

## NEPAL CUISINE

# MENU

### APPETIZER

#### VEGETABLE SAMOSA

mildly spiced potatoes and green peas wrapped in crispy pastry and deep fried, served w/tamarind sauce

\$4

#### PAKODA

choice of vegetables, chicken or shrimp coated in lightly spiced chickpea flour and deep fried, served w/ tamarind sauce

Veg (\$4), Chicken (\$6), Shrimp (\$7)

#### HOUSE FAVORITE

combination of vegetable samosa, chicken and vegetable pakoda, served with tamarind sauce

\$7.00

#### TANDOORI WINGS

fiery chicken wings, bell peppers, onions, made hot and spicy (4 wings) (GF)

\$6.00



### SOUPS AND NOODLES

#### DAL

delicately spiced yellow lentils, tomatoes (GF)(V)  
\$4

#### RATNA'S HOMEMADE SOUP

delicately spiced broth, mixed vegetables, with the choice of:

Veg only (\$4), Chicken (\$5)

### NEPALI FAVORITES

#### THUKPA

traditional Nepali noodle soup with mixed vegetables, herbs, spices and your choice of:

Veg (\$7), Chicken (\$8), Lamb (\$9)

#### MOMO

steamed dumplings filled with minced garlic, ginger, onions, and spices. Served with tomato achaar

Chicken (\$12) Vegetable (\$10)

#### CHILI CHICKEN

glazed stir fried chicken, peppers, onions, tomatoes and chili- Served hot and spicy with a side of basmati rice (GF)

\$12

#### CHAU-CHAU

stir-fried noodles with fresh mixed vegetables and spices- Nepali style, served with tomato achaar  
Choice of:

Veg only (\$10), Chicken (\$11), Shrimp (\$13),  
Lamb (\$13), Combo (\$14)

#### OKRA

Okra sautéed with onions, tomatoes, bell peppers, fresh garlic and spices, served with side of basmati rice (GF)(V)

\$10

#### TOFU AND VEGETABLES

tofu and vegetable stir fry with fresh garlic and spices, served with side of basmati rice (GF)(V)

\$10

(GF) gluten free, (V) vegan

## NEPAL CUISINE

### CURRY

rich sauce of spices, onions, fresh garlic, and ginger. With your choice of: (GF)

- vegetable \$10 (V)
- boneless chicken thigh \$12
- lamb \$14
- jumbo shrimp \$15
- Mahi Mahi fillet \$15

### COCONUT CURRY

sweet and savory blend of curry and coconut milk with onions, fresh garlic and ginger. With your choice of: (GF)

- vegetable \$10 (V)
- boneless chicken thigh \$12
- jumbo shrimp \$15

### MASALAS

### CHICKEN TIKKA MASALA

roasted chunks of chicken breast marinated in yogurt and spices in a creamy sauce (GF)

\$13

### CHICKEN MAKHANI

grilled strips of marinated chicken thighs cooked in a rich and creamy sauce (GF)

\$12

### BIRIYANI

basmati rice cooked in biriyani masala, vegetables, topped with almonds, raisins, and coconut powder, with your choice of:

- vegetable \$12
- chicken \$14
- lamb \$15
- shrimp \$15
- combo \$17

\*HAS NUTS



### SAAG

### CREAMY SAAG

creamy spinach dish with mild spices, garlic and ginger. With your choice of: (GF)

- paneer \$11
- alu (potatoes) \$11
- channa (garbanzo beans) \$11
- chicken tikka \$12
- shrimp \$14
- lamb \$13

### KORMA

lightly sweetened cream sauce cooked with almonds, raisins, and a hint of coconut, with your choice of: (GF)

- vegetable \$11
- chicken \$12
- jumbo shrimp \$15
- lamb \$15

\*HAS NUTS

\*substitute cream for coconut milk

### BREAD

### ROTI

whole wheat round flat bread

\$1.75

### PARATHA

layered buttered whole wheat flat bread

\$2.75

### ALU PARATHA

layered buttered whole wheat flat bread stuffed with spiced potatoes

\$3.75

(GF) gluten free, (V) vegan