

# TASTE OF HIMALAYA

*A Culinary Journey to the Roof of the World*



# MENU

## VEGETARIAN APPETIZER

- FRIED TOFU** 8  
Light fried bean curd tossed with bell peppers, garlic, sesame and sichuan sauce
- GOBI MANCHURIAN** **G S** 9  
Crispy cauliflowers tossed in a tangy and spicy Manchurian sauce, a perfect blend of Indo-Chinese flavors
- PANEER CHILLI** **G S** 9  
Cottage cheese sauteed tossed with bell pepper, onion, tomato, glazed with sichuan chili sauce
- VEG SAMOSA** **G** 7  
Crispy pastry filled with a savory mix of potatoes, peas, and spices. Served with tamarind & mint sauce
- NAMKIN CHAAT** **G** 8  
Savory street snack with a medley of crispy fried items like sev, papdi, and crunchy vegetables, drizzled with tangy chutneys and spices
- SPINACH CHAAT** 8  
Crispy fried baby spinach tossed with diced onion, tomato, and chaat masala drizzled with tamarid sauce and yogurt
- BHATMAS SANDEKO** 8  
Roasted soybeans infused with ginger, garlic, chili, lemon, and spices for a zesty Nepali snack

## NON-VEG APPETIZER

- CHOELA OF HIMALAYA** 9  
Char grilled chicken marinated in garlic, ginger, fenugreek seed & Himalayan chili spices served with beaten rice
- PORK SEKUWA** 9  
Grilled cube of pork marinated overnight with himalayan spices, bell pepper and onions served with beaten rice
- CHICKEN CHILLI** **G S** 9  
Crispy battered chicken stir-fried with bell peppers, onions, and chili garlic sauce
- TIMUREY KUKHURA KO PANGRA** **S** 9  
Tender gizzards roasted with green and red peppers, onions, jalapenos, garlic, and Himalayan spices served with beaten rice
- WAI WAI SANDEKO** 8  
Crunchy noodles tossed in vibrant spices and tangy sauces for a delightful burst of flavor
- SAMAYA BAJI** 12  
Newari delicacy featuring roasted meat, smoked fish, boiled fried egg, soybeans, potato pickle, and ginger, served with beaten rice

## SOUP & SALAD

- CUCUMBER SALAD** **V** 8  
Smashed cucumber and diced tomatoes, dressed with zesty lime, chili, sesame, garlic, and oil
- CAESAR SALAD** 9  
Romaine lettuce with home-made caesar dressing with anchovy & garlic croutons
- DAAL SOUP** **V** 7  
Blend of lentils infused with garlic and cilantro, served with cheesy croutons
- HOT & SOUR SOUP** **S** 8  
Broth infused with chicken and vegetables, thickened with egg drops, and topped with fresh cilantro and scallions
- TIBETAN THUKPA SOUP** **G** 9  
A hearty blend of vegetables and chicken in a savory broth, enhanced with a hint of Sichuan pepper, cilantro, and noodles  
**Large: 11**

- S** Spicy      **V** Vegan      **🔥** Extra spicy  
**G** Has Gluten      **N** Contains nuts

Please let us know if you have additional food allergies

# MENU

## TASTE OF NEPAL

### NEPALI CURRY G

A zesty tomato and onion-based sauce blended with roasted cumin, coriander, cilantro, and green onions, evoking the bold flavors of the Himalayas. Served with rice

**Chicken: 18**   **Fish: 19**   **Goat: 20**  
**Lamb: 20**   **Shrimp: 20**

### EVEREST KARAH S 20

Mixture of barbecue chicken and lamb cooked with tomato, bell pepper and coriander leaves, moderately spiced and tossed with red wine

### NEPALI THALI SET

Nepali staple presenting a delightful array of rice, daal (black lentils), saag (mustard green), pickles (radish pickle), gundruk (fermented leafy vegetable pickle), and your preferred protein curry

**Veg: 20**   **Chicken: 22**   **Goat: 23**

### FRIED RICE

Fragrant basmati rice stir-fried with mixed vegetables in a flavorful blend of garlic, ginger-infused soy sauce, scallions, and coriander, combined with your preferred meat or veg

**Veg: 12**   **Chicken: 13**   **Egg: 13**

### CHOWMEIN G

Steamed noodles tossed with shredded vegetables and savory soy sauce, delivering a delicious and satisfying Nepali twist on the classic chowmein dish

**Veg: 14**   **Chicken: 15**   **Egg: 15**

## HIMALAYAN MOMO G

Ground meat with onion, ginger, garlic and coriander with Nepali spices. Steamed inside flour dough. Served with tomato & sesame based chutney. Nutrela soybeans used for vegetarian.

*Choice of: Chicken, Pork or Vegetarian*

STEAMED MOMO 13

KOTHEY MOMO 14  
Steamed then pan fried

FRIED MOMO 14  
Steamed then deep fried

CHILLI MOMO S 15  
Steamed momo tossed in diced pepper, onion and chili sauce

JHOL MOMO 15  
Steamed momo in a sesame and tomato-spiced broth

## KIDS CORNER

*All these come with garlic mayonnaise or cocktail sauce*

CHICKEN NUGGETS 7

FRENCH FRIES 4

FRIED MOZZARELLA STICKS 7

CHICKEN WINGS (6 PCS) 8

BREADED SHRIMP (6 PCS) 10

ONION RINGS 5

S Spicy   V Vegan   G Has Gluten   N Contains nuts

Please let us know if you have additional food allergies

# MENU

## TANDOORI

*All main course served with steamed basmati rice.*  
*Spicy levels - mild, medium, spicy*

**TANDOORI CHICKEN** 18  
Tender chicken marinated in aromatic spices and yogurt, roasted to perfection in a tandoor, offering a blend of smoky flavors and juicy tenderness

**CHICKEN TIKKA** 18  
Boneless chicken marinated with yogurt & spices baked in tandoor and served hot in a sizzling pan

**SEEKH KABAB**  
Ground chicken or lamb mixed with onion, ginger, garlic, cilantro and himalayan spices. Cooked in tandoor  
**Chicken: 18 Lamb: 20**

**LAMB TASS** 20  
Juicy lamb pieces marinated in traditional Nepali spices and seared to perfection offering rich and aromatic flavors

**LAMB CHOP** 20  
Lamb chops marinated in yogurt and spices cooked in tandoor

**SALMON TIKKA** 22  
Fillets of salmon marinated in Himalayan spices. Baked in tandoor and served hot in a sizzling pan

**TANDOORI SHRIMP** 22  
Shrimp with tandoori spices. Slowly broiled in tandoor

*All main course served with steamed basmati rice.*  
*Spicy levels - mild, medium, spicy*

**S** Spicy   **V** Vegan   **G** Has Gluten   **N** Contains nuts

Please let us know if you have additional food allergies

## CURRY BOWL (NON-VEG)

**BUTTER CHICKEN** 19  
Boneless pieces of tandoori chicken simmered in a rich and creamy tomato based gravy

**CHICKEN TIKKA MASALA** 18  
Tangy & sweet tomato gravy with boneless tandoori chicken and cream

**LAMB ROGAN JOSH** **S** 20  
Tender boneless lamb cooked in onion, tomato gravy and yogurt

**VINDALOO** **S**  
Tender meat cooked in a tangy, spicy onion and tomato gravy with potatoes, infused with aromatic spices  
**Chicken: 18 Lamb: 20 Shrimp: 21**

**KORMA** **N**  
Meat with cashew nuts, onion gravy with fresh cream and spices  
**Chicken: 18 Lamb: 20 Shrimp: 21**

**DO PYAZA**  
Meat with bell peppers, onion cooked in light tomato and onion gravy  
**Chicken: 19 Lamb: 21**

**GOAN FISH CURRY** **N**  
Fillet of fish or shrimps cooked in vibrant curry made with coconut milk and a blend of goan spices with a touch of tamarind  
**Fish: 20 Shrimp: 22**

**SAAG**  
A classic Indian dish blending tender spinach and mustard greens with aromatic spices, creating a rich and flavorful curry that pairs perfectly with your choice of protein  
**Chicken: 18 Lamb: 20 Shrimp: 20**

# MENU

## VEGETARIAN CURRY

- ALOO CAULI** V 14  
Fresh cauliflower and potato cooked with cumin seeds, tomato, onion gravy with cilantro
- ACHARI BEGAN** V 14  
Tangy and flavorful dish featuring tender eggplant cooked with aromatic pickling spices
- HIMALAYAN DELIGHT** N 15  
Grated cottage cheese, potatoes simmered in cashewnut gravy cream. Drop of tamarind sauce
- BHINDI MASALA** V S 15  
Fresh okra cooked with spices, bell peppers, onions, and tomatoes, creating a flavorful dish
- CHANA MASALA** V 13  
Garbanzo beans cooked in cumin, onion, tomato with himalayan spices
- SAAG PANEER** 14  
Chopped spinach with cottage cheese, garlic & spices
- VEGETABLE KORMA** N 14  
Mix veg cooked in cashewnuts, onion gravy with cardamom spices and cream
- ALOO TAMA BODI** S V 14  
Black eye beans, bamboo shoots, potatoes cooked with onion, tomato, cilantro and himalayan spices
- DAAL MAKHNI** 15  
Creamy and heartfelt mixture of lentils and kidney beans simmered in butter, tomatoes, aromatic spices finished with a dash of cream.
- DAAL TARKA** V 14  
Toor lentil tempered with garlic, cumin, tomatoes and chili
- BUTTER PANEER** 16  
Soft paneer cubes cooked in a rich and creamy tomato-based gravy, flavored with aromatic spices and finished with a touch of cream

S Spicy V Vegan G Has Gluten N Contains nuts

Please let us know if you have additional food allergies

## BIRYANI

- BIRYANI** S N  
Saffron-flavored basmati rice cooked with tender meat or vegetables, infused with aromatic spices, and layered with caramelized onions, nuts, herbs, creating a flavorful one-pot meal. Served with cucumber yogurt raita  
**Chicken: 18 Veg: 17 Goat: 21**  
**Lamb: 21 Shrimp: 21**

- HOUSE SPECIAL BIRYANI** 22  
Delightful combination of tender chicken, succulent shrimp, flavorful lamb, and fresh vegetables, all cooked with fragrant basmati rice and aromatic spices

## NAAN & ROTI G

- PLAIN NAAN** 3  
**BUTTER NAAN** 3  
**GARLIC NAAN** 4  
**LACCHA PARATHA** 5  
**ALOO PARATHA** 5  
**TANDOORI ROTI** 3  
**HERB NAAN** N 4  
**HIMALAYAN SPECIAL NAAN** 5  
Naan stuffed with cashews, raisins and almonds

## SIDES

- HOME-MADE ACHAR** 3  
Your choice of tomato, potato or mango pickle
- MULA KO ACHAR** 3  
Fermented radish pickle
- RAITA** 3
- PAPPADUM** 4
- MANGO CHUTNEY** 3  
Sweet mango cooked in spices

# DESSERT



## GULAB JAMUN

Deep-fried milk solid balls soaked in a fragrant rose-flavored syrup



## RASMALAI

Soft cheese patties soaked in sweetened, saffron-infused milk.



## KHEER

Rice pudding made by simmering rice, milk, sugar, and flavored with cardamom, saffron, or nuts



## SHIKARNI

Mixture of yogurt and sour cream sweetened with sugar, flavored with cardamom, cinnamon and rose syrup



## GAZAR HALWA

Grated carrots cooked with milk, sugar, and ghee, garnished with nuts



## KULFI

Frozen dessert made from thickened milk, flavored with cardamom, saffron



## ICE CREAM

Frozen dessert made from cream, milk, sugar, and flavorings, churned together until creamy