

## COLD DRINKS

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 or Orange Juice	3
Lemonade	3
Ginger Beer	3.5

## 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
Garlic Naan	4
Tandoori Roti	4
Whole wheat bread (Vegan)	
Aloo Paratha	5
Bread stuffed with spiced potato mixture	
Onion Kulcha	5
Bread stuffed with onions	
Goat Cheese Naan	5.5
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	6
Fresh mushroom sautéed with garlic, onion & simmered in vegetable broth & cream	
Asparagus Soup	6
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		
Chhoyla Baji	Chicken	Lamb
	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	17
Plain/Brown rice, Spinach Curry, Mixed Vegetable Curry, Dal Soup, Salad & Rice Pudding	
Non-Vegetarian Combination Meal	
Plain/Brown rice, Spinach Curry, Dal Soup, Salad & Rice Pudding	
Chicken Curry	18
Lamb / Fish / Shrimp Curry	21

## SEA FOOD

### Served with Plain Rice/Brown Rice

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

## VEGETARIAN DISHES

### Served with Plain Rice/Brown Rice

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

## NON-VEGETARIAN DISHES

### Served with Plain Rice/Brown Rice

<b>Himalayan Chicken Curry</b>	14
<i>Boneless chicken cooked w/garlic, onion &amp; masala</i>	
<b>Chicken Tikka Masala</b>	15
<i>Boneless chicken cooked in creamy tomato sauce</i>	
<b>Chicken Korma</b>	16
<i>Boneless chicken cooked in creamy curry &amp; dry nuts</i>	
<b>Chicken Coconut Curry</b>	15
<i>Boneless chicken cooked with coconut &amp; spices</i>	
<b>Chicken Mango Curry</b>	15
<i>Boneless chicken cooked in mango sauce &amp; spices</i>	
<b>Chicken Vindaloo</b>	15
<i>Boneless chicken &amp; potatoes simmered in hot sauce</i>	
<b>Butter Chicken</b>	16
<i>Boneless chicken cooked with butter in creamy tomato sauce</i>	
<b>Himalayan Lamb Curry</b>	17
<i>Boneless lamb cooked with herbs, spices &amp; garlic</i>	
<b>Lamb Korma</b>	18
<i>Boneless lamb cubes cooked in creamy sauce with dry nuts</i>	
<b>Lamb Vindaloo</b>	17
<i>Boneless lamb cubes &amp; potatoes simmered in hot curry sauce</i>	
<b>Lamb Coconut Curry</b>	18
<i>Boneless lamb cubes cooked with coconut, herbs &amp; spices</i>	
<b>Lamb Mango Curry</b>	18
<i>Boneless lamb cubes cooked in mango sauce &amp; spices</i>	



## TANDOORI DISHES

	Half	Full
<b>Chicken Tandoori</b>	14	24
<i>Seasoned &amp; marinated chicken cooked in a clay oven</i>		

<b>Chicken Sekuwa</b>	17
-----------------------	----

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

<b>Lamb Sekuwa</b>	19
--------------------	----

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

<b>Shrimp Tandoori</b>	21
------------------------	----

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

<b>Fish Tandoori</b>	22
----------------------	----

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

<b>Monsoon Special</b>	24
------------------------	----

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



## CHOW-MEIN

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

## RICE

Vegetable Fried Rice	11
<i>Basmati rice fried with seasonal vegetables, onion &amp; garlic</i>	
Chicken Fried Rice	12
<i>Basmati rice fried with chicken, seasonal vegetables onion &amp; garlic</i>	
Vegetable Biryani	13
<i>Fresh seasonal vegetables cooked with Basmati rice in Biryani masala</i>	
Chicken Biryani	15
<i>Boneless chicken cooked with Basmati rice in Biryani masala</i>	
Shrimp Biryani	16
<i>Shrimp cooked with Basmati rice in Biryani masala</i>	

## CHEF'S SPECIAL

Chicken Palak	16
<i>Boneless chicken &amp; fresh spinach cooked in homemade sauce &amp; cream</i>	
Himalayan Goat Curry	17
<i>Bone-in 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	2
<i>Sweet or Spicy</i>	
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>	
Banana Fritters w/Chocolate Syrup	6
<i>Deep fried banana topped with chocolate sauce</i>	
Ice-Cream w/Chocolate Syrup	5
<i>Three Scoops</i>	