



# MOUNTAIN NEPAL

NEPALESE & INDIAN CUISINE



WELCOME  
SVĀGATAM

स्वागतम्



# MOMO

## STEAMED MOMO

SOFT, STEAMED DUMPLINGS FILLED WITH A SAVORY BLEND.

<b>VEG. MOMO</b> 	18,95
<b>CHICKEN MOMO</b>	19,55
<b>MIX. MOMO</b>	19,95


## FRIED MOMO

CRISPY FRIED DUMPLINGS WITH A GOLDEN CRUST AND SOFT FILLING.

<b>VEG.FRIED MOMO</b> 	20,50
<b>CHICKEN FRIED MOMO</b>	21,50

## CHILLI MOMO

MOMO TOSSED IN A FIERY, TANGY CHILI SAUCE WITH VEGGIES

<b>VEG. CHILLI MOMO</b> 	20,50
<b>CHICKEN CHILLI MOMO</b>	21,50

# MOUNTAIN THALIS

<b>DAL BHAT TARKARI</b> 	27,95
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SERVED WITH DAL, VEGETABLE CURRY, AND SAAG ALOO.

<b>DAL BHAT RA KUKHURA KO MASU</b>	29,95
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BONELESS CHICKEN COOKED IN TRADITIONAL NEPALI STYLE WITH FRESH TOMATOES, ONION, GINGER AND GARLIC. SERVED WITH VEGETABLE CURRY AND DAL.

<b>DAL BHAT RA MASU</b>	30,95
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LAMB COOKED IN TRADITIONAL NEPALI STYLE WITH FRESH TOMATOES, ONION, GINGER AND GARLIC. SERVED WITH VEGETABLE CURRY AND DAL.

<b>THAKALI KHANA SET</b>	32,95
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LAMB AND CHICKEN CURRY COOKED IN TRADITIONAL THAKALI STYLE. SERVED WITH DAL AND SPINACH.

<b>MOUNTAIN ROYAL THALI</b>	34,95
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CHICKEN TIKKA MASALA, BUTTER CHICKEN, SAAG AND RAITA SERVED WITH BASMATI RICE AND A NAAN BREAD.

# BIRYANI

<b>VEGETABLES BIRYANI</b>	19,95
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MIX OF SEASONAL VEGETABLES AND BASMATI RICE. A TOUCH OF SPECIAL SPICES AND HERBS CREATING A RICH FLAVOUR.

<b>CHICKEN BIRYANI</b>	20,95
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FRAGRANT BASMATI RICE LAYERED WITH TENDER CHICKEN, INFUSED WITH AROMATIC SPICES AND HERBS.

<b>LAMB BIRYANI</b>	21,95
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SUCCULENT PIECES OF LAMB COOKED WITH BASMATI RICE, RICH SPICES, AND A BLEND OF FRESH HERBS FOR A HEARTY, FLAVOURFUL DISH.

<b>MIX BIRYANI</b>	23,95
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A DELICIOUS COMBINATION OF CHICKEN AND LAMB, COOKED WITH BASMATI RICE AND AROMATIC SPICES FOR A ROYAL FEAST.

<b>PRAWN BIRYANI</b>	24,95
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PRAWNS SIMMERED WITH BASMATI RICE AND SPICES, CREATING A LIGHT FLAVOURFUL DISH.

Please inform our staff about any food allergies & intolerances!

# VEGETARIAN DISHES

 Dishes with the following sign can be prepared in a vegan way.

**ALOO TAMA RA BODI**  18,95  
A TRADITIONAL NEPALI DISH WITH POTATOES, BAMBOO SHOOTS, AND BLACK-EYED PEAS IN A TANGY, FLAVORFUL SAUCE.

**BHINDI MASALA**  18,50  
STIR-FRIED OKRA WITH ONIONS AND AROMATIC SPICES, COOKED TO TENDER PERFECTION.

**CHANA MASALA**  18,50  
CHICKPEAS AND POTATOES MINGLING IN A MILDLY SPICED, TANGY TOMATO SAUCE.

**DAL MAKHANI** 18,95  
CREAMY BLACK LENTILS SIMMERED TO PERFECTION WITH A HINT OF BUTTER AND CREAM.

**DAL TARKA**  18,95  
YELLOW LENTILS WITH A BURST OF GARLIC, CUMIN, AND CHILLI FOR A VIBRANT DISH.

**MIX VEGETABLES**  19,50  
A MEDLEY OF SEASONAL VEGETABLES COOKED IN A LIGHT, FLAVORFUL CURRY, PERFECTLY SPICED FOR A WHOLESOME TASTE.

**BHENTA KO TARKALI**  18,50  
SMOKY EGGPLANT SIMMERED IN A SPICED TOMATO CURRY, FINISHED WITH MUSTARD OIL AND HIMALAYAN PEPPERCORN. A BOLD, ELEGANT TAKE ON A NEPALESE CLASSIC.

**MUTTER PANEER** 18,50  
A COMFORTING BLEND OF GREEN PEAS AND PANEER IN A SUBTLY SPICED TOMATO CURRY.

**PALAK PANEER** 18,50  
FRESH SPINACH PURÉE INFUSED WITH CUMIN AND HERBS, ENVELOPING TENDER PANEER CUBES.

**PANEER BUTTER MASALA** 19,95  
A DECADENT TOMATO AND BUTTER SAUCE CRADLES SOFT PANEER IN THIS NORTH INDIAN CLASSIC.

**PANEER TIKKA MASALA** 19,50  
CHAR-GRILLED PANEER IN A SMOKY, SPICED TOMATO SAUCE—AN IRRESISTIBLE FUSION.

**SHAHI PANEER** 19,50  
DELICATE PANEER CUBES IN A LUXURIOUS CASHEW AND CREAM SAUCE, FIT FOR ROYALTY.

**VEGETABLE KOFTA CURRY** 19,95  
CRISP VEGETABLE BITES IN A CREAMY, MILDLY SPICED SAUCE.

**VEGETABLE KORMA** 19,95  
A SWEET VEGETABLE CURRY MADE USING COCONUT, FRESH CREAM, WITH A TOUCH OF NUTTY SPICES.

## MOUNTAIN SPECIAL VEG. DISHES

**VEG. BUTTER CHICKEN** 19,95  
A PLANT-BASED TAKE ON BUTTER CHICKEN IN A RICH, VELVETY TOMATO SAUCE.

**VEG. CHICKEN TIKKA MASALA** 20,95  
GRILLED PLANT-BASED "CHICKEN" IN A SMOKY, SPICED TOMATO CREAM.

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## NON - VEGETARIAN MAIN COURSE

### VINDALOO

#### CHICKEN VINDALOO

A HOT AND TANGY GOAN CURRY WITH TENDER CHICKEN, CHILLI, AND VINEGAR.

19.50

#### LAMB VINDALOO

A HOT AND TANGY GOAN CURRY WITH TENDER LAMB, CHILLI, AND VINEGAR.

20.95

### KARAHI

#### KARAHI CHICKEN

CHICKEN COOKED IN A TRADITIONAL WOK WITH FRESH TOMATOES, GREEN CHILLIES, AND BOLD SPICES.

19.50

#### KARAHI LAMB

WOK-COOKED LAMB WITH FRESH TOMATOES, GREEN CHILLIES, AND BOLD SPICES.

20.95

## TANDOOR

#### TANDOORI PANEER TIKKA

MARINATED PANEER CUBES GRILLED IN THE TANDOOR, OFFERING A SMOKY, FLAVOURFUL BITE.

19.95

#### TANDOORI CHICKEN TIKKA

TENDER CHICKEN PIECES MARINATED IN SPICED YOGHURT, THEN CHAR-GRILLED FOR A SMOKY FINISH.

20.95

#### TANDOORI LAMB TIKKA

SUCCULENT LAMB PIECES MARINATED IN AROMATIC SPICES, GRILLED TO TENDER PERFECTION.

21.95

#### TANDOORI KING PRAWNS

PLUMP, MARINATED KING PRAWNS GRILLED IN THE TANDOOR, WITH A BURST OF AROMATIC SPICES.

22.50

#### TANDOORI ROYAL MIXED GRILL

A SELECTION OF MARINATED CHICKEN AND LAMB, GRILLED TOGETHER FOR A ROYAL FEAST.

24.50

#### TANDOORI MOUNTAIN LAMB CHOPS

JUICY LAMB CHOPS MARINATED IN BOLD SPICES AND YOGURT, CHAR-GRILLED IN A TANDOOR FOR A SMOKY, TENDER FINISH. A TRUE LAMB DELIGHT!

24.99

## SEAFOOD

#### FISH CURRY

TENDER TILAPIA FISH COOKED IN A SPICED TOMATO-BASED CURRY, INFUSED WITH AROMATIC HERBS.

19.95

#### KING PRAWN MASALA

KING PRAWNS SIMMERED IN A SPICED TOMATO AND ONION GRAVY. A FLAVORFUL SEAFOOD DELIGHT!

20.95

#### KING PRAWN KORMA

SUCCULENT KING PRAWNS IN A MILD, CREAMY CURRY WITH A DELICATE CASHEW AND YOGHURT BASE.

22.95

#### KING PRAWN JALFREZI

JUICY KING PRAWNS STIR-FRIED WITH BELL PEPPERS, ONIONS, AND A TANGY, SPICED TOMATO SAUCE.

21.95

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## ROTI & PARATHA

<b>TANDOORI ROTI</b> TRADITIONAL WHOLEWHEAT FLATBREAD BAKED IN A TANDOOR FOR A SLIGHTLY SMOKY FLAVOUR.	2,95
<b>PLAIN PARATHA</b> A FLAKY, LAYERED FLATBREAD PAN-FRIED TO GOLDEN PERFECTION.	3,95
<b>METHI PARATHA</b> A FRAGRANT, SAVOURY PARATHA INFUSED WITH FRESH FENUGREEK LEAVES.	4,50
<b>ALOO PARATHA</b> A STUFFED FLATBREAD FILLED WITH SEASONED MASHED POTATOES AND SPICES.	4,95

## NAAN

<b>PLAIN NAAN</b> SOFT, FLUFFY, TRADITIONAL LEAVENED FLATBREAD.	3,95
<b>GARLIC NAAN</b> NAAN TOPPED WITH FRESHLY CRUSHED GARLIC FOR A BURST OF FLAVOUR.	4,50
<b>BUTTER NAAN</b> SOFT, PILLOWY NAAN BRUSHED WITH MELTED BUTTER.	4,95
<b>KULCHA NAAN</b> A THICK, FLUFFY NAAN WITH A SLIGHTLY CRISP OUTER LAYER.	5,95
<b>KEEMA NAAN</b> NAAN STUFFED WITH SPICED MINCED LAMB FOR A RICH, HEARTY FILLING.	5,95
<b>PUDINA NAAN</b> A FRAGRANT NAAN TOPPED WITH FRESH MINT LEAVES FOR A REFRESHING TWIST.	5,50
<b>ONION NAAN</b> SOFT NAAN FILLED WITH CARAMELISED ONIONS FOR A SUBTLY SWEET FLAVOUR.	4,50
<b>CHEESE NAAN</b> NAAN STUFFED WITH MELTED CHEESE FOR A CREAMY, INDULGENT TREAT.	5,50
<b>PESHWARI NAAN</b> A SWEET, NUTTY NAAN FILLED WITH COCONUT, ALMONDS, AND RAISINS.	5,95
<b>CHILLI GARLIC NAAN</b> NAAN TOPPED WITH GARLIC AND GREEN CHILLIES FOR A SPICY, AROMATIC FINISH.	5,95
<b>CHILLI CHEESE NAAN</b> CHEESE NAAN TOPPED WITH GREEN CHILLIES FOR A SPICY, AROMATIC FINISH.	5,95

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## SIDES

PAPADUM	3.95
RAITA	4.95
ONION SALAD	4.95
MIXED SALAD	7.95
MANGO PICKLE	2.95
MANGO CHUTNEY	2.95
MIXED VEGGIE RICE	9.95



ENJOY YOUR MEAL

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See you again...  
at MOUNTAIN NEPAL .