TO START WIT	'H
MASALA PAPPADAM	\$10.99
PANI PURI /	6pc: \$9.99
DAHI PURI Hollow crispy puffed ball stuffed with p spices mash potato, mint and coriande	
ONION BHAJI Served with mint sauce, chef special a sauce	\$10.99 ioli & tamarind
PEANUT SADAKO Roasted peanut mixed with onion, tom lemon & Himalayan spices	\$12.99 ato, coriander,
CURRY CHIPS Butter sauce, mozzarella cheese, toma	\$12.99 to salsa and aioli
CHICKEN CHOWELLA ON CRISPY BASKET (6pc) Tomato salsa and aioli	\$12.99
ALOO CHOP (3pc) Mash potato mixed with ginger, garlic & Nepalese spices then deep fry serve chutney, aioli	
MIX VEG PAKORA (4pc) Tamarind & burnt chili, garlic tomato, o Nepali chutney	\$9.99 coriander &
SMALL SHARING P	LATES
NON-VEGETAR	
TANDOORI CHICKEN & WILD MUSHROOM SPRING Chef special aioli and onion pickle	\$16.99 ROLL
BAO BUN (2pc) (Crispy Chicken/Lamb Seek Keb Chef special aioli, crispy jalapeno, pick	
CHICKEN / MALAI / BLACK PEPPER TIKKA	\$22.99
Apple & chilli chutney, jalapeno & mang SEKEWA CHICKEN	o compote & pickle \$22.99
Cooked in charcoal in real Nepalese c with burn chili, garlic tomato & coriand chutney & crispy beaten rice	ountry style served
LOLLIPOP (6pc)	\$18.99/\$19.99
Crispy Himalayan herbs marinated chi chef special aioli and spicy sauce	cken niddles with
LAMB SEEK KEBAB With mint sauce, pickle and onion	\$21.99
TANDOORI CHICKEN Onion salad, naga chili and mint dip	\$19.99
FISH TIKKA Cooked in tandoori oven serve with ma mint sauce, mustard caviar, pickle	\$22.99 ango &
CHILI GARLIC PRAWN Stir-fried prawn with onion, capsicum,	\$23.99 tomato & herbs
TANDOORI PRAWN Mint sauce pickle and onion	\$23.99
ANDRA CHICKEN: 21.99 FRY PI Sprout & tomato salsa, mint sauce	LAMB: \$24.99 RAWN: \$24.99
CHICKEN 65	\$22.99
Bone in chicken pakora cooked with c garlic with mint sauce and aioli	un y leaves, ginger,
CRISPY CRUMBED PRAWN CUTLET	\$23.99
With jalapeno and mango compote, ap	pple and chili

With jalapeno and mango compote, apple and chili chutney, crispy vermicelli noodle & tomato salsa, pickle

VEGETARIAN		TRIPLE SCHEZWAN FRY RICE	\$24.99
CHEESE & HERBS STUFF TANDOORI MUSHROOM TIKKA	\$21.99	(CHICKEN/VEG) Street food style stir-fried rice with egg, noodle	
Sprout salsa, mint sauce, pickle		vegetables, fresh herbs soy sauce & schezwar	sauce
HIMALAYAN TRADITIONAL PANEER TIKKA (LASOONI MALAI	\$21.99	PLATTERS TANDOOR TESTING PLATE	\$59.99
PANEER TIKKA) Spicy mango and mint sauce, caviar		Himalayan herbs marinated Lamb seek kebab Black pepper chicken tikka (4pc), lemon garlic	
TANDOORI / MALAI SOYA CHAAP TIKKA Served with slaw, pickle and mint sauce	\$19.99	(6pc), Fish Tikka (4pc), mung beans sprout sals um & condiments to match	
	¢17.00	MEAT PLATTER	\$35.99
PANEER CUTLETS (4pc) Paneer & potato mixed with fresh herbs & Nepa spices, crumbed then deep fry served with Tam sauce, aioli & pickle		Himalayan herbs marinated lamb seek kebab (chicken tikka (2pc), chicken sekewa (2pc), mas lollipop (2pc), mung beans sprout salsa, poppa	ala chicken
	\$19.99	condiments to match	
BABY CORN SALT AND PEPPER Crispy baby corn dry fry with garlic, ginger, onic cum & hot garlic sauce	ALASHED COLORA PROVIN	VEG PLATTER Paneer tikka (3pc), aloo chop (3pc), soya chap t mix veg pakora (3pc), mung beans sprout salsa,	
CHILI POTATO	\$16.99	poppadum & condiments to match	
Potato chips toss in chef special sweet and tang onion, capsicum and fresh herbs	State -	MIX PLATTER Chicken Chowella on crispy basket (4pc), dahi puri (4pc), mix veg pakora (4pc), crispy	\$35.99
MOMOS - 8 PIECES (CHICKEN, LAN	NUMBER OF THE OWNER AND ADDRESS OF	chicken momo (4pc) & condiments to match	
STEAM MOMO With chilly dips and romesco sauce in Nepales	\$16.99 e style	MOMO PLATTER (15pc) Choose Any 3 Momo Options: Sapta, Crispy,	\$35.00
MOMO SAPTA (MEDIUM)	\$18.99	Tandoori, Steam, Sadako	
Fried dumpling stir fried with capsicum, onion, f spring onion, coriander, Nepalese sweet & sour		SOUPS	
& spices		HOT AND SOUR SOUP/ VEG HIMALAYAN CHICKEN	: \$10.99
JHOL MOMO Steamed dumpling with Nepalese thin soup	\$18.99	MONCHOW SOUP Fresh ginger, garlic, egg, soya sauce, herbs and	
CRISPY MOMO With chilly dips and romesco sauce in Nepales	\$18.99 e style	CHICKEN	: \$10.99 1: \$11.99
TANDOORI MOMO With chilly dips & romesco sauce in Nepalese style & pickle	\$18.99	Fresh ginger, garlic, cabbage, carrot, spring onion, coriander SALADS	
	¢10.00	ONION SALAD	\$7.99
6-SPICE MOMO (MEDIUM TO HOT) Stir fried in 6 spice sauce, coriander and spring	\$18.99 onion		
		MIX SALAD Slice Carrot, cucumber, onion, tomato, lemon, chaat masala	\$13.99
NEPALESE / INDO- NEPAL	1	GRILL CHICKEN SALAD	\$26.00
CHOW MEIN (CHICKEN/VEG) Nepalese street food style stir-fried noodles wit	\$19.99 h chili	Himalayan herbs marinate grill chicken with Ice lettuce, tomato, onion, cucumber, feta cheese, c sundried tomato, crispy tortilla, orange & citrus	olive,
garlic cabbage, carrot, onion, capsicum, fresh h			3
CHILLY CHICKEN/ FISH / PANEER / MUSHROOM	\$21.99		
With fresh ginger, garlic, capsicum, onion, sprin	g onion,	MAINS	
coriander Nepalese sweet and sour hot sauce		SUNDRIED TOMATO & BRIE	\$31.99
VEG MANCHURIAN DRY/GRAVY Mix-veg ball cook with fresh ginger, garlic, cabb		CHEESE STUFFED TANDOORI CHICKEN BREAST With herb crust potatoes, greens, malai sauce,	nickle
tomato, onion, coriander, spring onion & sweet	& sour hot		
	001.00	MARKET FISH With paneer & spinach gnocchi, mustard cavia	\$32.99 r, malai &
CHICKEN MANCHURIAN DRY/GRAVY Chicken pakora stir-fry with fresh ginger, garlic,	\$21.99	lemon garlic butter 250G TANDOOR COOKED	\$32.99
tomato, onion, coriander, spring onion in sweet sauce		LAMB RUMP With vindaloo sauce, broccoli, curry spiced	\$52.55
FRIED RICE CHICKEN/VEG	\$21.99	potato balls & pickle	
Nepalese street food style stir-fried rice with eg vegetable, fresh herbs & soy sauce (for the spic	g, mix	PENNE BAKE PASTA (CHICKEN/ VEG)	\$26.99
		With garlie onion parmesan sundried tomato	in

\$20.99

SCHEZWAN FRY RICE \$22.99 (CHICKEN / VEG)

Stir-fried rice with egg, vegetable, fresh herbs soy & schezwan sauce

SCHEZWAN CHOW MEIN (CHICKEN / VEG)

Street food style stir-fried noodles with soy sauce & schezwan sauce

CRISPY CHICKEN BURGER Himalayan herbs marinate crispy chicken with lettuce,

creamy tomato sauce

TRADITIONAL DUM BIRYANI

Succulent chicken or egg or tender NZ lamb or goat bone in or veg in with aromatic rice, served with raita

With, garlic, onion, parmesan, sundried tomato, in

\$24.99 tomato, onion, brie cheese, pickle, aioli and crispy chips

\$25.99

Curry (Make Your Own) Choose Your Curry Sauce Base

TIKKA MASALA Creamy thick onion gravy with onion, capsicum, tomato flavor with fenugreek leaves

> **BUTTER SAUCE** Creamy Tomato, and fenugreek gravy

MADRAS CURRY (VEGAN) Tempered with mustard and curry leaves, coconut cream onion gravy

ALMOND AND SAFFRON KORMA SAUCE Cashew based creamy sauce finish with yoghurt

HIMALAYAN CHEF'S SPECIAL KOYLA CURRY

Creamy thick onion gravy, with ginger, garlic, tomato, and then infused with charcoal flavor

SPINACH (VEGAN)

Thick spinach puree tempered with ginger garlic, onion & spices & cream

KARAHI (VEGAN)

Tempered with whole cumin & coriander seed, capsicum, onion & tomato in thick onion gravy

METHI MALAI Cashew based creamy onion gravy cooked with fenugreek leaves & succulent pieces of protein

COCONUT AND LEMON GRASS (VEGAN) Thick onion gravy, lemongrass & kaffir lime, ginger, garlic & coconut cream

ANDHRA MASALA (VEGAN)

Thick onion gravy with ginger garlic, Andhra spice, poppy seeds & curry leaves

Protein
\$24.99
\$22.99
\$22.99
\$23.99
\$24.99
\$21.99
\$21.99
\$21.99
& \$21.99

Chef Special Non-Ve	g
LAMB KEEMA MATAR Lamb mince cooked with thick onion, tomat peas gravy	\$23.99 o & green
KASHMIRI LAMB ROGAN JOSH Lamb cooked with onion, tomato, garlic, ging chili & exotic spices	
NEPALI GOAT CURRY Szechwan pepper and cumin spiced country	\$24.99 y goat curry
NEPALESE TERAI-STYLE FISH/ PRAWN CURRY Tempered with curry leaves, mustard, fenuge & tomato gravy	\$24.99 reek
TRADITIONAL INDIAN BUTTER CHICKEN Chicken cooked with tomato cream, ginger, fenugreek gravy	\$25.99 garlic &
RARA CHICKEN: \$25.99 LAN	

Chicken / Lamb cooked with thick onion, tomato and chicken mince / lamb mince gravy and finished with coriander & cream

Vegetarian Mains

YELLOW DAAL TARKA Yellow lentils tempered in butter with nepalese herbs and spices

BLACK DAAL TADKA \$19.99 Black lentils tempered in butter with Nepalese herbs and spices

\$19.99

\$21.99

\$21.99

NEPALI KWATI DAAL \$21.99 Nine types of Lentils Tempered in butter with Nepalese herbs and spices

DAAL MAKHNI \$20.99 Creamy Black lentils tempered with herbs and spices.

BHINDI MASALA \$21.99 Okra cooked with onion, ginger, garlic, tomato, coriander

ALOO MATAR \$20.99

NAVRATAN VEG KORMA \$21.99 Seasonal vegetable cooked in Cashew based creamy sauce

Green peas and potato cooked in semi gravy

SPINACH DAAL \$19.99 Yellow lentil tempered with curry leaves, ginger, garlic, cumin seed, spices and spinach puree

MUSHROOM DO PYAZA \$21.99

Creamy thick onion and tomato gravy with onion, tempered with fenugreek leaves and spices

CORN PALAK \$21.99 Cooked in thick spinach puree tempered with ginger garlic, onion, spices & cream

CORN METHI MALAI

Corn cooked in a cashew based creamy onion gravy tempered with fenugreek leaves and spices

BOMBAY JEERA ALOO

Potatoes tempered with hing, cumin seed, garlic, onion, tomato and fresh coriander in butter

INDIAN BREAD FROM TAND	OOR
PLAIN NAAN	\$5.00
BUTTER NAAN	\$5.00
CHEESE NAAN	\$7.00
CHEESE & GARLIC NAAN	\$7.00
CHEESE, CHILI & GARLIC NAAN	\$7.00
GARLIC NAAN	\$6.00
CHILI & GARLIC NAAN	\$7.00
CHEESE & SPINACH NAAN	\$7.50
CHOCOLATE NAAN	\$7.99
KASHMIRI NAAN	\$7.99
CHICKEN TIKKA NAAN	\$8.99
LAMB KEEMA NAAN	\$8.99
PANEER KULCHA	\$7.99
ALOO KULCHA	\$7.99
TRADITIONAL AMRITSARI KULCHA	\$7.99
ONION KULCHA	\$7.99
LACCHA PARATHA	\$6.99
PUDINA PARATHA	\$6.99
TANDOORI ROTI	\$5.00
MISSI ROTI	\$5.00

DESSERTS	
GAJJAR	\$13.99
GULAB JAMUN ICE CREAM	\$13.99
PECAN NUTS PIE	\$15.99
PEANUT BUTTER CHOCOLATE TERRINE	\$13.99

SIDES		
PLAIN PAPADAM (4pc)	\$5.00	
BASMATI RICE	\$5.00	
JEERA PULAO	\$7.00	
PEAS PULAO	\$7.00	
RAITA	\$3.00	
MINT / NAGA CHILI SAUCE	\$3.00	