
Appetizer

Samosa (v) deep fried puff pastry filled with seasoned vegetables	5,95
Veg Pakora (v) fresh cauliflower in a mildly spiced batter with cumin powder and garlic	5,85
Chicken Pakora chicken filet coated in a mildly seasoned batter and deep fried	6,95
Mushroom pakora (v) mushroom stuffed with spinach and Nepalese cheese	7,55
Nepalese Momo (4 pieces) steamed dumplings stuffed with seasoned minced • vegan momo € 7,95 • chicken momo € 8,95 • Lamb momo € 9,25	7,95
Chilli stir fried with fresh capsicum, tomatoes and chilli sauce • mushroom chilli € 7,55 • lamb or chicken chilli € 8,95	7,55
Dal soup (v) mildly spiced Indian lentil soup, seasoned with spring onions and fresh lime	7,50
Chicken noodle soup nepalese noodle soup with chicken fillet in light herbs, garlic and coriander.	8,25
Loempia (v) (3 pieces) vegetable spring roll.	6,95
Spicy chicken wings marinated with tandoor spices and grilled in clay oven	8,95
Sekuwa lamb or chicken marinated & grilled in clay oven mixed with fresh garlic, red onion and coriander.	9,95
Mix starter (for two, vegetarian or non-vegetarian) mixed dish selected by the Chef.	16,50

Special 2-course menu	35,50
Special 3-course menu	43,50
Special 4-course menu	51,50
Special 5-course menu	61,95

Special menu can only be ordered from two people, chef will offer surprise items.

We prepare our dishes fresh; you can choose how spicy you want your dish to be: 'mild', 'medium' or 'hot'.

Main courses

Daal Bhat (v/nv) (famous Nepalese dish) 21,50
served with lentil, vegetable, rice, spinach paneer, raita, mixed-pickle
• supplement lamb or chicken (instead of spinach- and paneer curry) € 2,00

Tandoori 19,50
marinated with spices and grilled in the clay oven, served with naan bread and vegetable curry
• chicken/paneer € 19,50 • lamb chop € 22,50 • king prawn € 23,95 • salmon € 23,95 • mix € 22,95

Kathmandu Chowmein 18,50
noodles fried in a wok in combination with fresh capsicum, carrot and onions with chicken fillet

Bryani 17,95
basmati rice with nuts and spices, served with raita
• veg € 17,95 • chicken € 18,95 • lamb € 20,50 • King prawn € 23,95 • mix € 27,95

All of the dishes below are served with Basmati rice

Tikka Masala 19,95
grilled in the clay oven, prepared in a golden sauce with coconut-milk, cashew nut and raisins
• chicken/paneer € 19,95 • lamb € 21,50 • king prawn € 23,95

Ginger Chicken/Lamb 19,95
prepared in a thick curry sauce with ginger, garam masala and coriander
• chicken € 19,95 • lamb € 21,50

Butter Chicken 21,95
boneless chicken grilled & prepared in golden creamy curry sauce

Korma 18,50
prepared in a creamy sauce with coconut powder, raisins and almonds
• veg € 18,50 • chicken € 19,95 • lamb € 21,50 • king prawn € 23,95

Karahi 🍲 16,95
curry in medium spicy gravy with onion, tomato, capsicum & Nepalese spices
• vegan € 16,95 • paneer € 17,95 • chicken € 18,95 • lamb € 19,95 • king prawn € 23,95

Madras 🍲 🍲 16,95
prepared in a spiced curry sauce with cumin, ginger and lemon
• vegan € 16,95 • paneer € 17,95 • chicken € 18,95 • lamb € 19,95 • king prawn € 23,95

Vindaloo 🍲 🍲 🍲 17,95
prepared in spicy sauce with a piece of potato, garlic, ginger and tomato
• vegan € 17,95 • paneer € 17,95 • chicken € 19,95 • lamb € 21,95 • king prawn € 23,95

Mushroom 19,95
mildly spiced curry sauce with fresh mushroom, garlic, tomato, coriander
• chicken € 19,95 • lamb € 21,95 • king prawn € 23,95

Palak 18,95
spinach prepared in mildly spiced curry sauce with garlic and herbs
• paneer € 18,95 • chicken € 19,95 • lamb € 20,95 • king prawn € 23,95

Vegetarian main courses Vegan possible

All of the dishes below are served with Basmati rice

Bengan Bharta	20,95
roasted eggplant in curry sauce with turmeric powder and coriander	
Karesa Bari ko Tarkari	19,95
chef special vegetarian dish in a mildly seasoned sauce with bay leaves	
Daal Makhani (nv)	19,95
kidney beans, broken chickpeas and black lentils with garlic, ginger and tomatoes in a creamy sauce with butter	

Momo/Dumplings

Momos of your choice served with medium spicy momo chutney (10 pieces)

Vegetables Momo	17,45
steamed momos stuffed with seasoned vegetables	
Chicken Momo	18,45
steamed momos stuffed with minced seasoned chicken	
Lamb Momo	20,45
steamed momos stuffed with seasoned minced lamb	
Mix Momo	18,95
steamed momos stuffed with seasoned minced chicken, lamb, vegetables	
Chilly Momo	18,90
hot and spicy momos sautéed with onion, bell pepper, tomatoes and chili	
• vegan € 18,90 • chicken € 19,90 • lamb € 20,90	

Side-dishes

Bhendi Bhaji	ladies' fingers prepared in a mildly seasoned sauce	11,95
Saag Bhaji	spinach prepared in a mildly seasoned sauce	11,95
Mushroom Bhaji	mushrooms prepared in a mildly seasoned sauce	11,95
Matter Paneer	green peas and paneer in a curry sauce	11,95
Tarka Daal	creamy lentil curry with tomatoes and herbs	11,95
Veg Fried Rice	basmati rice prepared with fresh vegetables	8,95
Pulaw Rice	basmati rice prepared with onions and garlic	5,95
Raita	lightly spiced yoghurt with cucumber and tomatoes	4,95
Basmati Rice	basmati rice	3,95

Naan-brood

Naan	Indian soft white bread from the clay oven	4,25
Garlic Naan	naan with garlic en coriander	4,75
Keema Naan	naan stuffed with lamb minced	4,95
Peshwari Naan	naan stuffed with almonds, cashew nuts & coconuts	4,95
Kulcha	naan with onion and coriander	4,95
Aloo Paratha	special Nepali brown bread stuffed with potato	4,95
Tandoori Roti	Indian brown bread made from the clay oven	3,50

Desserts

Kulfi	traditional Indian ice with nuts	7,25
Kheer	traditional Nepali rice pudding	6,95
Gulab Jamun	cheesecake balls, thickened in sugar syrup	6,95
Tropical Delight	exotic fruit served with guava sorbet ice cream	7,25
Creme Brulee	served with vanilla ice cream	7,25
Kheer ice cream	traditional Nepali rice pudding with homemade vanilla ice cream.	7,25
Mix ice cream	combination of vanilla ice cream, guava sorbet ice cream and chocolate ice cream	6,95

If you have any Food or Drink Allergies or Intolerances, please speak to a member of our staff before placing your order

