



CUISINE OF NEPAL, TIBET AND INDIA

We bring you authentic recipes from the Himalayas

Dinner Menu | 4 pm - 9:00 pm

Our dishes are prepared to order using fresh ingredients, olive oil and aromatic spices from the Himalayas. Please let your server know the spicy level you would like! No MSG is used in our cooking. Most entrees are served with Basmati rice and dal soup. Vegan option available upon request. Enjoy!

Appetizers

PAPADUM

A crispy spiced wafer served with two dipping sauces. 6

VEGETABLE SAMOSA

A light pastry filled with delicately spiced potato, green peas and onions. Two per order. 7

ONION PAKORA

Sliced onions dipped in spiced chickpea flour and deep-fried. 11

VEGETABLE PAKORA

A mix of fresh vegetables dipped in spiced chickpea flour and deep-fried. 12

SHRIMP PAKORA

Fresh Jambo shrimp coated in a mild chickpea batter and deep-fried to a crisp. 13

SAAG APPETIZER

Delicious creamed spinach spiced with garlic, ginger and cumin. Served with Naan bread. 12

MOMO APPETIZER

Homemade Tibetan dumplings with vegetables or meat steamed and served with a homemade achar sauce. Vegetable 11 | Chicken 11 | Beef 11

Soup & Salad

DAL SOUP

A healthy homemade lentil soup, rich with the flavor of Himalayan spices. Cup 5 | Bowl 9

HOUSE SALAD

Organic mixed greens, organic apple, cucumbers, sweet cherry tomatoes, and carrots served with a choice of dressing: Ranch or Balsamic 14

Breads

NAAN

Soft, light homemade bread baked to order in a traditional clay oven. Plain 4 | Butter 4.50 | Cheese 5 | Garlic 5 | Garlic & Cheese 6

Kids Menu For age 12 & under

MILD CHICKEN TIKKA MASALA 12

ORGANIC MACARONI & CHEESE 8

CHEESE NAAN 5

CHICKEN FRIED RICE

Basmati rice, boneless chicken breast, Himalayan spices and fresh herbs 11

Side Orders

MINT CHUTNEY 3

HOMEMADE RAITA 3

BASMATI RICE 4

Beverages

HOMEMADE MASALA CHAI TEA (1 FREE REFILL)

Served hot or iced 5

ORGANIC HERB TEA - TWO LEAVES AND A BUD COMPANY

Organic Green Tea

Organic Alpine Berry (decaf)

Organic Darjeeling Black Tea

Organic Earl Grey 4

MANGO LASSI 5

An authentic Indian drink that satisfies your sweet tooth just in time for a hot summer day or winter holiday. Try it after a spicy meal for a cool treat!

LEMONADE | ICED TEA 3

SODA

Pepsi, Diet Pepsi, Sprite, Dr Pepper, Sierra Mist. 3

SAN PELLEGRINO WATER sparkling natural mineral water 5



Entrées

MOMO ENTRÉE

Our homemade Tibetan dumplings are filled with your choice of vegetables or meat and served with homemade achar sauce. Vegetable 17 | Chicken 18 | Beef 18

THENDUK (HOMEMADE STEW)

A large bowl of flavorful broth, potatoes, fresh vegetables, and homemade pasta. This Himalayan style stew is a Sherpa and Tibetan's favorite. Served with fresh homemade Naan bread and your choice of meat. Vegetable 18 | Chicken 20 | Beef 20
Lamb 20 | Shrimp 24

HIMALAYAN CURRY **GF**

Our traditionally prepared curry with flavorful spices, fresh tomato, onion sauce and seasonings. Vegetable 19 | Chicken 20 | Lamb 21 | Shrimp 24

BAINGAN BHARTA (EGGPLANT CURRY) **GF** **VE**

Tandoori oven-roasted eggplant, fresh ginger, garlic and tomatoes. 19

PANEER TIKKA MASALA **GF**

Paneer cheese cubes sautéed with a delicious creamy masala sauce. 19

TOFU TIKKA MASALA **VG**

Organic tofu rich in Himalayan spices and fresh seasonings. 18

CHICKEN TIKKA MASALA **GF**

Tandoori grilled boneless chicken breasts and flavorful onion gravy seasoned with Himalayan spices and fresh herbs. 22

SAAG

Delicious, spiced spinach served with basmati rice or Naan bread. Plain Saag 17 | Tofu 18 | Chicken 19 | Lamb 20 | Shrimp 22

SHRIMP TIKKA MASALA

Fresh wild cut shrimp lightly grilled simmered in flavorful onion gravy seasoned with Himalayan spices and fresh herbs. 24

BIRYANI **GF**

A popular rice dish rich in spices with mixed vegetables, cashews, raisins, fresh herbs- served with homemade Raita. Vegetable 17 | Chicken 18 | Lamb 19 | Shrimp 21

TANDOORI

Spiced, marinated Red Bird Chicken or Fresh Jambo Shrimp grilled in a clay oven and served sizzling with onions, peppers, and freshly cut lemon. Chicken 23 | Chicken Tikka Kabab 23 | Shrimp 27
[Available Monday to Thursday only]

COCONUT CURRY **GF**

Coconut milk, garlic, ginger, red chilies and Himalayan spices are simmered in a spicy and delicious tropical recipe. Vegetable 19 | Chicken 20 | Lamb 20 | Shrimp 24
Mahi Mahi 25

KORMA **GF**

Fresh mixed vegetables or your choice of meat or seafood cooked in a homemade tomato, onion, cashew, and raisin sauce. Vegetable 20 | Chicken 21 | Lamb 22 | Shrimp 24

ROGAN JOSH **GF**

one of the signature recipes of Kashmiri cuisine- an aromatic curried dish with full of colorful and flavorful Himalayan spices and fresh herbs. Chicken 20 | Lamb 22

VINDALOO

A highly seasoned dish of Indian origin made from meat or seafood cooked in a homemade sauce of fresh lemon juice, vinegar, red chilis, garlic, and Himalayan spices. Chicken 20 | Lamb 22 | Shrimp 24

SAAG PANEER **VG**

Delicious spiced spinach made with homemade Paneer cheese- served with Basmati Rice or Naan Bread 19

Desserts

KHIR

A homemade rice pudding. 5

GULAB JAMUN

Deep-fried milk dumplings soaked in sugar syrup. 6

ICE CREAM

A generous portion of your favorite flavor - Vanilla, or homemade organic Mango. 6

