

## Starters

Papadum  2.95

Lentils and beans cracker served with mint yoghurt sauce and sweet-chili sauce

Samosa (2 psc)   6.95

Deep fried puff pastry filled with potatoes, onion, peas, chickpeas, herbs and spices, served with tomato sauce

Pani Puri (8 psc)   10.50

Round hollow crispy puri filled with spiced mashed potatoes and flavored sour/spicy water

Onion Bhaji   7.95

Fritter spiced onion served with tomato sauce

Gobi Pakora   8.45

Fritter spiced cauliflower served with tomato sauce

King Prawn Pakora (3 pcs) 10.95

Fritter spiced king prawn served with tomato sauce

Paneer Chili  10.95

Fried cottage cheese with tomato sauce, paprika, onion and spices

Chicken Tikka 10.95

Marinated chicken threaded onto skewers and grilled in a tandoor (clay oven)

Hot Chicken Wings  9.95

Marinated chicken wings threaded onto skewers and grilled in a tandoor (clay oven)

Seekh Kabab Chicken 8.95

Spiced minced chicken threaded onto skewers and grilled in a tandoor (clay oven)

 Spicy

 Vegetarian

 Vegan

## Nepalese Specialties

### Steamed Momo (8 psc)

Handmade steamed dumplings served with tomato or sesame sauce

Veg		14.45
Chicken		15.45
Buff		16.45

### Pan-fried Momo (8 psc)

Handmade steamed and pan-fried dumplings served with tomato or sesame sauce

Veg		15.45
Chicken		16.45
Buff		17.45

### Chili Momo (8 psc)

Handmade dumplings, deep fried and cooked with tomato sauce, paprika, onion and spices

Veg		16.95
Chicken		17.95
Buff		18.95

### Veg Chowmein

Wok noodles with mixed vegetables

### Chicken Chowmein

Wok noodles with chicken and vegetables

### Sekuwa

Marinated meat threaded onto skewers, grilled in a tandoor and served with puffed beaten rice, salad and refreshing tomato mint sauce

Chicken	17.50
Lamb	19.50

### Namche Dal Bhat (Thali)

Traditional Nepalese lentils and rice with vegetables, chutney and curry of your choice

Veg		25.95
Chicken		26.95
Lamb		27.95
Fish		28.95



Spicy



Vegetarian



Vegan

## Main Courses

Cooked with spices, ginger, garlic, onion and tomatoes served with basmati rice

Plain naan instead of rice	1.00
Saag Paneer 	20.95
Cottage cheese and spinach curry	
Dal Tadka  	19.50
Mixed lentils tempered with spices	
Dal Makhani 	20.50
Black lentils tempered with spices, butter and cream	
Aalu Gobi 	21.50
Potatoes and cauliflower curry	
Mix Veg Curry  	22.50
Seasonal mixed vegetables curry	
Chana Masala 	21.50
Chickpeas curry	
Fish Curry	25.95
Tilapia fish curry cooked with mustard and spices	
Chicken Tikka Masala 	23.95
Curry prepared from marinated chicken grilled in a tandoor with creamy sauce and paprika	
Butter Chicken	24.95
Curry prepared from marinated chicken grilled in a tandoor with cream, butter and almond flakes	
Lamb Curry 	25.95
Lamb curry with vegetables	
Lamb Saag	25.95
Lamb curry with spinach	
Biryani 	
Aromatic rice cooked with marinated vegetables or chicken and served with raita (refreshing side dish with yoghurt, vegetables and spices)	
Veg 	25.50
Chicken	27.50



Spicy



Vegetarian



Vegan

King Prawn Tandoori  25.95

Marinated king prawns grilled in a tandoor, served in a sizzling platter with lentils

Mix Grill Tandoori  27.95

Marinated wings, tikka, kabab, drumstick, king prawn grilled in a tandoor, served in a sizzling platter with lentils

## Side Dishes

Naan 

Leavened flat bread baked in a tandoor (clay oven)

Plain 4.00

Garlic 5.00

Butter 5.50

Cheese 6.00

Cheese & Garlic 7.00

Peshawari 6.50

Cocos and mango

Tandoori Roti 

4.00

Aalu Paratha 

5.50

Stuffed with spiced potatoes

## Desserts

Kurauni 8.50

Nepalese style crème brûlée

Gulab Jamun 7.00

Fried balls made from milk solids with cardemom, soaked in rose water syrup

Mango Kulfi 8.00

Traditional Indian frozen mango dessert, rich and creamy

Pistache Kulfi 8.00

Traditional Indian frozen pistachio dessert, rich and creamy

Sorbet 8.00

Mango and coconut

 Spicy

 Vegetarian

 Vegan