

## **Wow Curries**

BUTTER CHICKEN Smooth creamy tomato based sauce sweetened with honey and flavored with fenugreek leaves	\$21	
CHICKEN KATHMANDU Chicken cooked with fresh herbs, black pepper and Himalayan Kingdom spices. Most popular dish.	\$21	
KHASI KO MASU Pieces of boneless goat marinated in chilli, turmeric and coconut tenderizing the meat, finished with pepper and coriander powder.	\$21	
SAAG (GOAT/CHICKEN) Spinach based curry with tomato onion gravy	\$20 / \$22	
VINDALOO (GOAT/CHICKEN) Hot and sour sauce based in tomatoes, garlic, ginger and vinegar	\$20 / \$22	
ROGANJOSH (GOAT/CHICKEN) Slow cooked curry with yogurt, fennel and sizzled cardamom base	\$20 / \$22	

