

A LA CARTE MENU

NIBBLES

GARLIC ROTI, POPADUMS & DUNGRI, RAITA & MANGO CHUTNEY (£2 PP)

SMALL PLATES

KINEMA ACHAR PANI PURI SHOTS (d/f VE) 8.9

preserved soya, chilli, timmur, mint & tamarind water

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

CHANNA CHATPATE (N / V) 9.9

crispy puffed rice & potato salad, sheeps yogurt, tamarind & date molasses

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

ALOO KO ACHAR (g/f VE df) 9.9

mustard oil tempered warm potato & cucumber salad, toasted fenugreek & sesame, poppadum nest

Inzolia-Catarratto Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2022

CHICKEN TIKKA MASALA "ARANCINI" 12.5

biryani risotto, mozzarella, spicy tomato fundue, raita mousse, wild garlic chutney

Chenin Blanc Long Beach, South Africa 2022

BEETROOT & 8848 VODKA CURED SALMON DUNGRI 12.5

saffron mascarpone, 8848 vodka-mango chutney, seaweed salad, timmur

Inzolia-Catarratto Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2022

BUTWAL FRIED CHICKEN (gf) 12.5

Tender juicy chicken pieces served w/ scotch bonnet & coriander jam

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

SEABASS MACHHA TACO (GF DF) 12.9

seabass fillet curry, kodo (ground millet) flatbread, coriander chutney, avocado, pickled red onion

Grenache Gris & Marselan SOL & RIVE, Coteaux du Pont du Gard, France 2022

COLCHESTER OYSTERS BHAI (GF) 12.9

grapefruit & samphire sadeko,, pomegranate, raita, kwati puree

Umenoyado Yuzu Shu, Kinki-Nara (8%), Japan NV

SEARED BUFFALO LOIN SEKUWA 13.9 (GF)

masaura & miso crema, grilled padron pepper, pickled nespati pear, wilted spinach

Pinot -Noir Les Argelières, Languedoc-France 2022

MOMO

Nepalese dumplings 8.9 (4pcs) 10.9 (6pcs) 12.9 (10pcs)

STEAMED PORK MOMO

hempseed & tomato chutney

Nero d'Avola Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2021

STEAMED CHICKEN MOMO

hempseed & tomato chutney

Chenin Blanc Long Beach, South Africa 2022

STEAMED BUFFALO MEAT MOMO

hempseed & tomato chutney

Pinot -Noir Les Argelières, Languedoc-France 2022

FERMENTED SOYA & SMOKED AUBERGINE (VE)

hempseed & tomato chutney

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

CRISPY CHILLI LAMB MOMO

scotch bonnet chilli & coriander jam

Nero d'Avola Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2021

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- A 12.5% Service Charge will be added to your final bill
- GF-gluten-free/ DF-dairy-free/ V-vegetarian/ VE-vegan/ N-nuts

CHATAMARI

(Nepalese style pizza, fermented rice & lentil pancake topped with choice of toppings & mozzarella)

RUKH KATAHARKO TARKARI (V) 14.5

Jackfruit curry

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

KHUKHURA KO MASU 15.9

butter chicken curry

Chenin Blanc Long Beach, South Africa 2022

BHUTEKO KHHASI KO MASU ra LAPSI 16.9

10-hour braised goat curry & lapsi berries

Nero d'Avola Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2021

CURRIES

(all served with steamed rice, house salad, mango chutney & raita, poppadum)

RUKH KATAHARKO TARKARI (V) 18.5

Jackfruit curry

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

KHUKHURA KO MASU 18.9

butter chicken curry

Chenin Blanc Long Beach, South Africa 2022

BHUTEKO KHHASI KO MASU 18.9

10-hour braised lamb curry

Nero d'Avola Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2021

JHINGA (JUMBO PRAWNS) CURRY 19.9

rich & creamy tomato curry sauce

Inzolia-Catarratto Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2022

THUKPA / JHOL

THUKPA-Nepalese style egg noodles in spiced tomato broth, seasonal vegetables, choice of toppings

MASAURA THUKPA (g/f V) 14.9

fermented taro & lentil

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

POKHARA CHICKEN 15.9

Grenache Gris & Marselan SOL & RIVE, Coteaux du Pont du Gard, France 2022

TIGER PRAWNS JHOL MOMO 16.9

prawn momo (6pcs) in a light tomato broth w/ timmur, nutmeg, black cardamom & cinnamon, seasonal vegetables

THALI

PLATTERS OF DELICIOUSNESS

(good for one person)

VEGGIE THALI (V N) 22.9

kinema pani puri shots, jackfruit curry, gorkha achar, channa chatpate,

fermented soya & aubergine momo, house salad, hempseed & tomato chutney, steamed rice & roti

Chenin Blanc Long Beach, South Africa 2022

SEAFOOD THALI 24.5

crispy seabass maccha, Colchester oyster bhaji, , chilli garlic prawns,

cured salmon dungri, prawn momo, steamed rice, hempseed & tomato chutney,, roti

Umenoyado Yuzu Shu, Kinki-Nara (8%), Japan NV

MEAT THALI (N) 24.9

10-hour braised lamb curry, seared buffalo loin sekuwa , pork momo, chicken tikka masala "arancini",

hempseed & tomato chutney, steamed rice & roti

Pinot -Noir Les Argelières, Languedoc-France 2022 2

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6-COURSES TASTING MENU + A GLASS OF PROSECCO

(£35.9 pp / £69.9 pp w/ wine pairing)

MEAT / FISH

TIMMUR & BEETROOT CURED SALMON DUNGRI
saffron, mint & yogurt curd, mango chutney, seaweed salad

COLCHESTER OYSTERS BHAJI (GF)
pomelo sadeko, samphire salad, pomegranate vinegratte

CHICKEN TIKKA MASALA "ARANCINI"
biryani risotto, spicy tomato fundue, raita mousse, wild garlic chutney

SEARED BUFFALO LOIN SEKUWA (gf)
masaura & miso crema, grilled padron pepper, pickled nespatai pear, wilted spinach

POKHARA CHICKEN THUKPA
Nepalese style egg noodles in a spiced tomato broth

GULAB JAMUN DONUT (N)
clotted cream ice cream, cardamom molasses, rosewater candy floss, pistachio

VEGETARIAN

KINEMA ACHAR PANI PURI SHOTS (d/f VE)
preserved soya, chilli, timmur, mint & tamarind water

CHANNA CHATPATE (g/f N V)
crispy puffed rice & potato salad, sheeps yogurt, tamarind & date molasses

FERMENTED SOYA & SMOKED AUBERGINE (VE)
hempseed & tomato chutney

ALOO KO ACHAR (g/f)
mustard oil tempered warm potato & cucumber salad, toasted fenugreek & sesame seeds

MASAURA THUKPA (g/f V)
Nepalese style egg noodles in a spiced tomato broth fermented taro & lentil

GULAB JAMUN DONUT (N)
clotted cream ice cream, cardamom molasses, rosewater candy floss, pistachio

EXTRAS

STEAMED RICE (g/f d/f) 2 / PAPADUM 1
GARLIC & CORIANDER ROTI 1.5

HAPPY ENDING

GULAB JAMUN DONUT (N) 7.5
clotted cream ice cream, cardamom molasses, pistachio candy floss
Casa del Bosque Late Harvest Riesling, Chile 2018

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