

## **Starters**

BARA <b>② ②</b> Traditional Nepali black lentil pancake served with mixed veggies.	\$12
SWEET POTATO WEDGES <b>W 3</b> Deep fried potato wedges.	\$12
GUNDRUK BHATMAS <b>② 3</b> Black-eyed beans stir-fried with fermented mustard leaves.	\$10
ALOO DUM <b>W ®</b> Sautéed potatoes tossed in a tangy tomato sauce served with puff rice.	\$14
CHAT PATE Mixture of tomato, boiled potato, onion, fresh coriander, lime juice, Nepalese spices& puff rice.	\$12
FAFAR KO PAKODA 🏖 🏖 Potatoes deep fried in buckwheat flour and Nepali spices.	\$15
CHOILA <b>(3)</b> Traditional hand mulched spicy salad. Tangy and spicy (Chicken/Buff)	\$15
SEKUWA (CHICKEN/ GOAT) <b>②</b> Oven grilled with Nepali herbs and spices. Smoky and served with puff rice and pickle.	\$17/\$18
TANDOORI CHICKEN TIKKA <b>(3)</b> Marinated chicken grilled in a tandoori oven.	\$15
CHILI CHICKEN A Nepali favorite. Battered fried chicken coated in garlic, soy and chili gravy.	\$16
CHILI LAMB CHOPS	\$17

