

Any vegetarian curry or house special can be made vegan



appetizer

Nepali Khaja Set ✂ 12 Sampler plate with tangy spicy chicken, lamb seasoned with onion and lime, cucumber-potato salad, black eyed peas, and beaten rice	Pork Belly Bhutwa ✂ 12 Pork belly seasoned with chili powder, masala, and garlic ginger paste—served with tomato and pepper sauce	Kale Chaat ✂ 10 Chickpea battered kale with homemade yogurt, mint, and tamarind sauces—topped with tomatoes, onions, and potatoes—tangy, spicy, and sweet
Chili 12 Chicken or paneer cooked with bell peppers, onions, fresh tomatoes, and soy sauce	Spicy Cauliflower ✂ ✓ 10 Crispy cauliflower tossed in a spicy homemade chili sauce	Pangra ✂ 10 Pan fried chicken gizzard cooked with ginger garlic paste, spices, onions, and tomatoes
Samosa Tarkari ✓ 8 A homemade deep fried pastry stuffed with mildly spiced potatoes, green peas, and cumin—served with mint and tamarind sauce	Pakoda ✂ ✓ 8 Shredded vegetables dipped in a spiced chickpea batter, fried, and served with homemade tamarind and mint sauce	Aloo Dum ✂ ✓ 8 Boiled potatoes cooked with tomato, onion, chili, ginger, and garlic
Pakku ✂ 13 Goat marinated over night, cooked in a traditional mud pot until tender	Pani Puri ✓ 8 Crisp fried dough balls stuffed with potatoes, sprouts, and chaat masala—served with a sweet and tangy water	

मोमो

Introduced to Nepali cuisine by Tibetans who migrated to the mountains of Nepal, Momo has since evolved into a staple dish for Nepali culture and they are now considered a traditional delicacy in Nepal, Tibet, and Bhutan alike.*

Chicken Momo 13	Vegetable Momo ✓ 12
Minced chicken or vegetables mixed with chives, garlic, and homemade momo masala, served with tomato and roasted soybean sauce	

* Momos take 15 minutes to prepare

डोप and डालढ

Mixed Green Salad ✂ ✓ 8 Greens with balsamic vinaigrette, cherry tomatoes and Persian cucumbers	Beet Salad ✂ 14 Baby arugula, beets and labneh tossed with a creamy garlic dressing	Quati ko Johl ✂ ✓ 8 Sprouted bean soup with fenugreek, widely used in Nepali cooking
---	---	--

प्लेटे ढिंशेड

Daal Bhat Thali ✂
Daal, meaning lentils, and Bhat, meaning rice, comprise the staples of this Nepali dish. Traditionally eaten twice a day on a large metal platter, pick your choice of curry which will be served with rice, black lentil soup, cauliflower, mustard greens, papad, achar-fermented pickles, and homemade yogurt.

Goat-bone in 18	Shrimp and Salmon 22	Vegetable 17
Lamb 18	Chicken 18	

Tandoori Plate ✂

Used to prepare breads, a tandoor is also commonly used for preparing marinated meats or vegetables over a charcoal fire—marinated with ginger, garlic, coriander powder, cayenne pepper, and garam masala then served with fresh vegetables, lettuce salad, turmeric rice, and a homemade yogurt sauce.

Lamb Chop 25	Shrimp and Salmon 22	Shish Kebab 20
Chicken 18	Vegetable 18	

18% gratuity included for parties of eight or more. Only four credit card payments per table.

Any vegetarian curry or house special can be made vegan

होमस्टे स्पेशल

- Dhading Chicken** ✂ 16
Roasted spices, tomatoes, onion, ginger, garlic, and cilantro, this dish is reminiscent of the local restaurants that line the highways of Nepal.
- Goat Curry** ✂ 18
Bone in goat from cooked with ginger, garlic, tomato, onion and garan masala .
- Butter Chicken** ✂ 16
Strips of chicken thighs cooked in a decadent cream sauce with home-roasted spices, a delightful treat.
- Dancing Yak Khichidi** ✂ 18
Khichidi is Nepali comfort food that includes rice, lentils, and spices cooked together with ghee—homemade butter—and roasted cauliflower.
- Katar Ko Tarkari** ✂ 15
Diced jackfruit cooked with tomatoes, onion, garam masala, and mustard paste—a festive dish common to the Nepali flatlands.
- Bodi Tama** ✂ 15
A staple of Nepali cuisine, this flavorful curry is made from fermented bamboo shoots, potatoes, and black-eyed peas.
- Baigun Tarkari** ✂ 15
Minced eggplant that is roasted in a tandoor fire and later cooked with cumin, coriander, turmeric, onion, garlic, and green peas.
- Bhindi Tarkari** ✂ 15
Fresh okra sautéed with onion, chopped tomatoes, ginger garlic paste, and spices—simple and on point.
- Jhaney ko Daal** ✂ 14
Yellow lentils cooked with garlic, red chilies, and cumin roasted in ghee—homemade butter.
- Daal Makhani** ✂ 15
Rich and hearty whole lentils cooked with cream, tomato, onion, cumin, and roasted coriander.
- Aloo Cauli** ✂ 15
Cauliflower, green peas, and potatoes cooked with spices in a tomato and onion sauce.

टिक्काडॉट टारमॉड

- Tomato and Onion Base** ✂
Classic Nepali restaurant curry with an onion and tomato based sauce, flavored with ginger, garlic, tomato puree, chili peppers, and a variety of spices.
- Cashew Curry** ✂
A creamy sauce with almond and cashew in a delicately balanced blend of spices with ginger and coriander—the sauce is mild, making it perfect for kids or those with sensitive palates.
- Tangy Aloo Curry** ✂
Sour and spicy—this one is a blend of red chilies and tamarind that is cooked with coriander, cumin, turmeric, ginger, and garlic. Its a good blend of sweet and tangy with the potatoes being an added bonus.
- Tikka Masala Curry** ✂
Tikka Masala is a universal crowd pleaser! Its flavor comes from a blend of aromatic spices, including coriander and lemon with its characteristic yellow color arising from the use of turmeric.
- Saag Curry** ✂
Chopped spinach and cooked with cream or coconut milk, this green sauce is also comprised of garlic, onion, and spices. It makes for a hearty and filling meal.
- Biryani** ✂
Long-grain rice (similar to basmati) flavored with homemade biryani masala and saffron. It is layered with meat, fish, or vegetables, cooked in a thick gravy and garnished with coconut flakes, cashew nuts, and raisins.

Chicken..... 16 Shrimp and Salmon..... 18 Tofu and Mixed Vegetable ✓ 15
Lamb..... 18 Paneer..... 16

डॉट

White Rice ✓ ✂ 3 Plain Naan..... 3 Cheese Naan..... 4
Brown Rice ✓ ✂ 3 Garlic Naan..... 3.50 Buckwheat Roti ✓ ✂ 4
Turmeric Rice ✓ ✂ 4 Onion Naan..... 4 Lachha Partha..... 3.50
Tandoori Roti..... 3

18% gratuity included for parties of eight or more. Only four credit card payments per table.