

Appetizers

Vegetable Samosa V	\$ 6.00
Crispy light pastry stuffed with seasoned potatoes and peas.	
Vegetable Pakora V GF	\$ 6.00
Vegetables marinated with Indian spices, dipped in gram flour & fried	
Chicken Samosa	\$ 6.00
Seasoned minced chicken wrapped in light pastry	
Chicken Pakora GF	\$ 6.00
Chicken marinated with Indian spices, dipped in gram flour & fried	
Chicken Chatpata GF	\$ 6.00
Pan fried chicken cooked with onion, pepper, ginger, garlic and mild spices	
Aloo Tikki Chat GF	\$ 6.00
Potato cake topped with chick peas, yogurt, mint and tamarind sauce	
Tawa Shrimp	\$ 8.00
Baby shrimp sautéed with tomato, onion, capsicum and spices, served with garlic bread	
Shrimp Pakora	\$ 7.00
Shrimp marinated with special spice and fresh herb, battered with chick peas flour and fried	
Himalayan Assorted Grill GF	\$ 7.00
Mixed grill of chicken and lamb	
Lasoni Mushroom V GF	\$ 6.00
Fresh mushroom sautéed with fresh ginger, tomato & garlic	
Chilli Paneer GF	\$ 6.00
Cubes of home-made cottage cheese sautéed with onion, bell pepper & spices	
Cauliflower Manchurian V	\$ 6.00
Batter fried cauliflower in tangy sauce	
Fish Pakora GF	\$ 6.00
Fried fish with hint of lemon juice	

V = Vegan, GF = Gluten Free

Soup & Salad. All Gluten-Free.

Mulligatawny Soup V	\$ 6.00
A traditional soup of split peas, flavored with curry leaf in vegetable broth	
Mushroom Spinach Soup V	\$ 6.00
Chicken Asparagus Soup	\$ 6.00
House Green Salad	\$ 5.00
Himalayan Special Salad	\$ 6.00
Lettuce, cucumber, tomato topped with grilled chicken	

Chicken (Curries)

\$ 14.00

Served with Basmati rice. All Gluten-Free.

Mango Chicken

Chicken breast boneless cooked with mango and creamy sauce

Chicken Tikka Masala

Grilled chicken breast cooked in rich tomato creamy sauce; nation's favorite

Chicken Pasanda

Chicken breast boneless cooked in almond and coconut sauce

Chicken Korma

Chicken breast cooked with mild creamy cashew-nut sauce

Chicken Vindaloo (Spicy)

Chicken breast boneless cooked with chili, hot spices and vinegar

Chicken Jalfrezi

Boneless chicken breast cooked with broccoli, fresh vegetables, herbs and exotic Indian spices

Chicken Chattinad

A Traditional dish from Chennai; prepared with crushed black pepper and coconut sauce

Chicken Saag

Chicken breast boneless cooked in mildly spiced spinach gravy

Kadai Chicken

Chicken breast boneless cooked with fresh tomato, bell pepper, onion and herbs

Chicken Curry

Traditional home-style boneless chicken breast cooked with mildly herb spicy gravy

Vegetables

\$ 12.00

Served with Basmati rice

Aloo Gobi **V GF**

Potatoes and cauliflower, cooked with fresh ginger, onion, and tomatoes

Aloo Palak **V GF**

Potato cooked with spinach, onion, and mild spices

Mixed Vegetable Curry **V GF**

Mixed vegetable cooked with onion, tomatoes, and spices

Bhindi Masala **V GF**

Fresh okra cooked with cube of onion, bell peppers, tomatoes, and fresh spices

Baigan Bharta **V GF**

Baked eggplant cooked with onion, tomatoes, and spices

Dahiwala Baigan **GF**

A unique of eggplant cooked in spices, yogurt flavored masala with curry leaves

Chana Masala **V GF**

Chick peas cooked with herbs and spices, garnish with ginger, tomatoes and coriander

Malai Kofta

Home-made cheese mixed with potatoes, nuts, and raisin ball cooked in creamy cashew sauce

Navaratan Korma **GF**

Mixed vegetables cooked in cashew nut sauce, with touch of cream

Mattar Paneer **GF**

Home-made cheese cooked with green peas, cashew sauce, and touch of cream

Paneer Pasanda **GF**

Home-made cheese cooked in almond sauce, with coconut milk

Paneer Tikka Masala **GF**

Grilled cheese cooked in creamy onion, and tomato sauce

Palak Paneer **GF**

Fresh spinach cooked with home-made cheese, onion, spices, and touch of cream

Lentils. All Gluten-free

\$ 9.00

Yellow Dal Tadka V

Lentil cooked with ginger, onion, tomatoes, cilantro, and roasted cumin

Dal Makhani

Creamed black lentils delicately cooked on low heat, garnished with fresh herbs

Dal Palak V

Yellow lentil cooked with fresh spinach

Lamb

\$ 17.00

Served with Basmati rice. All Gluten-free

Lamb Rogan Josh

Cooked with fresh ground spices, onion and yogurt gravy

Bhuna Lamb

Cooked with fresh tomato, onion, cumin, and spices

Lamb Korma

Cooked with mild creamy cashew-nut sauce

Lamb Curry

Cooked in traditional curry style with herbs, ginger, garlic, and cilantro

Lamb Jalfrezi

Cooked with broccoli, fresh vegetables, herbs and exotic Indian spices

Lamb Vindaloo (Spicy)

Cooked with chili, potatoes, hot spices, and vinegar

Lamb Kadai

Cooked in onion, tomato, ginger, garlic, and fresh herbs

Goat

\$ 17.00

Served with Basmati rice. All Gluten-free.

Goat Curry

Goat cooked with onion, ground spices, onion, and tomato gravy

Goat Kadai

Cooked with peppers, roasted spices, onion, tomato, ginger and cilantro

Goat Jalfrezi

Cooked with broccoli, fresh vegetables, herbs and exotic Indian spices

Goat Vindaloo (Spicy)

Cooked with chili, vinegar, potato, and homemade hot spices

Bhuna Goat

Pan fried goat cube with chopped tomatoes, onion, and house spices

Seafood

Served with Basmati rice

Fish Moolie	\$ 17.00
Fillet of Salmon or Tilapia cooked in shredded coconut, almond, ginger, garlic, lemon grass and coconut milk	
Fish Vindaloo (Spicy) GF	\$ 17.00
Fillet of Salmon or Tilapia cooked in spicy chili, vinegar and herb spices	
Fish Kadai GF	\$ 17.00
Fillet of Salmon or Tilapia cooked with onion, pepper, ginger, garlic, tomato and herb spices	
Fish Curry GF	\$ 17.00
Salmon or Tilapia cooked in traditional curry style with herbs spices, ginger, garlic, and cilantro.	
Shrimp Jalfrezi GF	\$ 17.00
Shrimp cooked with broccoli, fresh vegetables, herbs and exotic Indian spices	
Shrimp Coconut Curry GF	\$ 17.00
Cooked in fresh coconut sauce	
Shrimp Tikka Masala GF	\$ 17.00
Cooked in mild tomato sauce	
Shrimp Vindaloo (Spicy) GF	\$ 17.00
Cooked with chili, potatoes, hot spices & vinegar	
Crab Malabar GF	\$ 17.00
Cooked with mustard seed, fresh curry leaf, and coconut milk gravy	
Lobster Lababdar GF	\$ 20.00
Lobster tail traditionally cooked with onion, ginger, coconut milk, and black pepper	

Tandoori Specialties

Served with Basmati rice. All Gluten-free.

Tandoori Chicken Chicken on bone, marinated in yogurt, fresh ground spices, grilled in clay oven	\$ 14.00
Chicken Tikka Chicken breast marinated with yogurt and fresh ground spices, cooked in clay oven	\$ 14.00
Himalayan Malai Kabab Boneless tender chicken breast marinated with yogurt and mild spices	\$ 14.00
Lahori Lamb Chop Lamb chop marinated with fresh herbs, sour cream, onion, cooked in tandoori clay oven	\$ 20.00
Lamb Boti Kabab Chunk of lamb meat marinated with spices, yogurt, fresh herbs, cooked in clay oven	\$ 18.00
Lamb Sekh Kabab Ground lamb meat marinated with fresh ground spices, cooked in tandoori oven on the skewer	\$ 18.00
Tandoori Vegetables Fresh cauliflower, broccoli, mushroom, zucchini, peppers, onion, marinated with fresh ground spices, cooked in tandoori oven	\$ 14.00
Mixed Grill Assorted grill of chicken, lamb, and shrimp	\$ 18.00
Tandoori Shrimp Jumbo shrimp marinated with yogurt, ginger, cumin and spices, cooked in clay oven	\$ 18.00
Tandoori Salmon Fillet with Asparagus	\$ 18.00

- (Tandoor is a cylindrical clay oven used in cooking/ grill)

Naan/ Breads

Naan	\$ 2.00
Made of all purpose flour	
Roti V	\$ 2.00
Made of whole wheat flour	
Garlic Naan	\$ 3.00
Naan stuffed with fresh garlic	
Keema Naan	\$ 3.00
Naan stuffed with fresh ground lamb and fresh herbs	
Chicken Naan	\$ 3.00
Naan stuffed with grilled chicken and fresh herbs	
Pesawari Naan	\$ 3.00
Naan stuffed with nuts, raisin, and coconut	
Plain Paratha	\$ 4.00

Rice & Biryani. All Gluten-free.

Plain Steam Basmati Rice V	\$ 2.00
Pulav Rice	\$ 4.00
Rice cooked with butter, coconut, cashew nuts, and raisin	
Vegetable Biryani V	\$ 12.00
Rice cooked with mixed vegetables and fresh herbs	
Chicken Biryani	\$ 14.00
Rice cooked with fresh ground spices, and boneless chicken cubes	

Condiments

Papad V GF	\$ 2.00
Roasted crispy chick peas bread	
Raita GF	\$ 2.00
Yogurt mixed with fresh onion, tomato, cucumber, roasted cumin, and fresh mint	
Mango Chutney V GF	\$ 2.00
Sweet mango pickle	
Mixed Pickles V GF	\$ 2.00
Hot and sour mixed vegetable pickle	

NEPALI KITCHEN

Appetizer

Bara (Wo) V GF	\$ 6.00
Bara is basically a pan fried patty made of lentils, which is used in rituals and/or festivals, also served as snack in Nepal	
Sadeko Bhatmas V GF	\$ 6.00
Roasted soybean mixed with spices, chopped onion, tomatoes, and fresh lemon	
Choila (Spicy) GF	\$ 8.00
Fresh boneless grilled chicken marinated with scallion, garlic, ginger, fenugreek seed, green chili and Himalayan spices	
Samayabaji GF	\$ 10.00
Traditional Nepali snack platter with bhatmas, choila, potato, radish pickle, and beaten rice	
Quati (Soup) V GF	\$ 6.00
Newari (Nepali) soup with mixed beans, awjon, and spices; a festival specialty	
Momo - Vegetable V	\$ 10.00
Homemade steamed dumplings filled with chopped cabbage, carrot, cilantro, ginger, and garlic	
Momo - Chicken	\$ 10.00
Homemade steamed dumplings filled with ground chicken, scallion, cilantro and fresh spices	

NEPALI KITCHEN

Entrée

Rayo ko Saag V GF	\$ 12.00
Mustard green leaves pan fried with cumin seed and homemade spices	
Mis Mas Tarkari V GF	\$ 12.00
Mixed seasonal vegetables cooked in Nepali style	
Aloo Bodi Tama V GF	\$ 12.00
Potato, bamboo shoot, black eye peas cooked in traditional style	
Kadi Badi ko Jhol	\$ 12.00
Fried lentil balls cooked with fenugreek, cumin, coriander in yogurt sauce	
Chyau Aloo ko Curry V GF	\$ 12.00
Mushroom and potatoes cooked with Szechuan pepper, onion, tomato, and fresh herbs spices	
Chicken Chilli	\$ 14.00
Chicken sautéed with onion, tomato and spicy jalapeno	
Kukhura ko Masu (gravy or dry) GF	\$ 14.00
Our traditional Nepali home style boneless chicken breast curry with fresh cilantro, ginger, garlic, cumin and light spices	
Khasi ko Masu (gravy or dry) GF	\$ 17.00
Boneless goat cubes cooked in Nepali home style, with cilantro	
Mustard Fish Curry in Nepali style (Salmon or Tilapia)	\$ 17.00
GF	
Fish fillet cooked in traditional home-made curry and Nepali Achar (Pickles)	

Nepali Pickle

Mula ko Achar V GF	\$ 3.00
White Radish seasoned with sesame seed, lemon juice, and cilantro	

Yogurt Smoothies

\$ 4.00

Mango Lassi
Mango with Yogurt

Sweet Lassi
Yogurt with Rose Water

Beverages

Ice-Tea \$ 3.00
(Sweetened/ Unsweetened)

Mango Ice-Tea \$ 3.00

Tea \$ 2.00
Black, Green, Lemon

Chiyaa/ Chai \$ 3.00
Tea with milk

Soda \$ 2.00
Coke, Diet Coke, Sprite, Ginger Ale

Juice \$ 4.00
Mango, Cranberry

Bottle Water \$ 2.00

Desserts

Rice Pudding GF \$ 6.00
Rice cooked with milk, sugar, coconut and home blended spices

Gulab Jamun (Honey-ball) \$ 6.00
Fried milk-ball dipped in sweet syrup

Pistachio Kulfi GF \$ 6.00
Home-made ice-cream

Mango Kulfi GF \$ 6.00
Home-made ice-cream