

Khaja (Entrée)

- 1. Momo (5 pieces) (DF, V, V'n, NF)** **12.9**
Choice of Chicken or Vegetable dumplings served with homemade tomato sauce. Vegan option available.
- 2. Tareko Machha (5 pieces) (GF, DF, NF)** **16.9**
Fish pieces marinated in traditional Nepalese herbs.
Served with mint-yoghurt sauce. Dairy Free option available.
- 3. Prawn Tempura (5 pieces) (GF, DF, NF)** **16.9**
Prawns marinated in a lightly spiced batter.
Served with mint- yoghurt sauce. Dairy Free option available.
- 4. Samosa (2 pieces) (DF, V, V'n, NF)** **12.5**
Homemade lightly spiced vegetables filled in a triangle pastry.
Served with a mint-yoghurt sauce. Vegan option available.
- 5. Sekewa (5 pieces) (GF, NF)** **12.5**
Tender pieces of chicken fillet marinated in roasted cumin and szechwan.
Served with mint-yoghurt sauce.
- 6. Phulaura (5 pieces) (GF, DF, V, V'n, NF)** **11.9**
Traditional crispy patties prepared from black lentils and mixed vegetables.
Served with a mint-yoghurt sauce. Vegan option available.
- 7. Mismaas (Mixed Entrée)** **18.5**
An assortment with one of each of the above entrees.
- 8. Haku Choila (GF, DF, NF)** **15.9**
Typical Newari cuisine from Kathmandu, offering flavoursome boneless lamb with a side of crispy rice and tomato achar.
- 9. Roti Dip Platter (V, NF)** **11.5**
Freshly baked herbed bread served with an assortment of complementing dips.

Mukhya Bhojan (Main Course)

Nepalese Chulo Specials (Clay Oven Specialities)

10. Badami Sekewa (Almond Chicken) (8 pieces) (GF) 26.5

Tender juicy pieces of chicken fillet lightly marinated in a creamy yoghurt sauce. Served with fresh salad & mint-yoghurt sauce.

11. Sekewa Main (8 pieces) (GF, NF) 23.5

Tender pieces of chicken fillet marinated in roasted cumin and szechwan. Served with mint-yoghurt sauce.

12. Poleko Khasi (Lamb Ribs) (GF, NF) 32.9

Our signature juicy lamb ribs served with stir fried potatoes and fresh salad.

13. Chulo ko Machha (GF, NF) 29.9

Tender pieces of Barramundi fillet lightly marinated in yoghurt and lemon juice. Served with fresh salad and mint-yoghurt sauce.

14. Nepali Chulo Platter (GF) 31.9

An assortment of our finest clay oven dishes. Served with sautéed mushrooms, fresh salad and mint-yoghurt sauce.

Masu (Meat)

15. Khasiko Masu (Goat or Lamb Curry) (GF, DF, NF) 26.9

Traditionally spiced slow cooked curry with your choice of tender boneless lamb or goat enriched with cinnamon and bay leaves.

16. Sekewa Ko Leddoor (Butter Chicken) (GF) 24.9

Juicy chicken fillets from the clay oven simmered in a creamy tomato sauce, enriched with fenugreek and almond powder.

17. Kukhura ko Masu (Mild Chicken Curry) (GF, DF) 24.9

Traditional country style chicken curry prepared in aromatic spices, enriched with ground almonds.

18. Bhuteko Masu (GF, DF, NF) **27.9**
Dry roasted lamb full of strong authentic flavours marinated in our chef's own special recipe.

19. Piro Kukhura (Chilli Chicken) (DF, NF) **24.9**
Lightly battered chicken cubes pan-fried in a sweet and spicy tangy sauce with capsicum and onion. Gluten free option available.

20. Piro Dehrai Tarkari (Hot Vindaloo Curry) (GF, DF) **27.9**
A hot favourite for the spice lovers. Your choice of meat (Goat/Chicken/Lamb) infused with a special homemade spicy onion and tomato paste.

Sumundra Khana (Seafood)

21. Machha Tarkari (Fish Curry) (GF, NF) **27.9**
Aromatic barramundi curry delicately cooked in a creamy onion, tomato and coconut milk sauce.

22. Piro Jhingey (Chilli Prawn) (DF, NF) **27.9**
Prawns pan-fried with capsicum and onion, flavoured with a tangy chilli sauce. Gluten Free option available.

23. Jhingey ko Tarkari (Prawn Curry) (GF, NF) **27.9**
Rich prawn curry cooked with capsicum in a creamy onion, tomato and coconut milk sauce.

Shakahari (Vegetarian)

24. Chaw ko Tarkari (GF, DF, V, V'n, NF) **22.5**
Diced button mushrooms with capsicum, tomato and onion in a homemade masala flavoured with fenugreek and traditional spices.

25. Paneer Ko Tarkari (GF, V, NF) **22.5**
A rich dish of cottage cheese with capsicum and onion in a tomato based sauce, enriched with traditional spices and a dash of cream.

26. Palak Paneer (GF, V, NF) **22.5**
Cottage cheese in a lightly spiced sauce folded through pureed spinach. Vegan option available.

27. Misayako Tarkari (GF, DF, V, V'n, NF) 19.9
Seasonal vegetables tossed in a pan with traditional herbs and spices.

28. Kwati (GF, DF, V, V'n, NF) 18.9
Traditional Newari dish of nine different sprouted beans cooked in a tomato and onion base.

29. Buteko Bhanta (GF, V, V'n, NF) 19.9
Sweet ripe eggplant stir fried with onion, potato and capsicum enriched with ground mustard and fennel seeds.

Accompaniments

30. Pharsi ko Tarkari (GF, DF, V, V'n, NF) 12.5
Smashed pumpkin flavoured with mustard seeds and fenugreek.

31. Rayoko Saag (GF, V, NF) 13.5
Our signature stir-fried mustard leaves flavoured with, garlic, chilli and mustard seeds. Vegan option available.

32. Jhaneko Daal (GF, DF, V, V'n, NF) 11.5
Yellow and black lentils cooked in traditional style with authentic herbs

33. Buteko Arloo (GF, DF, V, V'n, NF) 10.5
Stir fried potatoes flavoured with fennel, fenugreek, cumin and mustard seed.

34. Hariyo Salad (GF, DF, V, V'n, NF) 7.0
Fresh garden salad prepared from tomatoes, lettuce, cucumber, carrot and capsicum, enriched with special homemade dressing.

35. Golbhedako Achar (GF, DF, V, V'n, NF) 3.5
Roasted tomato and garlic relish flavoured with coriander.

36. Sweet Mango Chutney (GF, DF, V, V'n, NF) 3.5
Sweet and tangy mango pickle.

37. Dahima (Nepalese Raita) (GF, V, NF) 7.5
Refreshing yoghurt flavoured with roasted cumin, sugar and cucumber.

38. Bhuteko Bhaat (GF, V) **8.5**
Fried rice infused with peas, cashew nuts, raisins, green beans, carrot & red onion.
Vegan and Nut Free option available.

39. Bhaat (GF, DF, V, V'n, NF) **3.5**
Fresh steamed Basmati rice.

40. Pappadams (GF, DF, V, V'n, NF) **4.0**
Served with mint-yoghurt sauce. Vegan option available.

Roti (Bread)

41. Roti (V, NF) **4.5**
Freshly baked leavened bread cooked in the clay oven.

42. Roti Lasun (V, NF) **5.0**
Freshly baked garlic bread cooked in the clay oven.

43. Roti Cheese (V, NF) **5.5**
Freshly baked bread from the clay oven stuffed with premium cheese.

44. Roti Keema (NF) **6.0**
Freshly baked bread from the clay oven stuffed with lean lamb mince.

Guliyo (Desserts)

- 45. Namaste Ice cream (GF, V)** **12.5**
Chef's special homemade ice cream made from pistachio nuts and flavoured with mango & cardamom.
- 46. Bailey's Ice cream (GF, V)** **12.5**
Rich Bailey's ice cream with crushed chocolate almonds throughout. Topped with a shot of Bailey's Irish Cream.
- Without Liqueur** **8.5**
- 47. Strawberry Ice cream (GF, V)** **12.5**
Deliciously smooth strawberry ice cream topped with a shot of Cointreau.
- Without Liqueur** **8.5**
- 48. Laal Mohaan (V)** **9.9**
Honey balls prepared from milk powder flavoured with cardamom, rose water and topped with grated coconut.
- 49. Vanilla Bean Ice cream (GF, V)** **8.5**
Creamy vanilla bean ice cream.
- 50. Vanilla Coconut Ice cream (GF, V, V'n)** **8.5**
Smooth vanilla ice cream with a hint of coconut flavour.
- 51. Affogato (GF, V)** **12.5**
Vanilla bean ice cream served with a shot of espresso coffee **12.5**
Add a liqueur of your choice (Bailey's, Frangelico, Kahlua, Tia Maria) **16.9**