



A LA CARTE MENU

DIPS AND APPETISERS

great to enjoy with a pre-dinner drink

Achar 0.90

fresh ground tomato based chutney

Sweet Achar 0.90

our own sweet tomato and chilli (mild) chutney

Pickle 0.80

mixed pickled vegetables, mango and spices

Dhai 1.90

natural yoghurt

Nimki 2.60

fragrant savoury biscuits served with your choice of sweet or savoury achar

Kurum Kurum 0.90

deep fried crispy poppadum

Fresh Raita small 1.10, large 2.70

yoghurt dip with fresh mint and chilli

STARTERS

Pork Momos 6.10

steamed fragrantly spiced pork dumplings, served with achar

Vegetable Momos 5.90

steamed fragrantly spiced vegetable dumplings, served with fresh achar

Malekhu Macha 6.20

marinated salmon pieces, deep fried until crispy served with achar

Polayko Masu 6.20

grilled boneless strips of marinated lamb served with achar

Cauli Pakora 5.10

cauliflower florets deep fried in pakora batter served with achar

Cheese Balls 5.10

golden crispy fried cheese balls served sweet achar

Aloo Dum 5.10

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 2.50

steamed basmati rice

Bhuteko Bhat 3.50

fried rice nepalese style with turmeric, mustard seeds and mixed vegetables

Maasko Dal Reg 3.90 Sm 2.90

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

Musurko Dal Reg 3.90 Sm 2.90

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 6.10

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

Aloo Tamar 6.10

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

Aloo Channa 6.10

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

Bakula Banda 6.10

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

Hario Simi ra Aloo 6.10

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

Chyauko Tarkari 6.30

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

Chamsur Sag 6.50

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

Hario Cauli ra Kurilo 6.70

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 8.40

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

Chicken Jhol 8.40

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

Chicken Chilli 8.40

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

Pork Sag Aloo 8.40

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

Pork Bhutuwa 8.40

marinated pork in freshly ground spices, tomato and spring onion

Lamb Tamar 8.40

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

Yak Yeti Yak Lamb 8.90

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) 18.20

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) 16.20

classic Nepalese meal of rice, aloo channa, popadum, achar, dhari, 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 5.30

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 2.40

traditional nepalese aromatically spiced sweet milk tea

Spiced Black Tea 2.20

aromatically spiced sweet black tea

Organic Himalayan Coffee 2.50

100% pure Arabica bird and bee friendly coffee from Nepal

Spiced Coffee 2.40

aromatically spiced sweet milk coffee

Mustang Coffee 5.00

dark rum, spices and black coffee

fuel for the high passes but drinkable anywhere