

Curries served with rice.

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

Kadai (chicken, goat, lamb, shrimp or paneer in spicy masala yogurt and onion gravy with peppers, tomatoes, and onions.)	7	
Do Pyaja (chicken, goat, lamb, shrimp, or paneer in spicy Nepalese masala and onion gravy)	7	
Tikka Masala (chicken, goat, lamb, shrimp, or paneer in Nepalese style creamy masala gravy)	9	
Korma (chicken, lamb, goat, shrimp, or paneer cooked in creamy korma gravy)	10	
Palak chicken, goat or lamb, shrimp, or paneer with spinach and Nepalese spices	8	
Vindaloo chicken, goat, lamb, shrimp, or paneer in spicy Goan dish from Goa in India	7	
Achari chicken, goat, lamb, shrimp, or paneer in spicy pickle flavored curry from south Nepal	7	
Jaffna Gravy flavors from Northern Province of Sri Lanka.	7	
Thakali Curry , a typical curry from the villages of Pokhara area in Nepal. Food is cooked on woodfire that gives sweet smoky flavor to the dish.	8	

VEGETARIAN CURRIES

Matar Paneer Paneer (cottage cheese) cooked with tomatoes and green peas	(v) 20	
Alu Gobi Tarkari Cauliflower and Potatoes cooked with herbs	17	
Baigan Bharta Tandoor roasted eggplant cooked with tomatoes & onions	17	
Tadka Dal Cooked lentils with various spices, a favorite of Nepalese people eaten with rice or roti. (Dal Bhat)	16	(v)
Channa Masala spicy chick pea curry cooked in Newari style.	18	(v)
Kadi Pakoda South Nepal dish of onion fritters dunked in a spiced yogurt sauce.	16	(v)
Bhindi Masala Okra cooked with Nepalese spices onion and tomatoes	18	(v)
Kathmandu Rajma red kidney beans in a thick gravy with Nepalese whole spices	20	(v)
Simi Aloo ko Tarkari green beans cooked with potatoes and spices.	20	(v)

OUR TOP SELLER & EVERYONE'S FAVORITE

Butter Chicken (murgh makhani) in creamy Nepalese cashew masala sauce	22		Daal Makhani Kathmandu style mixed lentils cooked with tomato garlic and ginger	19	(v)
Lamb Keema Peas ground lamb curry with green peas, from the tarai region of Nepal	24		Malai Kofta Vegetable balls cooked in creamy sauce	20	(v)

Rice and Bread

Plain Naan	4
Garlic Naan	5
Cheese Naan	8
Keema Naan	10

Biryani:

Chicken 22, Lamb 24, Goat 26, Shrimp 28

Desserts

Gajar Haluwa	12
Kheer	10
Suji	8
Kalakand	5
Ice Cream (1 Scoop) vanilla, strawberry, chocolate	5

(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 CONTROLLED BY MARKET VAULE