

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

1. Aloo Tikki (2 pieces)

Deep fried spiced potato patties

\$4.95

2. Vegetable Pakora

\$4.95

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

3. Samosa (2 pieces)

\$5.95

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)

\$7.50

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

7. MoMo (Veggie/Chicken/Beef) 6 Pieces \$7.50/\$7.50/\$7.95

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)

\$8.95

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

10. Sampler

\$8.50

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





Quick Lunch





Maan Breads

1. Naan Soft and puffy leavened white bread with butter	\$2.50)
2. Garlic Naan Leavened white bread with fresh garlic and cilantro with butter	\$3.95	;
3. Aloo Paratha Whole wheat flour bread stuffed with mashed potato and spices	\$3.95	;
4. Cheese Naan Leavened white bread stuffed with cheese	\$3.95	;
5. Tandoori Roti Whole wheat bread baked in tandoor	\$2.50)
6. Gachee Naan Leavened white bread stuffed with garlic and cheese	\$4.50)
7. Naan Basket	\$8.95	;

Vegetarian Items (served with Basmati Rice)

\$9.95

\$9.95

\$1	extra to substitute for brown	rice!
(V-	Vegan, GF- Gluten Free)	

1. Tadka Dal (V, GF)

Yellow lentils

2. Kalo Dal (V, GF)

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

3. Chana Masala (V, GF)

\$10.95

Garbanzo beans cooked in tomato and onion gravy

4. Chana Saag (V, GF)

\$11.95

Garbanzo Beans and fresh spinach cooked in ginger garlic paste and cumin seeds

5. Aloo Gobi (V, GF)

\$12.95

Cauliflower and potato cooked in tomato onion gravy with spices

6. Mix Vegetable (V, GF) \$12.95

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

7. Palak Paneer

\$13.95

Indian style cheese cooked with spinach and creamy sauce with spices

8. Matar Paneer

\$13.95

Indian style cheese and green peas cooked in tomato, onion, ginger, garlic paste and cream sauce

9. Paneer Tikka Masala

\$13.95

Indian style cheese cube cooked in tomato creamy sauce

10. Coconut Paneer

\$13.95

Indian style cheese cooked in flavorful coconut creamy sauce

Meat Dishes (served with basmati rice)

\$1 extra to substitute for brown rice!

onion and curry sauce

Nepali Chicken Curry Chicken with bones, cooked Nepali style in onion and tomate WARNING: BONE FRAGMENTS MAY BE PRESE!		16. Goat Curry Goat meat with bones cooked Nepali style with spices WARNING: BONE FRAGMENTS MAY BE PRESEN	\$16.95
2. Chicken Curry Boneless chicken cooked with fresh garlic, ginger, onion and sauce	\$13.95 tomato	17. Pumpkin Goat Goat meat with bones cooked in creamy pumpkin gravy WARNING: BONE FRAGMENTS MAY BE PRESEN	\$17.95
3. Palak Chicken Boneless chicken cooked with creamy spinach and spices	\$14.95	18. Shrimp Curry Shrimp cooked in tomato, onion sauce with spices	\$16.95
4. Chicken Vindaloo Boneless chicken cooked in spicy tomato and onion and vine	\$13.95 gar sauce	19. Shrimp Vindaloo Shrimp cooked in tomato, onion and vinegar sauce	\$16.95
5. Chicken Tikka Masala Tandoor baked boneless chicken breast cooked in creamy to	\$15.95 mato sauce	20. Coconut Shrimp Shrimp cooked in flavorful Coconut cream sauce	\$16.95
6. Chicken Jalfrezi Boneless chicken and mixed vegetables cooked in tomato, or sauce	\$13.95 nion curry	21. Shrimp Jalfrezi Shrimp and mixed vegetables cooked in Nepali curry sauce	\$16.95
7. Pumpkin Chicken Boneless chicken breast cooked in creamy pumpkin gravy	\$14.95		
8. Coconut Chicken Boneless chicken breast cooked in flavorful Coconut cream so	\$14.95		
9. Lamb Curry Chunks of boneless lamb cooked in onion, tomato, spices and thick gravy	\$16.95 d herbs in a	Goat Curry	
10. Pumpkin Lamb Boneless lamb cooked in creamy pumpkin gravy	\$17.95		
11. Coconut Lamb Boneless lamb cooked in flavorful Coconut cream sauce	\$17.95	Chicken Vindaloo	
12. Lamb Tikka Masala Boneless lamb cooked in tomato creamy sauce and butter	\$17.95		
13. Lamb Saag Lamb and spinach cooked with cream and spices	\$16.95	F-MAILE	
14. Lamb Vindaloo Lamb cooked in spicy tomato, onion and vinegar sauce	\$16.95	Chicken Tikka Masa	a
15. Lamb Jalfrezi Boneless lamb and mixed vegetables cooked in tomato,	\$16.95		

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**.



Lamb Biryani

Mo Mo - MoMo Chutney contains sesame seeds

1. Veggie MoMo (10 piece)

\$12.95

Traditional Nepali Dumplings filled with finely chopped vegetables and served with Nepali MoMo Chutney

2. Veggie Fried MoMo (10 piece)

\$12.95

Deep fried Veggie MoMo served with Nepali MoMo Chutney

3. Chicken MoMo (10 piece)

\$12.95

Traditional Nepali Dumplings filled with Chicken, onion and cabbage. Served with Nepali MoMo Chutney

4. Beef MoMo (10 piece)

\$13.95

Beef keema seasoned with spices and wrapped in a dumpling wrapper, Served with Nepali MoMo chutney

5. Lamb MoMo (10 piece)

\$14.95

Traditional Nepali Dumplings filled with Lamb, onion and cabbage. Served with Nepali MoMo Chutney

6. MoMo Platter (9 piece)

\$12.95

Assorted MoMo [3 beef, 3 chicken, 3 veggie]



Biryani

 Vegetable Biryani Basmati rice cooked with mixed vegetables 	\$12.95
2. Chicken Biryani Boneless chicken cooked with basmati rice and spices	\$13.95
3. Lamb Biryani Boneless lamb cooked with basmati rice and spices	\$15.95
4. Goat Biryani Goat with bones cooked with basmati rice and spices	\$15.95
5. Shrimp Biryani Shrimp cooked with basmati rice and spices	\$16.95



Tandoori Speciatties (served with basmati rice)

\$1 extra to substitute for brown rice!

1. Chicken Tikka \$14.95

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

2. Tandoori Chicken

\$15.95

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

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



Mix Grill



Tandoori Chicken



Tandoori

Sides, Soup and Salad

Basmati Rice (small)	\$2.00	Mix pickle	\$2.00
Basmati Rice (large) Brown Rice (small)	\$3.50 \$2.00	Raita	\$3.00
Brown Rice (large)	\$3.50	Yogurt with cucumber and spices	
Papadam	\$2.00	Yogurt	\$2.00

Salad - dressing contains sesame seeds \$4.95

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

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



Mango/Strawberry Lassi

Drinks

Joaq	72.50
Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Ginger Ale	
Mango Lassi	\$3.00
Strawberry Lassi	\$3.00
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

\$2.50

Dessert

Kheer (rice pudding)	\$3.00
Gulab Jamun	\$4.00