

## STARTERS

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| <b>Mo:Mo</b> (Chicken or Vegetable - Veg) – 4 PCS<br>Nepalese special steamed dumplings served with tomato chutney               | 7  |
| <b>Malai Tikka</b><br>Chicken breast marinated with black peppers, garlic, herbs, cream & served with mint & yoghurt chutney     | 7  |
| <b>Paneer Manchurian (V)</b><br>Pan fried cottage cheese with a touch of garlic, ginger, spring onions, coriander & spices       | 7  |
| <b>Sadeko Momo</b> Chicken or Vegetable (4PCS)<br>Dumpling toasted with roasted tomatoes, timuri, ginger, garlic, chilli & herbs | 8  |
| <b>King Prawn Puri</b><br>King Prawns cooked with Nepalese spices and served with deep fried bread called "Puri"                 | 9  |
| <b>Chilli Chicken</b><br>Battered chicken pan fried with ginger, garlic, green chillies, pepper & onions                         | 9  |
| <b>Mix Sheek Kebab</b><br>Spiced chicken and lamb minced meat cooked in clay oven comes with yogurt chutney.                     | 9  |
| <b>Garlic Chilli King Prawn</b><br>Battered king prawns toasted with garlic, spring onions, green chillies, coriander & spices   | 10 |

## TRADITIONAL DISHES

Vegetable 12 | Chicken 14 | Lamb 15 | King Prawn 16

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| <b>Tikka Masala</b><br>Cooked with <b>cashew nuts</b> , butter, tomatoes, methi leaves & creamy masala sauce |
| <b>Korma</b><br>Cooked with coconut & <b>cashew nuts</b> in creamy sauce                                     |
| <b>Bhuna</b><br>Cooked with medium spiced, pepper & onion sauce  |
| <b>Rogan</b><br>Cooked with medium spiced tomatoes, fennel & herb sauce                                      |
| <b>Madras</b><br>Cooked with chilli, onions & tomatoes   |

## EXTRAS

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| <b>Onion Bhaji</b> (2 PCS)               | 6 |
| <b>Samosa (V)</b> (2 PCS)                | 6 |
| <b>Potato Chips</b>                      | 3 |
| <b>Papadum</b> (Plain or Spicy)          | 1 |
| <b>Pickles</b> each (Mint, Mango, Onion) | 1 |

"If you have any kind of food allergy, please let us know in advance"

## CHEFS SPECIAL DISHES

"Every dish is created with freshly ground balanced of unique spices & herbs"

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| <b>Himalayan Goat Curry</b><br>(Festive special - on the bone)<br>Cooked with freshly ground herbs, spices, brown onion, ginger, garlic, garam masala, green chillies & tomatoes.   | 15 |
| <b>Nepali Chicken Curry</b><br>(Villager's recipe - on the bone)<br>Cooked with freshly ground herbs, spices, brown onion, ginger, garlic, garam masala, green chillies & tomatoes. | 14 |
| <b>Timuri Lasun Chicken</b><br>Chicken thigh cooked with Szechuan peppercorn, ginger, garlic, chilli in special sauce.  | 15 |
| <b>Malabar King Prawn</b><br>King prawns cooked with onions, ginger, garlic, curry leaf, mustard, coconut milk, chilli & tomatoes   | 16 |
| <b>Fish Modi Khola</b><br>White fish cooked with mustard, cinnamon, yoghurt & spices.   | 14 |
| <b>Paneer Chilli Masala (V)</b><br>Madras Hot! - Chilli and Cream<br>Cooked in spiced creamy masala sauce with fresh green chilli, spring onion & coriander                         | 15 |
| <b>Hariyali Lamb</b><br>Mint and Cream Lamb cooked with fresh mint, spices, a touch of fresh cream, spring onions & coriander.  | 15 |
| <b>Lamb Bhutuwa</b><br>Garam Masala and Herbs Cooked with ginger, garlic, black pepper, cardamom, cumin, tomato, herbs & spices   | 15 |
| <b>Chicken Malabar</b><br>Mustard and Coconut Cooked in cumin, coconut milk, mustard, curry leaves, chilli, ginger & garlic   | 14 |
| <b>King Prawn Khursani</b><br>Fresh Garlic and Chillies Cooked with garlic, fresh green chillies, green herbs & spices.   | 16 |
| <b>Gorkhali Chicken</b><br>Madras Hot! - Chilli and Yoghurt<br>Chicken cooked with yoghurt, green chillies, herbs & spices.   | 15 |

## HOUSE SPECIAL

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| <b>Nepali Chowmein</b><br>Vegetable 13   Chicken 15   King Prawn 17<br>Noodles cooked with garlic, chilli, peppers, onions, carrots, cabbage, Herbs, tomatoes, <b>soya</b> & spices   |
| <b>Biryani Special</b><br>Vegetable 13   Chicken 15   Lamb 16<br>Saffron rice cooked slowly in trapped steam to get aromas of all the spices from whole garam masala, ghee, yoghurt, fresh mint, brown onions and served with yoghurt raita |

## GRILLED OVEN DISHES

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| <b>Shaslik Special</b> (Chicken / Paneer)<br>Chicken thigh / Paneer marinated with spices, cooked in clay oven with onion, peppers, tomatoes.           | 14 |
| <b>Chitwane Kukhura</b><br>Chicken thigh marinated, cooked in clay oven. Garnished with chilli, garlic, ginger, a touch of fresh cream, herbs & spices. | 15 |
| <b>House Mix Grill</b><br>Selection of tandoori chicken, chicken kebab, lamb kebab, chicken tikka, malai tikka, served with plain nan bread.            | 18 |

## VEGETABLE DISHES

Side 8 | Main 11

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| <b>Dal Makhani</b><br>Black lentils & red kidney beans slowly cooked with spices, butter & cream. |
| <b>Bombay Aloo</b><br>Spicy potato curry  |
| <b>Sag Paneer</b><br>Spinach with cottage cheese cooked with spices.                              |
| <b>Mix Vegetables</b><br>Seasonal vegetables cooked with spices                                   |
| <b>Sag Aloo</b><br>Spinach with potatoes  |
| <b>Tarka Dal</b><br>Mixed lentils   |
| <b>Brinjal Aloo</b><br>Aubergine cooked with potatoes in medium spice                             |

## RICE & NAN BREAD

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| <b>Plain Rice</b> Boiled basmati rice                                | 3.5 |
| <b>Pilau Rice</b> Saffron flavoured basmati rice                     | 4   |
| <b>Mushroom Rice</b><br>Pilau rice cooked with mushrooms             | 4.5 |
| <b>Egg Fried Rice</b><br>Eggs fried with basmati rice                | 4.5 |
| <b>Plain Nan</b>   | 3.5 |
| <b>Garlic Nan</b><br>Bread topped with fresh garlic and coriander    | 4   |
| <b>Peshwari Nan</b><br>Bread stuffed with coconut                    | 4.5 |
| <b>Cheese &amp; Garlic Nan</b><br>Bread stuffed with cheese & garlic | 4.5 |