

NEPALI STREET FOOD:



★ WAI WAI SADHEKO

Spicy mixture of onion, tomato, shallot, fresh ginger, garlic, coriander, green chilli, lemon juice, authentic Nepalese spices, and mustard or oil

\$9.99



★ CHATPATE

Delicious and spicy mixture of boiled potato, tomato, onion, coriander, Waiwai noodle, green peas, lime juice and puffed rice

\$9.99



★ CHICKEN SAUSAGES

2 pieces crispy fried chicken sausages served with Vatti sauce

\$10.99



★ LAPHING

A spicy and cold Tibetan noodle delicacy made from plain flour starch, tossed in a boiled blend of chilli oil, soy sauce and homemade seasoning

\$11.99/\$12.99



★ ALOO NIMKI

Crispy Nimkin mixed with wai wai, green peas, onion, tomato, boiled potato and tangy gravy

\$10.99



★ ALOO CHOP

Mixture of spiced potato, onion, and herbs coated in chickpea flour and deep-fried

\$10.99



★ ALOO ACHAR

Potato, carrot, and cucumber mixed with authentic Nepalese spices

\$9.99

STARTERS:

★ DAHI PURI \$14.99

Crispy puris filled with savoury potatoes, topped with creamy yogurt, tangy tamarind chutney, and a sprinkle of spices

★ PANI PURI \$10.99

Fried plain flour balls filled with a tasty spicy mixture of mashed potato, onion, and black chickpeas, served with refreshing homemade tangy water

★ VEG SAMOSA \$10.99

Spiced boiled potato and vegetables encased in homemade pastry and deep-fried. Served 2 pieces

★ SAMOSA CHAT \$10.99

Samosa topped with chickpeas, chopped onion, snacks, yogurt, and special sauces

★ ALOO DUM \$9.99

Boiled potatoes, pan-fried with onion and homemade spices

★ BHATMAS SADHEKO \$13.00

Fried soybeans tossed in a spicy mixture of onion, fresh ginger & garlic, coriander, and Nepalese spices

★ VEG PAKODA \$20.00

4 pieces marinated mixture of onion, carrot and cabbage with chef's special herbs, coated in chickpeas flour and delicately deep-fried

★ AALU SUKUTI \$13.00

Pan-fried goat jerk mixed with diced potato in vatti masala

KHAJA SET:

Extra \$5 for set (Pan fried crunchy beaten rice, mixed salad, aloo achar, prawn cracker & marinated Fried soy bean)



★ BHUTTAN

Tender goat giblets and intestine, pan-fried to perfection with a savory blend of onion, garlic, tomato and traditional spices

\$15.99



★ CHICKEN CHOILA

Tender chunks of grilled meat, then marinated in a bold paste of mustard oil, toasted spices, ginger, garlic and fresh chilies

\$13.99



★ LAMB/GOAT CHOILA

Tender chunks of grilled meat, then marinated in a bold paste of mustard oil, toasted spices, ginger, garlic and fresh chilies

\$14.99



★ SUKUTI

Pan fried jerk meat with a savory blend of onion, garlic, tomato and traditional spices

\$17.99



★ PORK

Pan fried tender chunks of marinated meat

\$15.99



★ VEG KHAJA SET

Pakauda2 pos, aloo chop(1piece), aloo achar, bhattamas sandheko, salad, chiura, mint, and homemade sauce

\$17.99

KIDS MEAL:

★ CURRY AND RICE \$14.99

Crispy puris filled with savoury potatoes, topped with creamy yogurt, tangy tamarind chutney, and a sprinkle of spices

★ FISH AND CHIPS \$13.99

Fried plain flour balls filled with a tasty spicy mixture of mashed potato, onion, and black chickpeas, served with refreshing homemade tangy water

★ CHICKEN NUGGETS AND CHIPS \$12.99

Spiced boiled potato and vegetables encased in homemade pastry and deep-fried. Served 2 pieces

SALADS:

★ TANDOORI CHICKEN SALAD \$8.99/\$15.99

Grilled tandoori-spiced chicken atop, mix with mesclun salad, cucumber, tomato, red onion, carrot and homemade dressing

★ GARDEN SALAD \$6.99/\$10.99

A fresh mix mesclun salad with cucumber, tomato, red onion and homemade dressing

★ GREEN SALAD \$6.99/\$10.99

Mix of sliced cucumber, carrot, onion, tomato and homemade lemon chilli dressing

★ ONION SALAD \$7.99/\$11.99

slice of onion, cucumber and tomato tossed with lime juice and veggie oil with homemade spices

MOMO:

Chicken mince or mixed vegetable marinated with onion and authentic Nepalese herbs and Mo: Mo masala served with homemade chutney

STEAM MOMO

Chicken	\$11.99
Veggie	\$10.99
Buff	\$13.99



KOTHEY MOMO

Chicken	\$13.99
Veggie	\$12.99
Buff	\$15.99

FRIED MOMO

Chicken	\$13.99
Veggie	\$12.99
Buff	\$14.99



JHOL MOMO

Chicken	\$14.99
Veggie	\$13.99
Buff	\$15.99

SADHEKO MOMO:

Spicy mixture of onion, tomato, shallot, fresh ginger, garlic, coriander, green chilli, lemon juice, authentic Nepalese spices and mustard or veggie oil

SADHEKO MOMO

Chicken	\$14.99
Veggie	\$13.99
Buff	\$15.99



BUTTER CHICKEN DUMPLING:

6 pieces steam dumpling simmered in our signature creamy tomato gravy, enriched with butter and cream

Chef's New Creation

BUTTER CHICKEN DUMPLING

-\$15.99



MOMO PLATTER:

20 pieces of chicken dumplings served in five varieties: steam, kothey, fried and sandheko

MOMO PLATTER

Highly Recommended

Chicken	\$32.99
Veggie	\$30.99
Buff	\$35.99



CHILLY SPECIAL:

Tossed with tomato, capsicum, and onion in the chef's special homemade chilli sauce

MOMO

Steam Chicken/Fried Chicken	\$14.99/\$15.99
Steam Veggie/ Fried Veggie	\$13.99/\$14.99
Steam Buff/ Fried Buff	\$15.99/\$16.99
Chips Chilly	\$13.99
Chicken Chilly	\$15.99



CHOWMEIN:

(Nepalese Style Noodles) Stir-fried noodles and mixed vegetables in soya and touching with a Vatti special sauce cooked in a wok



CHOWMEIN

Chicken	\$14.99
Veggie	\$13.99
Buff	\$16.99
Goat/Lamb	\$15.99
Egg & Chicken	\$15.99
Egg & Goat/Chicken	\$16.99
Egg & Buff	\$17.99

KEEMA NOODLES:

Boiled flat noodles, served with chicken mince on top, bok-choy, and vatti special sauce

KEEMA NOODLES

Highly Recommended

-\$16.99



SEKUWA:

Marinated in garlic and Nepalese spices, fire-roasted on a clay oven
Note: Extra \$5 for set (Pan fried crunchy beaten rice, mixed salad, aloo achar, prawn cracker & marinated Fried soy bean)

SEKUWA

Chicken	\$12.99
Goat	\$13.99
Lamb	\$14.99
Pork	\$15.99



DHARANE THUKPA:

Boiled noodles and mixed vegetables in high altitude Himalayan soup, extra \$2 for additional of aloo chop

Nepalese HotPot

THUKPA

Chicken	\$12.99
Lamb/Goat	\$13.99
Egg	\$12.99
Buff	\$15.99



SIZZLER:

SIZZLER

Chicken Tikka	\$13.99/\$25.99
Tandoori Chicken	\$15.99/\$29.99
Tandoori King Prawn (8 pc)	\$20.99
Meat Lover Platter (8 pc)	\$32.99



VATTI SPECIAL DEGUSTATION:

KHAJA SET

Sukuti, peanuts sandheko, aalo achar, chiura, mix salad, boiled egg, piro achar, mix Bhatta and shidhra

-\$24.99



TAAS SET:

Overnight marinated diced goat in garlic, ginger and homemade vatti masala roasted on a thick iron pan served with puff rice, mixed salad, and chutney



THUKPA

Goat

\$17.99

Pork

\$18.99

NEWARI SET:

Choice of Choila/ boiled fried egg/ aalu bodi tama / bhatmas/chiura/green salad / bara (lentil pancake)

NEWARI SET

Chicken

\$20.99

Goat

\$21.99

Lamb

\$22.99



BRIYANI:



BRIYANI

Veggie

\$15.99

Chicken

\$17.99

Goat or Lamb

\$18.99

FRIED RICE:

FRIED RICE

Veggie

\$13.99

Chicken

\$14.99

Goat or Lamb

\$15.99

Buff

\$16.99

Egg

\$14.99

Chicken and Egg

\$17.99

Goat or Lamb and Egg

\$18.99



MAIN COURSE DISH (NON VEG):



★ CURRY

Boneless meat cooked Nepalese style tomato and onion based rich curry with green herbs and spices

CHICKEN	GOAT	LAMB
\$16.99	\$17.99	\$18.99



★ AACHARI

Choice of your meat cooked in rich onion and tomato gravy with a mix of mango pickle

CHICKEN	GOAT	LAMB
\$17.99	\$18.99	\$19.99



★ KORMA

Cooked with almond and cashew nut paste, a touch of fresh cream

CHICKEN	GOAT	LAMB
\$17.99	\$18.99	\$19.99



★ MADRAS

Tender meat simmered in onion and tomato gravy with coconut cream

CHICKEN	GOAT	LAMB
\$17.99	\$18.99	\$19.99



★ JALFREZI

Tender meat stir-fried with crisp bell peppers, onions and chillies in a zesty and home-made sauce

CHICKEN	GOAT	LAMB
\$17.99	\$18.99	\$19.99



★ LAMB ROGAN JOSH

Boneless meat cooked with onion gravy in rich hot Rogan Josh paste

\$18.99



★ VINDALOO

Cooked with onion gravy in rich hot vindaloo paste

CHICKEN	GOAT	LAMB
\$17.99	\$18.99	\$19.99



★ CHICKEN TIKKA MASALA

Chicken tikka cooked with masala, chopped capsicum in spiced yoghurt sauce

\$19.99



★ MANGO

Cooked with mango pulp, homemade gravy, fresh cream, and sugar

CHICKEN	GOAT	LAMB
\$17.99	\$18.99	\$19.99



★ BUTTER CHICKEN

Delicious chicken tikka cooked in rich creamy red tomato sauce

\$19.99

SEAFOOD CURRY:



★ **PRAWN OR FISH**
Authentic Nepalese Style Curry cooked in Chef's special spices with onion and tomato gravy

PRAWN	FISH
\$19.99	\$18.99



★ **MALABAR**
Cooked with coconut cream, onion and tomato gravy

PRAWN	FISH
\$19.99	\$18.99

VEGETARIAN CURRIES:



★ **AALU CAULI**
Potato and cauliflower sautéed with onion and masala gravy

\$14.99



★ **PALAK PANEER**
Freshly blended spinach and cottage cheese, slowly cooked in aromatic spices

\$19.99



★ **MIX VEG CURRY**
Seasonal mix veggies cooked with spices

\$14.99



★ **BUTTER PANEER MASALA**
Fried cottage cheese cooked in herbs and spices with creamy tomato gravy

\$19.99



★ **AALU BHENTA**
Eggplant and potato cooked in onion, masala, and herb gravy

\$14.99



★ **DAAL MAKHANI**
Whole lentil and red kidney beans cooked with butter, fresh cream, and tomato paste

\$15.99



★ **AALU BODI TAMA**
Delicious combination of potato, blackeyed beans, bamboo shoots, Nepalese traditional spices, and herb

\$15.99



★ **DAAL FRIED**
Overnight soaked lentil fried with onion, spices and cooked on slow heat

\$15.99



★ **AALU MATTAR PANEER**
Potato, peas and cottage cheese cooked in onion and tomato gravy

\$18.99



★ **CHANA MASALA**
Chickpea cooked with chop masala and aromatic spices

\$14.99

NEPALESE THALI SPECIAL:

Includes basmati rice, daal (lentil soup), saag (spinach), pickle, papadam, salad, and sweet gulab jamun

NEPALESE THALI

Veggie	\$20.99
Chicken	\$22.99
Lamb	\$24.99
Goat	\$23.99



DHINDO THALI

Veggie	\$22.99
Chicken	\$24.99
Goat	\$25.99
Lamb	\$26.99

RICE AND NAAN:

NAAN

Plain	\$3.99
Butter	\$4.99
Garlic	\$4.99
Cheese	\$5.99
Cheese & Garlic	\$6.99
Aalu Paratha	\$6.99



RICE

Plain Basmati	\$3.99
Jeera	\$4.99
Pulau	\$5.99

FAMILY FEAST PACKAGE

THE HIMALAYAN FEAST (4 PEOPLE):

\$124.99

STARTERS (ANY 2)

DAHI PURI (8 PCS)
PANI PURI (8 PCS)
VEGGIE SAMOSA (4 PCS)



MOMO (ANY 1)

STEAM CHICKEN 12 PCS
KOTHEY CHICKEN (12 PCS)



MAIN COURSE (ANY 2)

CHICKEN CURRY
AALU MATTAR PANEER
DAAL MAKHNI



SIDE

PULAU RICE (2 SERVES)
GARLIC NAAN (2 PCS)



DESSERT

GULAB JAMUN (4 PCS)



ACCOMPANIMENTS:

★ MOMO AACHAR	\$1.50
★ MINT SAUCE	\$1.50
★ RAITA	\$2.99
★ MULA AACHAR	\$2.99
★ MOMO JHOL	\$2.99
★ CHIURA	\$2.50
★ PAPADAM	\$2.99
★ PIRO AACHAR	\$1.50

DESSERTS:

★ GULAB JAMUN	\$6.99	2 pieces of soft and fluffy fried milk cheese balls served with sweet yoghurt
★ RASMALAI	\$6.99	2 pieces of Soft cheese balls immersed in chilled creamy sweet, flavoured milk
★ KHEER	\$6.99	Rice pudding cooked in sweetened milk with a mix of nuts and dried fruit
★ SUNDAE	\$7.99	Vanilla, Chocolate, Strawberry (Choice of your Favorite ice cream topped with 100s & 1000s and syrup)

DA VATTI SPECIAL (8 PEOPLE): \$259.99

Our most popular package, featuring our best-selling dishes for a larger gathering.

STARTERS (ANY 2)

- DAHI PURI (8 PCS)
- PANI PURI (8 PCS)
- SAMOSAS CHAT
- CHICKEN SAUSAGES (8 PCS)



MOMO PLATTER

- CHICKEN (20 PCS) - 5 VARIETIES



CHICKEN TIKKA

- CHICKEN TIKKA (HALF)



MAIN COURSE (ANY 3)

- BUTTER CHICKEN
- LAMB/GOAT CURRY
- JALFREZI (CHICKEN/GOAT)
- PALAK PANEER
- AALU BODI TAMA



SIDE

- PULAU RICE (3 SERVE)
- MIXED NAAN BASKET (BUTTER, GARLIC, PLAIN)



DESSERT

- DESSERT PLATTER (GULAB JAMUN, RASMALAI, KHEER)

