

## (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)** **28.5**  
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)** **26.5**  
Tender pieces of chicken fillet marinated in roasted cumin and szechwan. Served with mint-yoghurt sauce.
- 12. Poleko Khasi (Lamb Ribs) (GF, NF)** **38.0**  
Our signature juicy lamb ribs served with stir fried potatoes and fresh salad.
- 13. Chulo ko Machha (GF, NF)** **33.0**  
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)** **38.0**  
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)** **28.9**  
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**