APPETIZERS

Vegetable Samosa   7
Golden fried, veggie gilled flakey pastry served with our mint and tamarind chutney.

Samosa chat   8
Mashed samosa topped with garbanjo, onion, yougard, chutney with chunkey chat masala.

Paneer Pakoras   12
Home made cheese fritter coated in a seasonal flour-based batter and fried to perfection, served w/ Chutney.

Veggie pakoras   7
Seasonal veggie fritters battered with chickpeas flour and fried to perfection serve w/chutney.

Gobi Manchurian   12
Cauliflower seasoned with garlic, curry leaves and exotic blend of Indian spices.

Chicken Chilly   13
Chicken sauteed with freshly cut bell pepper, onion, and tomato.

Curried Mussels   15
Steamed mussels simmered in our own ginger, garlic and curry wine sauce.

SOUP & SALAD

Vegetable soup   10
Mix vegetable broth with mild herbs.

Mushroom soup   10
A cream of mushroom in mild herbs.

Daal soup   10
Specially prepared lentil soup in mild herbs

Tomato soup   10
Mild flavored creamy tomato soup.

Indian Green Salad   11
Farmhouse seasonal mix vegetables served with balsamic vinegar.

Romaine Green with walnuts   11
Spring mix and walnuts served with fig-olive sauce topping with home made cheese.

Caesar salad   11
Romaine hearts with homemade Caesar dressing.

MOMO & Chowmein (hand crafted)

Momo Chicken (Steam/ Fry - 10pcs)   15
Chicken Dumplings with Sesame tomatoes sauce.

Vegetable Momo   15
Vegetable Dumplings with Sesame tomatoes sauce.

C-Momo (Chicken/Vegetable)   17
Stir fried Momo, onion, Bellpepper and tomato with chilly sauce.

Shrimp Momo (8 pcs)   18
Tiger shrimp marinate in Momo masala serve with soya ginger sauce.

Cheese MoMo   16
Momo made with fresh mozzarella marinate in basil, black peper and olives oil. Serve with marinara sauce.

Chowmein (Veggi/ Eggs / Chicken)   17/18/20
Stir fried homemade noodles as your choice.

Mixed chowmein   22
Stir fried home made noodles with veggi, eggs and chicken.

GRILL Special

Served with Creamy sauce and rice.

Tandoori Chicken   20
Savory yogurt marinated chicken, baked to perfection in Tandoori Oven.

Chicken Tikka   20
Boneless chicken breast marinated with Tikka herb and baked in Tandoori oven.

Tandoori Salmon   25
Alaskan salmon marinated with ginger-garlic base Himalayan herb baked in Tandoor oven.

Lamb Boti Kobob   25
Tender lamb mead marinated in mustard base ginger garlic sauce baked in Tandoor oven.

Mixed Grill   27
Tender lamb, Tandoori chicken, Chicken tikka, tandoori salmon flamed in Tandoor oven

Biryani Special (serve with raita)

Veggie/Chicken/Lamb/Goat   18/19/20/22
your choice of meat cooked with Indian herbs and basmati rice in ginger-garlic.

Entrees (Chicken/Lamb)

Served with basmati rice.

Spicy: Mild/Medium/Medium hot/ Hot/Extra hot.

Butter Chicken   **19**
Marinated chicken Breast simmered in tomato-butter creamy sauce.

Goat Meat Curry (Khashi ko masu)   **22**
Bone in goat meat cook in Indian masala**.**

Special Murgh Bahar(Chicken)   **19**
Marinated chicken breast stuffed with spinach and mushroom cooked in creamy curry sauce.

Tikka Masala   **19/20**
Your choice of meat simmered in our signature tomato sauce and butter-cream sauce.

Curry Masala   **19/20**
your choice of meat cooked in tomato and onion sauce Nepalese style

Vindaloo   **19/20**
Your choice of meat and potatoes in a zesty, spicy, hot curry sauce.

Coconut Delight   **19/20**
your choice of meat cooked in Unique combo of coconut cream and fresh cilantro.

Mango curry   **19/20**
your choice of meat sautéed with garlic-ginger and Himalayan herbs and mango sauce.

Kastoori Curry   **19/20**
your choice of meat Cooked in creamy saffron and special kastoori sauce (Himalayan sauce).

Korma Ghosh   **19/20**
Choice of meat cooked in cashew-masala creamy sauce.

Mismas tarkari   **19/20**
Choice of meat with seasonal mixed vegetable cooked in Indian masala.

Rogan Ghosh   **19/20**
Your choice of meat cook in Indian rogan masala.

Vegetarian's Delight

Spicy: Mild/Medium/Medium hot/Hot/Extra hot.

Aloo Bodi Tama (Kathmandu Curry)   18
Bamboo shoots, potatoes, and black-eyed beans cooked with ginger, and garlic sauce.

Aloo Govi   18
Cauliflower and Potatoes sauteed in garlic, ginger, tomatoes and onions with Himalayan herbs.

Palak Paneer   18
Cubed farmers cheese cooked w/spinach and creamy sauce.

Mutter Paneer   18
Home made cheese cube and peas cooked with creamy sauce.

Kashmiri Kofta   18
Vegetable and cheese balls simmered in our onion tomato cashew and cream sauce.

Mix Vegetable curry   18
Seasonal vegetable cooked with cumin, fresh garlic, ginger, onion, tomato and Indian herbs.

Daal Makhani   18
Delicately spiced and gently simmered black lentils, lightly sauteed w/garlic, ginger, onion and tomatoes.

Daal Tadka(Yellow/Black)   18
Delicately spiced and simmered yellow lentils lightly sautéed w/garlic, ginger, onion and tomatoes.

Indian Pakora Curry   18
Chickpeas vegetables fritters, simmered in our yogurt chickpeas flour sauce finished curry leaves and mustard seeds.

Paneer Tikka Masala   18
Cubed farmers cheese (Paneer) cooked with creamy tomato sauce.

Navaratan Korma   18
Seasonal vegetable cooked w/exotic spices, herbs and cashew-raisins creamy sauce.

Chana Masala   18
Chicks peas cook in garlic-ginger with tomato and onion sauce flavored with indian masala.

Shai Paneer   18
Minced farmer cheese(paneer) cook in creamy tomato and onion sauce flavored with indian masala.

Naan Bread (From the Tandoori)

Plain Naan   5
Leavened flat bread, baked in a traditional clay tandoor
oven.

Garlic Naan   5
Naan sprinkled with garlic and ghee for delicious aroma,
baked in a tandoor.

Stuffed Potato Naan   6
Naan stuffed with spiced potato and herbs baked in
Tandoor.

Onion Kulcha   6
Naan stuffed with finely chopped herb marinated onion
baked in Tandoor.

Tandoor Roti   5
Flat bread made of whole wheat flour baked in Tandoor.

Paneer Naan   7
Naan stuffed with Himalayan herb marinated paneer
baked in Tandoor.

Desserts   7

Gulab Jamun/ Rasmalai/ Rice pudding/ Mango moose
Home made ice-Cream (Ask for availability)

Side Order   4

Basmati Rice
Homemade Yogurt
Raita
Papadums