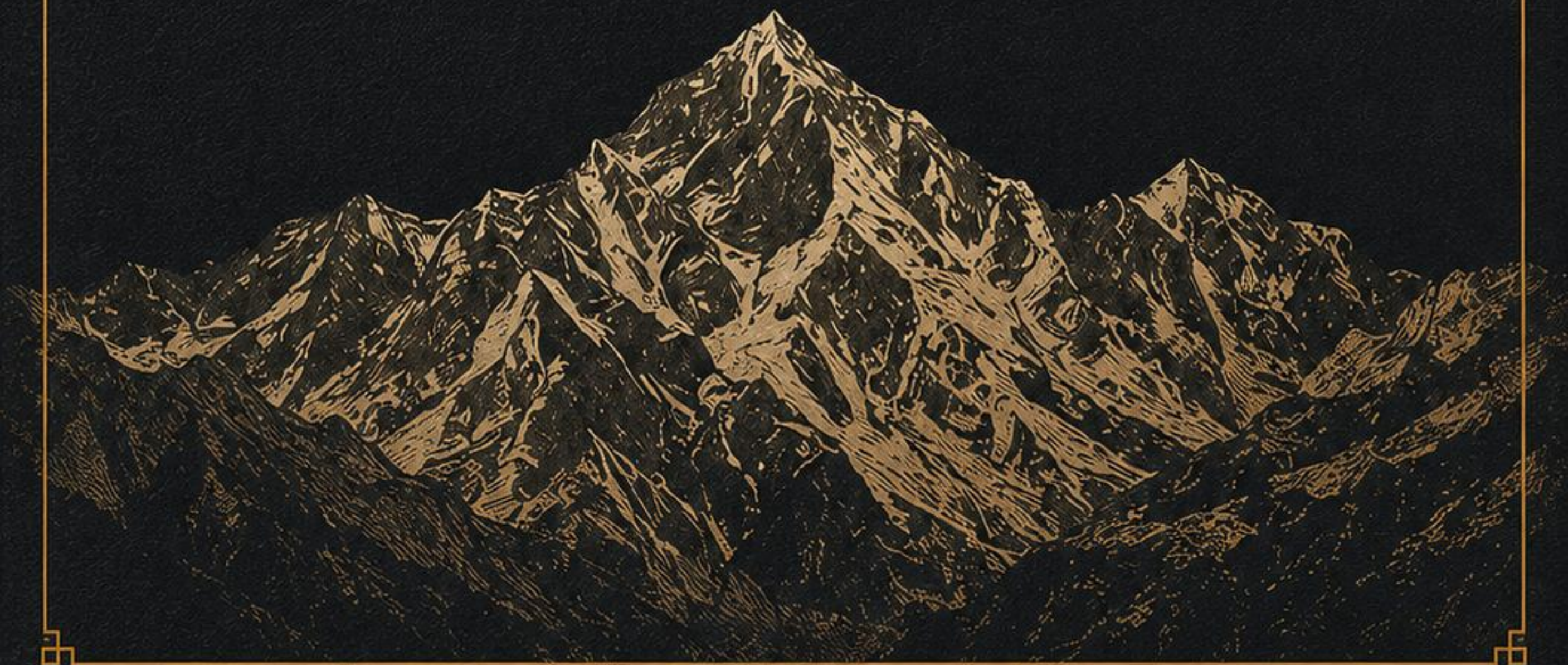




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WHERE FLAVOR MEETS
THE HIMALAYAS



STARTERS

APPETIZERS

MOUNTAIN PEAR SALAD

A refreshing medley of mixed greens, cherry tomatoes, grated carrot, pomegranate seeds, and Asian pear, finished with a light, zesty Nepali-style dressing.

Add meat - Chicken/ Shrimp/ Salmon

\$12.99 \$14.99 \$16.99 \$18.99

LENTIL SOUP

\$5.99

Mixed red and peeled black lentil cooked in Indian herbs & spices.
(Veg, VN, G.F)

VEGETABLE SAMOSA

\$5.99

Triangular Indian pastries stuffed with potatoes, green peas, mild herbs & spices. (Veg, VN)

MIXED VEG. PAKODA

\$7.99

Crispy, deep-fried Indian fritters, shredded vegetables dipped in a chickpea flour batter. (Veg, VN, G.F)

CRISPY PALAK CHAAT

\$11.99

Deep-fried flash-crisped spinach served with tangy tamarind chutney, cool raita, and fresh mint sauce. (VN, Veg, G.F)

SAMOSA CHAAT

\$11.99

Crispy potato samosas crushed over warm chickpea curry, layered with yogurt, tamarind and mint chutneys, and topped with sev, onions, and cilantro.

GOBI MANCHURIAN

\$11.99

Crispy cauliflower tossed in a spicy sweet and tangy sauce with soy sauce, vinegar and chilli sauce. (Veg, VN)

CHICKEN 65

\$13.99

Crispy chicken with mustard seeds, whole chilli peppers, fresh garlic, ginger, curry leaf, chopped onion and cilantro.

CHICKEN CHILLI

\$13.99

Crispy Chicken cooked with onion, colored bell pepper, garlic, herbs and spices.



CHOOSE SPICY LEVEL



MILD



SPICY



HOT

Veg: Vegetarian

VN: Vegan

GF: Gluten Free

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We are happy to assist you in choosing dishes that best suit your needs.

NEPALESE CUISINE

CHOWMEIN (Veg/ Chicken /Shrimp/ Lamb) **\$15.99/ \$16.99/ \$18.99 / \$19.99**

Shredded fresh vegetables and noodles cooked with herbs and spices.

CHICKEN SEKUWA

\$11.99

Marinated chicken skewered and grilled in tandoor oven. (G.F)

CHICKEN CHOILA

\$11.99

Grilled chicken Oil tempered with mustard oil, fenugreek seeds, green chilli, spring onion and spices, mixed with spring onion, Szechuan pepper, sliced ginger, garlic and cilantro. (G.F)

MUSTANG ALOO

\$11.99

Boiled potatoes tossed with butter oil and Nepalese herbs and spices. (Veg, G.F)

GOAT CURRY

\$19.99

Tender goat meat slow-cooked in a rich, aromatic gravy of caramelized onions, garlic, ginger, and traditional whole spices.

Steamed / Fried / Chilli

VEG. MOMO

\$15.99 \$16.99 \$17.99

Chopped fresh vegetable stuffed dumplings seasoned with Nepalese herb and spices.

CHICKEN MOMO

\$16.99 \$17.99 \$18.99

Chicken stuffed steamed dumplings seasoned with Nepalese herbs and spices.

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TANDOORI ENTREES

TANDOORI CHICKEN

\$19.99

Half chicken marinated in herbs, spices, mustard oil, and yogurt. Served with grilled onion and bell peppers on a sizzling hot plate. (G.F)

CHICKEN TIKKA

\$19.99

Tender boneless chicken marinated with aromatic herbs, flavorful spices, mustard oil, and sour cream, then served with grilled onions and bell peppers on a sizzling hot plate. (G.F)

TANDOORI SALMON

\$24.99

Fresh salmon marinated in aromatic herbs, spices, mustard oil, and sour cream, served with grilled onions and bell peppers on a sizzling hot plate. (G.F)

LAMB CHOP

\$24.99

Succulent lamb infused with a flavorful blend of herbs, spices, mustard oil, and sour cream, paired with grilled onions and bell peppers on a sizzling hot plate. (G.F)

TANDOORI SHRIMP

\$22.99

Juicy shrimp marinated in a flavorful blend of herbs, spices, mustard oil, and sour cream, served with grilled onions and bell peppers on a sizzling hot plate. (G.F)

PANEER TIKKA TANDOORI

\$21.99

Cubes of paneer homemade cheese marinated in herbs, spices, mustard oil, and sour cream. Served with grilled onion and bell peppers on a sizzling hot plate. (Veg, G.F)

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VEGETABLE ENTREES

VEGETABLE KORMA

\$16.99

Mixed vegetable simmered in a rich and creamy sauce of cashew nuts with herbs and spices. (Veg, G.F)

PANEER TIKKA MASALA

\$16.99

Fried cubes of home made cheese cooked in a delicious creamy tomato and onion sauce. (Veg, G.F)

SAAG PANEER

\$16.99

Baby Spinach & fried cubes of home made cheese in tomato and onion sauce. (Veg, G.F)

CHANA SAG

\$16.99

Fresh spinach and chickpea cooked in onion and tomato sauce. (Veg, G.F)

CHANA MASALA

\$15.99

Chick pea cooked in onion and tomato sauce with herbs and spices. (VN, G.F)

BHINDI MASALA

\$15.99

Okra sautéed with onion, tomato, herbs and spices. (VN, G.F)

BAIGAN BHATRA

\$15.99

Roasted eggplant cooked with onion, tomato herbs and spices. (VN, G.F)

DAL MAKHANI

\$16.99

Black lentils cooked in creamy tomato sauce and with herbs and spices. (G.F)

DAL TADKA

\$16.99

Mixed lentils sautéed with garlic, cumin seeds and tomato. (VN, G.F)

ALOO GOBI

\$15.99

Fresh cauliflower and potato cooked with onion, tomato herbs and spices. (VN, G.F)

VEGETABLE VINDALOO

\$16.99

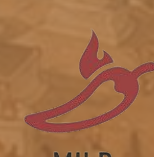
Cube cut boiled potato and mixed vegetable cooked in a vindaloo sauce. (VN, G.F)

VEG. CURRY

\$15.99

Mixed veg, cauliflower and broccoli cooked in tomato and onion sauce with herbs and spices. (VN, G.F)

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CHICKEN ENTREES

CHICKEN CURRY

\$17.99

Boneless chicken cooked in a onion and tomato with herbs and spices. (G.F)

BUTTER CHICKEN

\$18.99

Grilled boneless chicken cooked in creamy tomato sauce with mild spices. (G.F)

CHICKEN TIKKA MASALA

\$18.99

Grilled boneless chicken cooked in a tomato creamy tomato and onion sauce with mild spices. (G.F)

CHICKEN VINDALOO

\$17.99

Boneless chicken and potato cooked in a vindaloo sauce. (G.F)

CHICKEN WITH VEG CURRY

\$17.99

Boneless chicken sautéed with fresh vegetables, herbs and spices. (G.F)

CHIKEN MADRAS

\$17.99

Boneless chicken cooked in coconut milk with mustard seeds, whole chilli peppers, curry leaf, herbs and spices. (G.F)

CHICKEN KORMA

\$18.99

Boneless chicken cooked with cashews in a creamy onion and tomato sauce. (G.F)

CHICKEN SAG

\$18.99

Boneless chicken and fresh spinach cooked in an onion and tomato sauce. (G.F)

CHICKEN DHANIYA KORMA

\$18.99

Boneless chicken cooked with mint chutney in a creamy onion and tomato sauce. (G.F)



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LAMB ENTREES

LAMB CURRY

\$19.99

Boneless lamb cooked in tomato and onion sauce with herbs and spices. (G.F)

LAMB VINDALOO

\$19.99

Boneless lamb and potato cooked in vindaloo sauce with herbs & spices. (G.F)

LAMB KORMA

\$20.99

Boneless lamb cooked with cashews in creamy onion and tomato sauce. (G.F)

LAMB SAG

\$19.99

Boneless lamb and fresh spinach cooked in an onion and tomato sauce. (G.F)

LAMB WITH VEG. CURRY

\$19.99

Boneless lamb sautéed with fresh vegetables, herbs and spices. (G.F)

LAMB TIKKA MASALA

\$20.99

Boneless lamb sautéed with creamy tomato and onion sauce. (G.F)

LAMB MADRAS

\$20.99

Boneless lamb cooked in coconut milk with mustard seeds, whole chilli pepper, curry leaf, herbs and spices. (G.F)

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SHRIMP ENTREES

SHRIMP CURRY

\$20.99

Fresh shrimp cooked in tomato and onion with herbs and spices. (G.F)

SHRIMP WITH VEG. CURRY

\$20.99

Fresh shrimp sautéed with fresh vegetables, herbs and spices. (G.F)

SHRIMP MADRAS

\$21.99

Fresh shrimp cooked in coconut milk with mustard seed, whole chilli pepper, curry leaf, herbs and spices. (G.F)

SHRIMP VINDALO

\$20.99

Fresh shrimp and cube cut boiled potato cooked in vindaloo sauce, herbs & spices. (G.F)

SHRIMP KORMA

\$21.99

Fresh shrimp cooked with cashews in a creamy sauce. (G.F)

SHRIMP MASALA

\$21.99

Fresh shrimp cooked in creamy tomato and onion sauce with mild herbs and spices. (G.F)

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RICE

PLAIN WHITE RICE

\$4.99

Long grain Basmati rice. (VN, G.F)

BIRYANI

VEGETABLE BIRYANI

\$16.99

Basmati rice cooked with mixed vegetable, herbs and spices. (Veg, G.F)

CHICKEN BIRYANI

\$17.99

Basmati rice and tender pieces of chicken cooked with herbs and spices. (G.F)

LAMB BIRYANI

\$19.99

Basmati rice and tender pieces of lamb cooked with herbs and spices. (G.F)

SHRIMP BIRYANI

\$20.99

Basmati rice and shrimp cooked with herbs and spices. (G.F)

NAAN & ROTI

NAAN

\$4.99

Leavened white bread baked in a Tandoor oven.

GARLIC NAAN

\$5.99

Leavened white bread topped with freshly chopped garlic and cilantro, baked in a Tandoor oven.

COCONUT NAAN

\$5.99

Leavened white soft bread stuffed with coconut and baked in a Tandoor oven.

ONION KULCHA

\$5.99

Leavened white soft bread stuffed with onion and freshly chopped onion and baked in a Tandoor oven.

ALOO NAAN

\$5.99

Leavened white soft bread stuffed with potato and baked in a Tandoor oven.

ROTI

\$4.99

Whole wheat soft bread baked in a Tandoor oven.

ALOO PARATHA

\$5.99

Whole wheat soft bread stuffed with potato and baked in a Tandoor oven.

LACHHA PARATHA

\$5.99

Layered whole wheat bread, baked in a Tandoor oven.

BREAD BASKET

\$14.99

Layered whole wheat bread, baked in a Tandoor oven.

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DESSERTS

GULAB JAMUN \$5.99

Fried pastry dumplings in a sweet saffron syrup.

KHEER \$5.99

Rice cooked in a creamy sweetest milk.

GAJAR HALWA \$6.99

A Carrot dish, fudgy texture enhanced with cardamom and dry fruits



BEVERAGES

SODA CAN \$2.99

Coke, Pepsi, Sprite, Ginger Ale.

MANGO LASSI \$4.99

Smoothie drink, mango pulp and yogurt mixed.

MILK TEA \$3.99

Milk cooked with tea leaf and spices.

BLACK TEA \$2.99

Tea leaf cooked in water with spices.



SAUCES & PICKLES

TAMARIND SAUCE, 8 oz. \$4.99

GREEN CHUTNEY, 8 oz. \$4.99

MANGO CHUTNEY, 8 oz. \$4.99

RAITA, 8 oz. \$4.99

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