












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)	



Nepalese Specialities

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

17.50

Chicken Chowmein

Wok noodles with chicken and vegetables

18.50

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



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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



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