



## A LA CARTE MENU

### DIPS AND APPETISERS

*great to enjoy with a pre-dinner drink*

**Achar** (*savoury chutney of the day*) 0.90

*firm red tomatoes freshly ground with herbs and spices*

**Sweet Achar** 0.90

*ripe tomatoes and mild chilli cooked to a rich dipping sauce*

**Pickle** 0.80

*vegetables and mango slices, spiced and pickled*

**Dhai** 1.00

*natural live yoghurt*

**Nimki** 2.80

*crispy delicately spiced savoury biscuits served with your choice of achar*

**Kurum Kurum** 0.90

*deep fried crispy poppadum*

**Fresh Raita** *small* 1.10, *large* 2.70

*freshly made yoghurt, mint and chilli dip*

### STARTERS

**Pork Momos** 6.20

*fragrantly spiced pork dumplings, steamed and served with achar*

**Vegetable Momos** 6.10

*fragrantly spiced vegetable dumplings, steamed and served with fresh achar*

**Malekhu Macha** 6.30

*succulent salmon pieces marinated in ginger and our masala, deep fried until crispy served with achar*

**Polayko Masu** 6.50

*tender strips of lamb marinated with cumin and garlic, grilled and served with achar*

**Cauli Pakora** 5.20

*cauliflower florets deep fried in crispy chickpea pakora batter served with achar*

**Cheese Balls** 5.20

*golden crispy fried cheese balls served sweet achar*

**Aloo Dum** 5.20

*delicately spiced potato and sesame salad*



## MAIN COURSE

*We suggest that 3 individual meat or vegetable dishes, a rice, a dal and achar for 2 sharing is sufficient for most people when having starters.*

## RICE AND DAL

### **Bhat** 2.80

*steamed basmati rice*

### **Bhuteko Bhat** 3.80

*Basmati rice fried, Nepalese style with turmeric, mustard seeds and mixed vegetables*

### **Maasko Dal** Reg 4.10 Sm 3.10

*black lentils simmered with mild spices, refried with herb infused ghee*

### **Musurko Dal** Reg 4.10 Sm 3.10

*orange lentils cooked with mild spices, refried with garlic infused vegan ghee*

## INDIVIDUAL VEGETABLE DISHES

*We cook to order please tell us how spicy you like your food*

### **Cauli Keraw** 6.20

*cauliflower and green peas stir-fried with our own mix of freshly ground spices*

### **Aloo Tamar** 6.20

*fermented bamboo shoots, braised with new potatoes, black-eye peas and cumin*

### **Aloo Channa** 6.20

*potato and chickpeas stir-fried with cumin and our own mix of spices*

### **Bakula Banda** 6.20

*broad beans and white cabbage stir-fried with freshly ground spices*

### **Hario Simi ra Aloo** 6.20

*fresh green beans and new potatoes stir-fried in our own blend of spices*

### **Chyauko Tarkari** 6.50

*mushrooms gently stir-fried in our own mix of freshly ground spices and tomato*

### **Chamsur Sag** 6.80

*spinach and watercress stir-fried with a classic blend of fresh herbs and spices*

### **Hario Cauli ra Kurilo** 7.10

*delicately spiced broccoli and asparagus stir-fried with peppers*



## INDIVIDUAL MEAT DISHES

*We cook to order please tell us how spicy you like your food*

### **Muglingko Kukhura** 8.20

*chicken stir-fried on the bone with our blend of spices tomato, onion and ginger may contain small pieces of bone*

### **Yak Yeti Yak Chicken** 8.50

*chicken stir-fried with fenugreek' peppers and our own masala blend*

### **Chicken Jhol** 8.50

*chicken stir-fried on the bone with Ginger, Garlic and simmered in spiced gravy*

### **Chicken Chilli** 8.50

*chicken stir-fried with fresh green chillies, peppers, tomato and spring onion*

### **Pork Sag Aloo** 8.50

*pork slow cooked in its own juices with potato, spinach and coriander*

### **Pork Bhutuwa** 8.50

*marinated pork in freshly ground spices, tomato and spring onion*

### **Lamb Tamar** 8.50

*lamb slow cooked with bamboo shoots, black-eye peas and potato*

### **Yak Yeti Yak Lamb** 9.00

*tender pieces of lamb stir-fried with cumin, peppers and our own masala blend*

### **Yak Yeti Yak Beef** 9.20

*slices of beef marinated in our special blend of spices then stir-fried with peppers, onion and tomato*

## SET and INCLUSIVE MEALS

### **Dal Bhat Masu** (non vegetarian) 18.60

*classic Nepalese meal of rice, aloo channa, popadum, achar, your choice of dal and your choice of individual meat dish (beef £1.00 supplement)*

### **Dal Bhat Tarkari** (vegetarian) 16.80

*classic Nepalese meal of rice, aloo channa, popadum, achar, dhai, your choice of dal and your choice of individual vegetable dish*

### **Kukharako Thukpa** 12.90

*sherpa noodle soup with chicken and fresh vegetables*



## DESSERTS

### **Gaajarko Tartlet** 5.10

*sweetened spiced carrot tartlet our contemporary version of a Kathmandu classic*

### **Freak Street Apples** 5.10

*spiced apple tart, the hippies most lasting contribution to Nepal*

### **Kesariko Dahi** 5.10

*creamed saffron yoghurt with marinated oranges*

### **Kir** 4.90

*creamed coconut rice lightly spiced and sweetened served chilled*

### **Chocolate, Chilli and Ginger Kulfi Ice** 5.10

*a rich cream, milk and chocolate reduction infused with chilli and ginger then frozen*

### **Chiyaa Ice-Cream** 5.40

*spiced tea ice-cream created by us but inspired by every tea house on the highway*

## SPECIAL TEAS and COFFEES

### **Ye-ti** 2.80

*organic nepalese green tea*

*(not so strange Darjeeling was once part of Nepal)*

### **Ye-ti Infusion** 3.30

*why not try one of our infusions*

*lemongrass (as drunk in Dhampus), fresh ginger or cinnamon*

### **Chiyaa** 2.80

*traditional nepalese aromatically spiced sweet milk tea*

### **Spiced Black Tea** 2.60

*aromatically spiced sweet black tea*

### **Organic Himalayan Coffee** 2.70

*100% pure Arabica bird and bee friendly coffee from Nepal*

### **Spiced Coffee** 2.50

*aromatically spiced sweet milk coffee*

### **Mustang Coffee** 5.10

*dark rum, spices and black coffee*

*fuel for the high passes but drinkable anywhere*