

A LA CARTE MENU

NIBBLES

GARLIC ROTI, POPADUMS & DUNGRI, RAITA & MANGO CHUTNEY (£2 PP)

SMALL PLATES

KINEMA ACHAR PANI PURI SHOTS (d/f VE) 8.9

preserved soya, chilli, timmur, mint & tamarind water

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

CHANNA CHATPATE (N / V) 9.9

crispy puffed rice & potato salad, sheeps yogurt, tamarind & date molasses

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

ALOO KO ACHAR (g/f VE df) 9.9

mustard oil tempered warm potato & cucumber salad, toasted fenugreek & sesame, poppadum nest

Inzolia-Catarratto Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2022

CHICKEN TIKKA MASALA "ARANCINI" 12.5

biryani risotto, mozzarella, spicy tomato fundue, raita mousse, wild garlic chutney

Chenin Blanc Long Beach, South Africa 2022

BEETROOT & 8848 VODKA CURED SALMON DUNGRI 12.5

saffron mascarpone, 8848 vodka-mango chutney, seaweed salad, timmur

Inzolia-Catarratto Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2022

BUTWAL FRIED CHICKEN (gf) 12.5

Tender juicy chicken pieces served w/ scotch bonnet & coriander jam

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

SEABASS MACHHA TACO (GF DF) 12.9

seabass fillet curry, kodo (ground millet) flatbread, coriander chutney, avocado, pickled red onion

Grenache Gris & Marselan SOL & RIVE, Coteaux du Pont du Gard, France 2022

COLCHESTER OYSTERS BHAI (GF) 12.9

grapefruit & samphire sadeko,, pomegranate, raita, kwati puree

Umenoyado Yuzu Shu, Kinki-Nara (8%), Japan NV

SEARED BUFFALO LOIN SEKUWA 13.9 (GF)

masaura & miso crema, grilled padron pepper, pickled nespati pear, wilted spinach

Pinot -Noir Les Argelières, Languedoc-France 2022

MOMO

Nepalese dumplings 8.9 (4pcs) 10.9 (6pcs) 12.9 (10pcs)

STEAMED PORK MOMO

hempseed & tomato chutney

Nero d'Avola Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2021

STEAMED CHICKEN MOMO

hempseed & tomato chutney

Chenin Blanc Long Beach, South Africa 2022

STEAMED BUFFALO MEAT MOMO

hempseed & tomato chutney

Pinot -Noir Les Argelières, Languedoc-France 2022

FERMENTED SOYA & SMOKED AUBERGINE (VE)

hempseed & tomato chutney

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

CRISPY CHILLI LAMB MOMO

scotch bonnet chilli & coriander jam

Nero d'Avola Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2021

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CHATAMARI

(Nepalese style pizza, fermented rice & lentil pancake topped with choice of toppings & mozzarella)

RUKH KATAHARKO TARKARI (V) 14.5

Jackfruit curry

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

KHUKHURA KO MASU 15.9

butter chicken curry

Chenin Blanc Long Beach, South Africa 2022

BHUTEKO KHHASI KO MASU ra LAPSI 16.9

10-hour braised goat curry & lapsi berries

Nero d'Avola Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2021

CURRIES

(all served with steamed rice, house salad, mango chutney & raita, poppadum)

RUKH KATAHARKO TARKARI (V) 18.5

Jackfruit curry

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

KHUKHURA KO MASU 18.9

butter chicken curry

Chenin Blanc Long Beach, South Africa 2022

BHUTEKO KHHASI KO MASU 18.9

10-hour braised lamb curry

Nero d'Avola Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2021

JHINGA (JUMBO PRAWNS) CURRY 19.9

rich & creamy tomato curry sauce

Inzolia-Catarratto Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2022

THUKPA / JHOL

THUKPA-Nepalese style egg noodles in spiced tomato broth, seasonal vegetables, choice of toppings

MASAURA THUKPA (g/f V) 14.9

fermented taro & lentil

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

POKHARA CHICKEN 15.9

Grenache Gris & Marselan SOL & RIVE, Coteaux du Pont du Gard, France 2022

TIGER PRAWNS JHOL MOMO 16.9

prawn momo (6pcs) in a light tomato broth w/ timmur, nutmeg, black cardamom & cinnamon, seasonal vegetables

THALI

PLATTERS OF DELICIOUSNESS

(good for one person)

VEGGIE THALI (V N) 22.9

kinema pani puri shots, jackfruit curry, gorkha achar, channa chatpate,

fermented soya & aubergine momo, house salad, hempseed & tomato chutney, steamed rice & roti

Chenin Blanc Long Beach, South Africa 2022

SEAFOOD THALI 24.5

crispy seabass maccha, Colchester oyster bhaji, , chilli garlic prawns,

cured salmon dungri, prawn momo, steamed rice, hempseed & tomato chutney,, roti

Umenoyado Yuzu Shu, Kinki-Nara (8%), Japan NV

MEAT THALI (N) 24.9

10-hour braised lamb curry, seared buffalo loin sekuwa , pork momo, chicken tikka masala "arancini",

hempseed & tomato chutney, steamed rice & roti

Pinot -Noir Les Argelières, Languedoc-France 2022 2

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6-COURSES TASTING MENU + A GLASS OF PROSECCO

(£35.9 pp / £69.9 pp w/ wine pairing)

MEAT / FISH

TIMMUR & BEETROOT CURED SALMON DUNGRI
saffron, mint & yogurt curd, mango chutney, seaweed salad

COLCHESTER OYSTERS BHAJI (GF)
pomelo sadeko, samphire salad, pomegranate vinegratte

CHICKEN TIKKA MASALA "ARANCINI"
biryani risotto, spicy tomato fundue, raita mousse, wild garlic chutney

SEARED BUFFALO LOIN SEKUWA (gf)
masaura & miso crema, grilled padron pepper, pickled nespatai pear, wilted spinach

POKHARA CHICKEN THUKPA
Nepalese style egg noodles in a spiced tomato broth

GULAB JAMUN DONUT (N)
clotted cream ice cream, cardamom molasses, rosewater candy floss, pistachio

VEGETARIAN

KINEMA ACHAR PANI PURI SHOTS (d/f VE)
preserved soya, chilli, timmur, mint & tamarind water

CHANNA CHATPATE (g/f N V)
crispy puffed rice & potato salad, sheeps yogurt, tamarind & date molasses

FERMENTED SOYA & SMOKED AUBERGINE (VE)
hempseed & tomato chutney

ALOO KO ACHAR (g/f)
mustard oil tempered warm potato & cucumber salad, toasted fenugreek & sesame seeds

MASAURA THUKPA (g/f V)
Nepalese style egg noodles in a spiced tomato broth fermented taro & lentil

GULAB JAMUN DONUT (N)
clotted cream ice cream, cardamom molasses, rosewater candy floss, pistachio

EXTRAS

STEAMED RICE (g/f d/f) 2 / PAPADUM 1
GARLIC & CORIANDER ROTI 1.5

HAPPY ENDING

GULAB JAMUN DONUT (N) 7.5
clotted cream ice cream, cardamom molasses, pistachio candy floss
Casa del Bosque Late Harvest Riesling, Chile 2018

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DRINKS MENU

SOFT DRINKS (330 ml)

Coke/ Coke Zero/Fanta £2.5

MINERAL WATER

TAU MINERAL WATER SPARKLING 750 ML (CAMBRIAN MOUNTAINS, WALES) £5

TAU MINERAL WATER STILL 750 ML (CAMBRIAN MOUNTAINS, WALES) £5

LASSI

MANGO & CARDAMOM £5

LYCHEE & LEMONGRASS £5

TEA

MASALA CHAI (spiced milk tea) £3.5

BEER

GURKHA BEER (330 ml) – Nepalese Lager Beer 4.8 % Abv. £5.5

COCKTAILS

JYOTI PORNSTAR MARTINI £12

8848 Nepalese Vodka, Passoa passionfruit liqueur, Prosecco

ESPRESSO MARTINI £12

8848 Nepalese vodka, Kahlua coffee liqueur, tonka bean & vanilla syrup

SETO NEGRONI £12

Siltimmur Nepalese gin, Lillet Blanc, Suze Gentian Liqueur, lemon twist

MASALA PIÑA COLADA £12

Nepalese Khukri rum, coconut cream, cardamom syrup, pineapple

OLD FASHIONED £12

Old Durbar Nepalese whiskey (42.8 Abv), angostura orange bitters, date molasses, orange peel

LYCHEE SPRITZ £12

Prosecco Loggia, Extra Dry, Camina Conegliano, Italy, Kwai Feh Lychee Liqueur, fresh lime & mint

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WINE LIST

(Curated with care by our Sommelier Advisor : Jean Louis Naveilhan)

SPARKLING WINE

	<u>Bottle (750 cl)</u>	<u>Glass (175ml)</u>	<u>Carafe (500 ml)</u>
Prosecco Loggia Extra Dry, Carmina, Conegliano-Italy NV	£38	£9.5	£28.5

Beautiful perlage. Intense fruity scents such as peach, pear, green apple, and additional notes of fresh white flowers such as wisteria & acacia. Palate is refined & well balanced with creamy finish.

WHITE WINES

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023	£28	£7	£21
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Crisp and zesty Southern French white with tropical aromas and a soft finish. Refreshing and thirst- quenching. A blend of Colombard & Ugni Blanc grapes that just sings.

Chenin Blanc Long Beach, South Africa 2022	£32	£8	£24
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Elegant. Fresh floral nose, with distinct varietal flavours, tropical fruits, fresh figs. Dry, soft, slightly creamy with a crisp clean after taste.

Inzolia-Catarratto Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2022	£38	£9.5	£28.5
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Pleasant hints of peach, melon and pineapple, followed by white wildflowers & hazelnut in a dance of refined delicacy. The rich palate delights the senses. A unique blend of Inzolia & Catarratto

ROSE WINE

Grenache Gris & Marselan SOL & RIVE, Coteaux du Pont du Gard, France 2022	£32	£8	£24
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Pure nose offering crushed apple, melon and red currant. Fresh and medium bodied with hints of citrus & red berry flavours with a generous finish. A blend of Grenache & Marselan.

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RED WINES

	<u>Bottle (750 cl)</u>	<u>Glass (175ml)</u>	<u>Carafe (500ml)</u>
Jan Didier Grande Réserve Rouge, Vin de France 2023	£28	£7	£21
<i>A well balanced wine with fresh and intense aromas of blackberry fruit, and some light spicy notes. Rounded tannins, with a nice finish, not dissimilar to a good Cotes-du-Rhône. Carignan, Grenache Noir & Merlot blend.</i>			
Pinot -Noir Les Argelières, Languedoc-France 2022	£32	£8	£24
<i>A soft, juicy, medium-bodied wine with lots of rich berries, toast and white pepper notes on the nose, a hint of vanilla and delicate spices on the palate. Easy drinking.</i>			
Nero d'Avola Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2021	£38	£9.5	£28.5
<i>Medium-bodied. Its dark cherry fruit is juicy, ripe and forward, with a spicy, smoky mid-palate and a nice touch of earthy tannins.</i> <i>Nero d'Avola is a special grape from Sicily.</i>			

APERITIF & DESSERT WINE

	<u>Bottle (375 ml)</u>	<u>Glass (100ml)</u>
Casa del Bosque Late Harvest Riesling, Chile 2018	£40	£12
<i>This complex wine reveals a seductive nose of mandarin skin, crème brulee & apricot.</i> <i>In the mouth lush notes of walnut, toasted almond and honey combine effortlessly with a bright, zesty acidity to give excellent structure and length. Pure botrytis, from a single Riesling vineyard.</i>		

JAPANESE SAKE

(Great from the beginning to the end of your meal, served chilled)

	<u>Bottle (720 ml)</u>	<u>Carafe (500 ml)</u>	<u>Glass (100 ml)</u>
Umenoyado Yuzu Shu, Kinki-Nara (8%), Japan NV	£80	£56	£12
<i>Refreshingly light, bright citrus flavors combined with soft texture and a hint of sweetness.</i> <i>As the monument in Shoryaku-ji Temple states "the origin of Sake",</i> <i>Nara is known for a birthplace of Sake. Umenoyado was born in 1893 at the bottom of Katsuragi mountain.</i>			
Kotsuzumi "Hana Fubuki" Junmai Ginjo, Nishiyama, Hyogo (16.5%), Japan NV	£90	£60	£15
<i>This beautiful sake is from Hyogo, Tanba's premium brewery Nishiyama Shuzo's and their famous well water. A gorgeous medium-light bodied sake with notes of mushrooms and fresh herbs followed by clean & fruity aromas of pineapple and melon.</i>			

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