

The HIMALAYAN Region spans the country's northern border, hosting Eight of the world's highest peaks including Mount Everest.

STARTERS

CHATPATEY 7.5

Vibrant & tangy street food with puffed rice, ready to eat noodles, and chopped vegetables with a bold kick of lime and mustard oil. 

VG M G

CHICKEN WINGS 8.5

Grilled juicy 3-joint Wings marinated overnight in a blend of Chef's spices.

SO

CHICKEN CHILLY 9

Battered Chicken cooked in Chef's very own Chilli-Sauce **(Our Favorite)**   

G S

MUTTON CHHOYELA SET 9.5

Smoked Mutton marinated in Himalayan Spices, served with Spiced Potatoes & Beaten Rice. 

M

SHYAPHALEY 9

A pair of Tibetan Pasties with minced chicken marinated in Nepalese herbs & spices.

G

PANEER JHEER 9

Slow-grilled Cottage Cheese marinated overnight with House Spices.

V D

PAPAD CLUB 7.5

Poppadums with Onion Salad and a pair of Dips

VG

PORK CHHOYELA SET 9.5

Smoked Pork marinated in Himalayan Spices, served with Spiced Potatoes & Beaten Rice. 

M

PAANI POORI 7.5

Crispy, hollow dough balls filled with seasoned potatoes & chickpeas, served with Tamarind juice.

VG G

MO:MO (NEPALI DUMPLINGS)

Beloved Nepali Dumplings served with a zesty tomato-based dipping sauce (**Mo:Mo Achaar**).

Select ONE filling: Chicken | Pork | Vegan

STEAMED 10.5

S M G SO

PAN-FRIED (KOTHEY) 11.5

S M G SO

CHILLI MO:MO 12

   S M G SO

SOUP MO:MO (JHOL) 12

S M G SO

TEMPERED MO:MO (SANDHEKO) 12

 S M G SO

SHARING PLATTERS

MO:MO PLATTER 18.5

Select One Filling: **Chicken | Pork | Vegan** 

A Collection of Steamed, Pan-Friend, and Chilli Dumplings

S M G SO

SHARING PLATTER 18.5

A Collection of Starters selected by your Chef.  

S M G SO

STIR-FRY & NOODLE SOUP

CHOWMEIN (CHICKEN/VEGAN) 12

Nepali street-style smoky stir-fried noodles.

G SO

FRIED RICE (CHICKEN/VEGAN) 12

Nepali street-style smoky stir-fried rice.

SO

NOODLE SOUP (CHICKEN/VEGAN) 12

Chef Special **THUKPA** soup with selected vegetables and dumplings.

G SO

*PORK (+£1.50)

ALLERGENS:

VEGETARIAN (V) VEGAN (VG) GLUTEN (G) MUSTARD (M) DAIRY (D) SOYA (SO) HOTNESS  SESAME (S)

The PAHAAD Region serves as the Country's lush central heartland, featuring terraced hillsides, fertile valleys, and a temperate climate that supports the majority of the nation's population and its vibrant capital - Kathmandu.

DAAL-BHAAT POWER - 24 HOUR

NON-VEG SPECIALITIES

TRADITIONAL CHICKEN CURRY 12

Tender **Chicken** thigh simmered in a fragrant gravy of onions, tomatoes, and ginger-garlic paste, enriched by a signature blend of cumin, coriander, and turmeric.

SISNU CHICKEN 12.5

Unique Himalayan delicacy where tender **Chicken** is slow-cooked in a nutritious, earthy gravy made from blanched stinging **Nettle** paste and traditional Himalayan spices.

TRADITIONAL MUTTON CURRY 13.5

A celebrated festive dish featuring tender **Mutton** chunks slow-cooked in a rich, aromatic gravy of caramelised onions, ginger, garlic, and freshly ground spices.

FHARSI MASU 13.5

Chef's special **Mutton** Curry cooked with **Pumpkin** chunks.

HARIYO BANDEL 13.5

A savory Nepali dish featuring **Wild Pork** simmered with fresh green herbs and **Pak Choi** to create a vibrant, aromatic, and nutrient-rich gravy.

PORK JHEER 12

Marinated **Pork Belly** threaded onto bamboo skewers and grilled until smoky, tender, and slightly charred. Served with various sides and spicy chutney. (**Most Ordered**)

VEGAN SPECIALITIES

AUBERGINE (BHANTA) 9

Cooked with aromatic spices and finished with a tangy touch of tomato gravy.

OKRA (CHIPLE BHANTA) 9

Stir-fried Okra cooked in House Gravy with turmeric and cumin until tender.

CAULIFLOWER (KAULI TARKARI) 9

Fresh Cauliflower cooked in House Gravy with Potatoes & green peas until lightly caramelized.

HOUSE-MADE MIXED VEG CURRY 10

Seasonal vegetables cooked in a single, hearty pot, symbolising simple & resourceful cooking style.

ALOO TAMA (HOUSE SPECIAL) 9.5

Tangy Nepali curry that combines potatoes & black-eyed peas with **Fermented Bamboo Shoots (Tama)**, creating a distinctively sour and aromatic soul food staple.

ALOO SAAG 9

Spinach and Potatoe cooked in Nepali style.

PAHELO DAAL 7

Comforting staple of the Nepali diet, featuring Toor, Chana, and Red split lentils tempered with cumin and turmeric to create a simple, golden, and protein-rich soup.

KALO DAAL 7

Nutritious Nepali staple made from black lentils (split Urid daal) slow-cooked to achieve a deep, dark colour and finished with a distinct tempering of Jimbu (Himalayan wild onion).

RICE & ROTI

PREMIUM BASMATI RICE 4.5

PILAU RICE 4.75

FRESH ROTI 2.75 (G)

12.5% SERVICE CHARGE WILL BE APPLIED (DISCRETIONARY)

The TERAI Region is Nepal's low-lying southern plain, serving as the country's "bread-basket" with its fertile agricultural land, subtropical jungles, and a warm climate that supports diverse wildlife and bustling industrial hubs.

SET MEAL FOR ONE 25

G D

- PREMIUM BASMATI RICE
- CHEF'S SPECIAL DAAL OF THE DAY
- ONE CURRY OF YOUR CHOICE: CHICKEN CURRY OR MUTTON CURRY OR VEGAN CURRY
- DESSERT OF THE DAY
- CHUTNEY

SET MEAL FOR TWO 45

G D

- PREMIUM BASMATI RICE (LARGE)
- CHEF'S SPECIAL DAAL OF THE DAY
- 2 ROTI
- CURRY OF YOUR CHOICE: CHICKEN CURRY OR MUTTON CURRY
- CURRY OF YOUR CHOICE: ANY VEGAN CURRY
- DESSERT OF THE DAY FOR 2
- CHUTNEY

TRADITIONAL SIDES

CHUKAUNI 5

Tangy potatoe salad with creamy yogurt, lemon juice, and a signature tempering of mustard seeds, turmeric, and green chilies.

D M V

TEMPERED BITTER GOURD (TITEY KARELA) 5

Bitter gourd sauteed in mustard oil with Himalayan spices and potatoe.

VG S M

ALOO MULA 5

Fresh raddish sauteed in mustard oil with potatoes in traditional Nepali recipe.

VG S M

DESSERTS

CARROT PUDDING (GAZAR HALUWA) 7

House-made Carrot Pudding from scratch with Cardamom, Almond Milk, and a variety of dried Nuts.

VG NUTS

RASBARI 6.5

Soft, spongy milk solids shaped into balls and soaked in a chilled sugar syrup infused with Saffron.

D

LALMOHAN & DAHI 6.5

Warm, golden-brown milk solids fried and soaked in syrup that is paired with creamy yogurt to create a perfect balance of rich sweetness and refreshing tang.

D

CHUTNEY

PIRO ACHAAR 3



PLUM CHUTNEY 3

BASI ACHAAR 3



SE S

DRINKS

MANGO LASSI 4.75 D

COKE/COKE ZERO/SPRITE 3.75

SPARKLING/STILL WATER 3.5

MASALA TEA 4.5 D

GINGER LEMON TEA 3.75

GREEN TEA 3.75

ORANGE JUICE 4

LEMONADE 4

12.5% SERVICE CHARGE WILL BE APPLIED (DISCRETIONARY)



Vegan MENU



STARTERS

CHATPATEY 7.5

Vibrant & tangy street food with puffed rice, ready to eat noodles, and chopped vegetables with a bold kick of lime and mustard oil.

M G

CHIPS CHILLY 8

Potatoe Chips cooked in Chef's very own Chilli-Sauce.

 G S

PAANI POORI 7.5

Crispy, hollow dough balls filled with seasoned potatoes & chickpeas, served with Tamarind juice.

 G

PAPAD CLUB 7

Poppadums with Onion Salad and a collection of Dips

VG

VEGAN CHHOYELA SET 9.5

Smoked Soya Chunks marinated in Himalayan Spices, served with Spiced Potatoes & Beaten Rice.

 M

MO:MO (NEPALI DUMPLINGS)

STEAMED 10.5

S M G SO

PAN-FRIED (KOTHEY) 11.5

S M G SO

CHILLI MO:MO 12

 S M G SO

SOUP MO:MO (JHOL) 12

S M G SO

TEMPERED MO:MO (SANDHEKO) 12

 S M G SO

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MO:MO PLATTER 18.5

A Collection of Steamed, Pan-Friend, Chilli Dumplings with Mo:Mo Achaar

 S M G SO

SHARING PLATTER 18.5

A Collection of Starters selected by your Chef.

 S M G SO

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CHOWMEIN 12

Nepali street-style smoky stir-fried noodles.

G SO

FRIED RICE 12

Nepali street-style smoky stir-fried rice.

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NOODLE SOUP 12

Chef Special **THUKPA** soup with selected vegetables and Vegan dumplings.

G SO

ALLERGENS:

VEGETARIAN (V) VEGAN (VG) GLUTEN (G) MUSTARD (M) DAIRY (D) SOYA (SO) HOTNESS  SESAME (S)

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Cooked with aromatic spices, house gravy, and finished with a tangy touch of tomato.

OKRA (CHIPLE BHANTA) 9

Stir-fried Okra cooked in House Gravy with turmeric and cumin until tender.

CAULIFLOWER (KAULI TARKARI) 9

Fresh Cauliflower cooked in House Gravy with turmeric and cumin until tender and lightly caramelized.

HOUSEMADE MIXED VEG CURRY (JOGI TIUN) 10

Seasonal vegetables cooked in single hearty pot symbolising simple resourceful cooking style.

ALOO TAMA (HOUSE SPECIAL) 9

Tangy Nepali curry combining Potatoes & Black-Eyed Beans with **Fermented Bamboo Shoots (TAMA)**, creating a distinctively sour and aromatic soul food staple.

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Spinach and Potatoe cooked in Nepalese style.

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Bitter gourd sauteed in mustard oil with Himalayan spices and potatoe.

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Fresh raddish sauteed in mustard oil with potatoes in traditional Nepali recipe.

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VG NUTS

CHUTNEY

PIRO ACHAAR 2.5 

PLUM CHUTNEY 3

BASI ACHAAR 3 

DRINKS

COKE/COKE ZERO/SPRITE 3.75

SPARKLING/STILL WATER 3.5

GINGER LEMON TEA 3.5

GREEN TEA 3.5

ORANGE JUICE 4

LEMONADE 4

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