

APPETIZERS

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| Papadam | | 2 |
| <i>Crispy lentil wafers baked in the hot Tandoor</i> | | |
| Vegetable Samosa | 2 pieces | 6 |
| <i>Fried pastry filled with potatoes & peas</i> | | |
| Vegetable Pakauda | | 6 |
| <i>Deep fried mixed vegetable fritters</i> | | |
| Potato Cheese Balls | | 7 |
| <i>Deep fried potato and cheese balls</i> | | |
| Paneer Chili | | 10 |
| <i>Stir fried cheese cubes w/ green chilies, bell pepper & onions</i> | | |
| Chicken Chili | | 11 |
| <i>Stir fried boneless chicken w/green chilies, bell pepper & onion</i> | | |
| | Chicken | Lamb |
| Chhoyla Baji | 8 | 10 |
| <i>Marinated boneless chicken/lamb grilled & Served with rice flakes & edamame</i> | | |

SOUP & SALAD

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

MO:MO:

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|--|----------|---|
| Vegetable MoMo | 6 pieces | 7 |
| <i>Steamed dumplings filled with minced vegetables</i> | | |
| Chicken MoMo | 6 pieces | 8 |
| <i>Steamed dumplings filled with ground chicken</i> | | |

CHOW-MEIN

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

NEPALI AUTHENTIC MEAL

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| Vegetarian Combination Meal | 16 |
| <i>Plain/Brown rice, Spinach Curry, Mixed Vegetable Curry, Dal Soup, Salad & Rice Pudding</i> | |
| Non-Vegetarian Combination Meal | |
| <i>Plain/Brown rice, Spinach Curry, Dal Soup, Salad & Rice Pudding</i> | |
| <i>Chicken Curry</i> | 17 |
| <i>Lamb / Fish / Shrimp Curry</i> | 21 |

RICE

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

SEA FOOD

Served with Plain Rice/Brown Rice

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|---|----|
| Himalayan Fish Curry | 17 |
| <i>Wild Salmon cooked in mild curry sauce with herbs & spices</i> | |
| Fish Coconut Curry | 18 |
| <i>Wild Salmon cooked with coconut cream & spices</i> | |
| Himalayan Shrimp Curry | 17 |
| <i>Shrimp simmered in tomato & masala sauce</i> | |
| Shrimp Coconut Curry | 18 |
| <i>Shrimp cooked with coconut cream & spices</i> | |
| Shrimp Vindaloo | 18 |
| <i>Shrimp & potato simmered in hot curry sauce</i> | |

CHEF'S SPECIAL

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| Chicken Palak | 15 |
| <i>Boneless chicken & fresh spinach cooked in homemade sauce & cream</i> | |
| Himalayan Goat Curry | 17 |
| <i>Bone-in goat cubes cooked with herbs & spices</i> | |

VEGETARIAN DISHES

Served with Plain Rice/Brown Rice

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|---|----|
| Aloo & Kauli | 12 |
| <i>Fresh cauliflower, potatoes & peas sautéed with onions, ginger, garlic, tomatoes & spices</i> | |
| Aloo & Bhanta | 12 |
| <i>Eggplant & Potato stir-fried with onions, garlic, ginger, tomatoes, & spices</i> | |
| Aloo Bodi & Tama | 12 |
| <i>Bamboo shoots, potato and black-eyed peas simmered w/ onion, garlic, ginger, tomatoes & spices</i> | |
| Mixed Vegetable Curry | 12 |
| <i>Fresh mixed vegetables with curry sauce</i> | |
| Okra | 12 |
| <i>Okra sautéed with onions, garlic, ginger & spices</i> | |
| Vegetable Coconut Curry | 13 |
| <i>Fresh vegetables cooked in coconut, herbs & spices</i> | |
| Chana Masala | 12 |
| <i>Garbanzo beans, garlic, ginger, onion, & spices</i> | |
| Matar Paneer | 14 |
| <i>Green peas & cheese cubes cooked in homemade sauce with herbs & spices</i> | |
| Palak Paneer | 14 |
| <i>Fresh spinach, cheese cubes & garlic cooked in homemade sauce & cream</i> | |
| Paneer Tikka Masala | 14 |
| <i>Cheese cubes cooked in creamy tomato sauce with herbs & spices</i> | |
| Vegetable Korma | 14 |
| <i>Fresh mixed vegetables cooked in creamy curry & dry nuts</i> | |

NON-VEGETARIAN DISHES

Served with Plain Rice/Brown Rice

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|---|----|
| Himalayan Chicken Curry | 14 |
| <i>Boneless chicken cooked w/garlic, onion & masala</i> | |
| Chicken Tikka Masala | 15 |
| <i>Boneless chicken cooked in creamy tomato sauce</i> | |
| Chicken Korma | 15 |
| <i>Boneless chicken cooked in creamy curry & dry nuts</i> | |
| Chicken Coconut Curry | 15 |
| <i>Boneless chicken cooked with coconut, herbs & spices</i> | |

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|---|----|
| Chicken Mango Curry | 15 |
| <i>Boneless chicken cooked in mango sauce & spices</i> | |
| Chicken Vindaloo | 15 |
| <i>Boneless chicken & potatoes simmered in hot curry sauce</i> | |
| Butter Chicken | 16 |
| <i>Boneless chicken cooked with butter in creamy tomato sauce</i> | |
| Himalayan Lamb Curry | 16 |
| <i>Boneless lamb cooked with herbs, spices, ginger & garlic</i> | |
| Lamb Korma | 17 |
| <i>Boneless lamb cubes cooked in creamy sauce with dry nuts</i> | |
| Lamb Vindaloo | 17 |
| <i>Boneless lamb cubes & potatoes simmered in hot curry sauce</i> | |
| Lamb Coconut Curry | 17 |
| <i>Boneless lamb cubes cooked with coconut, herbs & spices</i> | |
| Lamb Mango Curry | 17 |
| <i>Boneless lamb cubes cooked in mango sauce & spices</i> | |

TANDOORI DISHES

| | Half | Full |
|--|------|--|
| Chicken Tandoori | 14 | 24 |
| <i>Seasoned & marinated chicken cooked in a clay oven</i> | | |
| Chicken Sekuwa | | 16 |
| <i>Seasoned & marinated boneless chicken cooked in a clay oven. Served w/rice flakes & edamame</i> | | |
| Lamb Sekuwa | | 18 |
| <i>Seasoned & marinated lamb cooked in a clay oven. Served w/ rice flakes & edamame</i> | | |
| Shrimp Tandoori | | 20 |
| <i>Seasoned & marinated shrimp cooked in a clay oven. Served w/coconut peas rice & mixed vegetable curry</i> | | |
| Fish Tandoori | | 22 |
| <i>Seasoned & marinated wild salmon cooked in a clay oven. Served w/coconut peas rice & vegetable curry</i> | | |
| | | * 15 min wait time |
| Monsoon Special | | 24 |
| <i>Seasoned & marinated chicken, lamb and fish cooked in a clay oven. Served w/coconut peas rice & mixed vegetable curry</i> | | |
| | | * 15 min wait time |
| | | <i>*Drinks, Bread and Dessert on Back Page</i> |

BREAD

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|---|-----|
| Plain Naan | 3 |
| Garlic Naan | 4 |
| Tandoori Roti <i>Whole wheat bread (Vegan)</i> | 4 |
| Aloo Paratha <i>Bread stuffed with spiced potato mixture</i> | 5 |
| Onion Kulcha <i>Bread stuffed with onions</i> | 5 |
| Goat Cheese Naan <i>Bread stuffed with crumbled goat cheese</i> | 5.5 |
| Kashmiri Naan <i>Bread stuffed with raisin, cashew, coconut & cherry</i> | 6 |

SIDE ORDER

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

DESSERT

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| Kheer <i>Rice pudding garnished with dry nuts</i> | 4 |
| Gulab Jamun <i>Sweet cheese balls soaked in sugar syrup</i> | 4 |
| Banana Fritters w/Chocolate Syrup <i>Deep fried banana topped with chocolate sauce.</i> | 6 |
| Ice-Cream w/Chocolate Syrup <i>Three Scoops</i> | 5 |

COLD DRINKS

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| Mango Lassi | 4 |
| Sweet Lassi | 3 |
| Coke/Diet Coke/Sprite/Dr. Pepper/ Ginger Ale/7up & Coke Zero | 2 |
| Sparkling Water | 3 |
| Iced Tea | 3 |
| Apple Juice | 3 |
| Orange Juice | 3 |
| Lemonade | 3 |
| Ginger Beer | 3.5 |

HOT DRINKS

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|---|---|
| Hot Tea <i>Jasmine/Green/Raspberry/Chai Spice/Chamomile/Mint</i> | 2 |
| Nepali Chai Tea | 3 |
| Himalayan Coffee <i>Milk or Black</i> | 3 |