



CUISINE OF NEPAL, TIBET AND INDIA

We bring you authentic recipes from the Himalayas

Lunch Menu | 11 am - 2:45 pm

Our dishes are prepared to order using fresh ingredients, olive oil, and aromatic spices from the Himalayas. No MSG is used in our cooking. Please let us know if you prefer mild, medium or hot. Most entrees are served with Basmati rice and dal soup. Vegan option available upon request. Enjoy!

Appetizers

PAPADUM

A crispy, spiced wafer served with dipping sauces. 6

VEGETABLE SAMOSA

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

ONION PAKODA

Onion fritters made with thinly sliced onions, besan batter and spices. 10

VEGETABLE PAKODA

Freshly cut vegetables, mixed with besan batter and deep-fried. 12

SHRIMP PAKODA

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 then steamed and served with a homemade achar: a dipping sauce of tomato, garlic and spices.
Vegetable 10 | Chicken 11 | Beef 11

Soup & Salad

DAL SOUP

A healthy homemade lentil soup, rich with the flavor of Himalayan spices.
Cup 4 | Bowl 8

HOUSE SALAD

Organic mixed greens, sliced cucumbers, sweet cherry tomatoes, organic apple, organic baby carrots and garlic butter croutons served with choice of dressing. 12

Breads

NAAN

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



Entrées

MOMO ENTRÉE

Our homemade Tibetan dumplings are filled with your choice of vegetables or meat, and served with homemade achar sauce and dal soup.

Vegetable 15 | Chicken 16 | Beef 17

BAINGAN BHARTA (VEGAN/VEGETARIAN)

Tandoori oven-roasted eggplant slow cooked with ginger, garlic, fresh tomatoes and a touch of cream. 16

SAAG PANEER

Spinach cooked in homemade cheese, rich in Himalayan spices and fresh seasonings with a touch of cream. Served with steamed basmati rice or butter naan. 16

PANEER TIKKA MASALA

Homemade cheese cubes sautéed with a delicious creamy masala sauce. 16

TOFU TIKKA MASALA

West Soy Organic tofu rich in Himalayan spices and fresh seasonings with a touch of cream. 16

CHICKEN TIKKA MASALA

Tandoori chicken cooked in a mild, flavorful onion and tomato sauce, seasoned with Himalayan spices and fresh herbs. 17

SAAG

Delicious spiced creamed spinach served with basmati rice or naan bread
Plain 14 | Saag Aloo 15 | Tofu 15 | Chicken 16 | Lamb 17 | Shrimp 18

HIMALAYAN CURRY

Our traditionally prepared curry with flavorful Himalayan spices, fresh tomato, onion sauce and fresh seasoning

Vegetable 16 | Chicken 17 | Lamb 18 | Shrimp 19

BIRYANI

A popular rice dish rich in spices with mixed vegetables, cashews, raisins and fresh herbs.

Vegetable 15 | Chicken 16 | Lamb 17 | Shrimp 18

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.

[Available Monday to Thursday only]

Chicken 19 | Shrimp 22 | Chicken Tikka Kabab 19

COCONUT CURRY

Coconut milk, garlic, ginger, red chillies and Himalayan spices simmered in a spicy and delicious tropical recipe.

Vegetable 16 | Chicken 17 | Shrimp 18 | Mahi-Mahi 19

VINDLOO

A highly seasoned dish of Indian origin made from meat or seafood cooked in a homemade sauce of fresh lemon juice, vinegar, red chillis, garlic, and Himalayan spices.

Chicken 16 | Lamb 17 | Shrimp 19

KORMA

Fresh mixed vegetables or your choice of meat or seafood cooked in a homemade cashew, tomato and onion sauce

Vegetable 16 | Chicken 17 | Lamb 17 | Shrimp 18

ROGAN JOSH

One of the signature recipes of Kashmiri cuisine- an aromatic curried dish with full of colorful and flavorful Himalayan spices and fresh herbs

Chicken 17 | Lamb 18

SHRIMP TIKKA MASALA

Fresh wild cut shrimp lightly grilled simmered in flavorful onion and tomato sauce and seasoned with Himalayan spices and fresh herbs 19

Kids Menu For age 12 and under

MILD CHICKEN TIKKA MASALA

Half order with rice. 12

ORGANIC MACARONI & CHEESE 8

CHEESE NAAN 5

FRIED RICE

Basmati rice, boneless chicken breast, green peas, Himalayan spices and fresh herbs. 10

Side Orders

HOMEMADE RAITA 3

MINT CHUTNEY 3

Desserts

KHIR

A homemade rice pudding. 5

GULAB JAMUN

Deep-fried milk dumplings soaked in sugar syrup. 5

ICE CREAM

Homemade Organic Mango. 6

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

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! 5

PEPSI PRODUCTS

Pepsi, Diet Pepsi, Sprite, Dr Pepper, Sierra Mist, Iced Tea, Lemonade. 3

SAN PELLEGRINO

sparkling natural mineral water 5