

## COLD DRINKS

Mango Lassi	4
Sweet Lassi	3
Coke/Diet Coke/Sprite/Dr. Pepper/ Ginger Ale/7up/Coke Zero & Fanta	2
Sparkling Water	3
Iced Tea	3
Arnold Palmer	4
Apple or Orange Juice	3
Fresh Lemonade	3
Ginger Beer	3 <sup>50</sup>

## HOT DRINKS

Hot Tea	2
Jasmine/Green/Raspberry/Chai Spice/Chamomile/Mint	
Nepali Chai Tea	3
Himalayan Coffee	3
Milk or Black	

## BREAD

Plain Naan	3 <sup>50</sup>
Garlic Naan	4 <sup>50</sup>
Tandoori Roti	4
Whole wheat bread (Vegan)	
Aloo Paratha	5 <sup>50</sup>
Bread stuffed with potato mixture	
Onion Kulcha	5 <sup>50</sup>
Bread stuffed with onions	
Goat Cheese Naan	6
Bread stuffed with crumbled goat cheese	
Kashmiri Naan	6
Bread stuffed with raisin, cashew, coconut & cherry	

## SOUP & SALAD

Dal Soup	6
Lentil cooked with garlic, ginger, onion & spices	
Mushroom Soup	7
Fresh mushroom sautéed with garlic, onion & simmered in vegetable broth & cream	
Asparagus Soup	7
Fresh asparagus sautéed with garlic, onion & simmered in vegetable broth & cream	
Monsoon Salad	9
Mixed greens, cucumber, carrot & goat cheese with homemade mango balsamic dressing	

## APPETIZERS

Papadum	2
Crispy lentil wafers baked in the hot Tandoor	
Vegetable Samosa 2 pieces	6
Fried pastry filled with potatoes & peas	
Vegetable Pakauda	6
Deep fried mixed vegetable fritters	
Potato Cheese Balls	7
Deep fried potato and cheese balls	
Paneer Chili	11
Stir fried cheese cubes w/ bell pepper & onions	
Chicken Chili	12
Stir fried boneless chicken w/green chilies, bell pepper & onion	

	Chicken	Lamb
Chhoyla Baji	8	11
Marinated boneless chicken/lamb grilled & Served with rice flakes & edamame		

## MO:MO:

Vegetable MoMo 6 pieces	7
Steamed dumplings filled with minced vegetables	
Chicken MoMo 6 pieces	8
Steamed dumplings filled with ground chicken	

## NEPALI AUTHENTIC MEAL

Vegetarian Combination Meal	18
Plain/Brown rice, Spinach Curry, Mixed Vegetable Curry, Dal Soup, Salad & Kheer	
Non-Vegetarian Combination Meal	
Plain/Brown rice, Spinach Curry, Dal Soup, Salad & Kheer	
Chicken Curry	19
Lamb / Fish / Shrimp Curry	22

## SEA FOOD

### Served with Plain/Brown Rice

Himalayan Fish Curry	18
Wild Salmon cooked in mild curry sauce with herbs & spices	
Fish Coconut Curry	19
Wild Salmon cooked with coconut cream & spices	
Himalayan Shrimp Curry	18
Shrimp simmered in tomato & masala sauce	
Shrimp Coconut Curry	19
Shrimp cooked with coconut cream & spices	
Shrimp Vindaloo	19
Shrimp & potato simmered in hot curry sauce	

## VEGETARIAN DISHES

### Served with Plain/Brown Rice

<b>Aloo &amp; Kauli</b>	<b>14</b>
<i>Fresh cauliflower, potatoes &amp; peas sautéed with onions, ginger, garlic, tomatoes &amp; spices</i>	
<b>Aloo &amp; Bhanta</b>	<b>14</b>
<i>Eggplant &amp; Potato stir-fried with onions, garlic, ginger, tomatoes, &amp; spices</i>	
<b>Aloo Bodi &amp; Tama</b>	<b>14</b>
<i>Bamboo shoots, potato and black-eyed peas simmered w/ onion, garlic, ginger, tomatoes &amp; spices</i>	
<b>Mixed Vegetable Curry</b>	<b>14</b>
<i>Fresh mixed vegetables cooked with curry sauce</i>	
<b>Okra</b>	<b>14</b>
<i>Okra sautéed with onions, garlic, ginger &amp; spices</i>	
<b>Vegetable Coconut Curry</b>	<b>15</b>
<i>Fresh vegetables cooked in coconut, herbs &amp; spices</i>	
<b>Chana Masala</b>	<b>14</b>
<i>Garbanzo beans, garlic, ginger, onion, &amp; spices</i>	
<b>Matar Paneer</b>	<b>15</b>
<i>Green peas &amp; cheese cubes cooked in homemade sauce with herbs &amp; spices</i>	
<b>Palak Paneer</b>	<b>15</b>
<i>Fresh spinach, cheese cubes &amp; garlic cooked in homemade sauce &amp; cream</i>	
<b>Paneer Tikka Masala</b>	<b>15</b>
<i>Cheese cubes cooked in creamy tomato sauce with herbs &amp; spices</i>	
<b>Vegetable Korma</b>	<b>15</b>
<i>Fresh mixed vegetables cooked in creamy curry &amp; dry nuts</i>	

## NON-VEGETARIAN DISHES

### Served with Plain/Brown Rice

<b>Himalayan Chicken Curry</b>	<b>15</b>
<i>Boneless chicken cooked w/garlic, onion &amp; masala</i>	
<b>Chicken Tikka Masala</b>	<b>16</b>
<i>Boneless chicken cooked in creamy tomato sauce</i>	
<b>Chicken Korma</b>	<b>17</b>
<i>Boneless chicken cooked in creamy curry &amp; dry nuts</i>	
<b>Chicken Coconut Curry</b>	<b>16</b>
<i>Boneless chicken cooked with coconut &amp; spices</i>	
<b>Chicken Mango Curry</b>	<b>16</b>
<i>Boneless chicken cooked in mango sauce &amp; spices</i>	
<b>Chicken Vindaloo</b>	<b>16</b>
<i>Boneless chicken &amp; potatoes simmered in hot sauce</i>	
<b>Butter Chicken</b>	<b>17</b>
<i>Boneless chicken thigh (shredded) cooked with butter in creamy tomato sauce</i>	
<b>Himalayan Lamb Curry</b>	<b>18</b>
<i>Boneless lamb cooked with herbs, spices &amp; garlic</i>	
<b>Lamb Korma</b>	<b>19</b>
<i>Boneless lamb cubes cooked in creamy sauce with dry nuts</i>	
<b>Lamb Vindaloo</b>	<b>18</b>
<i>Boneless lamb cubes &amp; potatoes simmered in hot curry sauce</i>	
<b>Lamb Coconut Curry</b>	<b>19</b>
<i>Boneless lamb cubes cooked with coconut, herbs &amp; spices</i>	
<b>Lamb Mango Curry</b>	<b>19</b>
<i>Boneless lamb cubes cooked in mango sauce &amp; spices</i>	



## TANDOORI DISHES

	<i>Half</i>	<i>Full</i>
<b>Chicken Tandoori</b>	<b>15</b>	<b>25</b>
<i>Seasoned &amp; marinated chicken cooked in a clay oven</i>		



**Chicken Sekuwa** **18**  
*Seasoned & marinated boneless chicken cooked in a clay oven. Served w/rice flakes & edamame*

**Lamb Sekuwa** **19**  
*Seasoned & marinated lamb cooked in a clay oven. Served w/ rice flakes & edamame*

**Shrimp Tandoori** **22**  
*Seasoned & marinated shrimp cooked in a clay oven. Served w/coconut peas rice & mixed vegetable curry*

**Fish Tandoori** **23**  
*Seasoned & marinated wild salmon cooked in a clay oven. Served w/coconut peas rice & vegetable curry*

**Monsoon Special** **25**  
*Seasoned & marinated chicken, lamb and shrimp cooked in a clay oven. Served w/coconut peas rice & vegetable*

## CHOW-MEIN

Vegetable Chow-Mein	11 <sup>50</sup>
<i>Vegetables stir-fried with noodles in soy sauce &amp; spices</i>	
Chicken Chow-Mein	12 <sup>50</sup>
<i>Chicken pieces stir-fried with noodles in soy sauce &amp; spices</i>	

## RICE

Vegetable Fried Rice	11 <sup>50</sup>
<i>Basmati rice fried with seasonal vegetables, onion &amp; garlic</i>	
Chicken Fried Rice	12 <sup>50</sup>
<i>Basmati rice fried with chicken, seasonal vegetables onion &amp; garlic</i>	
Vegetable Biryani	14
<i>Fresh seasonal vegetables cooked with Basmati rice in Biryani masala</i>	
Chicken Biryani	16
<i>Boneless chicken cooked with Basmati rice in Biryani masala</i>	
Shrimp Biryani	17
<i>Shrimp cooked with Basmati rice in Biryani masala</i>	

## CHEF'S SPECIAL

Chicken Palak	17
<i>Boneless chicken &amp; fresh spinach cooked in homemade sauce &amp; cream</i>	
Himalayan Goat Curry	19
<i><b>Bone-in</b> goat cubes cooked with herbs &amp; spices</i>	

## SIDE ORDER

Plain Basmati Rice	3
Basmati Brown Rice	3
Simple Salad	4
<i>Spring mix w/homemade mango balsamic dressing</i>	
Stir Fried Vegetables	8
<i>Fresh mix vegetables sautéed with salt &amp; pepper</i>	
Green Chili, Onions & Lemon	3
Mango Pickle (Sweet or Spicy)	2
Plain Yoghurt	2
Raita	3

## DESSERT

Kheer	4
<i>Rice pudding garnished with dry nuts</i>	
Gulab Jamun	4
<i>Sweet cheese balls soaked in sugar syrup</i>	
Ice-Cream w/Chocolate Syrup	5
<i>Three Scoops (Vanilla or Chocolate)</i>	
Apple Carmel Cheesecake	5
Brownie Carmel Cheesecake	6