große Portion) **Vegetarian**

Tibetan noodle soup with fresh vegetables and tofu. ^{AF}
add lamb or chicken + 2 €

MO : MO DUMPLINGS

MOMOS, MAYBE THE MOST FAMOUS DISH IN NEPAL AND TIBET. THEY ARE HANDMADE IN OUR KITCHEN AND STEAMED IN THE TRADITIONAL STEAMER. WHO EVER TRIED MOMOS ONCE, WON'T FORGET THEM. SERVED WITH FRESH SALAD, PEANUT DIP AND TOMATO-CILANTRO CHUTNEY.

small 6 pc. / big 10 pc.

35 VEG. MOMO **Vegan**

filled with potatoes, beans, peas, cabbage and carrot ^A
small 7,90 big 11,90

37 GREEN MOMO **Veg.**

filled with spinach and cheese ^{AG}
small 7,90 big 11,90

39 LAMB MOMO

filled with minced lamb meat (regional) ^A
small 8,50 big 12,90

41 MIXED MOMO

Veg, Green and Lamb Momo ^{AG}
small 8,30 big 12,50

VEGAN & VEGETARIAN

WE WANT YOU TO DISCOVER THE TRUE TASTE OF NEPAL.
WE ARE HAPPY TO OFFER YOU CONTEMPORARY FOOD
AS WELL AS OLD TIME CLASSICS.
SERVED WITH OUR SPECIAL RICE, FRESH SALAD AND CHUTNEY.

WE CAN PREPARE ALL DISHES 100% VEGAN IF REQUESTED!

45 SAG TAREKO 7,80 Vegan

Green spinach lightly fried with garlic and chillies, cilantro, ginger and turmeric.

46 SAG PANEER 9,50

Pureed spinach with paneer cheese, ginger and turmeric. G

47 MIS MAS TARKARI 9,50 Vegan

Fresh vegetables of the day lightly wok-fried and prepared in our homemade Curry.

48 SOJA FRY 10,90 Vegan

Soy-meat, bell peppers, onions, ginger, mushrooms and tomatoes lightly fried in soy sauce.
A very light and refreshing dish. A F

49 JOGI BHAT 8,90

Fried red and white rice with paneer cheese, bell peppers, carrot, mushrooms and green beans. A G

50 GREEN CURRY 11,90 Vegan

Tofu and Shiitake mushrooms cooked in coconutmilk with vegetables and green curry. B

51 TARKARI KAJU NARIWAL 11,40 Vegan

Fresh cauliflower, potatoes, eggplant, mushrooms and bell peppers with curry-coconut-milk. H H1 H2
/with soy-meat + 2,- F

52 RATO MASHORA 11,90 Vegan

Lightly fried soy-meat with coconut-milk, red curry and fresh vegetables. Our own creation with a Thai touch. F

53 TOFU BADAM 10,40 Vegan

Potatoes, tofu and onions fried in our homemade peanut sauce (sweet). Refined with cashews and almonds. E F H1 H2

54 ALU BHANTA 9,50 Vegan

Eggplants and potatoes lightly wok-fried and prepared in our homemade Curry.

55 VEG. CHAU CHAU 8,90

Fried noodles with tofu, egg, mushrooms, carrot and cilantro.
A C F

56 CHANA MASALA 8,90 Vegan

Chickpea-Zucchini stew with tomatoes, turmeric and cilantro.

THE SALAD DRESSING CONSISTS OF OLIVE OIL, SESAME OIL, GINGER, HONEY, BLACK AND WHITE SESAME.
OUR RICE IS A MIXTURE OF BASMATI RICE AND RED RICE.
EVERY DISH MAY BE PREPARED SPICY OR MILD AS YOU REQUEST IT.

MEAT SPECIALITIES

SERVED WITH OUR SPECIAL RICE, SALAD AND CHUTNEY

CHICKEN (KUKHURA)

60 **CHICKEN CURRY** 10,40

Classic. Chickenbreast, turmeric and cilantro slightly fried in our homemade curry.

61 **COCOS CHICKEN** 11,90

Chicken breast, almonds, cashwes and fresh vegteables cooked in curry-coconut milk. HH1H2

62 **CHICKEN CHILLI** 11,90

Fried spicy chicken with onions and capsicum. Spicy! F

LAMB (KHASI)

66 **KHASI ALU** 12,50

Traditional dish of the mountain farmers. Lamb and potato curry.

67 **PAKUWA LEDO BEDO** 12,90

The Nepali style goulash with tomatoes and cilantro.

68 **KHASI SAG** 12,50

Lamb and minced spinach in typical nepalese spices.

DUCK (HAANS)

71 **HAANS NARIWAL** 13,50

Crispy duck with vegetables, coconut-milk, almonds and cashwes. HH1

72 **RATO HAANS** 13,50

Crispy duck with vegetables cooked in coconut milk with red curry. B

73 **HAANS BADAM** 13,90

Crispy duck with homemade peanut sauce (sweet), onions, potatoes, almonds and cashews. EHH1

SIZZLER (HOT PAN)

SERVED IN A METAL PAN WITH RICE AND SALAD

75 **LAMB FRY** 13,90

Lamb, marinated for 24 hours and fried with chilli, bell peppers, tomatoes and onions. (spicy)
Served sizzling. AF

77 **CHICKEN SIZZLER** 12,90

Fried Nepali style chicken breast with bell peppers, mushrooms and onions. Served sizzling.

76 **KHASI KO SESAM** 13,90

Lamb, fried in sesame oil with mushrooms, onions, carrots, black and white sesame. Served sizzling. FK

78 **SHIITAKE SIZZLER** 11,90 **Vegan**

Tofu, Shiitake mushrooms, potatoes, bell peppers, onions and tomatoes fried in the wok with soy sauce. Served sizzling.

THALI

Traditional Nepal Tibet Plate

THE TRADITIONAL MEAL. ACCORDING TO OLD AYURVEDIC TEACHING A MEAL SHOULD CONTAIN ALL FIVE ELEMENTS OF FLAVOUR. WE SERVE DIFFERENT DISHES ON A ROUND BRAZEN PLATE (THALI).

80 CHICKEN THALI 14,90

Chicken curry with fresh cilantro.
Sauteed spinach with garlic and ginger,
Nepali potato salad, lentils,
rice, raita, salad & papad. GK

84 KHASI THALI 15,90

Nepali lamb goulash.
Sauteed spinach with garlic and ginger,
Nepali potato salad, lentils,
rice, tomato-cilantro chutney, salad & papad. K

82 DAAL BHAT 12,90 Vegan

Fresh vegetables of the day lightly wok-fried and prepared in our homemade Curry.
Sauteed spinach with garlic and ginger,
Nepali potato salad, lentils,
rice, tomato-cilantro chutney, salad & papad. K

86 VEG THALI 13,50 Vegan

Fresh vegetables cooked in curry-coconut-milk.
Sauteed spinach with garlic and ginger,
Nepali potato salad, lentils,
rice, peanut dip, salad & papad. HHK

89 MITHO CHA THALI 34,90

A combination of our Thalīs for 2
with rice, salad, chutneys and papadam.

SIDES

23 RAITA 1,90

Yoghurt dip with cucumber and onions G

25 BHATURA 2,50

Fried pita bread AG

27 SALAD 4,70

with honey-sesame dressing K

24 ROTI 2,30

Pita bread A

26 BHAT 1,50 Vegan

Portion Rice

28 PAPAD

per piece 0,50 KG

DESSERTS

90 SHIKARNI 4,40

Yoghurt with cinnamon, cardamon
& nuts GHHH2

91 HIMALAYA IN A BLANKET 5,50

Homemade pancake with vanilla ice cream and chocolate
sauce strewn with almonds & cashews AG

92 MYSTIC MOUNTAIN 5,50

Vanilla ice with fried banana and Oreo Cookies
GHHH2

93 COCOS PANNA COTTA Vegan & Glutenfree 4,40

homemade coconutmilk panna cotta with mangosauce

TEA SELECTION

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|-----------------------------------------------------------------------------------------------------------------------------------------------|-------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| Nepali highland Tea (organic) black tea from Ilam (Nepal) with green kardamom and dried cloves ³ | 3,90 | Raab-Ga-Yangzin Tea Tibetan herbal tea, saphi berry, wild saffron, cardamon, ginger, himalayan musk rose. To balance your body energies. Infuse for several minutes. Straight, with sugar or salt | 4,40 |
| Sherpa Tea glas / pot homemade Yogi Chai with fresh ingredients a very old family recipe. (contains sugar & milk) ^{G 3} | 2,00 3,90 | Mint-Ginger-Lemon Fresh mint, ginger and lemon. Served with honey. Good against cough and sore throat | 4,40 |
| Chamomile tea dried organic chamomile (whole blossoms), very healthy antioxidative power, lowes cholesterol and calming effect. | 3,90 | Citronella tea 38% lemon gras, 34% lemon verbena, 25% melissa, rose bloom und lemon myrtle (organic) infuse for 7-10 min. | 3,90 |
| Mint tea with fresh mint | 3,90 | Ginger tea with fresh ginger | 3,90 |
| Jasmine tea (organic), infuse for 2 minutes to maintain the flowery taste | 3,60 | Green tea (organic) | 3,60 |

SOFTDRINKS

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| Mineral water still / sparkling | 2,20 / 0,2l 3,50 / 0,4l |
| L'eau Sans Souci mineral water Naturell / Classic | 5,50 / 0,75l |
| Fritz Kola & Lemonade Cola ³ / Cola sugarfree ³ / Orange / Lemon | 2,40 / 0,2l 4,20 / 0,4l |
| Pie plant spritzer (organic) | 2,40 / 0,2l |
| Thomas Henry Spicy Ginger / Ginger Ale / Tonic Water / Bitter Lemon | 2,90 / 0,2l 4,90 / 0,4l |
| Juice ⁶ apple / mango ⁵ / orange / pineapple / banana / cherry / guave | 2,70 / 0,2l 4,50 / 0,4l |
| Juice spritzer | 2,40 / 0,2l 4,20 / 0,4l |

COFFEE ^(organic)

Café Si Siciliano | 75% Arabica, 25% Robusta ³

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|--------------------------|------------------|
| Caffè Crema | 2,20 |
| Espresso doppio | 1,90 2,90 |
| Cappuccino | 2,90 |
| Milky coffee | 3,20 |
| Latte Macchiato | 3,50 |
| | soya milk + 1,00 |

BEER ^(A)

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|-------------------------------------------------------------|------------------------------|
| Warsteiner Pilsner draft beer | 2,90 / 0,3l 4,30 / 0,5l |
| Radler pilsner draft beer and sprite | 2,90 / 0,3l 4,30 / 0,5l |
| Nepal Ice Beer Everest Beer | 4,30 / 0,33l 7,40 / 0,65l |
| König Ludwig Weissbier pale / dark / alcohol free | 4,20 / 0,5l |
| Beck's alcohol-free | 3,20 / 0,33l |

HOMEMADE DRINKS

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|------------------------------------------------------------------------|-------------|
| LASSI ^G mango / sweet / salty | 3,90 / 0,3l |
| ICED TEA mint-ginger-lime ice tea | 3,90 |
| RASPBERRY LEMONADE Raspberry syrup, lemon, brown sugar, soda | 4,40 |
| LIME SODA Fresh lime and soda (sugarfree) | 3,90 |
| MANGO / PINEAPPLE SHAKE Fresh Lassi mixed with juice | 4,40 |

3 caffeine-containing 4 containing dye 5 containing antioxidant 6 contains sweetener/sugar 7 containg sorbic acid 8 containing chinin

COCKTAILS

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| Himalayan Sunrise Tequila, orange juice, grenadine, lemon juice | 6,90 | Summer in Lhasa <small>@mithocha</small> Mint, Absolut Vodka, Mango syrup, Triple Sec, limes, sugar, orange, Sprite, Soda | 7,90 |
| Mojito Havana 3J, mint, sugar, crushed ice | 6,90 | Mitho Cha Wodka, almond syrup, lemon juice, Blue Curaçao, orange juice | 7,50 |
| Caipirinha Pitu do Brasil, brown sugar, lime wedges | 6,90 | Mai Tai Havana 3J, Captain Morgan, Triple Sec, lime juice, pineapple juice, almond syrup | 6,90 |
| Moskow Mule Absolut Wodka, Ginger Beer, lime, cucumber | 7,50 | Lychee Gin Mojito Bombay Gin, Lychees, Lime, Mint, Soda | 6,90 |
| Himalayan Honey <small>@mithocha</small> Bombay Gin, Lemon Juice, maracuja syrup, orange juice, pineapple juice, honey | 8,90 | Raspberry Mojito Havana 3J, Raspberry syrup, lime, mint, brown sugar, soda | 6,90 |
| Love from Nepal <small>@mithocha</small> Nepali Vodka, vanilla syrup, pineapple juice, cardamom, cinnamon | 8,90 | Ipanema Lime, brown sugar, mint, ginger ale | |
| Kathmandu Mule <small>@mithocha</small> Nepali Vodka, mint lemon ice tea, Ginger Beer, lime and ginger | 7,90 | Coconut Kiss Pineapple juice, grenadine, cream, coconut syrup | 5,50 |

| WINES | | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| Merlot 4,50 / 0,2l 9,90 / 0,5l dry - La Trigi - Italy - Veneto Authentic wine. The bouquet with a fruity-spicy note has a soft gentleness on the palate. | | Chardonnay 4,50 / 0,2l 9,90 / 0,5l dry - La Trigi - Italy - Veneto A wonderful aroma of citrus and some bitter almond is refreshing and invigorating. | |
| Cabernet Sauvignon 4,90 / 0,2l 10,90 / 0,5l IGP dry 2018 Maison Lavelle Foncalieu - France - Languedoc Full-bodied yet lively, a classic Cabernet Sauvignon. | | Grüner Veltliner 4,50 / 0,2l 10,90 / 0,5l dry - vineyard Veit - Austria - Weinviertel This Austrian presents itself in a bright yellow, with a beautiful bouquet of apple with spicy hints. | |
| Montepulciano D'Abruzzo 5,50 / 0,2l 12,90 / 0,5l DOC dry 2017 - IL Faggio - Italy - Abruzzo A bouquet of dark fruits is followed by plum aromas, cinnamon and spice. | | Riesling 5,50 / 0,2l 12,90 / 0,5l feinherb - wine house Barzen - Germany - Mosel The classic terrace wine, low in acidity and full fruity, for the enjoyment without remorse. | |
| Nero d'Avola 5,90 / 0,2l 13,90 / 0,5l DOC dry 2017 - ITYNERA - Italien - Sicily The fruity berry flavors are followed by a strong and elegant finale. | | Weissburgunder 5,90 / 0,2l 13,90 / 0,5l trocken - wine house Barzen - Germany - Mosel soft and harmonious, but by no means boring. Well suited to chicken as well as vegetarian. | |
| Rosé Vin de Pays 4,90 / 0,2l 10,90 / 0,5l dry 2018 - Rive Haute - France - Côtes de Gascogne | | White wine spritzer 3,90 / 0,2l | |

DIGESTIF / WHISKEY

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|--------------------------------------------|------------|
| Absolut Vodka | 3,00 / 2cl |
| Sierra Tequila Silver | 3,00 / 2cl |
| Sambuca Molinari | 3,00 / 2cl |
| Metaxa | 3,00 / 2cl |
| Ramazotti | 3,00 / 2cl |
| Jägermeister | 3,00 / 2cl |
| Amaretto Disaronno | 3,00 / 2cl |
| Ruslan Nepal. Vodka | 3,90 / 2cl |
| Khukri Nepal. Rum | 3,90 / 2cl |
| Reisschnaps 54% vol | 3,00 / 2cl |
| Old Durbar Nepal. Whiskey | 6,90 / 4cl |
| Jack Daniels / Ballentines / Dimple | 4,90 / 4cl |
| more whiskeys available | |

APERITIF

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|---------------------------------------------------|------|
| Aperol Spritz | 6,50 |
| Prosecco, Aperol, Soda, orange | |
| Hugo | 6,50 |
| elderberry, prosecco, mint, lime | |
| Hugo alcohol-free | 4,90 |
| elderberry syrup, Sprite, Soda, mint, lime wedges | |

LONGDRINKS (4cl)

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|--------------------------------------|------|
| Campari Soda /Orange | 6,90 |
| Whisky Cola | 6,90 |
| Bombay Gin Tonic | 6,90 |
| <small>(more gins available)</small> | |
| Wodka Lemon | 6,90 |