



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 upon request. Vegan options available. Enjoy!

Appetizers

PAPADUM

A crispy spiced wafer served with two dipping sauces. 8

VEGETABLE SAMOSA

A light pastry filled with delicately spiced potato, green peas and onions. Two per order. 8

ONION PAKORA

Sliced onions dipped in spiced chickpea flour and deep-fried. 12

VEGETABLE PAKORA

A mix of fresh vegetables dipped in spiced chickpea flour and deep-fried. 13

SHRIMP PAKORA

Fresh Jumbo shrimp coated in a mild chickpea batter and deep-fried to a crisp. 14

SAAG APPETIZER

Delicious creamed spinach spiced with garlic, ginger and cumin. Served with Naan bread. 13

MOMO APPETIZER

Homemade Tibetan dumplings with vegetables or meat steamed and served with a homemade achar sauce. Vegetable 12 | Chicken 12 | Beef 13

Soup & Salad

DAL SOUP

A healthy homemade lentil soup, rich with the flavor of Himalayan spices. Cup 6 | Bowl 10

HOUSE SALAD

Organic mixed greens, organic apple, cucumbers, sweet cherry tomatoes, and carrots served with a choice of dressing: Ranch or Balsamic 15

Breads

NAAN

Soft, light and fresh homemade bread baked to order in a traditional clay oven. Plain 5 | Butter 5 | Cheese 6 | Garlic 5 | Garlic & Cheese 7

Kids Menu - For age 12 & under

MILD CHICKEN TIKKA MASALA 13

ORGANIC MACARONI & CHEESE 8

CHEESE NAAN 6

CHICKEN FRIED RICE

Basmati rice, boneless chicken breast, Himalayan spices and fresh herbs 12

Side Orders

MINT CHUTNEY 3

HOMEMADE RAITA 3

BASMATI RICE 6

EXTRA SALAD DRESSING 1.50

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, Mt. Dew, Ginger Ale 3

SAN PELLEGRINO WATER

sparkling natural mineral water 6

GINGER BEER 5



Entrées

MOMO ENTRÉE

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

Combo Momo 21 | Vegetable 18 | Chicken 19 | Beef 20

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 20 | Chicken 22 | Beef 22 | Lamb 22 | Shrimp 26

HIMALAYAN CURRY

Our traditionally prepared curry with flavorful spices, fresh tomato, onion sauce and seasonings.

Vegetable 19 | Chicken 22 | Lamb 23 | Shrimp 25

BAINGAN BHARTA (EGGPLANT CURRY)

Tandoori oven-roasted eggplant, fresh ginger, garlic and tomatoes. 21

PANEER TIKKA MASALA

Paneer cheese cubes sautéed with a delicious creamy masala sauce. 21

TOFU TIKKA MASALA

Organic tofu rich in Himalayan spices and fresh seasonings. 20

CHICKEN TIKKA MASALA

Tandoori grilled boneless chicken breasts and flavorful onion gravy seasoned with Himalayan spices and fresh herbs. 24

SAAG

Delicious, spiced spinach served with basmati rice or Naan bread.

Plain Saag 19 | Tofu 19 | Paneer 21 | Chicken 21 | Lamb 22 | Shrimp 24

SHRIMP TIKKA MASALA

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

BIRYANI

A popular rice dish rich in spices with mixed vegetables, cashews, raisins, fresh herbs- served with homemade Raita.

Vegetable 19 | Chicken 20 | Lamb 21 | Shrimp 24

COCONUT CURRY

Coconut milk, garlic, ginger, freshly cut bell peppers and himalayan spices are simmered in a spicy and delicious tropical recipe.

Vegetable 20 | Chicken 22 | Lamb 24 | Shrimp 26 | Mahi Mahi 27

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 22 | Lamb 24

VINDALOO

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

Chicken 22 | Lamb 24 | Shrimp 26

KORMA

Fresh mixed vegetables or your choice of meat or seafood cooked in a homemade tomato, onion, cashew, and raisin sauce. Vegetables 21 | Chicken 22 | Lamb 24 | Shrimp 26

TANDOORI

Spiced, marinated Natural Chicken or Fresh Jumbo Shrimp grilled in a clay oven and served sizzling with sauteed onions, peppers, and freshly cut lemon.

Chicken 23 | Chicken Tikka Kabab 23 | Shrimp 28
[Available Monday to Thursday only]

Desserts

KHIR

A homemade rice pudding, slow cooked to perfection. 6

GULAB JAMUN

Delicate milk dumplings, fried to perfections and infused with cardamom & sugar syrup. 6

MANGO ICE CREAM

Luxurious, homemade dessert blending creamy texture with pure mango freshness. 7

