



# MILA

HOTEL

## BEVERAGES

### Hot Coffee

Americano	225
Cappuccino	275
Cafe Latte	275
Cafe Mocha	325
Espresso/Crema	200
Macchiato	225
Matcha Latte	350

### Cold Coffee

Iced Americano	300
Iced Latte	340
Iced Mocha	400
Iced Matcha Latte	350
Frappe (Vanilla/Chocolate/ Caramel)	400
Cold Coffee with Ice-cream (Vanilla/Chocolate/ Strawberry)	420
Add Flavoured Syrup (Vanilla/ Caramel/ Hazelnut)	60



### Tea

Cup | Small Pot | Large Pot

Black Tea	80	140	250
Masala tea	125	225	400
Herbal Tea	80	140	250

(Green, Jasmine, Peach, Wild Berries, Lemon, Ginger)

### Hot Beverage

Hot Chocolate	250
Hot Milk	125
Hot Lemon with Honey & Ginger	220/250

### Cold Beverages

Iced Tea (Peach/ Lemon/ Apple)	220
Fresh Lemon Soda	200
Fresh Lemonade	200
Mint Lemonade	250
Plain Lassi	230
Banana/Mango Lassi	280
Coke, Fanta, Sprite	150
Coke Zero 500ml	250
Spring Water	100
Sparkling Water	480
Milk Shake with Ice-Cream (Vanilla/Chocolate/ Strawberry)	320

### Juices

Fresh Seasonal Fruit Juice	350
Canned Juice (Apple/ Guava/ Mango/ Pineapple/ Orange)	200



Prices are inclusive of taxes



**MILA**  
HOTEL

# MENU

## SOUPS

Cream of Mushroom/Chicken	450/500
Hot & Sour Soup Veg/Non-Veg	400/500
Classic Broccoli Soup	500
Creamy Tomato Basil Soup	500
White bean soup	500

-soup servrd with garlic bread



## SALADS

Classic Green Salad (Veg)	400
Fruits Salad (Veg)	500
Greek Salad (Veg)	550
Chicken Caesar Salad	700
Grilled Chicken with Nuts Salad	700
Pasta Corn Salad	800

-Served with dressing and garlic bread



## APPETIZERS VEG

Dry-Fry/Masala Katauri Papad	100/160
Nachos with Cheese & Salsa	370
Nachos with chicken/veg	500/400
Boiled /Crispy Fried Corn	350/420
American Sauteed Corn	420
Classic Fries	300
Chilli Fries	380
Honey Chilli Fries	470
Cheese Stuffed Baked Potato	695
Mustang Aloo(Potato dish)	470
Pakoda(Fritter)- (Veg/Paneer)	350/580
Mozzarella Bites	580
Chilli Mushroom / Paneer	500/650

## APPETIZERS NON-VEG

Chicken Nuggets	600
Crispy Fried Chicken	600
Chicken In a Basket	650
Chilli Chicken, Sausage/ Pork	600/700
BBQ Chicken Wings	665
Buffalo Chicken Wings	665
Korean Hot Spicy Wings	700
Fish Fingers	595
Salt & Pepper Fish	595
Spicy Sliced Wild Boar	630
Golden Fried Prawn	895
Ginger Garlic Prawn	895

Prices are inclusive of taxes

# MENU

## MAIN COURSE

### SANDWICH, BURGERS & WRAPS

Served with a side of french fries, salad & signature sauce.

#### BURGER VEG/CHICKEN 550/600

Mixed vegetable/chicken patty with cheese, lettuce, red cabbage & tomato.

#### SANDWICH VEG/CHICKEN 500/550

Mixed vegetable/chicken pieces mixed with mayonnaise topped with cheese and lettuce.

#### GRILLED CHICKEN SANDWICH 585

Grilled chicken with cheese, tomato, red cabbage & lettuce.

#### GRILLED COTTAGE CHEESE SANDWICH 600

Grilled Paneer With Cheese, Tomato Red Cabbage Lettuce And Balsamic Glazed Onion

#### CLUB SANDWICH 650

Triple decker toasted sandwich with grilled chicken, ham, egg, cheese, red cabbage, lettuce & tomato.

#### PANEER TIKKA WRAP (Veg) 650

Grilled marinated paneer, onion, green bell pepper, lettuce, red cabbage, fresh herbs wrapped in a tortilla bread

#### CHICKEN TIKKA WRAP 650

Grilled marinated chicken, onion, green bell pepper, lettuce, red cabbage wrapped in a tortilla bread

#### CHICKEN CAESAR WRAP 700

Grilled marinated chicken with lettuce, red cabbage, bell pepper, onion, caesar dressing & wrapped in a tortilla bread

#### EXTRA

#### TOPPINGS

CHEESE	150
OLIVES	95
JALAPENO	95
BACON	175
CHICKEN	175



### PIZZA & PASTA

All pasta dishes are served with garlic bread.

#### MARGHERITA (Veg) 675

Homemade pizza base with roma tomato sauce, mozzarella cheese topped with roasted garlic, olive oil & fresh basil

#### BASCO VEGGIE DELIGHT (Veg) 730

Sautéed mushrooms, tomatoes, sweet corn, mushroom, tomato, bell pepper, topped with mozzarella cheese & fresh herbs

#### BBQ CHICKEN PIZZA 800

Homemade signature sauce, capsicum, onion, mozzarella cheese, marinated grilled chicken topped with BBQ sauce, olive oil & fresh herbs.

#### HAWAIIAN PIZZA 750

Pineapple, green bell pepper, jalapeno, tomato, homemade sauce, mozzarella cheese, olive, fresh herbs.

#### PEPPERONI 850

Pepperoni, grilled capsicum, onion, tomato, homemade signature sauce topped with mozzarella cheese & fresh herbs.

#### PENNE ARRABBIATA (Veg) 650

Penne pasta tossed in garlic, chilli flakes, tomato sauce & fresh basil.

#### FETTUCCINE ALFREDO 795

Al dente fettuccine with bacon, egg, parmesan cheese, cooked with fresh cream.

#### SPAGHETTI BOLOGNESE 750

Al dente spaghetti cooked with minced meat, bolognese sauce, served with parmesan cheese

#### SPAGHETTI WITH MEATBALLS 795

Spaghetti with marinated mince chicken meatballs slow cooked in a traditional rich tomato based sauce.

# MENU

## MAIN COURSE

### INDIAN & NEPALESE CUISINE

DAL MAKHANI (VEG)	450
DAL FRY(VEG)	350
MIX VEGETABLE CURRY (VEG)	400
VEG JHALFREZI (VEG)	450
PANEER BUTTER MASALA (VEG)	650
PENEER JHALFREZI (Veg)	650
PALAK PANEER (VEG)	650
CHICKEN MUGHLAI	650
CHICKEN BUTTER MASALA	650
CHICKEN JHALFREZI	650
MUTTON ROGAN JOSH	895
MUTTON CURRY	895
PRAWN MILKY COCONUT CURRY	895
PRAWN MADRAS	895
TAWA ROTI	50
LACHHA PARATHA (Flatbread)	150
ALOO PARATHA	200
GOBI PARATHA	200
PLAIN RICE	175
TOMATO RICE	285
VEG PULAO	285
SULTANA JEERA RICE	285
BIRYANI (Paneer, Chicken/Mutton)	800/1000



	VEG/CHI/BUFF
STEAMED MOMO	350/400/400
Stuffed steamed dumplings served with tomato pickle.	
JHOL MOMO	400/450/450
Stuffed steamed dumplings with hot tomato & sesame thick sauce.	
CHEF'S SPECIAL SOUP MOMO	450/495/495
Stuffed steamed dumplings served in chef's special hot soup .	
CRUNCHY FRIED MOMO	400/495/495
Deep fried crumb-battered dumplings with tomato pickle.	
CHILLI MOMO	400/450/450
Deep fried crunchy dumplings sautéed in onion, tomato, capsicum and chilli sauce.	
KOTHEY MOMO	400/ 450/450
Pan fried dumplings with tomato pickle.	
MOMO PLATTER	700/900/900
Steamed, crumb-battered, spicy and chilli momos with a side salad, tomato pickle & chef's special hot soup .	
NEPALI THALI	650/700/900
(veg) (chi/fish) (mutton)	
Traditional Nepali meal consisting of basmati rice, paneer / chicken-fish-mutton curry, dal, vegetables, leafy greens, chutney, papad & curd.	



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# MENU

## MAIN COURSE

### WESTERN CUISINE

Served with a side of mashed potatoes or french fries and grilled vegetables.

<b>GRILLED CHICKEN</b>	<b>800</b>
Grilled chicken breast served with sautéed fresh vegetables & rosemary sauce.	
<b>GRILLED FISH</b>	<b>800</b>
Grilled fish served with sautéed fresh vegetables & lemon butter sauce.	
<b>FISH &amp; CHIPS</b>	<b>800</b>
Marinated fish battered and golden deep fried served with fries, side salad & tarter sauce.	
<b>GRILLED PORK CHOP</b>	<b>800</b>
Grilled pork chop served with sautéed fresh vegetables & barbecue sauce.	
<b>PEPPER STEAK</b>	<b>950</b>
Grilled marinated tenderloin beef with garlic, rosemary & peppercorn sauce served with sautéed fresh vegetables & grilled tomato.	
<b>GARLIC STEAK</b>	<b>950</b>
Grilled marinated tenderloin beef fillet cooked in mustard, garlic & fresh herbs served with sautéed fresh vegetables, grilled tomato & mushroom garlic sauce.	
<b>COWBOY BUTTER SAUCE STEAK</b>	<b>950</b>
Grilled marinated tenderloin steak beef fillet butter mustard ,fresh herbs served with vegetable,grilled tomato and cow boy butter sauce.	
<b>CHICKEN /PORK SCHNITZEL</b>	<b>800/900</b>
Pan fried chicken/pork with a bread crumb coating ,served with herbs potatoes and salad	

### ASIAN CUISINE

Please indicate your preferred spice level while ordering.

	VEG/CHI
<b>THUKPA</b>	<b>450/525</b>
Tibetan style soup noodles with Himalayan spices.	
<b>FRIED RICE</b>	<b>400/450</b>
Chinese style wok fried rice with vegetables.	
<b>MIX FRIED RICE</b>	<b>550</b>
Chinese style wok fried rice with vegetables, chicken, sausage, egg.	
<b>CHOWMEIN</b>	<b>400/500</b>
Chinese style wok fried noodles with vegetables.	
<b>MIXED CHOWMEIN</b>	<b>550</b>
Chinese style wok fried noodles with vegetables, chicken, sausage, egg.	
<b>HAKKA NOODLES</b>	<b>600</b>
Chinese style wok fried noodles with vegetables, pak choi, chicken & egg.	
<b>PAD THAI VEG/CHICKEN</b>	<b>600/685</b>
Thin rice noodles stir-fried with chicken, scallions and egg in a tamarind sauce topped with shredded mix vegetable with crushed peanuts and chili flakes on the side.	
<b>KUNG PAO CHICKEN/PORK</b>	<b>600/685</b>
Classic Chinese style chicken/pork dish with nuts and vegetables stir fried served with rice.	
<b>MANCHURIAN VEG/CHICKEN</b>	<b>600/650</b>
Diced grilled chicken cooked in oyster creamy manchurian sauce served with rice.	



# MENU

## MAIN COURSE & DESSERTS

### CHEF'S SPECIAL MENU

<b>LEMONGRASS CHICKEN</b>	850
Chicken marinated in lemongrass and fresh herbs, served with rice and salad.	
<b>CHICKEN PARMESAN</b>	950
Fried chicken breast with bread crumb coating cooked with tomato sauce and parmesan cheese served with spaghetti and sautéed vegetables.	
<b>CHICKEN FLORENTINE</b>	950
Chicken breast stuffed with creamy cheese spinach and Italian seasonings, served with mashed potatoes and sautéed vegetables.	
<b>HONEY GARLIC CHICKEN</b>	900
Grilled chicken with honey garlic sauce served with fries and garlic sautéed vegetable.	
<b>CHICKEN/PRAWN SHASHLIK ARRABBITA</b>	850/1300
Skewered and grilled chicken/prawn and vegetables topped with a tomato based sauce, served with pasta and sautéed vegetable.	
<b>CHICKEN KIEV</b>	950
Chicken breast stuffed with mushroom and butter sauce. bread crumb coated and golden deep-fried, served with mashed potatoes and sautéed vegetables.	
<b>CHICKEN/FISH TACOS</b>	800
Four pieces of tortillas stuffed with chicken/fish, boiled red-kidney beans and savory sauce. topped with lettuce and sour cream. served with pico de gallo on the side.	
<b>BALSAMIC FLAVOURED GRILLED LAMB CHOP</b>	1400
Grilled marinated lamb chop with mustard base served with sauteed fresh vegetable ,risotto rice and balsamic sauce.	
<b>GARLIC BUTTER GRILLED LAMB CHOP</b>	1400
Grilled marinated lamb chop with mustard base ,served with sauteed fresh vegetable ,risotto rice and garlic butter sauce.	
<b>LAMB SHANK</b>	1400
Leg section of baby lamb marinated with spices, herbs, & baked in oven with traditional Indian style sauce, served with risotto rice & sautéed vegetables.	

### DESSERT MENU

<b>GAJAR KO HALUWA</b>	400
Indian dessert made by simmering fresh grated carrots with full fat milk, sugar and ghee topped with chopped mix nuts.	
<b>BROWNIE WITH ICE CREAM</b>	450
Hot Chocolate brownie topped with one scoop of ice cream.	
<b>SIZZLING BROWNIE</b>	450
Hot chocolate sizzling brownie served with hot platter.	
<b>BROWNIE</b>	400
<b>CARROT CAKE</b>	250
<b>BANANA CAKE</b>	250
<b>ICE CREAM PER SCOOP</b>	120
(Chocolate, vanilla, strawberry)	
<b>AFFOGATO</b>	300
Vanilla ice cream topped with a shot of espresso	



\*Please place your last orders by 9:30 pm.



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## BAR MENU

### MOCKTAILS

VIRGIN MOJITO	Rs..400
VIRGIN PINA COLADA	Rs..400
STRAWBERRY SURPRISE	Rs..400
MANGO MULE	Rs..400
BLUE SEA BREEZE	Rs..400
CINDRELLA	Rs..400
FRUITS PUNCH	Rs..400
ROYAL MUSKETEER	RS..400

### BEER

CARLSBERG	Rs..830
TUBORG	Rs..780
GORKHA PILSNER	Rs..750
BARASINGHE	Rs..750
YETI BEER	Rs..750
APPLE CIDER	Rs..360

### COCKTAILS

BRAIN HEMORRHAGE (shots)	Rs..600
B-52 (shots)	Rs..600
WHISKEY SOUR	Rs..750
PINK LADY	Rs..750
DAIQUIRI	Rs..750
ESPRESSO MARTINI	Rs..800
HOT RUM PUNCH	Rs..750
MOJITO	Rs..800
MAI-TAI	Rs..850
GUAVA CHILLI BURN	Rs..800
GIN & TONIC	Rs..800
PINA COLODA	Rs..1000
TEQUILA SUNRISE	Rs..1000
MARGARITA	Rs..1000
LONG ISLAND ICE TEA	Rs..1000
NIGRONI	RS..1000

### SPIRITS

<u>DOMESTIC SPIRITS</u>	<u>60 ML</u>
OLD DURBAR REGULAR	Rs..450
O/D (Black chimney)	Rs..500
KALA PATTHAR	Rs..420
KHUKRI DARK RUM	Rs..420
KHUKRI SPICE RUM	Rs..450
KHUKRI WHITE RUM	Rs..430
NUDE VODKA	Rs..420
8848 VODKA	Rs..400
RUSLAN VODKA	Rs..400
SNOWMEN GIN	Rs..430
<u>IMPORTED SPIRITS</u>	<u>30 ML</u>
MALIBU	RS..550
JAMESON (Irish Whiskey)	RS..550
TALISKER (single Malt)	RS..850
ABSOLUT	RS..500
KAHLUA	RS..600
BAILEY'S	RS..600
TRIPLE SEC.	RS..620
TEQUILA (JOSE CUERVO)	Rs..650

Prices are inclusive of taxes



# MILA

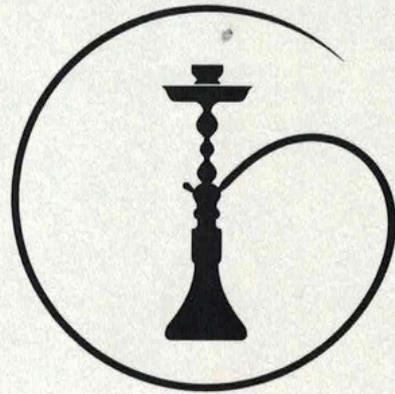
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## TONGBA

RS.500

(INCLUSIVE OF TAXES)



## SHISHA

RS.500(NORMAL)

RS.700 (CLOUD)

(INCLUSIVE OF TAXES)

### SPECIALTY OF NEPAL

Tongba is a traditional alcoholic drink of the Himalayan people. It is also called **Hot Beer**. It is made from fermented Millet grains, which are cooked and cooled, then mixed with yeast and fermented over a month or two. The grains are mixed with hot water, and the resulting drink is thick and milky, with a pleasant, mild flavor.

### FLAVOURS



Mint

Double Apple

Paan

\*Please check your belongings before you leave. Management is not responsible for any lost items.