

# newari delicacy



# newari khaja set



**\$25.99**

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



## sanyakuna

( 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)

one serve

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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)

## chana masala

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

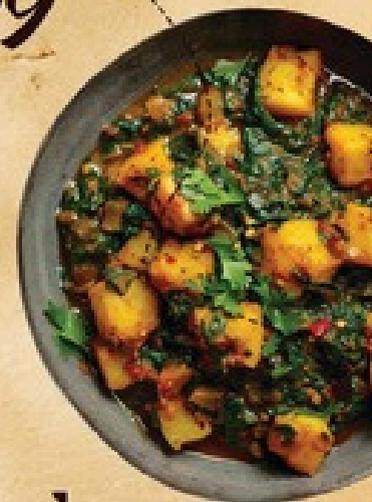
**\$17.99**



## aalu saag

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

**\$16.99**



## goat curry

(Boneless goat meat cooked in Nepalese festive style)

\$18.99

## chicken curry

(Boneless chicken cooked with typical Nepalese style with chef's secret spices)

\$17.99

## butter chicken

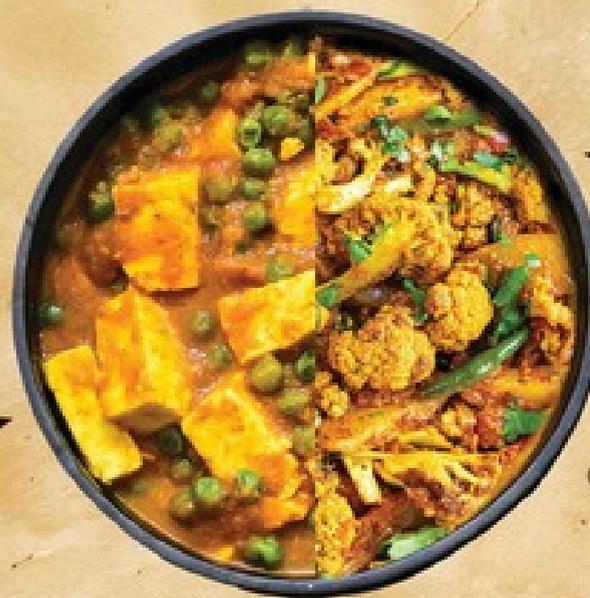
(Much loved by locals. Boneless pieces of chicken cooked in rich gravy)

\$18.99

## chicken korma

(Creamy chicken curry cooked with cashews, yogurt, and aromatic spices.)

\$18.99



## cauli aalu

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

**\$17.99**

## matar paneer

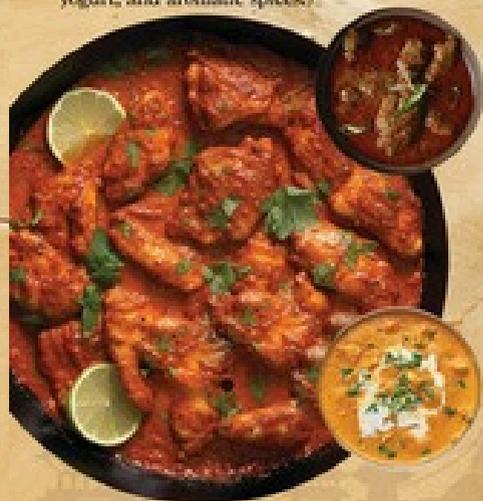
(Soft paneer and green peas in a rich tomato gravy, infused with aromatic Nepalese spices for a flavorful dish.)

**\$17.99**

## mixed lentil-daal

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

**\$14.99**





## 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

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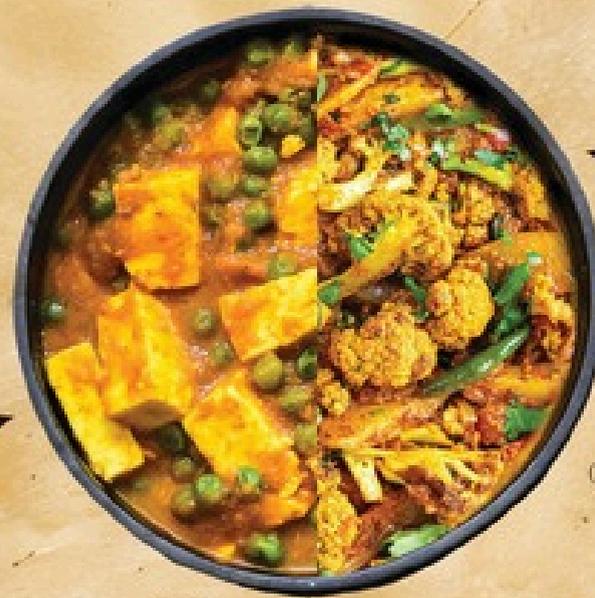
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## matar paneer

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

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## chana masala

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

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## aalu saag

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

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## cauli aalu

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## mixed lentil-daal

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

**\$14.99**





## 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, chilli, 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 flavourful 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—burning with bold, earthy flavors)

one serve  
**\$8.99**

share serve  
**\$16.99**





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**\$8.99**

share serve  
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**goat sekewa** (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 sekewa

(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)

**\$17.99**





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