

newari delicacy



newari khaja set



\$25.99

NOTE: Add chiura (Beaten Rice) as a side dish \$4.99



sangakuna

(SEASONAL)

(A traditional Newari delicacy—savory jellied soup made from goat meat, infused with spices and herbs. Rich, hearty, and uniquely Nepalese)

one serve

\$9.99

share serve

\$16.99

fokso fry

(SEASONAL)

Stir-fried goat lungs cooked with Nepalese spices, garlic, and herbs—spicy, savory, and a true taste of tradition

one serve

\$10.99

share serve

\$18.99



maicha special

chiura (beaten rice) \$4.99

jibro fry

(SEASONAL)

(Tender goat tongue stir-fried with bold Nepalese spices, garlic, and onions—rich, flavourful, and packed with tradition)

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roti & rice

Plain roti 2 Pcs \$4.50
(Whole grain Homemade roti)

Plain Paratha 2 Pcs \$6.00
(Homemade Plain Paratha)

Plain Rice \$4.50
(Steamed Basmati Rice)

goat curry \$18.99
(Boneless goat meat cooked in Nepalese festive style)

chicken curry \$17.99
(Boneless chicken cooked with typical Nepalese style with chef's secret spices)

butter chicken \$18.99
(Much loved by locals. Boneless pieces of chicken cooked in rich gravy)

chicken korma \$18.99
(Creamy chicken curry cooked with cashews, yogurt, and aromatic spices)



matar paneer

(Soft paneer and green peas in a rich tomato gravy, infused with aromatic Nepalese spices for a flavorful dish.)

\$17.99

chana masala

(Chickpeas in a spiced tomato sauce, seasoned with Nepalese spices for a bold and flavorful experience.)

\$17.99



aalu saag

(Tender potatoes and spinach cooked in a savory curry with traditional Nepalese spices, offering a hearty and comforting taste.)

\$16.99



cauli aalu

(Florets of cauliflower and potatoes, stir-fried with garam masala and fresh coriander)

\$17.99



mixed lentil-daal

(Mixed lentil cooked in simmering heat and tossed with Himalayan herbs - Jimbu)

\$14.99



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bhatmas sandeko

(Fried soybean marinated in Nepalese herbs and spices)

one serve
\$7.99

share serve
\$13.99

piro ala

(Spicy, tangy potatoes cooked with garlic, ginger, green chilies, and mustard oil, garnished with fresh coriander. A flavourful treat for spice lovers!)

one serve
\$7.99

share serve
\$14.99



maicha special

mass ko bara

(Black lentil pancakes served with homemade dipping sauce)

Plain
\$9.99

Egg Keema
\$10.99 \$11.99



chatamari

Crispy rice flour crepe topped with savory minced meat/ eggs/ and Nepalese spices—known as the “Nepalese pizza” it’s a deliciously unique treat

Egg Keema
\$10.99 \$11.99





chicken choila

(Grill chicken marinated in mustard oil, onion, chili, coriander, garlic with Nepali herbs and spices)

one serve
\$9.99

share serve
\$17.99

hass ko choila

(SEASONAL)

(Smoky grilled duck marinated in bold Nepalese spices, mustard oil, and fresh herbs—a rich and flavorful twist on a traditional favorite)

one serve
\$10.99

share serve
\$18.99



maicha special

chiura (beaten rice) \$4.99



haku buff choila

(Smoky grilled buffalo meat marinated in Nepalese spices with roasted mustard oil and garlic with chef's special touch)

one serve
\$10.99

share serve
\$18.99

soybean choila

(Smoky grilled soybeans marinated in traditional Nepalese spices, mustard oil, and herbs—bursting with bold, earthy flavors)

one serve
\$8.99

share serve
\$16.99





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goat sekuwa

(Juicy grilled goat infused with Himalayan spices, served with achar and salad.)

\$16.99

sukuti

(Seasonal)

(Nepal's ultimate snack!

Tender strips of smoked and dried meat, spiced to perfection for a bold and unforgettable burst of flavour in every bite.)

one serve

\$9.99

share serve

\$17.99



chicken sekuwa

(Grill chicken marinated in mustard oil, onion, chilli, coriander, garlic with Nepali herbs and spices)

\$14.99

maicha
special



badel tareko

(Crispy fried wild boar, marinated in bold Nepalese spices for a smoky, savoury treat—perfectly seasoned and packed with flavour)

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