



12

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Starter

Vegetable Samosa	2 рс			
pastry filled with spicy potatoes				
Vegetable Pakoda	6pc spicy			
vegetable fritters with chickpea flour				

Bombay Aloo spiced potatoes with herbs and spices

7	Chicken Momo 6pc steamed
	chicken dumplings with spicy dip
8	Masala Papad crispy tandoor
	roasted lentil flour flat bread with a
	touch of tongue tickling hot spicy mix 🛛 💙
8	Pappadi Chat Crispy fried pastry (v)
	with chickpeas, potatoes yogurt topped with tamarind sauce and spices

From the soup tureen (Suruwa)

Palungo ko Suruwa soup served with croutons

spinach (*)

(v)

(v)

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Dal ko Suruwa Popular Nepali lentil soup

(v) 7 (*)

24

(*)

From the Clay Oven (Poleko Parikar)

7

Tandoori Chicken (2QTR) Marinated leg QTR of chicken cooked in clay oven with herbs & spices, tossed with spiced tomatoes, peppers and onions

Chicken Tikka boneless marinated succulent chicken cooked in clay oven, tossed with spiced tomatoes, peppers and onions

() 24

(v) (*)

(#)

22

Seekh Kabab 2pc spiced minced

lamb skewered and cooked in clay oven, tossed with spiced tomatoes, peppers and onions (ど) 28 Tandoori Shrimp 6 pc marinated jumbo shrimps cooked in clay oven, tossed with spiced tomatoes, peppers and onions

Sides

Onion Raita chopped onion with yogurt and spices

Achar (Mixed spicy pickle)

4	Zeera Rice	(**)	6
	cumin flavored rice	_	
5	Sliced onion, lime & chili	(¥)	4

(V) – Vegetarian., 🕲 - Gluten free, 💟 - Vegan

Auto gratuity of 18% is applied to parties of 6 or more. Some items are cooked to order and may be served raw or under cooked. Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness PRICES CONTROLED BY MARKET VAULE



All curries are made to order. Choose your spice level from mild medium to hot. Chicken 13, Goat (with bones) 16, Lamb (boneless) 15, Shrimp 17

Paneer (cottage cheese) 13, 2 Eggs 9

BUILD YOUR CURRY

Select a **GRAVY** below and meat from the top to build a curry. Prices are added accordingly. Items on the right are VEGETARIAN CURRIES by itself and it has the final price next to it.

GRAVIES

VEGETARIAN CURRIES

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Kadai (chicken, goat, lamb, shrimp or paneer in	7	Matar Paneer
spicy masala yogurt and onion gravy with peppers, tomatoes, and onions.)		Paneer (cottage cheese) cooked with tomatoes and green peas
Do Pyaja (chicken, goat, lamb, shrimp, or paneer	7	Alu Gobi Tarkari Cauliflower and
in spicy Nepalese masala and onion gravy)		Potatoes cooked with herbs
Tikka Masala (chicken, goat, lamb, shrimp, or	9	Baigan Bharta Tandoor roasted
paneer in Nepalese style creamy masala gravy)	())	eggplant cooked with tomatoes & onions
Korma (chicken, lamb, goat, shrimp, or paneer	10	Tadka Dal Cooked lentils with
cooked in creamy korma gravy		various spices, a favorite of Nepalese people eaten with rice or roti. (Dal Bhat)
Palak chicken, goat or lamb, shrimp, or paneer	8	Channa Masala spicy cheek pea
with spinach and Nepalese spices	()	curry cooked in Newari style.
Vindaloo chicken, goat, lamb, shrimp, or paneer	7	Kadi Pakoda South Nepal dish of
in spicy Goan dish from Goa in India		onion fritters dunked in a spiced yogurt
		sauce.
Achari chicken, goat, lamb, shrimp, or paneer in spicy pickle flavored curry from south Nepal	7	Bhindi Masala Okra cooked with Nepalese spices onion and tomatoes
spicy pickle jiuvoreu curry jrom south Nepul		Nepulese spices onion and tomatoes
Jaffna Gravy flavors from Northern Province	7	Kathmandu Rajma red kidney
of Sri Lanka.		beans in a thick gravy with Nepalese whole spices
Thakali Curry, a typical curry from the villages	8	Simi Aloo ko Tarkari
of Pokhara area in Nepal. Food is cooked on	()	green beans cooked with potatoes and
woodfire that gives sweet smoky flavor to the dish.	יוורה פ רו	
		VERYONE'S FAVORITE
Butter Chicken (murgh makhani) in creamy Nepalese cashew masala sauce	22 ())	Daal Makhani Kathmandu style mixed lentils cooked with
	(e)	tomato garlic and ginger
Lamb Keema Peas ground lamb curry with	24	Malai Kofta
green peas, from the tarai region of Nepal	(*)	Vegetable balls cooked in creamy sauce
Rice and Bread	1	(Dall anth
e de una corea	V	
Plain Naan	4	Gajar Haluwa
Garlic Naan	5	Kheer
Cheese Naan	8	Suji
Keema Naan	10	Kalakand

Biryani:

Chicken 22, Lamb 24, Goat 26, Shrimp 28

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Ice Cream (1 Scoop)

vanilla, strawberry, chocolate

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