

SMALL PLATES

Pani Puri (ve) 🌶️	6.5	Chicken Momo	6.5
<i>crispy wheat balls, spiced potato, chickpea, coriander, mint and chilli infused water. tamarind infused water.</i>		<i>steamed chicken dumpling with pinenuts and tomato chutney soup</i>	
Samosa Chaat (ve)	6	Tikka Chicken 🌶️	7
<i>tamarind and coriander chutneys, vegan sweet yoghurt, pomegranate</i>		<i>bitter gourd salsa, red chilli and garlic chutney</i>	
Mussels	7.5	Seared Scallops	9
<i>curry leaves, coconut milk, tomato and white wine, well-done naan</i>		<i>seasoned with dried nepalese herbs and spices, pea's and mint chutney; red chilli and garlic chutney</i>	
Lime Poleko Prawns	9	Lamb Cutlet 🌶️	8.5
<i>pan-fried garlic, chilli, cherry tomato and tumeric mayo</i>		<i>nepali spiced lamb cutlet, roast beetroot, roast potato and himalayan chilli-coriander chutney</i>	
Duck Choila	7.5	Popadum Basket	3.75
<i>barbequed duck, garlic, ginger, nepali salsa, pickled pear and crispy beaten rice</i>		<i>mint, mango and pineapple chutneys</i>	

MAINS

Katar Peas (ve)	16	Home-Style Curry Goat	20
<i>jackfruit, peas, garam masala, ginger tomato, basmati rice</i>		<i>slow cooked on the bone, a nepalese festive delicacy; basmati rice</i>	
Stuffed Paneer Jhol (v) 🌶️	17	Shahi Chicken Curry	17.5
<i>battered paneer, mushroom stuffing, coconut and caramelised onion sauce, roti</i>		<i>creamy cashewnut and coconut curry; curry leaves, cardomom. basmati rice</i>	
Roasted Butternut Squash (ve) 🌶️	15	King Prawn Stir-fry 🌶️	18.5
<i>fenugreek, coconut milk and tomatoe sauce. basmati rice</i>		<i>stir fry aduki beans, cumin, coriander, basmati rice</i>	
Pork Se-kuh-wa	17	Pan-fried Sea Bass	19
<i>charred pork loin, tempered sesame-seed chutney and naan sticks</i>		<i>coconut milk, curry leaves, cardomom and chilli. spiced potatoes</i>	
Butter Chicken 🌶️🌶️	17	The True Biryani	18
<i>charred chicken tikka, fenugreek, creamy tomato and cashewnut sauce, pilau rice</i>		<i>layered slow-cooked chicken (on the bone) and saffron infused rice, fried onion, pastry and mint. palpali potato and yoghurt pickle</i>	
Chook Chook Lamb 🌶️	18		
<i>slow-cooked lamb, garlic, red chillies & curry leaves, basmati rice</i>			

SIDES

Bombay Potatoes (ve)	6	Plain Naan (v)	3
Brinjal Aloo (ve)	7	Peshwari/Garlic Naan (v)	4
Onion & Potato Bhaji (ve)	5.5	Roti (ve)	3
Creamy Mushroom Saag (v)	7	Timuri Chips (ve)	3.5
Creamy Black Lentils (v)	8		

IF YOU HAVE FOOD ALLERGIES OF ANY KIND, PLEASE INFORM US WHEN PLACING YOUR ORDER