

HIMALAYAN FUSION

FROM THE CLAY OVEN -TANDOOR

TANDOORI CHICKEN

bone-in chicken legs and thighs marinated in a sauce of lemon juice, ginger, garlic, cardamom, cumin, coriander, turmeric and yogurt and fire-roasted on skewers

CHICKEN TIKKA

baked boneless chicken breast marinated overnight in lemon juice, ginger, garlic, cardamom, cinnamon, cumin, coriander, turmeric and yogurt and fire-roasted on skewers

MALAI KABAB

fire-roasted chicken breast seasoned with mild spices including lemon juice, ginger, garlic, cardamom, cinnamon, cumin, coriander, turmeric and sour cream.

LAMB BOTI

boneless lamb leg pieces marinated in ginger, garlic and mild spices including lemon juice, ginger, garlic, cardamom, cinnamon, cumin, coriander, turmeric and rosemary

TANDOORI FISH

fresh farmed Salmon fillet marinated in ginger, salt, pepper and turmeric

TANDOORI PANEER

soft juicy chunks of paneer cheese, peppers and onions in mild spices .

Tandoori items are served with a bowl of spiced and buttery basmati rice or a bowl of plain brown rice

TIBETAN SPECIALITIES

CHICKEN MOMOS

steamed dumplings filled with ground chicken thighs, ginger, onions, cilantro and black pepper and served with a spicy tomato, onion and red chili sauce.

VEGETABLE MOMOS

steamed dumplings filled with minced cauliflower, potato, carrot, paneer cheese, ginger, onions, cilantro, butter and black pepper and served with a spicy tomato, onion and red chili sauce.

VEGETABLE CHOWMEIN

egg noodles stir fried with julienned cabbage, carrot, mild spices and soy sauce.

CHICKEN / EGG CHOWMEIN

egg noodles stir fried with julienned cabbage, carrot, chicken or egg, mild spices and soy sauce.

Chowmein and chicken, paneer or tofu chili can be prepared mild, medium, spicy or extra spicy.

CHICKEN CHILLI

spicy pieces of boneless chicken marinated and lightly fried and stir-fried with fresh onions, green peppers and chilies

PANEER CHILLI

paneer cheese lightly fried and stir-fried with fresh onions, green peppers and chilies

Chili items come with a bowl of rice. **ask about our Yak items**

STAPLES

NAAN

soft, fluffy and chewy Indian flat bread made with white flour and baked in a clay oven

GARLIC NAAN

naan bread topped with fresh minced garlic and cilantro

ONION KULCHA

naan bread stuffed with spiced onions and cilantro

TANDOORI ROTI

Indian flat bread made with stone-ground wheat flour

TIN MOMO

fluffy steamed bread served with a spicy tomato, onion and red chili sauce. Enjoy the bun with just the sauce or with any curry item.

BROWN RICE

plain brown rice served with our vegan options.

BIRYANI

Indian rice dish made with seasoned rice, including cloves, cardamom, cinnamon, fenugreek leaves, and meat or fish or vegetables. Served with Raita (yogurt sauce) on the side

CHICKEN | VEGETABLE
FISH | LAMB

BASMATI RICE

spiced and buttery basmati rice served with most menu items.

DESSERTS

KHEER

rice pudding slow cooked over medium heat and served cold

GULAB JAMUN

cottage cheese and flour deep fried and then dipped in sweetened rose water and served warm.

GAZAR HALWA

home-made carrot pudding served warm

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. We do not use peanuts. Ask your server about other allergens.

20% gratuity will be applied to parties of 6 or more. We will gladly split your check up to 4 ways.

NOT ALL ITEMS ARE AVAILABLE | SEE DIGITAL MENU FOR CURRENT PRICES

HIMALAYAN FUSION

STARTERS AND SMALL PLATES

PAPRI CHAT

a medley of potatoes, chickpeas, wafers, gently tossed in cilantro and spices and served with a topping of yogurt, mint chutney and tamarind chutney.

CHICKEN CHAT

tender morsels of tandoori baked chicken tossed in cilantro, onions, tomatoes and then topped off with a light lime dressing, mint chutney and tamarind chutney.

KACHUMBAR SALAD

julienned mango, cucumber, carrot, cilantro and red onion with a tangy lemon-pepper dressing

VEGETABLE SAMOSAS

two crisp deep-fried turnovers stuffed with potatoes, green peas and spices

LAMB SAMOSAS

two crisp deep-fried turnovers stuffed with spiced minced lamb

VEGETABLE PAKORAS

mixed vegetables, mostly onions, dipped in chick pea batter and deep-fried

Samosas are wrapped in homemade pasty dough. Pakoras and Samosas are served on top of our mint and tamarind chutney.

PESHAWARI NAAN

naan bread stuffed with sweet nuts and raisins

PANEER NAAN

naan bread stuffed with spiced paneer cheese

SEKUWA

spicy boneless chicken breast, lamb or fish cubes marinated Nepali style with ginger and garlic and cooked in the tandoor. Sekuwa is meat cooked over an open fire and a favorite Nepali bar snack. Sekuwa is available spicy or extra spicy.

Naan is soft, fluffy and chewy Indian bread made with white flour and baked in a clay oven

VEGETARIAN CURRIES

VEGETABLE KORMA

cauliflower, zucchini, peas, and carrots in a mild cashew sauce

MALAI KOFTA

lightly fried koftas made from potato, cashew and raisin in a creamy cashew sauce

DAL MAKHANI

creamy black lentils slow-cooked to perfection

TARKA DAAL*

yellow lentils tempered with a blend of Nepali spices

CHANA MASALA*

a traditional staple dish of chickpeas in a tomato sauce

PANEER MAKHANI

cottage cheese cooked into a creamy tomato sauce

SAAG PANEER

cottage cheese in a creamy spinach sauce

BAIGUN BHARTA*

chopped eggplant cooked in garlic, ginger, and curry spices

BHENDI MASALA*

okra, tomatoes, and onions stir fried in a medley of spices.

CHANA SAAG*

fresh chickpeas in a spinach sauce

ALU GOBI*

cauliflower florets and potatoes in a mild tomato based sauce

SAAG ALU*

chopped potatoes in a creamy spinach sauce

ALU MATAR*

potatoes and peas cooked in a lightly spiced sauce.

MATAR PANEER

cottage cheese and fresh peas in a rich tomato sauce

* VEGAN OPTION AVAILABLE

NON-VEGETARIAN CURRIES

VINDALOO

a hot and tangy chili sauce made with vinegar, ginger, garlic and a blend of spices including cardamom, cinnamon, cumin, coriander, turmeric, cloves and fenugreek leaves

SAAG

a sauce of freshly chopped spinach cooked with ginger, garlic, onion and mild spices including cumin, coriander, cloves, fenugreek leaves and turmeric

KORMA

a sweet and creamy sauce made from coconut powder, tomato, onions, ginger, garlic and mild spices including cumin, coriander, cloves, fenugreek leaves and turmeric

NEPALI STYLE CURRY

a Nepalese sauce made with a mild base of ginger, garlic, tomato, onion, cumin, coriander and turmeric

TIKKA MASALA

tandoori baked meat in a rich, creamy tomato and onion-based sauce, with mild spices including cumin, coriander, cloves, fenugreek leaves and turmeric

FISH CURRY (MARKET PRICE)

Fresh fish lightly fried and finished in spiced onion and tomato sauces with mustard.

Curries are served with a bowl of spiced and buttery basmati rice or a bowl of plain brown rice

Prepared mild, medium, spicy or extra spicy with your choice of chicken or lamb