



VEGAN



VEGETARIAN



NUTS



GLUTEN



SUGAR



SPICY



DAIRY

## COUVERT

**CHUTNEY TRAY, PAPADOMS** 🌿 3.95  
Crispy lentil wafer with varieties of pickle

**PANI PURI** 🌿🌿 3.95  
Crispy spheres stuffed with mashed potatoes and chickpeas, mixed with red fruit syrup and mint

## STARTERS

**CHICKEN SAMOSA** 🌾 6.95  
Deep fried pastry filled with minced meat & spices

🚩 **CRISPY MUSHROOM CHILLY** 🌿🌾🌶️🌿 7.95  
Pan fried with peppers & onions

**DRAGON OKRA** 🌿🌿 9.95  
Marinated Okra tempura served with tangy coconut sauce

🚩 **MO: MO** 🌾 7.95  
Traditional Nepalese dumplings filled with minced chicken & spices

**PRAWN KATAIFI** 🌾 12.95  
Deep fried marinated tiger prawn & bacon rolled with kataifi

**GARLIC CHILLY KING PRAWN** 🌾🌶️ 12.95  
Marinated king prawn with herbs & spices cooked in the traditional oven

🚩 **TAWA FISH** 10.95  
Sea bass marinated with green herbs & Nepalese spices, baked in oven

**CHICKEN SAFARI** 🥛🌿 8.95  
Marinated chicken with yogurt, fresh mint & Nepalese herbs grilled in the traditional oven

🚩 **GURKA LAMB CHOP** 🥛 14.95  
Grass-fed lamb chop marinated in green herbs & spices, grilled in the traditional oven

**MONSTER TIGER PRAWN** 🌶️ 12.95  
Marinated tiger prawn hints of chilli oil with korma sauce, herbs & spices

🚩 **LAMB JHIR WITH MUSHROOM** 🌾 11.95  
Marinated grilled lamb sautéed with mushrooms, herbs and Himalayan spices

## NAAN BREAD

ALL THE NAAN BREADS ARE BAKED IN THE TRADITIONAL OVEN

**PLAIN NAAN** 🌾🥛 3.95  
White flour bread

**GARLIC NAAN** 🌾🥛 4.95  
Topped with garlic & coriander

**PESWARI NAAN** 🥛🌿🌾🥛 6.95  
Stuffed with mix nuts, coconut & cream

**GARLIC CHEESE NAAN** 🥛🌾 5.95  
Stuffed with homemade cheese & garlic

## OVEN

### SPECIAL GRILL

ALL THE COURSES ARE GRILLED IN THE TRADITIONAL OVEN

🚩 **RACK OF LAMB CHOP** 🥛🌶️🌾 22.95  
Grass-fed lamb chop marinated with secret spices, served with sweet & sour vegetables

**LUXURY TABLE BANQUET** 🥛 24.95  
Combo of King Prawn, lamb chop, lamb Tikka, chicken Tikka & Safari, served in table tandoori with curry sauce on the side.

🚩 **PAHADI CHICKEN** 🌶️🌶️🥛 16.95  
Marinated with herbs & spices, served with madras curry sauce

**DUCK MAGRET** 🌾🌶️ 19.95  
Marinated with Nepalese herbs & spices, barbecued in over-flaming tandoor, served with sweet & sour vegetables

**CHICKEN TANDOORI** 🥛 15.95  
Marinated chicken with indian herbs & spices, barbecued in over flaming tandoor, served with curry sauce

## CHEF'S SPECIAL COURSES

LAMB SHANK 🍷 19.95

Tender Lamb leg seasoned with spices, braised at low temperature for hours, cooked with rich cream sauce

GOAN TIGER PRAWN 🍷 18.95

Exotic blend of coconut milk & oven spices, tamarind sauce, curry leaves & hints of mustard seeds

SPECIAL POMEGRANATE 🍷 14.95 / 16.95  
CHICKEN / LAMB

Sautéed lamb/ chicken cooked with fresh pomegranate, mixed bell peppers & herbs

🚩 SPECIAL GOAT CURRY 🌶️🌶️ 16.95

Slowly cooked goat meat with bone, mixed in Nepalese curry sauce

🚩 BHUTUWA 🌶️ 14.95 / 16.95

CHICKEN / LAMB  
Traditional Nepalese dish prepared with Himalayan herbs, peppers and spices

🚩 VERDANT FISH 🍷 16.95

Sea bass marinated in green herbs & spices, served with rich sesame curry sauce

🚩 HIMALAYAN ROSE CURRY 🍷 16.95

Mix of rich creamy sauce & minced meat topped with tandoori chicken

LAMB SHANK BIRYANI 🍷🌶️ 22.95

Leg of lamb slowly cooked at low temperatures for hours, with spices, served with aromatic basmati rice with saffron, dry fruits & spices

🚩 KHICHIDI 🍷🌿 10.95

CHEF SPECIAL NEPALESE RISOTTO  
Rice cooked with black lentils, aromatic ginger and a blend of authentic Nepali spices.

## RICE

BASMATI 3.95  
Plain boiled long grain rice

PILAU BASMATI 🍷 4.95  
Cooked with saffron, cloves, raisins & dry spices

## CLASSICS

TIKKA MASALA 🍷🌶️🌶️ 14.95 / 16.95

CHICKEN / TIGER PRAWN  
Prepared with cashew nuts, almonds & traditional creamy sauce

BUTTER CHICKEN 🍷🌶️🌶️ 15.95

Chicken with creamy texture of butter, almond, tomato sauce & spices

MADRAS 🌶️🌶️ 12.95 / 14.95 / 16.95

CHICKEN / LAMB / TIGER PRAWN  
Rich flavor of hot madras sauce cooked in tomato gravy, garnished with fresh herbs

VINDALOO 🌶️🌶️🌶️ 12.95 / 14.95 / 16.95

CHICKEN / LAMB / TIGER PRAWN  
Extremely hot flavor of vindaloo sauce cooked with potatoes, tomato gravy, garnished with fresh herbs & green chilly

## VEGETABLE COURSES

VEGAN OPTION AVAILABLE

VEGGIE BIRYANI 🌿🍷🌶️ 15.95

Seasonal vegetables cooked with aromatic basmati rice, saffron, dry fruits and spices

OKRA BHAJI 🌿🌶️ 14.95

Stir fried okra cooked with tomato, onions, herbs & spices

TADKA LENTILS 🌿 12.95

Mixed lentil cooked with garlic & spices, garnished with spring onion & coriander

GOAN VEGGIE CURRY 🌿🍷 12.95

Rich flavour of coconut milk & spices, tamarind sauce, curry leaves & hints of mustard seeds

PALAK PANEER 🌿🍷 12.95

Homemade cottage cheese cooked with creamy gravy of ground spinach & spices

CREAMY COTTAGE CHEESE 🌿🍷🌶️🌶️ 14.95

Creamy texture of butter, almond, cheese, tomato sauce & spices