

DIPS AND APPETISERS

great to enjoy with a pre-dinner drink

Nimki	Fragrant savoury biscuits served with achar	2.80
Kurum Kurum	Deep fried crispy poppadum	0.90
Achar	Freshly ground tomato chutney	0.90
Sweet Achar	Our own sweet tomato and chilli (mild) chutney	0.90
Pickle	Mixed pickled vegetables, mango and spices	0.80
Dhai	Natural yoghurt	1.90
Fresh Raita	Yoghurt dip with fresh mint and chilli served either as a small or large	1.30/2.90

STARTERS

Pork Momos	Steamed fragrantly spiced pork dumplings, served with achar	6.20
Vegetable Momos	Steamed fragrantly spiced vegetable dumplings, served with achar	6.10
Malekhu Macha	Marinated salmon pieces, deep fried until crispy served with achar	6.30
Polayko Masu	Grilled boneless strips of marinated lamb served with achar	6.50
Pakora	Crispy ale and beetroot deep fried in our mildly spiced chickpea batter and served with achar	5.20
Cheese balls	Golden crispy fried cheese balls served with sweet achar	5.20
Aloo Dum	Delicately spiced potato and sesame salad	5.20

MAIN COURSE

We suggest that 3 individual meat or vegetable dishes with a rice, dal, and achar is sufficient for 2 people sharing

INDIVIDUAL MEAT DISHES

Muglingko Kukhura	Chicken stir-fried on the bone with our blend of spices tomato, onion and ginger may contain small pieces of bone	8.40
Chicken Jhol	Chicken stir-fried on the bone with Ginger, Garlic and simmered in spiced gravy may contain small pieces of bone	8.80
Yak Yeti Yak Chicken	Chicken stir-fried with fenugreek' peppers and our own masala blend	8.80
Chicken Chilli	Chicken stir-fried with fresh green chillies, peppers, tomato and spring onion	8.80
Pork Sag Aloo	Pork slow cooked in its own juices with potato, spinach and coriander	8.80
Pork Bhutuwa	Marinated pork in freshly ground spices, tomato and spring onion	8.80
Lamb Tamar	Lamb slow cooked with bamboo shoots, black-eye peas and potato	8.80
Yak Yeti Yak Lamb	Tender pieces of lamb stir-fried with cumin, peppers and our own masala blend	9.30
Yak Yeti Yak Beef	Slices of steak marinated in our special blend of spices then stir-fried with peppers, onion and tomato	9.50

PLANT BASED DISHES

Aloo Tamar	Fermented bamboo shoots, braised with new potatoes, black-eye peas and cumin	6.80
Aloo Channa	Potato and chickpeas stir-fried with cumin and our own mix of spices	6.80
Bakula Banda	Broad beans and white cabbage stir-fried with freshly ground spices	6.80
Hario Simi ra Aloo	Fresh green beans and new potatoes stir-fried in our own blend of spices	6.80
Chyauko Tarkari	Mushrooms gently stir-fried in our own mix of freshly ground spices and tomato	7.10
Chamsur Sag	Spinach and watercress stir-fried with a classic blend of fresh herbs and spices	7.30
Hario Cauli ra Kurilo	Delicately spiced broccoli and asparagus stir-fried with peppers	7.60

RICE, DAL & SIDE DISHES

Bhat	Steamed basmati rice	2.90
Bhuteko Bhat	Fried rice nepalese style with turmeric, mustard seeds and mixed vegetables	3.90
Maasko Dal	Black lentils simmered with mild spices, refried with herb infused vegan ghee	4.10
Musurko Dal	Orange lentils cooked with mild spices, refried with garlic infused vegan ghee	4.10

SET MEALS

Dal Bhat Masu (non vegetarian)	Classic Nepalese meal of rice, aloo channa, popadum, achar, your choice of dal and your choice of individual meat dish (beef £1.00 supplement)	18.60
Dal Bhat Tarkari (vegetarian)	Classic Nepalese meal of rice, aloo channa, popadum, achar, dhai (not vegan), your choice of dal and your choice of individual vegetable dish	16.80