

TO START WITH

MASALA PAPPADAM \$10.99
with sprout and tomato salsa, paneer, coriander, lemon and chaat masala

PANI PURI /DAHI PURI 6pc: \$11.99
with hallow crispy puffed ball stuffed with potatoes, black chickpeas herbs and spices mash, spicy mint & coriander water

ONION BHAJI \$10.99
Sliced onion dipped in chickpea batter and deep fried and mint sauce and chef special aioli

CURRY CHIPS \$12.99
with butter sauce, mozzarella cheese and tomato salsa

SMALL SHARING PLATES

NON-VEGETARIAN

TANDOORI CHICKEN & WILD MUSHROOM SPRING ROLL \$18.99
with chef special aioli, naga chilli sauce and onion pickle

NEPALESE CHICKEN CHOWELLA TACO \$18.99
Smokey chicken infused with onion, ginger, garlic, fresh herbs, slaw and salsa

CHICKEN / MALAI / BLACK PEPPER TIKKA \$21.99
With mint yoghurt, red onion pickle, lemon and salad

CURRY LEAVES PRAWN \$23.99
with spicy mango compote, sprout salsa, chef special aioli and pickle

SEKEWA CHICKEN: 21.99 LAMB: \$26.99
Cooked in charcoal in real nepalese country style served with Nepalese chutney and salad

CHICKEN LOLLIPOP (6pc) \$19.99
Crispy Himalayan herbs marinated chicken nibbles with chef special aioli and mint yoghurt

FISH TIKKA \$23.99
Cooked in tandoori oven serve with onion Pickle and mint sauce, mustard caviar and salsa

CHILI GARLIC PRAWN \$23.99
Fresh prawn cooked with onion, capsicum, tomato, garlic, chili, and sauce

NAGA CHILI MARINATE CRISPY SQUID \$19.99
Dusted with Himalayan herbs and spices, aioli and salad

VEGETARIAN

CHEESE & HERBS STUFF TANDOORI MUSHROOM TIKKA \$22.99
with sprout salsa, mint sauce, pickle, mustard caviar

HIMALAYAN TRADITIONAL PANEER TIKKA \$22.99
With spicy mango, mint sauce, mustard caviar, salad

TANDOORI / MALAI SOYA CHAAP TIKKA \$20.99
soya chap marinate yogurt, fresh herbs, spices, ginger and garlic cooked in the tandoor with slaw

PANEER CUTLETS (3pc) \$18.99
Paneer and potato mixed with fresh herbs & Nepalese spices, crumbed then deep fry served with tamarind sauce, aioli & pickle

PLATTERS

TANDOOR TESTING PLATE \$59.99
Himalayan herbs marinated lamb sekewa, malai chicken tikka, Naga Chili prawn, Fish Tikka, pickle, mung beans sprout salsa and poppadum, condiments to match

MEAT PLATTER \$59.99
Himalayan herbs marinated lamb sekewa, black pepper chicken tikka, malai tikka , masala chicken lollipop (medium), mung beans sprout salsa and papadam, condiments to match

MOMO PLATTER (15pc) \$38.99
Choose Any 3 Momo Options:
Steam, Sapta, Crispy, Tandoori

MOMOS

(CHICKEN, LAMB & VEG)

STEAM MOMO \$17.99
With Naga chilly dips and romesco sauce in Nepalese style

MOMO SAPTA \$19.99
Fried dumpling stir fried with capsicum, onion, tomato, spring onion, coriander, Nepalese sweet and sour hot sauce and spices

CRISPY MOMO \$19.99
With Naga chilly dips and romesco sauce in Nepalese style

TANDOORI MOMO \$19.99
With Naga chilly dips & romesco sauce in Nepalese style & pickle

JHOL MOMO \$19.99
Stemed dumpling with Nepalese thin soup

HIMALAYAN CHEF SPECIAL CHEESY BUTTER MOMO \$19.99
Steam dumpling with cheesy butter sauce and aioli

CHEESY MOMO \$19.99
Steam dumpling with mozzarella cheese topped with capsicum, onion and chef special aioli

NEPALESE / INDO- NEPALI

CHOW MEIN (CHICKEN/VEG) \$22.99
Nepalese street food style stir-fried noodles

CHILLY CHICKEN/ FISH / PANEER / MUSHROOM \$23.99
With fresh ginger, garlic, capsicum, onion, spring onion, coriander Nepalese sweet and sour hot sauce

VEG MANCHURIAN DRY/GRAVY \$22.99
Mix-veg ball cook with fresh ginger, garlic, cabbage, tomato, onion, coriander, spring onion and sweet and sour hot sauce

CHICKEN MANCHURIAN DRY/GRAVY \$23.99
Chicken pakora cooked with fresh ginger, garlic, capsicum, tomato, onion, coriander, spring onion and Chinese sauce

FRIED RICE (CHICKEN/VEG) \$23.99
Nepalese street food style stir-fried rice with egg, vegetable, fresh herbs and sauce (for the spicy lover naga-chilli fried rice)

SCHEZWAN FRY RICE (CHICKEN /VEG) \$24.99
Stir-fried rice with egg, vegetable, fresh herbs soy & schezwan sauce

SCHEZWAN CHOW MEIN (CHICKEN /VEG) \$23.99
Street food style stir-fried noodles with soy sauce & schezwan sauce

TRIPLE SCHEZWAN FRY RICE \$26.99
(CHICKEN/VEG)
Street food style stir-fried rice with egg, noodles, vegetables, fresh herbs soy sauce & schezwan sauce

SOUPS

HOT AND SOUR SOUP (VEG/CHICKEN) \$11.99
With fresh ginger, garlic, egg, soya sauce, herbs and spices

SWEETCORN SOUP (VEG/CHICKEN) \$11.99
with fresh ginger, garlic, cabbage, carrot, Spring onion, Coriander

SALADS

ONION SALAD \$8.99
With lemon and chaat masala

CHICKEN SEKEWA SALAD \$26.99
With mix-leaves, carrot, onion, tomato, sprout, crispy noodles, mango and dill dressing

MIX SALAD \$13.99
sliced carrot, cucumber, onion, tomato lemon

BEETROOT AND PANEER TIKKA SALAD \$26.99
With almond, spiced pumpkin seed mix-leaves, carrot, yoghurt dressing

MAINS (European Fusion)

SPINACH AND CHEESE STUFFED TANDOORI CHICKEN BREAST \$34.99
With herb crust potatoes, greens, butter sauce

250G TANDOOR COOKED LAMB RUMP \$36.99
With mint yoghurt, broccolini, curried spiced potato ball & pickle

PRAWN AND MUSHROOM LINGUINI \$29.99
With, chilly, garlic, onion, parmesan, spinach, mushroom in creamy garlic sauce

TRADITIONAL DUM-COOKED BIRYANI \$27.99
Veg / Succulent Chicken / Chicken Tikka / Tender NZ Lamb / Goat With Bone-in, cooked with aromatic rice, served with raita

CHEF SPECIAL NON-VEG

KASHMIRI LAMB ROGAN JOSH \$27.99
Lamb cooked with onion, tomato, garlic, ginger, Kashmiri chili and exotic spices

TRADITIONAL INDIAN BUTTER CHICKEN \$27.99
Chicken cooked with tomato cream, ginger, garlic and fenugreek gravy

NEPALI GOAT CURRY \$27.99
Szechwan pepper and cumin spiced country goat curry

VEGETARIAN MAINS

YELLOW DAAL TARKA \$23.99
Yellow lentils tempered with Nepalese herbs and spices

BLACK DAAL TADKA \$23.99
Black lentils tempered with Nepalese herbs and spices.

DAAL MAKHNI \$24.99
Creamy black lentils tempered with herbs and spices.

BOMBAY JEERA ALOO \$23.99
Potatoes tempered with hing and cumin seed ginger garlic and onion and tomato and fresh coriander in butter

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
Tempered with mustard and curry leaves, coconut cream onion gravy

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

HIMALAYAN CHEF SPECIAL KOYLA CURRY
Creamy thick onion gravy, with ginger, garlic, tomato, and then infused with charcoal flavor

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

KARAHI
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
Thick onion gravy, lemongrass & kaffir lime, ginger, garlic & coconut cream

Choose Your Protein

TENDER NZ LAMB	\$27.99
CHICKEN	\$25.99
FISH	\$27.99
PRAWN	\$27.99
MUSHROOM	\$24.99
PANEER	\$24.99
SOYA CHAAP TIKKA	\$24.99
SAFFRON PANEER AND POTATO KOFTA	\$24.99

DESSERTS

GAJJAR HALWA \$12.99
Sweet carrots cooked along with milk and cardamoms, golden raison with vanilla ice-cream, macadamia Crumb, texture of coconut

GULAB JAMUN ICE CREAM \$12.99
Three pieces of gulab jamun with black plum doris and cream fraiche ice-cream berry compote, crumble

PEANUT BUTTER CHOCOLATE TERRINE \$12.99
With vanilla ice-cream and macadamia crumble, berry, spicy mango puree

CRISPY BANANA WITH SAFFRON RABRI \$12.99
Panko crumbed crispy banana with black plum Doris and Cream Fraiche ice-cream, macadamia Crumb, texture of coconut

IF YOU HAVE ANY DIETARY RESTRICTIONS, PLEASE LET OUR STAFF KNOW & WE WILL DO OUR BEST TO ACCOMMODATE YOU

INDIAN BREAD FROM TANDOOR

BUTTER NAAN \$5.00
Plain flour dough garnished with butter.

GARLIC NAAN \$6.00
Naan sprinkled with garlic.

CHEESE NAAN \$7.00
Naan stuffed with cheese.

CHEESE AND GARLIC NAAN \$7.50
Naan stuffed with cheese and garlic.

CHILI AND GARLIC NAAN \$7.00
Naan bread sprinkled with chilli and garlic.

CHEESE AND SPINACH NAAN \$7.90
Naan bread stuffed with spinach and cheese.

CHOCOLATE NAAN \$7.90
Naan bread stuffed with chocolate.

TRADITIONAL AMRITSARI KULCHA \$8.90
Naan bread stuffed with amritsari style potato.

PANEER KULCHA \$8.90
Naan bread stuffed with paneer crumble and spices.

ALOO KULCHA \$8.90
Naan bread stuffed with potato and spices.

PESHWARI NAAN \$8.90
Naan bread stuffed with nuts, coconut raisins

LACCHA PARATHA \$7.50
Wholemeal rolled in layer bake in tandoor

TANDOORI ROTI \$5.00
Wholemeal flour bread baked in tandoor.

MISSI ROTI \$5.00
Wholemeal flour, plain flour, chickpea flour and chef spices bread baked in tandoor and served with butter

KIDS MENU

KIDS BUTTER CHICKEN WITH RICE & CARROT \$14.99

KIDS FRIED RICE CHICKEN/VEG \$14.99
Nepalese street food style stir-fried rice with egg, vegetable, fresh herbs and sauce

KIDS NUGGETS & CHIPS WITH AIOLI \$14.99

KIDS CHOW MEIN (CHICKEN/VEG) \$14.99
Nepalese street food style stir-fried noodles with garlic, cabbage, carrot, onion, capsicum fresh herbs

KIDS SUNDAE \$8.99
Vanilla ice cream with chocolate sauce and 100s & 1000s

SIDES

PLAIN PAPPADAM (4 PCS) \$5.00

BASMATI RICE \$5.00

JEERA PULAO \$8.50

PEAS PULAO \$8.50

RAITA \$3.00

MINT SAUCE \$3.00

NAGA CHILI SAUCE \$3.00

CRISPY CHIPS \$8.00

SAUTEE VEG WITH GARLIC BUTTER \$11.99