

Vegan
Vegetarian
Tofu
Soya Chunks
Paneer
Sausage
Mushroom
Chicken

CHILLI

Chilli is a traditional Nepali appetizer with Hakka Chinese roots. It offers a delightful balance of sweet, sour, and spicy flavors. Stir-fried with peppers, onions, ginger, garlic, soy sauce, and rice vinegar, this dish is truly amazing. The combination of ingredients creates a delicious and satisfying taste.

460/ 460/ 500/ 500/ 500/ 550/ 550/ 600 TRY

Gluten Free• Estimate Prep. Time 25-30 Mins• Spice Level 1-10



Vegan
Vegetarian
Tofu
Soya Chunks
Paneer
Chicken

MANCHURIAN

Manchurian is a popular Nepali-Chinese dish made by deep-frying roughly chopped cauliflower and then sautéing it in a flavorful sauce with soy sauce. This dish offers a delightful combination of crispy cauliflower and a savory sauce, making it a favorite among many.

550/ 550/ 600/ 600/ 600/ 650 TRY

Gluten Free• Estimate Prep. Time 20-25 Mins• Spice Level 1-10



Vegan
Vegetarian

JEERA ALOO

Jeera aloo is a flavorful and delicious Nepali side dish consisting of potatoes, spices, and herbs. It is milder in spice compared to Indian Jeera aloo. This dish offers a delightful combination of flavors and is a popular choice in Nepali cuisine.

500/ 500 TRY

Gluten Free• Estimate Prep. Time 25-30 Mins• Spice Level 1-10



Vegan
Vegetarian
Tofu
Soya Chunk
Paneer
Chicken

SPRING ROLL

The Nepali-style spring roll, stuffed with vegetables and noodles, is a popular appetizer. It features a crispy outer layer made of thin pastry, filled with a mixture of vegetables, noodles, and other spices. It provides a fresh and delicious taste experience.

500/ 500/ 550/ 550/ 550/ 600 TRY

Contains Gluten• Estimate Prep. Time 25-30 Mins• Spice Level 1-10

Our restaurant prepares all dishes fresh, hence the wait times listed for each item. We appreciate our guests' patience.



Vegan
Vegetarian

Dal is a flavorful and popular Indo-Nepali dish made with tur dal (pigeon pea lentils), onions, tomatoes, spices, and herbs. This creamy lentil curry can be enjoyed with roti or your preferred steamed or jeera rice. It offers a range of spice levels, allowing you to savor it according to your taste.

DAL FRIED/TADKA

600/ 600 TRY

Gluten Free• Estimate Prep. Time 25-30 Mins• Spice Level 1-10



Vegan
Vegetarian

Dal Makhani, a dish originating from the Punjab region in the Indian subcontinent, is a modern variation of traditional lentil dishes. Made with urad dal (black lentils), other pulses, butter, and cream, it is a popular everyday dish enjoyed in Nepal for its rich and creamy flavors.

DAL MAKHANI

650/ 650 TRY

Contains Gluten• Estimate Prep. Time 20-25 Mins• Spice Level 1-10



Vegan
Vegetarian
GARLIC

Roti, also known as chapati or fulka, is a soft and smooth unleavened flatbread commonly enjoyed with gravy dishes. It is a staple in countries such as India, Nepal, Bangladesh, Pakistan, Sri Lanka, East Africa, the Arabian Peninsula, and the Caribbean, adding a wholesome element to meals.

PLAIN/BUTTER ROTI

100/ 140/ 200 try

Gluten/Gluten Free• Estimate Prep. Time 25-30 Mins• Spice Level 1-10



Vegan
Vegetarian
CHEESE
PANEER
ONION

Paratha, a flatbread native to the Indian subcontinent, has a long history. Known for its layered cooked dough, Paratha is a popular flatbread in the Indian subcontinent and the Middle East, with various names and spellings across different regions.

PLAIN/ALOO PARATHAS

350/ 350/ 450/ 450/ 350 TRY

Gluten/Gluten Free• Estimate Prep. Time 30-35 Mins• Spice Level 1-10

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KOMBO HIMALAYAN 1

Vegan
Vegetarian
Soya Chunks
Tofu
Paneer
Chicken

Choice of Momos and Fried Rice

1000/1000/11050/1050/1050/1100

Contains Gluten • Estimate Prep. Time 25-30 Mins. • Spice Level 1-10



KOMBO HIMALAYAN 2

Vegan
Vegetarian
Soya Chunks
Tofu
Paneer
Chicken

Choice of your Momos and Chowmin

1000/1000/11050/1050/1050/1100

Contains Gluten • Estimate Prep. Time 25-30 Mins. • Spice Level 1-10



KOMBO HIMALAYAN 3

Vegan
Vegetarian
Soya Chunks
Tofu
Paneer
Chicken

Choice of your Fried Rice and Chowmin

1000/1000/11050/1050/1050/1100

Gluten Free • Estimate Prep. Time 05-15 Mins. • Spice Level 1-10



Kombo Himalayan 4

Vegan
Vegetarian
Soya Chunks
Tofu
Paneer
Chicken

Choice of Your Momos, Fried Rice and Chowmin

1300/1300/1350/1350/1350/1400

Contains Gluten • Estimate Prep. Time 15-25 Mins. • Spice Level 1-10



Vegan
Vegetarian
Mushroom
Chicken

HOT & SOUR SOUP

Hot and sour soup is a beloved dish in Nepali cuisine, influenced by Sichuan cuisine. It is a popular choice to begin a meal due to its Himalayan herbs and mild spices, aiding digestion. This flavorful soup is enjoyed by almost every Nepali and is perfect for lunch or dinner.

400/ 400/ 450/ 500 TRY

Gluten Free• Estimate Prep. Time 20-25 Mins• Spice Level 1-10



Vegan
Vegetarian
Tofu
Soya Chunks
Paneer
Chicken

THUKPA

Thukpa is a traditional Nepali and Tibetan noodle soup that originated in eastern Tibet. In our restaurant, Thukpa is prepared with a mild level of spice and infused with Himalayan herbs. The main ingredients include soy sauce, vinegar, peppers, and lemon juice, creating a flavorful and satisfying dish.

500/ 500/ 550/ 550/ 550/ 600 TRY

Contains Gluten• Estimate Prep. Time 20-25 Mins• Spice Level 1-10



Vegan
Vegetarian
Tofu
Soya Chunks
Paneer
Mutton and Chicken

SOUP MOMOS

When you dip your steamed momos into a bowl of fresh Nepali "Hot and Sour Soup," the combination is incredibly delicious. This soup, infused with Himalayan herbs and spices, can provide relief from cold and cough symptoms. It's definitely worth giving it a try.

600/ 600/ 650/ 650/ 650/ 700/ 750 TRY

Contains Gluten• Estimate Prep. Time 25-30 Mins• Spice Level 1-10



Vegan
Vegetarian

PURI TARKARI

Puri Tarkari is a deep-fried bread made with whole wheat flour, commonly enjoyed for breakfast or as a snack or light meal. It is typically served alongside a flavorful curry made with chickpeas and potatoes, adding a savory element to the dish.

800/ 800 TRY

Gluten/Gluten Free• Estimate Prep. Time 25-30 Mins• Spice Level 1-10

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Vegan
Vegetarian
Tofu
Soya Chunk
Paneer
Chicken
Mutton

The Curry Masala in this restaurant is an Indo-Nepali dish where fresh vegetables, chicken breast, or boney mutton pieces are marinated and cooked in a flavorful onion and tomato-based gravy. Packed with spices and bursting with taste, this curry is incredibly delicious and guaranteed to leave you craving for more.

CURRY MASALA

700/ 700/ 750/ 750/ 750/ 800/ 850 TRY

Gluten Free• Estimate Prep. Time 30-35 Mins• Spice Level 1-10



Vegan
Vegetarian
Tofu
Paneer
Chicken

Butter Masala, also known as Makhani, is a classic Indian dish that involves simmering marinated and grilled chicken or paneer in a flavorful tomato gravy enriched with spices, butter, and cream. This mouthwatering and delightful dish is widely loved by Indian food enthusiasts worldwide.

MAKHANI

800/ 800/ 860 TRY

Gluten Free• Estimate Prep. Time 30-35 Mins• Spice Level 1-10



Vegan
Vegetarian

ALOO MATAR	700	
PALAK PANEER	750	
TOFU PALAK	700	TRY
BAIGAN BHARTA	700	
ALOO GOBI	700	
BHINDI MASALA	700	

OTHER VEG CURRY OPTIONS

Gluten/Gluten Free• Estimate Prep. Time 30-35 Mins• Spice Level 1-10



Vegan
Vegetarian

This plate of Basmati rice, a long-grain variety with a delightful aroma, is grown and harvested in the Himalayas. Its distinct flavor and fragrance make it simply delicious and enjoyable to eat.

STEAMED RICE

350

Gluten/Gluten Free• Estimate Prep. Time 30-35 Mins• Spice Level 0

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FRIED RICE

Vegan
Vegetarian
Tofu
Soya Chunks
Paneer
Egg
Chicken

Fried Rice is a delectable dish made with long-grain basmati rice, a medley of fresh chopped vegetables and/or chicken, onions, garlic, and ginger. This flavorful combination is stir-fried with Himalayan herbs, mild spices, soy sauce, and rice vinegar, creating a dish that is eagerly anticipated and enjoyed.

550/ 550/600/ 600/ 600/ 600/ 630 TRY

Gluten Free• Estimate Prep. Time 30-35 Mins• Spice Level 1-10



CHOWMIN

Vegan
Vegetarian
Tofu
Soya Chunks
Paneer
Egg
Chicken

Traditional Nepali Chowmin is a unique variation of Chinese "Chow Mein". This mouthwatering dish features stir-fried noodles with vegetables, peppers, and the addition of Himalayan herbs and mild spices. It is further enhanced with the flavors of rice vinegar and soy sauce, creating a delicious and distinct taste.

550/ 550/ 600/ 600/ 600/ 600/ 630 TRY

Contains Gluten• Estimate Prep. Time 30-35 Mins• Spice Level 1-10



NEPALI THALI THAKALI

Vegan
Vegetarian
Tofu
Soya Chunks
Paneer
Egg
Chicken
Mutton

Nepali Thali, also known as Thali Thakali, is a highly popular and frequently enjoyed lunch and dinner option among Nepali citizens worldwide. It consists of a diverse assortment of sides, appetizers, curries, dal, and steamed basmati rice. This beloved dish holds a special place in our restaurant's menu.

Nepali Thali offers unlimited servings of rice and dal, making it a single-person meal. If you wish to share it, additional dishes need to be ordered alongside the Thali to accommodate multiple people.

890
890
930
930
930 TRY
930
1000
1050

Contents Dal, Your Choice of Curry, Chana Masala, Spinach, Jeera Aloo, Leman Pickle, Tomato Pickle, Mixed marinated Salad, Green Salad, Yoghurt, Spiced Soybeans, Papad, Desert, Water, Black Tea or Black Coffee and Unlimited Steamed Basmati Rice

Gluten Free• Estimate Prep. Time 40-45 Mins• Spice Level 1-10

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Vegan
Vegetarian
Tofu
Soya Chunks
Paneer
Chicken

Samosa, also known as Singara, is a fried pastry filled with a savory mix of spiced potatoes, onions, peanuts, cilantro, ginger, and garlic. This flavorful snack is a popular choice in many cuisines for its delightful combination of textures and tastes.

500/ 500/ 500/ 500/ 500/ 500 TRY

SAMOSA

Contains Gluten• Estimate Prep. Time 25-30 Mins• Spice Level 1-10



Vegan
Vegetarian
Tofu
Soya Chunks
Paneer
Mutton and Chicken

Fried Momos are also a traditional dish of Nepali cuisine and resemble Chinese Bao. and ingredients are same as one of steamed.

500/ 500/ 540/ 540/ 540/ 580/ 610 TRY

FRIED MOMOS

Contains Gluten• Estimate Prep. Time 20-25 Mins• Spice Level 1-10



Vegan
Vegetarian
Tofu
Soya Chunk
Paneer
Mutton and Chicken

Momos are a beloved traditional dish in Nepali cuisine, resembling Tibetan dumplings but with notable differences. These savory, juicy, and delicious dumplings are a snack that will capture your heart from the first bite. Their unique flavors and textures make them an irresistible treat.

550/ 550/ 600/ 600/ 600/ 650/ 700 TRY

STEAMED MOMOS

Contains Gluten• Estimate Prep. Time 25-30 Mins• Spice Level 1-10



Vegan
Vegetarian
Tofu
Soya Chunk
Paneer
Mutton and Chicken

Chilli Momos are a classic Nepali dish that combines sweet, sour, and spicy flavors to perfection. Stir-fried with peppers, onions, ginger, garlic, soy sauce, and rice vinegar, these momos are truly amazing. The blend of ingredients creates a tantalizing taste that will leave you wanting more.

680/ 680/ 720/ 720/ 720/ 750 TRY

CHILLI MOMOS

Contains Gluten• Estimate Prep. Time 25-30 Mins• Spice Level 1-10

Our restaurant prepares all dishes fresh, hence the wait times listed for each item. We appreciate our guests' patience.



Vegan
Vegetarian

Also known as Golgappe, is a favorite Indian street food. It's a crispy, hollow flatbread filled with a tangy-spicy mix of tamarind chutney, mashed potato, onion, peanuts, and spices. Served with sour-spicy tamarind water and a sweet option, this snack delivers a unique blend of textures and flavors, enjoyed by all.

PANIPURI

500/ 500 TRY

Contains Gluten• Estimate Prep. Time 15-20 Mins• Spice Level 1-10



Vegan
Vegetarian

a popular Nepali street snack, a type of cold chaat. It's made with puffed rice, chickpeas, cilantro, tomato, cucumber, onion, potato, dried soybeans, peas, lemon juice, fresh chili, and spices. This semi-dried snack is loved for its flavorful mix of textures and its tangy, spicy taste.

CHATPATE

500/500 TRY

Gluten Free• Estimate Prep. Time 25-30 Mins• Spice Level 1-10



Vegan
Vegetarian
Tofu
Paneer
Chicken

Pakoras are a crispy snack made with gram flour, vegetables like potato and onion, or just chicken. Seasoned with herbs and spices, they offer a delightful crunch and flavor. This simple, yet tasty fried snack, enjoyed for its versatility, is a staple in various cuisines.

PAKORA

500/ 500/ 500/ 500/ 600 TRY

Gluten Free• Estimate Prep. Time 25-30 Mins• Spice Level 1-10



Vegan
Vegetarian

Or Aloo ki Tikki, is a versatile snack, appetizer, or side dish. It's a Nepali dish made from deep-fried boiled potatoes, onions, and peppers, mildly spiced but rich in herbs. Coated with Besan (chickpea flour), it offers a delightful crunch and is a favorite in many cuisines.

ALOO CHUP

500 TRY

Gluten Free• Estimate Prep. Time 15-20 Mins• Spice Level 1-10

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Vegan
Vegetarian

Our Green Salad features crisp, fresh garden vegetables lightly seasoned with Himalayan herbs. A simple, healthy, and crunchy companion to balance your favorite flavorful dishes.

200 TRY

GREEN SALAD

Gluten Free • Estimate Prep. Time 15-20 Mins. • Spice Level 1-10



Plain
Mint

Cool and creamy, our Raita salad features fresh yogurt mixed with crisp vegetables and Himalayan spices. It's the perfect refreshing side for your spicy meal.

200/250 TRY

RAITA

Gluten Free • Estimate Prep. Time 15-20 Mins. • Spice Level 1-10



Vegan
Vegetarian

Roasted
Fried
Masala

Crispy and addictive, our roasted papad is seasoned with a bold masala blend. This traditional starter adds the perfect spicy crunch to your Himalayan dining experience.

150/ 200/ 280 TRY

PAPAD

Gluten Free • Estimate Prep. Time 05-15 Mins. • Spice Level 1-10



Plain
Masala
Cheese
Paneer

Fluffy and protein-packed, our Omelette is folded with fresh herbs and spices or plain. A comforting, savory choice that's perfect for a quick, delicious bite.

350/450/450/450 TRY

OMELETTE

Gluten Free • Estimate Prep. Time 15-25 Mins. • Spice Level 1-10



Vegan
Vegetarian
Tofu
Soya Chunks
Paneer
Chicken
Mutton

Our pan-grilled momos are a juicy, delicious twist on the classic steamed version. Perfectly seared for extra flavor, they're so savory you'll definitely want seconds!
Should I help you write a short reply for any recent customer reviews about these momos?

580/ 580/ 610/ 610/ 610/ 660/710 TRY

GRILLED MOMOS

Contains Gluten • Estimate Prep. Time 25-30 Mins. • Spice Level 1-10



Vegan
Vegetarian
Tofu
Soya Chunks
Paneer
Chicken
Mutton

Experience a vibrant taste of Nepal with The Himalayan Momos platter. This signature set features a mix of steamed, fried, chili-tossed, and smoky grilled momos.
Would you like me to create a short social media post for this?

1100/ 1100/ 1150/ 1150/ 1150/ 1200/ 1250 TRY

MOMOS PLATTER

Contains Gluten • Estimate Prep. Time 30-35 Mins. • Spice Level 1-10



Vegan
Vegetarian
Soya Chunk
Mushroom
Chicken

Smoked on fire chicken or mushrooms, infused with Nepalese spices, pair with beaten rice, pickles, and salad for a textured, flavorful meal celebrating authentic Himalayan culinary traditions.

850 /850 /900 /900/950 TRY

CHHOILA

Gluten Free • Estimate Prep. Time 30-35 Mins. • Spice Level 1-10



Vegan
Vegetarian
Aloo
Gundruk
peanuts
Soybean
Soya Chunks
Tofu
Paneer
Mushroom
chicken

Stir-fried chicken, mushrooms, or nuts marinated in vibrant Himalayan herbs, lemon juice, and spices. Served with puffed rice and traditional sides for a zesty, crunchy finish.

900/ 900/ 900/ 900/ 900/ 900/ 950/ 950/ 950/ 950/1000 TRY

SANDEKO

Gluten Free • Estimate Prep. Time 30-35 Mins. • Spice Level 1-10



Vegan
Vegeta
rian
Aloo
Bhindi
Tofu
Paneer
Egg

Savor our Bhurji—a perfectly scrambled Himalayan specialty. Whether you choose Aloo, Egg, Paneer, or Bhindi, each dish is sautéed with aromatic spices for a hearty flavor.

600/ 600/ 660/ 660/ 700 TRY

BBUJURI

Gluten Free • Estimate Prep. Time 30-35 Mins. • Spice Level 1-10



Vegan
Vegetarian
Tofu
Paneer
Chicken

Enjoy sautéed Paneer, Tofu, or Chicken in our signature savory brown gravy. A perfectly spiced Himalayan classic that brings a rich, hearty depth to every bite.

700/700/750 TRY

TIKKA MASALA

Gluten Free • Estimate Prep. Time 30-35 Mins. • Spice Level 1-10



Vegan
Vegetarian

Fresh spinach sautéed with aromatic Himalayan spices and garlic. A vibrant, healthy side dish that perfectly complements your favorite main courses.

630/ 630 TRY

SPINACHE

Gluten Free • Estimate Prep. Time 20-25 Mins. • Spice Level 1-10



Vegan
Vegetarian

Our Karela Bhujuri combines bitter gourd and potatoes, sautéed together with Himalayan spices. A perfectly balanced, savory dish featuring a satisfying, earthy crunch in every bite.

750/ 750 TRY

KARELA

Gluten Free • Estimate Prep. Time 30-35 Mins. • Spice Level 1-10



Vegan
Vegetarian

Jeera Rice is stir fried Basmati Rice with Cumin seed.

500/ 500 TRY

JEERA RICE

Gluten Free• Estimate Prep. Time 30-35 Mins• Spice Level 1-10



Vegan
Vegetarian
Tofu
Paneer
Chicken
Mutton

Biryani is a fragrant rice dish prepared with basmati rice, mixed vegetables, herbs, and biryani spices. In Nepal, Biryani is influenced by Indian cuisine. The freshly cooked Biryani in this restaurant is so enticing that it will surely tempt you for a second serving.

780/ 780/ 810/ 810/ 880/ 920 TRY

BIRYANI

Gluten Free• Estimate Prep. Time 40-45 Mins• Spice Level 3-10



Vegan
Vegetarian

Dal
Mixed

Khichdi, derived from the Sanskrit word 'Khiccha', is a dish made with rice and legumes. It is commonly prepared using rice and lentils, with regional variations like Bajra Khichdi and Moong Khichdi. In Hindu culture, Khichdi is an important early solid food for babies, symbolizing its significance. 800/ 890 TRY

KHICHADI

Gluten/Gluten Free• Estimate Prep. Time 40-45 Mins• Spice Level 1-10



Vegan
Vegetarian

Plain
Mixed

pulao is a rice dish, or in some regions, a wheat dish, whose recipe usually involves cooking in stock or broth, adding spices, and other ingredients such as vegetables or meat, and employing some technique for achieving cooked grains that do not adhere to each other.

STEAMED RICE

800/ 890 TRY

Gluten/Gluten Free• Estimate Prep. Time 40-45 Mins• Spice Level 0

Our restaurant prepares all dishes fresh, hence the wait times listed for each item. We appreciate our guests' patience.



Vegan
Vegetarian

Nepali Kheer is a traditional rice pudding dessert from Nepal. Made with rice, milk, sugar, and flavored with cardamom, it is garnished with nuts and raisins. This creamy and aromatic dessert is enjoyed on special occasions and festivals.

KHEER

450/ 500 TRY

Gluten Free• Estimate Prep. Time 30-35 Mins• Spice Level 0



Vegan
Vegetarian

Gajarko Halwa is a popular dessert in North India and Nepal. It is made from grated carrots cooked in ghee (clarified butter), milk, and sugar. This sweet dish is flavored with cardamom and garnished with nuts. Gajarko Halwa is enjoyed during festivals and special occasions.

GAJAR KO HALUWA

450/ 500 TRY

Gluten Free• Estimate Prep. Time 30-35 Mins• Spice Level 0



Vegan
Vegetarian

Suji ka halwa is a popular and delectable sweet dish from Nepal and North India. Made with fine semolina or cream of wheat, sugar, ghee, and flavored with cardamom powder, it is garnished with nuts. This everyday dessert is loved for its rich taste and is enjoyed on various occasions.

SUJI KO HALUWA

450/ 500 TRY

Contains Gluten• Estimate Prep. Time 30-35 Mins• Spice Level 0



Vegan
Vegetarian

Fruit salad is a refreshing blend of various fruits, mixed with yogurt, milk, and sugar syrup. It can be enjoyed as an appetizer, side salad, or dessert, offering a colorful and flavorful treat.

FRUIT SALAD

500/ 550 TRY

Gluten Free• Estimate Prep. Time 20-25 Mins• Spice Level 0

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Beverages

Stilled Water Small - 60
Stilled Water Big - 160
Sparkling Water Small - 90
Sparkling Water Big - 180
Cola - 160
Cola Light - 160
Cola Zero - 160
Fanta - 160
Sprite - 160
Canned Juices - 250
Red Bull - 300

Fresh Pomegranate Juice 300
Fresh Orange Juice 250
Fresh H/M Lemonade 190

Sweet Lass 200
Banana Lassi 250
Guava Lassi 250
Strawberry Lassi 250
Mango Lassi 280

Butter Milk 200
Salted Butter Milk (Chas) 250

Banana Milkshake 250
Vanilla Milkshake 250
Chocolate Milkshake 250
Guava Milkshake 250
Strawberry Milkshake 250

Iced Coffee Black 200
Iced Coffee Milk 250
Iced Tea Black 200
Iced Tea Milk 250
Fresh Lime Soda 200

Black Tea 50
Lemon Tea 80
Hot Lemon 50
Milk Tea 180
Masala Tea 200
Cinnamon Tea 180
Ginger Lemon Tea 180
Green Tea 180
Ajwain Tea 180
Mint Tea 180
Black Coffee 150
Milk Coffee 200

Vegan

Sweet Lass 250
Banana Lassi 280
Guava Lassi 280
Strawberry Lassi 280
Mango Lassi 300

Banana Milkshake 280
Vanilla Milkshake 280
Chocolate Milkshake 280
Guava Milkshake 280
Strawberry Milkshake 280

Iced Coffee Milk 280
Iced Tea Milk 280

Milk Tea 230
Masala Tea 250
Milk Coffee 250