

A LA CARTE MENU

SMALL PLATES

GARLIC ROTI, POPADUMS & DUNGRI, RAITA & MANGO CHUTNEY (£2.5 pp)

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

BHANTA CHUTNEY N / V) 9.9

Smoked aubergine chutney, mustard oil, fenugreek, Kashmiri chilli, garlic roti to dip
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 ra JARA ACHHAR (G/F VE D/F) 9.9

mustard oil tempered warm Jerusalem artichoke, potato & cucumber, toasted fenugreek & sesame, poppadum
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, coriander chutney
Chenin Blanc Long Beach, South Africa 2022

GRILLED OCTOPUS SEKUWA 14.9

anchovy achar, poleko aloo salad, lemon & curry leaves aioli, herb puree, sriracha jelly, dried pineapple
Inzolia-Catarratto Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2022

LAPHING (D/F N) 12.5

steamed rice pastry roll, crispy ramen, peanuts, timmur chilli oil, spiced wild boar keema OR fermented taro, lentil & soya (VE)
Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

BHEDA KO SUKUTI 12.9

dry mutton curry, caramelised onion, timmur, Kashmiri chilli, tomato & coriander & garlic roti
Gurkha Beer Alc 4.8 % vol (Premium Nepalese Lager)

BUTWAL FRIED CHICKEN (GF) 12.9

Crispy chicken marinated in buttermilk & our house blend spices served with scotch bonnet jam
Chenin Blanc Long Beach, South Africa 2022

SOFT SHELL CRAB BHAJI (GF) 14.9

grapefruit & samphire sadako,, pomegranate, raita, kwati puree, pickled kohlrabi
Umenoyado Yuzu Shu, Kinki-Nara (8%), Japan NV

WILD CHYAU CHHOYLA 12.9 (N)

confit wild mushrooms, hazelnut gremolata, jaggery glaze
Pinot -Noir Les Argelières, Languedoc-France 2022

MOMO

Nepalese style hand rooled dumplings 12.9/ 6 pcs

STEAMED PORK MOMO

hempseed & tomato chutney

STEAMED CHICKEN MOMO

hempseed & tomato chutney

STEAMED BUFFALO MEAT MOMO

hempseed & tomato chutney

FERMENTED SOYA & SMOKED AUBERGINE (VE)

hempseed & tomato chutney

CRISPY CHILLI LAMB MOMO

scotch bonnet chilli & coriander jam

- Please do not hesitate to inform any member of our staff for any allergies or dietary requirements
- A 12.5% Service Charge will be added to your final bill
- GF-gluten-free/ DF-dairy-free/ V-vegetarian/ VE-vegan/ N-nuts & peanuts

CHATAMARI (gf)

Nepalese style pizza, fermented rice & lentil pancake topped with choice of topping & mozzarella

WILD CHYAU CHHOYLA (V) 14.5

Wild mushroom 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 (gf)

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

ALOO TAMA KO TARKARI (V) 18.5

Bamboo shoot & potato 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

BHEDA KO MASU 18.9

Slow cooked lamb curry

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

JHINGA (JUMBO PRAWNS) KO MASU 19.9

Rich & creamy tomato curry sauce

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

THUKPA

Nepalese style egg noodles in aromatic tomato broth, seasonal vegetables, choice of toppings

MASAURA THUKPA d/f V 14.9

fermented taro & lentil

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

CRISPY POKHARA CHICKEN 16.9

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

RANGA KO MASU (10-hour braised buffalo short ribs) 18.9

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

THALI

PLATTERS OF DELICIOUSNESS

(good for one person)

VEGGIE THALI (V VE N) 22.9

kinema pani puri shots, bamboo shoot curry, aloo ko achar, channa chatpate, fermented soya & aubergine momo, house salad, hempseed & tomato chutney, steamed rice, dhal & roti

Chenin Blanc Long Beach, South Africa 2022

SEAFOOD THALI 24.5 (N)

crispy seabass maccha, soft shell crab bhaji, , chilli garlic prawns, channa chatpate, charred octopus sekuwa, , hempseed & tomato chutney, house salad, steamed rice, dhal & roti

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

MEAT THALI (N) 24.9

10-hour braised lamb curry, Butwal fried chicken, buffalo meat momo, chicken tikka masala "arancini", Bheda ko sukuti, hempseed & tomato chutney, house salad, steamed rice, dhal & roti

Pinot -Noir Les Argelières, Languedoc-France 2022 2

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6-COURSES TASTING MENU + A GLASS OF PROSECCO

(£45 pp / £69.9 pp w/ wine pairing)

MEAT / FISH

GRILLED OCTOPUS SEKUWA d/f g/f

anchovy achar, poleko aloo salad, lemon & curry leaves aioli, herb puree, sriratcha jelly, dried pineapple

SOFT SHELL CRAB BHAJI g/f

grapefruit & samphire sadeko, pomegranate, raita, kwati puree

LAPHING g/f d/f N

steamed rice pastry roll, spiced wild boar keema, crispy ramen, timmur chilli oil

CRISPY CHILLI LAMB MOMO

Scotch bonnet & coriander jam

BHUTEKO KHHASI KO MASU ra LAPSI gf

Nepalese style pizza, fermented lentil pancake, topped with 10-hour braised goat curry & lapsi berries, mozzarella & yak cheese

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 ra JARA ACHHAR (g/f)

mustard oil tempered Jerusalem artichoke, potato & cucumber salad, toasted fenugreek & sesame seeds

MASAURA THUKPA (d/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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DRINKS MENU

SOFT DRINKS (330 ml)

Coke/ Coke Zero/Fanta £3

MINERAL WATER

TYNANT MINERAL WATER SPARKLING 750ML (BETHANIA, WALES) £5

TYNANT MINERAL WATER STILL 750 ML (BETHANIA, WALES) £5

LASSI

MANGO & CARDAMOM £5

LYCHEE & LEMONGRASS £5

TEA

MASALA CHAI (spiced milk tea) £3.5

BEER

GURKHA BEER (330 ml) – Nepalese Lager Beer 4.8 % Abv. £6.5

ASAHI “o” £5

COCKTAILS

JYOTI PORNSTAR MARTINI £12

8848 Nepalese Vodka, Passoa passionfruit liqueur, Prosecco

ESPRESSO MARTINI £12

8848 Nepalese vodka, Kahlua coffee liqueur, tonka bean & vanilla syrup

SETO (WHITE) NEGRONI £12

Siltimmur Nepalese gin, Lillet Blanc, Suze Gentian Liqueur, lemon twist

MASALA PIÑA COLADA £12

Nepalese Khukri rum, coconut cream, cardamom syrup, pineapple

OLD FASHIONED £12

Old Durbar Nepalese whiskey (42.8 Abv), angostura orange bitters, date molasses, orange peel

LYCHEE SPRITZ £12

Prosecco Loggia, Extra Dry, Camina Conegliano, Italy, Kwai Feh Lychee Liqueur, fresh lychee, lime & mint

