

STARTERS

Papadum 	2.95
Lentils and beans cracker served with mint yoghurt, tamarind sauce	
Samosa (2 pcs)  	6.95
Deep fried puff pastry filled with potatoes, onion, peas, chickpeas, herbs and spices served with tamarind sauce	
Samosa Chaat 	10.95
Smashed Samosa with yellow peas curry, yogurt, tamarind chutney and spices	
Onion Bhaji  	7.95
Fritter spiced onion served with tomato sauce	
Gobi Pakora  	8.45
Fritter spiced cauliflower served with tomato sauce	
Paneer Chilli 	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)	
Chicken Chilli 	11.95
Fried chicken with tomato sauce, paprika, onion and spices	
Seekh Kebab Chicken	9.95
Spiced minced chicken threaded onto skewers and grilled in a tandoor (clay oven)	
Soup of the Day	
Both veg and non-veg. Please ask for info and day price	



Spicy



Vegetarian - Can be made vegan on request



Vegan

NEPALESE SPECIALITIES

Steamed Momo (8 psc)

Homemade steamed dumplings served with sesame or a tomato sauce

Veg 	14.95
Chicken	15.95
Buff	16.95

Pan-fried Momo (8 psc)

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

Veg 	15.95
Chicken	16.95
Buff	17.95

Chili Momo (8 psc)

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

Veg 	17.45
Chicken	18.45
Buff	19.45

Veg Chowmein

Wok noodles with mixed vegetables

18.50

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	18.50
Lamb	20.50

Namche Dal Bhat (Thali)

Traditional Nepalese Lentils and Rice with vegetables, chutney and curry of your choice

Veg 	26.50
Chicken 	26.95
Mutton (with bone) 	27.95
Lamb 	28.50
Fish 	28.95



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MAIN COURSES

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

with basmati rice

Plain naan instead of Rice +1.00 euro

Saag Paneer 	21.95
Cottage cheese and spinach curry	
Dal Makhani 	21.50
Black lentils tempered with spices, butter and cream	
Mix Veg Curry  	22.95
Seasonal mixed vegetables curry	
Baigan Bharta 	21.50
Tandoori grilled eggplant mash sautéed with onions, tomatoes and spices	
Rajma Curry 	21.50
Kidney beans simmered in a tomato, onion, ginger, garlic and spices gravy	
Fish Curry	25.95
Tilapia fish curry cooked with mustard and spices	
Chicken Tikka Masala 	24.95
Curry prepared from marinated chicken grilled in a tandoor with creamy sauce and paprika	
Butter Chicken	25.95
Curry prepared from marinated chicken grilled in a tandoor with cream, butter and almond flakes	
Minced Chicken Baigan Bharta	25.95
Tandoori grilled eggplant mash with minced chicken sautéed with onions, tomatoes and spices	
Lamb Curry 	26.45
Lamb curry with vegetables	
Lamb Saag	26.45
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 	26.50
Chicken	28.50
King Prawn Tandoori 	27.45
Marinated king prawn grilled in a tandoor, served on a sizzling platter with our special side curry	
Mix Grill Tandoori 	29.95
Chicken leg, marinated wings, chicken tikka, king prawn grilled in a tandoor, served on a sizzling platter with our special side curry	



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SIDE DISHES

Naan

Leavened flat bread baked in a tandoor

Plain	4.50
Garlic	6.00
Butter	6.50
Cheese	6.95
Cheese & Garlic	7.50
Peshawari (coconut, mango, cashew nuts, raisins, saffron, sugar and cardamom)	7.50

Tandoori Roti

4.00

Aloo Paratha

5.95

Stuffed with spiced grated potatoes, onions, coriander

Jeera Rice

6.45

Rice and cumin seeds sautéed in butter

Rice

4.00

Green Salad

7.95

Seasonal lettuce, cucumbers, carrots, onions, tomatoes, apples with raisins and dressing

DESSERTS

Kurauni

9.00

Nepalese style creme brulee

Gulab Jamun

7.00

Fried balls made from milk solids with cardamom, soaked in a sugar syrup

Pistachio Kulfi

8.00

Traditional Indian frozen pistachio dessert, rich and creamy

Sorbet

8.00

Seasonal Sorbet (ask for info on the flavour)



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