

All appetizers will be served with homemade mint and tamarind chutney, except MoMos.

1. Aloo Tikki (2 pieces)

Deep fried spiced potato patties

\$5.50

2. Vegetable Pakora

\$5.50

Potato and cauliflower marinated in herbs and spices and dipped in chickpea flour batter and deep fried

3. Samosa (2 pieces)

\$6.50

Lightly spiced potatoes and peas wrapped in dough and deep fried

4. Chicken Pakora

\$6.95

Slices of boneless chicken marinated in spices and herbs, dipped in chickpea flour batter and deep fried

5. Samosa Chaat

\$6.95

Mixture of chickpeas and mashed samosa, freshly chopped onion with tamarind sauce, mint chutney and yogurt

6. Fried Veggie MoMo (6 pieces)

\$8.50

Deep fried Veggie MoMo served with homemade tomato sauce made with exotic Himalayan spices

7. MoMo (Veggie/Chicken/Beef) 6 Pieces

\$8.50/\$8.50/\$8.95

Nepali dumpling (MoMo) served with homemade tomato sauce made with exotic Himalayan spices

8. Lamb MoMo (6 Pieces)

\$8.95

Lamb dumpling (MoMo) served with homemade tomato sauce made with exotic Himalayan spices

9. MoMo Platter (6 Pieces)

\$9.50

Assorted MoMo [2 chicken, 2 beef, 2 veggie]

10. Sampler

\$8.95

1 piece of Samosa, 1 piece of Aloo Tikki, 2 pieces of Chicken and Veggie Pakora

Quick Lunch

11:00 am - 3:00 pm

1. Served with basmati rice or \$1 extra to substitute for brown rice.

Choose any Two: Dal, Palak Paneer, Chana Masala, Chicken Tikka Masala





Quick Lunch

Vegetarian Items (served with Başmati Rice)

(V- Vegan, GF- Gluten Free)

1. Tadka Dal (V, GF)	\$10.95	12. Vegetable Tikka Masala (GF)	\$14.95
Yellow lentils		Mixed vegetable cooked in creamy tomato sauce	

2. Kalo Dal (V, GF) \$10.95 13. Paneer Tikka Masala \$14.95 Indian style cheese cube cooked in creamy tomato sauce

Black lentil (split urad) garnish with Himalayan herb (jimbu) Nepali style

3. Chana Masala (V, GF) \$11.95 14. Paneer Jalfrezi \$14.95

\$12.95

Garbanzo beans cooked in tomato and onion gravy

Indian style cheese and mixed vegetable cooked in tomato and onion curry sauce

4. Chana Saag (V, GF) Garbanzo Beans and fresh spinach cooked in ginger garlic

15. Palak Paneer \$14.95 Indian style cheese cooked with spinach and creamy sauce with spices.

paste and cumin seeds

5. Aloo Gobi (V, GF) \$13.95

Cauliflower and potato cooked in tomato onion gravy with spices

16. Matar Paneer \$14.95 Indian style cheese and green peas cooked in tomato, onion, ginger,

garlic paste and cream sauce

6. Gobi Masala (V, GF) \$14.95

Cauliflower cooked in tomato and onion gravy with spices

17. Coconut Paneer \$14.95

Indian style cheese cooked in flavorful coconut creamy sauce

\$14.95 7. Mix Vegetable (V, GF)

Cauliflower, potato, green beans, corn, carrot, green peas, onion and green pepper cooked in mild curry sauce

8. Aloo Vindaloo (V, GF) \$13.95

Potato cube cooked in tomato, onion and vinegar sauce

\$13.95 9. Aloo Chana (V, GF)

Potato and garbanzo beans cooked in tomato and onion gravy

Tadka Dal

10. Aloo Tikka Masala

\$14.95

Potato cooked in creamy tomato sauce

11. Chana Tikka Masala \$14.95

Garbanzo beans cooked in creamy tomato sauce



Meat Dishes (served with Basmati Rice)

\$1 extra to substitute for brown rice!

onion and curry sauce

1. Nepali Chicken Curry	\$14.95	16. Goat Curry	\$17.50
Chicken with bones, cooked Nepali style in onion and tom WARNING: BONE FRAGMENTS MAY BE PRE	ato sauce	Goat meat with bones cooked Nepali style with spices WARNING: BONE FRAGMENTS MAY BE PRESEN	
2. Chicken Curry	\$14.95	17. Pumpkin Goat	\$17.95
Boneless chicken cooked with fresh garlic, ginger, onion an sauce	nd tomato	Goat meat with bones cooked in creamy pumpkin gravy WARNING: BONE FRAGMENTS MAY BE PRESEN	IT
3. Palak Chicken	\$15.95	18. Shrimp Curry	\$17.50
Boneless chicken cooked with creamy spinach and spices		Shrimp cooked in tomato, onion sauce with spices	
4. Chicken Vindaloo	\$14.95	19. Shrimp Vindaloo	\$17.50
Boneless chicken cooked in spicy tomato and onion and vi	negar sauce	Shrimp cooked in tomato, onion and vinegar sauce	
5. Chicken Tikka Masala	\$16.95	20. Coconut Shrimp	\$17.50
Tandoor baked boneless chicken breast cooked in creamy	tomato sauce	Shrimp cooked in flavorful Coconut cream sauce	
6. Chicken Jalfrezi	\$14.95	21. Shrimp Jalfrezi	\$17.50
Boneless chicken and mixed vegetables cooked in tomato, sauce	-	Shrimp and mixed vegetables cooked in Nepali curry sauce	·
7. Pumpkin Chicken	\$15.95		
Boneless chicken breast cooked in creamy pumpkin gravy			
8. Coconut Chicken	\$15.95		
Boneless chicken breast cooked in flavorful Coconut cream	n sauce		
9. Lamb Curry	\$17.50	Goat Curry	
Chunks of boneless lamb cooked in onion, tomato, spices of thick gravy	and herbs in a		
10. Pumpkin Lamb	\$17.95		
Boneless lamb cooked in creamy pumpkin gravy			
11. Coconut Lamb	\$17.95	and the state of t	
Boneless lamb cooked in flavorful Coconut cream sauce		Chicken Vindaloo	
12. Lamb Tikka Masala	\$17.95		
Boneless lamb cooked in tomato creamy sauce and butter	,		
13. Lamb Saag	\$17.50		
Lamb and spinach cooked with cream and spices	ųc		
14. Lamb Vindaloo	\$17.50	Company	
Lamb cooked in spicy tomato, onion and vinegar sauce	¥ 17.50	Chicken Tikka Masa	
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15. Lamb Jalfrezi	\$17.50		
Boneless lamb and mixed vegetables cooked in tomato,			

All orders are prepared mild. If you prefer medium or hot, please let us know at the time of order. If you have food allergy, please inform your server. All prices are subject to sales tax. 18% gratuity will be added for a party of six or more.



Biryani

Vegetable Biryani Basmati rice cooked with mixed vegetables	\$13.95
2. Chicken Biryani Boneless chicken cooked with basmati rice and spices	\$14.95
3. Lamb Biryani Boneless lamb cooked with basmati rice and spices	\$16.95
4. Goat Biryani Goat with bones cooked with basmati rice and spices	\$16.95
5. Shrimp Biryani Shrimp cooked with basmati rice and spices	\$ 17.95

Lamb Biryani

Mo Mo - MoMo Chutney contains sesame seeds

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1. Veggie MoMo (10 piece)	\$13.50
Traditional Nepali Dumplings filled with finely chopped vegetables and served with Nepali MoMo Chutney	
2. Veggie Fried MoMo (10 piece)	\$13.50
Deep fried Veggie MoMo served with Nepali MoMo Chutney	
3. Chicken MoMo (10 piece)	\$13.50
Traditional Nepali Dumplings filled with Chicken, onion and cabbage. Served with Nepali MoMo Chutney	
4. Beef MoMo (10 piece)	\$14.50
Beef keema seasoned with spices and wrapped in a dumpling wrapper, Served with Nepali MoMo chutney	
5. Lamb MoMo (10 piece)	\$14.95

6. MoMo Platter (9 piece) \$13.50 Assorted MoMo [3 beef, 3 chicken, 3 veggie]

7. Jhol MoMo \$13.50/\$13.50/\$14.95/\$13.95/\$13.50

(Veggie/Chicken/Lamb/Beef/Platter)

Served with Nepali MoMo Chutney

Choice of MoMos serve with Kathmandu street style Jhol. Allergy warning: Jhol(sauce) contains, peanuts, soybeans, sesame seeds, onion, tomato and cilantro.

Traditional Nepali Dumplings filled with Lamb, onion and cabbage.



Maan Breads

1. Naan

Soft and puffy leavened white bread with butter	•
2. Garlic Naan Leavened white bread with fresh garlic and cilantro with butter	\$4.50
3. Aloo Paratha Whole wheat flour bread stuffed with mashed potato and spices	\$4.50
4. Cheese Naan Leavened white bread stuffed with cheese	\$4.50
5. Tandoori Roti Whole wheat bread baked in tandoor	\$2.95
6. Gachee Naan Leavened white bread stuffed with garlic and cheese	\$4.95
7. Onion Kulcha Leavened white bread stuffed with onion and cilantro	\$4.50
8. Naan Basket Naan, Garlic Naan, and Cheese Naan	\$9.95

Tandoori Speciatties (served with basmati rice)

\$2.95

\$1 extra to substitute for brown rice!

1. Chicken Sekuwa \$15.95

Boneless Chicken breast marinated in spices, herbs and yogurt and cooked in Tandoori Oven

2. Tandoori Chicken \$16.95

Chicken with bones marinated in spices and cooked in tandoori oven served on bed of onion

3. Lamb Sekuwa \$17.95

Lamb marinated in spices, herbs and yogurt and cooked in tandoori oven

4. Tandoori Shrimp \$16.95

Marinated Shrimp cooked in Clay Oven

5. Mix Grill \$18.95

Tandoori combo of chicken tikka, tandoori chicken, lamb sekuwa and shrimp







Tandoori

Mix Grill

Sides, Soup and Salad

Basmati Rice (small)	\$2.00	Mix pickle
Basmati Rice (large)	\$3.50	Mango Chutney
Brown Rice (small)	\$2.00	Mango Chomey
Brown Rice (large)	\$3.50	Raita
Papadam	\$2.00	Yogurt with cucumber and spices
apadam	72.00	Yogurt
Salad - dressing contains sesame seeds	\$4.95	3
Freshly chapped mixed vegetables cabbage/cauliflow	er/carrot/	ω

Freshly chopped mixed vegetables cabbage/cauliflower/carrot/cucumber/green peas/celery

Onion and lemon	\$2.00
Aloo soup	\$4.95
Potato and green leek cooked with cream and spices	
Dal and Spinach soup	\$4.95
Yellow lentil and spinach	



Mango/Strawberry Lassi

Drinks

Soda

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Ginger Ale	
Mango Lassi	\$4.00
Strawberry Lassi	\$4.00
Nepali Chiya/Chai - with milk	\$3.00
Nepali iced chiya - with milk	\$3.00
Masala iced Tea- without milk	\$2.00
Green tea	\$1.50
Bottled Water	\$1.50

\$2.00

\$2.00

\$3.00

\$2.00

\$2.50

Dessert

Kheer (rice pudding)	\$4.00
Gulab Jamun	\$4.00