

Momo

Steamed, filled dumplings famous across Nepal, Tibet and Bhutan, served with a traditional achar dipping sauce. **S**

01 • Chicken 02 • Pork 03 • Veg **V**
9 Pieces —13.00 —13.00 —12.00

Starters

- 04 • **Lamb Chhoila** **M** —8.00
Char-grilled lamb tossed in mustard oil, garlic, ginger and aromatic spices. Served with puffed rice.
- 05 • **Lamb Taas** —9.00
Crispy, pan-fried boneless lamb slices marinated in traditional herbs. Served with puffed rice.
- 06 • **Lamb Seekh Kebab** —8.00
Freshly ground lamb mince flavoured with ginger and mint. Barbecued in a clay oven.
- 07 • **Lamb Chops • 2 Pieces** —11.00
Clove-smoked lamb chops marinated with yoghurt and Nepalese spices. Barbecued in a clay oven.
- 08 • **Chicken Chilli** —8.00
Crispy chicken wok-tossed in a spicy, umami-rich soy, ginger, pepper, onion and garlic glaze.
- 09 • **Chicken Chhoila** **M** —8.00
Char-grilled chicken tossed in mustard oil, garlic, ginger and aromatic spices. Served with puffed rice.
- 10 • **Tandoori Chicken • 2 Pieces** —9.00
Tandoori chicken marinated in yoghurt and spices, roasted to perfection in a traditional clay tandoor. Served with salad and mint sauce.
- 11 • **Hariyali Chicken • 3 Pieces** —8.00
Chicken simmered in a bright, herbaceous green sauce of fresh coriander, mint, yoghurt and green chillies.
- 12 • **Chicken Nuggets** **G** —6.00
- 13 • **Onion Bhaji** —6.00
Deep-fried onion slices, marinated with corn flour, gram flour and spices. Served with salad.
- 14 • **Potato Chips** —4.00
- 15 • **Paneer Tikka** **D** —8.00
Chunks of paneer (cheese) marinated in spiced-yoghurt, grilled with bell peppers and onions.

ALLERGEN GUIDE

G Crustacean	M Mustard	SO Soy
D Dairy	N Nuts	VG Vegan
G Gluten	S Sesame	V Vegetarian

Starters

Pappadum with Chutney Tray

Wafer-thin, crisp Indian flatbread made from lentil, chickpea and rice flour. Served with a selection of house chutneys.

- 16 • ~ **Plain Pappadum** —4.00
- 17 • ~ **Spicy Pappadum** —4.00
- 18 • **Bhatmas Sandeko** **M** **V** —6.00
Roasted soybeans tossed with mustard oil, garlic, ginger, green chillies and fresh coriander.

Chef's Signature Dishes

Phewa Curry

A famous Nepalese curry, tempered with mustard seeds, spices, garlic and coconut milk.

- 19 • ~ **Fish** **M** —16.00
- 20 • ~ **King Prawn** **M** **G** —16.00
- 21 • **Kathmandu Lamb** **SO** **V** —16.00
An Aromatic Nepalese dish featuring spice-braised lamb leg, cooked in a rich sauce (Medium Spice)
- 22 • **Saag Lamb** **V** —16.00
Tender lamb slow-cooked with fresh spinach, garlic, ginger and aromatic spices.
- 23 • **Aaloo Mutton** **V** —16.00
Tender lamb slow-cooked with spiced potatoes in a rich, aromatic gravy.
- 24 • **Himalayan Rum Rum Chicken** **V** —15.00
Chicken pieces marinated in Nepalese spices and special timur, char-grilled to perfection.
- 25 • **Chatinad Chicken** **D** **V** —15.00
Chicken cooked in a rich, aromatic sauce of roasted coconut, curry leaves, and freshly ground Chettinad spices.
- 26 • **Chicken Nepal** **D** **N** —15.00
Tender chicken simmered in a mildly spiced, aromatic mango and fresh cream sauce.
- 27 • **Pokhreli Veg** **V** **V** —14.00
Seasonal vegetables served with traditional saag paneer.

Biryani

Fragrant basmati rice layered with aromatic spices, fresh herbs and saffron, slow-cooked to perfection.

- 28 • **King Prawn Biryani** **G** —15.00
- 29 • **Lamb Biryani** —14.00
- 30 • **Chicken Biryani** —13.00
- 31 • **Veg Biryani** **V** —13.00

Himalayan Thali Set

A traditional platter served with fragrant basmati rice, daal, a crisp pappadum, fresh salad, pickle, yoghurt, authentic achar and seasoned saag.

- 32 • **Lamb Thakali Thali Set** —18.00
- 33 • **Chicken Thakali Thali Set** —17.00
- 34 • **Vegetable Thakali Thali Set** **V** —16.00

Popular Traditional Dishes

- 35 • **King Prawn Madras** **G** —16.00
King prawns, cooked in a hot, vibrant sauce of red chillies, tomatoes, and aromatic spices with a tangy touch of lemon.
- 36 • **Achari Gosht** —16.00
Tender lamb cooked in a tangy, aromatic gravy infused with robust Indian pickling spices.
- 37 • **Lamb Rogan Josht** —15.00
Tender lamb slow-cooked in a rich, vibrant gravy infused with Kashmiri red chillies, ginger and aromatic whole spices.
- 38 • **Chicken Balti** —15.00
Tender chicken simmered in a robust, spiced gravy, with diced onions, peppers and fresh coriander.
- 39 • **Chicken Dhansak** —15.00
Tender chicken cooked in a sweet, sour and slightly spicy lentil-based sauce, infused with traditional spices.
- 40 • **Chicken Jalfrezi** —14.00
Tender chicken stir-fried with bell peppers, onions and green chillies in a thick, spicy and tangy tomato sauce.
- 41 • **Special Butter Chicken** **D** **N** —14.00
Tender chicken cooked in a rich, creamy tomato and butter sauce, delicately spiced and finished with aromatic fenugreek.
- 42 • **Chicken Korma** **D** **N** —14.00
Tender chicken cooked in a mild, velvety sauce of coconut, ground cashews and cream, delicately spiced with cardamom.
- 43 • **Chicken Tikka Masala** **D** **N** —14.00
Tender roasted chicken pieces in a rich, creamy and mildly spiced tomato sauce.

Chowmein (Noodles)

Chinese style stir-fried noodles, served with spring onion and house spices

- 44 • **Chicken Chowmein** **S** —8.00
- 45 • **Egg Chowmein** **S** **V** —8.00
- 46 • **Vegetable Chowmein** **S** **V** —7.00

Vegetable Side Dishes

- 47 • **Mumbai Aaloo** **VG** —8.00
Cubed potatoes tossed with cumin, turmeric and vibrant spices.
- 48 • **Saag Aaloo** **VG** —8.00
Tender potatoes cooked with fresh spinach, garlic and herbs.
- 49 • **Dal Tadka** **VG** —8.00
Yellow lentils tempered with cumin, garlic and red chillies.
- 50 • **Mustang Dal** **VG** —8.00
Traditional black lentils slow-cooked with Himalayan herbs and tempered with Jimbu (Himalayan aromatic leaf)
- 51 • **Nepali Style Vegetable** **VG** —8.00
Seasonal vegetables cooked with traditional Nepalese spices and fresh herbs.
- 52 • **Aalu, Bodi, Tama** **VG** —8.00
Classic Nepalese curry of potatoes, black-eyed beans and tangy fermented bamboo shoots.

Naan and Roti

- 53 • **Plain Naan** **G** **D** —3.00
- 54 • **Garlic Naan** **G** **D** —3.50
- 55 • **Butter Naan** **G** **D** —3.50
- 56 • **Peshawari Naan** **G** **D** —3.50
- 57 • **Chilli Garlic Naan** **G** **D** —3.50
- 58 • **Tandoori Roti** **G** **D** —3.00
- 59 • **Lachha Paratha** **G** **D** —3.50
Multi-layered, flaky flatbread cooked on a tawa with ghee.

Rice

- 60 • **Plain Basmati Rice** **VG** —3.00
- 61 • **Pulau Rice** **V** **D** —3.50
- 62 • **Egg Rice** **V** **SO** —4.00

ALLERGEN NOTICE

Although every effort is made to identify all allergens in our dishes, some may contain unlisted ingredients.

Please inform a member of staff of any allergies.

Most vegetarian dishes can be made vegan on request.
Please ask a member of staff.