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# Aromatic Nepal

TRADITION CARVED IN TASTE

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\*all meat options are halal  
\*ask servers for vegan and gluten free options  
\*all food spice level – mild, medium, hot, extra hot

Embark on a culinary journey through the Himalayas with  
our authentic Nepali dishes, crafted with bold spices,  
fresh ingredients, and time-honored recipes.

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# Appetizers

Himalayan Bites to Begin

## ∞ Vegetarian Appetizers ∞



### **Veg Samosa (2 pcs)**

\$6.95

Crispy golden pastries filled with spiced potatoes, peas, and aromatic herbs. Served with tangy tamarind and mint chutneys.

### **Paneer Chilli**

\$16.95

Indian cottage cheese stir-fried with bell peppers, onions, garlic, green chilies, and chili sauce.

### **Veg Pakora**

\$6.95

Assorted vegetables coated in spiced chickpea flour batter and fried to golden perfection.

### **Gobi Manchurian**

\$16.95

Crispy cauliflower florets tossed in a tangy Indo-Chinese sauce with garlic, soy, and fresh herbs for a vibrant flavor burst.

### **Pani Puri**

\$6.95

Crispy hollow puris stuffed with spiced mashed potatoes, tangy tamarind water, and chutneys. A beloved street-food classic.

### **Bhel Puri**

\$7.95

A crunchy medley of puffed rice, fresh vegetables, herbs, and tangy-sweet sauces for a delightful mix of textures.

### **Samosa Chaat**

\$9.95

Crushed veg samosas topped with chickpeas, yogurt, tangy chutneys, and spices. A vibrant street-style delicacy.



### Onion Pakora

Thinly sliced onions dipped in spiced chickpea batter and fried until crisp.

\$6.95

### Paneer Pakora (6 pcs)

Indian cottage cheese slices coated in spiced chickpea batter and fried to golden perfection.

\$8.95

### Veg Appetizer Platter

A tasty trio of 1 vegetable samosa, 2 fried vegetable momos, and 4 pieces of crispy vegetable pakora. A perfect start to your meal.

\$12.95

### Aromatic Fries

Crispy fries tossed with Himalayan pink salt, cumin, and a touch of chili, offering a savory, aromatic flavor, served hot.

\$6.95

## ∞ Non-Vegetarian Appetizers ∞



### Lamb Samosa (2 pcs)

Crispy pastries stuffed with minced lamb and traditional Nepali spices, served with house chutneys.

\$8.95

### Chicken 65

South Indian-style fried chicken bites marinated in yogurt, curry leaves, and bold spices for a tangy, fiery kick.

\$15.95

### Chicken Chilli

Tender chicken stir-fried with bell peppers, onions, garlic, and green chilies in a savory chili-garlic sauce.

\$14.95



### Sekuwa (Chicken/Lamb)

\$14.95 / \$16.95

Nepali-style fried meat cubes marinated with mustard oil, garlic, ginger, cumin, and chili. Crisp outside, juicy inside.

### Chicken Wings

\$8.95

Chicken wings marinated in a Nepali-style blend with Himalayan spices, fried to crispy perfection. Served with Nepali Sauce.

# Nepali Delights

## A Fusion of Flavors

A vibrant celebration of Nepali street food, featuring handcrafted dishes inspired by the bustling flavors of Kathmandu and enriched with bold Himalayan spices.



## ∞ MoMos (Veg or Chicken) ∞

### Steamed MoMo

\$12.95

Classic steamed dumplings filled with ground halal chicken or a vegetable mix (cabbage, carrot, tofu), infused with tomato, spring onion, cilantro, and Himalayan spices.

### Kothey MoMo

\$13.95

Pan-seared steamed dumplings lightly sautéed in vegetable oil for a crispy finish and robust flavor.

### Jhol MoMo

\$13.95

Steamed momos soaked in a bold roasted tomato and Sichuan pepper broth, a comforting Nepali favorite.

### Fried MoMo

\$13.95

Steamed momos deep-fried to crispy golden perfection, served with tangy dipping sauce.



### Chili MoMo

Momos tossed with onions, bell peppers, chilies, soy, and fresh herbs for a spicy Indo-Nepali kick.

\$14.95

### KC BBQ MoMo

A fusion delight! Fried momos sautéed with smoky-sweet Kansas City-style BBQ sauce.

\$13.95

### Butter Chicken MoMo

Juicy chicken momos tossed in a rich, creamy butter chicken sauce with Nepali spice flair.

\$14.95



## ∞ Nepali Thali & Lunch Specials ∞

### Nepali Special Thali (Veg, Chicken & Lamb)

\$16.95 / \$18.95 / \$19.95

A wholesome platter featuring steamed rice, your choice of protein, yellow lentil soup, sautéed greens, seasonal vegetables, house pickles, crispy papad, and sweet kheer.

### Lunch Box (To-Go)

\$12.95

A convenient combo of rice, naan, chicken tikka masala, and mixed vegetables for a quick, satisfying meal.

## ∞ Fried Rice (Veg, Chicken & shrimp) ∞

### Fried Rice (Veg, Chicken & shrimp)

\$11.95 / \$13.95 / \$13.95

Wok-tossed basmati rice with fresh vegetables or halal chicken, seasoned with Indo-Nepali spices.

### Chowmein (Veg or Chicken)

\$11.95 / \$13.95

Stir-fried noodles with fresh vegetables or halal chicken in a savory soy-based sauce.





## Curries of the Himalayas



All entrees served with 16 oz. basmati rice. Chicken and lamb are halal.

### Chicken Tikka Masala

\$17.95

Grilled halal chicken cooked in a creamy tomato sauce, enriched with Himalayan herbs and spices for a warm, earthy flavor.

### Butter Chicken

\$17.95

Tender halal chicken simmered in a smooth, buttery tomato gravy infused with fragrant Himalayan spices for a comforting taste.

### Korma (Chicken, Lamb, Shrimp, Goat)

\$17.95 / \$18.95

A rich, creamy curry with yogurt, cashews, and Himalayan spices, gently cooked to highlight delicate nutty and aromatic flavors.

### Traditional Curry (Chicken, Lamb, Goat, Shrimp, Fish)

\$17.95 / \$18.95

Hearty Nepali-style curry simmered with fresh mountain herbs and bold spices, capturing the essence of Himalayan cooking.

### Rogan Josh (Chicken, Lamb, Goat)

\$17.95 / \$18.95

Kashmiri-inspired slow-cooked curry with tender meat, roasted Himalayan spices, and Kashmiri chili for balanced heat and aroma.

### Kadai Curry (Veg, Chicken, Lamb, Goat)

\$16.95 / \$17.95 / \$18.95

A robust curry with bell peppers and onions, cooked with bold Himalayan spices in a traditional wok style.

### Vindaloo (Chicken, Lamb, Goat)

\$17.95 / \$18.95

Fiery, tangy curry with vinegar, garlic, and Himalayan spices, delivering a bold, zesty heat.

### Saag Curry (Chicken, Lamb, Goat, Veg)

\$16.95 / \$17.95 / \$18.95

Spinach puree simmered with your choice of protein or vegetables, infused with warming Himalayan spices for a rich, wholesome dish.

### Handi Biryani

\$16.95 / \$17.95 / \$18.95 / \$18.95 / \$18.95

#### (Veg, Chicken, Lamb, Shrimp, Goat)

Fragrant basmati rice cooked with Himalayan spices and saffron, combined with your choice of tender vegetables or protein. Served with cooling raita.





## Vegetarian Entrées



Fresh vegetables used in all vegetarian entrees.

### Navaratna Korma

\$16.95

A rich, creamy curry featuring nine fresh vegetables and nuts, simmered with Himalayan spices for a balanced, flavorful dish.

### Chana Masala

\$16.95

Hearty chickpeas cooked with onions, tomatoes, and bold Himalayan spices, delivering a classic, comforting flavor.

### Mix Vegetable Curry

\$16.95

Seasonal vegetables simmered in fragrant, spiced gravy infused with subtle mountain herbs.

### Dal Tadka

\$16.95

Yellow lentils tempered with cumin, garlic, and Himalayan spices for a simple yet satisfying taste.

### Dal Makhani

\$16.95

Slow-cooked creamy black lentils enriched with butter and traditional spices, offering a rich, velvety texture.

### Palak Paneer

\$16.95

Soft paneer cubes cooked in a mild spinach gravy, delicately spiced with Himalayan herbs.

### Aloo Gobi

\$16.95

Cauliflower and potatoes sautéed with turmeric and warm Himalayan spices for a wholesome vegetable classic.

### Paneer Tikka Masala

\$16.95

Grilled paneer cubes simmered in a creamy tomato curry infused with aromatic Himalayan spices.

### Malai Kofta

\$16.95

Vegetable and paneer dumplings served in a rich, smooth cashew curry with a subtle Himalayan spice blend.

### Sweet Potato Masala

\$16.95

Spiced sweet potatoes cooked with Himalayan herbs and a touch of warmth, delivering a comforting burst of flavor.



## ∞ Tandoori Sizzlers – Clay Oven Grilled ∞

### **Tandoori Chicken (Bone-in)**

\$18.95

Yogurt-marinated halal chicken roasted in a clay oven.

### **Shrimp Tandoori**

\$18.95

Succulent shrimp marinated in herbs and spices, grilled to perfection.

### **Chicken Tikka Kabab**

\$19.95

Boneless halal chicken chunks marinated and grilled.

### **Chicken Malai Kabab**

\$19.95

Creamy, mild halal chicken skewers grilled to tenderness.



### **Rosemary Lamb Boti Kabab**

\$20.95

Lamb cubes marinated with rosemary and tandoori spices.

### **Salmon Tikka Kabab**

\$20.95

Salmon fillets grilled with Himalayan spices.

### **Lamb Sis Kabab**

\$19.95

Tender marinated lamb skewers grilled to perfection with a blend of Himalayan spices.

### **Mixed Grill Platter**

\$22.95

A sizzling selection of Chicken Tikka, Tandoori Chicken, Shrimp Tandoori, and Lamb Sis Kabab.

### **Paneer Tikka Kabab**

\$18.95

Grilled paneer and vegetables marinated in spiced yogurt. Vegetarian.



## ∞ Chef's Special – Himalayan Signatures ∞

**Hariyali Tikka Kabab** \$22.95  
Green herb-marinated halal chicken skewers with grilled vegetables.

**Aromatic Sadeko Chicken** \$16.95  
Spicy, tangy grilled halal chicken tossed with chilies, garlic, and Nepali spices, served with puffed rice, pickles, and salad.

**Bone-In Chicken Curry** \$18.95  
Bone-in Chicken Curry, slow-cooked with Nepalese spices like turmeric, cumin, and fresh herbs in a tomato-based sauce, served with aromatic Basmati rice

**Vegetable Moilee** \$16.95  
Mixed vegetables in a coconut curry, gently spiced with mustard seeds, turmeric, and Himalayan herbs.

**Coconut Curry Chicken** \$17.95  
Chicken simmered in a creamy coconut sauce with Nepali spices and a hint of ginger and garlic.

**Mango Chicken** \$17.95  
Tender chicken cooked in a sweet mango sauce, blended with mild Himalayan spices.

**Pulau Rice** \$11.95  
Fragrant basmati rice cooked with mild spices, vegetables, nuts, and herbs.

## ∞ Tandoori Breads – Fresh from the Clay Oven ∞

**Bread Basket** \$9.95  
A trio of Butter Naan, Garlic Naan, and Roti.

**Plain Naan** \$2.95  
Soft, fluffy flatbread baked in the tandoor.

**Garlic Naan** \$3.95  
Spicy, tangy grilled halal chicken tossed with chilies, garlic, and Nepali spices, served with puffed rice, pickles, and salad.

**Cheese Naan** \$4.95  
Naan filled with gooey melted cheese.



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|-----------------------------------------------------------------------------------------|--------|
| <b>Garlic Cheese Naan</b><br>Naan stuffed with melted cheese and garlic.                | \$4.95 |
| <b>Peshwari Naan</b><br>Naan stuffed with coconut, nuts, and raisins for a sweet twist. | \$5.95 |
| <b>Aloo Naan</b><br>Naan filled with spiced mashed potatoes.                            | \$4.95 |
| <b>Roti</b><br>Whole wheat flatbread, lightly charred. Vegan.                           | \$2.95 |
| <b>Chili Naan</b><br>Naan infused with chopped green chilies for a spicy kick.          | \$3.95 |

# Soups & Salads

Light & Nourishing



## ∞ Soups ∞

|                                                                                                      |        |
|------------------------------------------------------------------------------------------------------|--------|
| <b>Tomato Soup</b><br>Warm, tangy tomato soup infused with Himalayan spices. Vegan.                  | \$4.95 |
| <b>Lentil Soup</b><br>Comforting, protein-rich lentil soup with aromatic spices. Vegan, Gluten-Free. | \$5.95 |

## ∞ Salads ∞

|                                                                                                                                  |                 |
|----------------------------------------------------------------------------------------------------------------------------------|-----------------|
| <b>Kachumber Salad</b><br>Chopped cucumber, lettuce, onion, carrots, and tomato with a zesty lemon dressing. Vegan, Gluten-Free. | \$7.95          |
| <b>House Salad (Add Chicken Optional)</b><br>Mixed greens, cabbage, carrots, and house dressing. Vegan, Gluten-Free.             | \$7.95 / \$8.95 |



## ∞ Desserts – Sweet Himalayan Finish ∞

|                                                                                                    |        |
|----------------------------------------------------------------------------------------------------|--------|
| <b>Kheer</b>                                                                                       | \$3.95 |
| Nepali rice pudding with cardamom, nuts, and a hint of saffron.                                    |        |
| <b>Lal Mohan (Gulab Jamun)</b>                                                                     | \$3.95 |
| Soft milk balls soaked in sweet rosewater syrup.                                                   |        |
| <b>Rasmalai</b>                                                                                    | \$5.95 |
| Spongy cheese patties soaked in sweet, creamy milk, garnished with crushed pistachios and almonds. |        |

## ∞ Beverages – Chill & Refresh ∞

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|-------------------------------------------------------------|--------|
| <b>Veg Mango Lassi</b>                                      | \$4.95 |
| Creamy yogurt drink blended with sweet mango.               |        |
| <b>Strawberry Lassi</b>                                     | \$4.95 |
| Refreshing yogurt drink with fresh strawberry puree.        |        |
| <b>Salt Lassi</b>                                           | \$3.95 |
| Savory yogurt drink with a hint of Himalayan salt.          |        |
| <b>Mohi</b>                                                 | \$2.95 |
| Nepali-style salted buttermilk, light and tangy.            |        |
| <b>Organic Nepali Chai Tea</b>                              | \$2.95 |
| Spiced milk tea brewed with black tea and Himalayan spices. |        |



## ∞ Sides ∞

|                           |        |
|---------------------------|--------|
| <b>Raita</b>              | \$2.95 |
| <b>Sweet mango pickle</b> | \$2.95 |
| <b>Extra Rice</b>         | \$2.95 |
| <b>Mixed Pickle</b>       | \$2.95 |
| <b>Onion Salad</b>        | \$2.95 |
| <b>Papad</b>              | \$2.95 |

## ∞ Kids Menu ∞

|                            |        |
|----------------------------|--------|
| <b>Kids Meal</b>           | \$8.95 |
| Chicken nuggets and fries. |        |

