

STARTERS

1. **Aloo Chops**£5.25
Mustard and fenugreek are crucial ingredients to get absorbed into the cold potato for pungent flavour
2. **Onion Bhaji**£5.25
Slices of onion with herbs and spiced deep fried
3. **Samosa Veg or Meat**Veg £5.25 Meat £6.25
Crispy pastry filled with peas and potatoes served with chickpeas and yogurt and tamarind sauce
4. **Himalayan Tikka**£6.95
Chicken breast, marinated with mint coriander green chilli and paste, tendrized with hung yoghurt.
5. **Vansa Khaja Set**£9.95
Khaja set is a festive Nepali platter of beaten rice, salad, papad, Fried fish, chicken choyla & fried egg, seasma chutney
6. **Vansa Chilli Paneer**£6.95
Pan fried cottage cheese cooked with mix peppers, onions, garlic, ginger and fresh green chillies
7. **Chatamari**£6.95
(Egg/Chicken/Lamb) Pancake made by Rice flour it is best Newari's Street food of the Kathmandu valley in Nepal
8. **Momo**£6.95
Dumpling made with Veg/Chicken/Lamb and various spices served with a special tomato's chutney "A dish well worth trying"
9. **Malekhu ko Machha**£6.95
Marinated fillet of pangasius fish with zing of lemon, herbs, batter in cornflour&Deep fried
10. **Chilli Chicken**£6.95
Marinated Pan-fried Chicken tossed with diced Capsicums, Onion, Garlic and Green Chillies
11. **Chilli King Prawn**£8.95
Marinated King Prawn tossed with diced Capsicums, Onion, Garlic and Green Chillies
12. **Prawn Puri**£7.25
Prawn or chicken cooked with Nepalese spice and served with deep fried bread puri
13. **Chicken Choyla**£7.25
Chicken Choila is one of the popular Newari dish in Nepal. Choila is a famous and desired appetizer served together with Crispy Beaten Rice
14. **Chicken Tikka**£6.95
Marinated Chicken breast with spices and herbs cooked in clay oven served with chutney
15. **Magic Tikka**£6.95
Breast of Chicken marinated with spices, soft Cheese and served with Avacodo Chutney

16. **Sheek Kebab**£7.25
(Lamb minced seasoned with Eastern Herbs, cooked in Skewers over clay oven
17. **Salmon Tikka**£7.95
Tender pieces of Salmon with various spices cooked in the Clay Oven
18. **Vansa Mixed Starter**£8.95
Mixture of Onion Bhaji, Sheek Kebab, and Chicken Tikka, served with tamarind and avocado chutney
19. **Lamb Kathmandu Fry**£9.95
Boneless baby lamb tempered with curry leaves, garlic and peppers
20. **Tandoori Lamb Chops**£9.95
Marinated Rack of Lamb with herbs and spices cooked on clay oven served with chutney
21. **Papadoms**£0.95
Plain or spicy
22. **Chutney Tray**£1.95
Mint Yoghurt, Carrot, Pickle, Mango

TANDOORI (Clay Oven)

23. **Chicken Tikka**£13.95
Breast of chicken marinated with spices, ginger garlic and chilli
24. **Shashlik**£13.95
Chicken or Paneer, mixed pepper, onion and tomato marinated with yogurt and spices cooked in Tandoori oven
25. **Lamb Sekuwa Shaslik**£15.95
Tender pieces of Lamb fillet marinated with Spice, Yogurt and herbs. Cooked with onion peppers and tomatoes
26. **Tandoori Mixed Grill**£17.95
Succulent pieces of Chicken tikka, kebab, tandoori Chicken, King Prawn, Lamb chops straight from a Tandoori Oven
27. **Tandoori King Prawn Shaslik**£18.95
King Prawn flavoured with various spices and tenderly cooked in Tandoori oven with Mixed Pepper, Onion and Tomato
28. **Salmon Tikka**£15.95
Tender pieces of Salmon with various spices cooked in the Clay Oven
29. **Chicken Grill**£14.95
Mixture of Chicken Tikka, Magic Tikka, Tandoori Chicken with Various Spices Cooked in a Clay Oven
30. **Hans Ko Sekuwa**£14.95
Fillet of Duck marinated with home made spices cooked in clay oven

VANSA GHAR SPECIALS

31. **Napalese Hans Bhutuwa**£13.95
Barbecued Duck breast cooked with herbs, spices, and spring onions
32. **Lasun Khursani** Chicken £12.95 Lamb £13.95
Tender piece of Chicken or Lamb cooked with Garlic, green chilli, spring onion
33. **Bhutuwa** Chicken £12.95 Lamb £13.95
Bhutuwa is a traditional Nepalese speciality cooked with dried red chilli and crushed garlic
34. **Vansa Khukuri Chicken** Chicken £12.95 Lamb £13.95
Pieces of Chicken cooked with Himalaya herbs and Nepalese black pepper in special sauce
35. **Malaidar** Chicken £12.95 Lamb £13.95
Spinach simmered with lashings of green chilli, garlic with the dash of fresh cream
36. **Chicken Nepal**£13.95
Breast of Chicken tikka cooked on mild creamy sauce with slices of mango
37. **Goat Meat Curry**£13.95
Home made style Goat on the bone cooked slowly in Nepalese recipes
38. **Trisuli Fish Curry**£14.45
Nepalese style Fish Curry with hint of mustard, Sichuan pepper, coconut milk in aromatic sauce
39. **Gurkahli** Chicken £13.95 Lamb £14.95
Boneless Chicken cooked with Nepalese spices, green chillies
40. **House Mixed Karahi**£14.95
Mixer of Barbecued Chicken, Lamb and Prawn cooked with tomatoes, capsicum and coriander leaves in medium spices with red wine tossed in an iron souk.
41. **Chicken Xukati** Chicken £13.95 Lamb £14.95
Chicken toast with grant coconut, green chilli and cream)
42. **Sherpa Chicken** Chicken £13.95 Lamb £14.95
Tender boneless Chicken cooked in a green Himalayan sauce. Garnished with shredded ginger, green onions and fresh cilantro

CHEF'S SPECIAL PLATTER Served with Pilau Rice

43. **Daal Bhat Masu**£18.95
Traditional Nepalese style platter also called (Non veg thali) including, lamb curry, chicken tikka, seasonal vegetable curry, tadka daal, rice, salad, pickle and dessert. (eat in only)
44. **Daal Bhat Tarkari**£16.95
Traditional nepalese style platter also called (veg thali) including, onion bhaji, seasonal vegetable curry, Rayo ko sag, tadka daal, rice, salad, pickle and dessert.(eat in only)
45. **Himalayan Hotpot**£15.95
Chicken or Lamb cooked with Himalayan herbs, Timmur, Julien cut mixed pepper in Special sauce. Served with Rice

46. **Malabar King Prawn**£17.95
King Prawn cooked with Malabar Spice and Coconut Milk, served with Pilau Rice
47. **Chattinad** Chicken £15.95 Lamb £16.95
Aromatic Chicken or Lamb Curry with coconut flavour with hint of curry leaves and Spice
48. **Salmon Avacado Tikka**£17.95
Succulent pieces of Salmon, grill in Tandoor served with Avocado Sauce
49. **Signature Lamb Shank**£18.95
Marinated Lamb Shanks on slow cooked to produce our chef's signature dish, with a rich sauce that contains the perfect mix of aroma and spices
50. **Vansa Butter Masala**£16.95
Shredded Chicken Tikka cooked on Butter based Creamy Tomato Sauce with Coriander, Spring Onion and Served with Pilau Rice
51. **Ruby Chicken**£17.95
Tender Chicken in rich silky makhani sauce A good and proper curry redolent with spice and red wine



BIRYANI DISHES

52. **Chicken Berry Biryani**£14.95
Parsi style chicken biryani infused with dried berries served with vegetables sauce
53. **Kathmandu Ghost Biryani's**Lamb £14.95
Terai region of western Nepal style boneless lamb biryani served with vegetable curry sauce
54. **Jackfruit Biryani / Vegetable Biryani**£13.95
Raw jackfruit marinated with traditional spices and yoghurt layered with fragrant basmati rice cooked on dum
55. **King Prawn Biryani**£15.95
56. **Chefs Special Biryani**£16.95
Mixture of lamb, chicken, prawn with spices

CURRIES

- | | Chicken
£12.95 | Lamb
£13.95 | Prawn
£13.95 | King Prawn
£15.95 | Vegetable
£10.95 |
|---|-------------------|----------------|-----------------|----------------------|---------------------|
| 57. Curry Medium hot, cooked with onion, tomato sauce | | | | | |
| 58. Madras Hot curry, cooked with onion, tomatoes base sauce | | | | | |
| 59. Vindaloo Very hot curry, cooked with potatoes | | | | | |
| 60. Pathia Well balanced diet cooked with South Indian style | | | | | |

61. **Tikka Masala** Cooked with butter, coconut, groundnuts and rich creamy tomato sauce
62. **Korma** Cooked with coconut and almond powder in very mild creamy sauce
63. **Rogan Josh** Medium spiced, cooked with tomatoes and various herbs
64. **Dhansak** Fairly hot, Sweet and sour cooked with lentil
65. **Bhuna** Cooked with medium spicy sauce
66. **Jalfrezi** Cooked with peppers, onion, green chilies and spices
67. **Pasanda** Cooked with coconut and red wine in creamy sauce
68. **Karahi** Authentic karahi is made in ghee with the main ingredient of tomato, chilies, and ginger
69. **Balti** Cooked with special balti sauce with spring onion and peppers
70. **Saag** Medium minced, cooked with spinach and touch of green cream

VEGETARIAN DISHES

Side dish
£7.45 Main dish
£9.95

71. **Panner Kurchan** Cottage cheese in sweet & tangy tomato sauce tempered with onion & fennel seeds
72. **Aloo Kathal Sabji** A traditional dish bursting with robust flavours and textures
73. **Dal Pokhrel** Unique preparation of mix dal infused with butter and fried garlic
74. **Vality Subz Kadhi** Cottage cheese in a rich velvety tomato-based sauce
75. **Bombay Aloo** Potato cooked in spicy onion and tomato gravy, semi dry
76. **Saag Aloo** Baby potato gently cooked with spinach
77. **Saag Panner** Cottage cheese gently cooked with spinach
78. **Garlic Mushroom** Button mushroom cooked in garlic and butter sauce with spice
79. **Rayo Ko Saag** Rayo spinach tempered with garlic, cumin and fresh mint
80. **Bhindi Bhaji** Okra cooked with Nepalese herbs and spices
81. **Chana Masala** Chickpeas cooked in popular nepalese style spice
82. **Panner Dopiyaza** Soft cottage cheese blend in nepalese herbs and spice with onion
83. **Brinjal Bhaji** Aurbegine cooked ith Nepalese herbs and spices

RICE

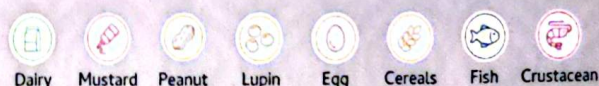
84. **Plain Rice** £3.95
85. **Pilau Rice** £4.25
86. **Mushroom Rice** £4.25
87. **Vegetable Rice** £4.45
88. **Special Fried Rice** £4.95

CHILDREN'S MEALS

89. **Chicken Korma** £9.95
90. **Chicken Masala** £9.95
91. **Chicken Nuggets** £8.95
92. **Noodles** £9.95
Mixture of noodles, vegetables and broth often with cornstarch

NAAN BREADS & CHIPS

93. **Naan** £3.25
94. **Garlic Naan** £3.75
95. **Peshwari Naan** £4.25
96. **Cheese & Garlic Naan** £4.50
97. **Keema Naan** £4.25
98. **Paratha** £3.75
99. **Tandoori Roti** £3.25
100. **Chips** £3.95
101. **Chef's Special Chicken Kulcha** £4.95



Food Allergies & Intolerances

All dishes may contain traces of nuts, wheat or dairy products.
If you have any kind of food allergies, please kindly speak to a member of the staff before placing your order.