

Non-veg Indian Curry Specials

Gorkha cocktails

Nepalese curry prepared with fresh garlic , zinger , tomatoes , mango and pineapple.

Saag

Fresh spinach prepared in home made curry sauce and spices .

Masala

Traditional Curry cooked in Chef's secret sauce with finely chopped fresh onion, tomatoes and capsicum.

Butter

Home made Curry cooked in golden creamy sauce.

Korma/ coconut curry

special creamy curry sauce made with cream, coconut and varieties of nuts.

Karahi / Jalfarazi

Curry cooked in Chef's secret sauce with finely chopped fresh onion, tomatoes and capsicum.

Madras/vindaloo

Curry cooked in a spiced curry sauce with coconut and very hot spices from South India.

chicken 18,95 lamb 19,95 paneer 17,95 Prawn 22,50 Fish 19,50



Vegetarian Curry Specials

MIXED VEGETABLES

Fresh seasonal vegetables cooked in a mildly spiced curry sauce with fresh onion, tomato and capsicum (sweet pepper). **17,95**

AALOO GOBI

Cauliflower and potatoes prepared with fresh onions, tomatoes and capsicum. **17,95**

CHANA ALOO

chickpeas prepared in medium spicy curry sauce with fresh potato , onions and tomatoes. **17,95**

PANEER BUTTER MASALA

Homemade Indian cottage cheese prepared in medium spicy curry sauce with onions and tomatoes. **18,50**

AALOO TAMA RA BODI (VEG.)

A famous Nepali curry prepared with bamboo shoots, black eyed beans and potatoes. **17,95**

BHANTA KO TARKARI

Eggplant prepared with mild spices. **17,95**

CHYAU RA AALU KO TARKARI

Mushroom and potatoes prepared with onions, ginger and coriander seed. **17,95**

JHANA KO DAAL

Yellow lentils prepared in a spiced curry sauce with fresh tomato, and seasoned with cumin and garlic. **16,95**



Dal Bhaat Tarkari

Lentils, rice , Tandoori naan and vegetables or (Lamb , chicken) . A popular Nepalese dish .

Veg 20,95 Chicken 22,95 Lamb (khasi) 24,95 Thakali 26,95

NEPALESE THALI SET

Tandoori Naan & Roti

Soft indian Bread Freshly baked in the clay oven .

Plain 3,75 Garlic 4,75 cheese 5,95 Roti 3,75

Peswari Naan

Soft Indian Bread with varieties of nuts coconut ,raising en cashew nuts

5,95

Keema Naan

soft indian Bread stuffed with grilled minced lamb and freshly baked in tandoor

6,25

3 course Menu

3 course Veg menu

Appetizer : samosa , onionbhajee, veg momo
main course : saag paneer , tandoori veg grill , Mixed veg curry , Rice and garlic naan
Dessert : Gulab Jamun
Minimum order 2 persons (59,95)

3 COURSE NON VEG MENU

Appetizer : chicken chilli , chicken momo
Main course :khasi ko masu , chicken tikka tandoori , Dal makhani
Rice and garlic naan
Dessert : Gulab jamun
69,95

3 course 1 person menu

Appartizer : samosa , Papadum
Main course : Butter chicken , Chana masla , Rice and Garlic Naan
Dessert : Gulab Jamun
26,95

Nepalese Main Dishes

Khasi ko Masu

Boneless Lamb prepared with twelve different spices. **19,95**

Gorkha Style Khasi ko Masu

Spicy boneless lamb prepared with paprika powder, garlic, yoghurt and cinnamon powder. **20,95**

Jhinge Macha

Shrimps prepared with the chef's secret sauce. **22,95**

Kukhura ko Masu

Boneless chicken prepared with bay leaves, cloves and fresh coriander. **18,95**

Gorkha Style Kukhura ko Masu

Spicy boneless chicken prepared with capsicum paprika powder, garlic, yoghurt and cinnamon powder. **18,95**

MUST HAVE
menus