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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.

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	\$8.95
Crispy hollow puris stuffed with spiced mashed potatoes, tangy tamarind water, and chutneys. A beloved street-food classic.	
Samosa Chaat	\$10.95
Crushed veg samosas topped with chickpeas, yogurt, tangy chutneys, and spices. A vibrant street-style delicacy.	



Onion Pakora	\$6.95
Thinly sliced onions dipped in spiced chickpea batter and fried until crisp.	
Paneer Pakora	\$8.95
Indian cottage cheese slices coated in spiced chickpea batter and fried to golden perfection.	
Veg Appetizer Platter	\$12.95
A tasty trio of 1 vegetable samosa, 2 fried vegetable momos, and 4 pieces of crispy vegetable pakora. A perfect start to your meal.	
Aromatic Fries	\$6.95
Crispy fries tossed with Himalayan pink salt, cumin, and offering a savory, aromatic flavor, served hot.	

❖ Non-Vegetarian Appetizers ❖



Lamb Samosa (2 pcs)	\$8.95
Crispy pastries stuffed with minced lamb and traditional Nepali spices, served with house chutneys.	
Chicken 65	\$15.95
South Indian-style fried chicken bites marinated in yogurt, curry leaves, and bold spices for a tangy, fiery kick.	
Chicken Chilli	\$14.95
Tender chicken stir-fried with bell peppers, onions, garlic, and green chilies in a savory chili-garlic sauce.	

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

\$9.95

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.



MoMo (Veg or Chicken)

**Steamed MoMo**

\$12.95

Classic steamed dumplings filled with ground halal chicken or a vegetable mix (cabbage, carrot), 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

\$14.95

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

\$15.95

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

KC BBQ MoMo

\$14.95

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

Butter Chicken MoMo

\$14.95

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



❖ Nepali Thali & To-Go 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, seasoned potato, 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)

\$12.95 / \$14.95 / \$15.95

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

Chowmein (Veg or Chicken)

\$12.95 / \$14.95

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





Curries of the Himalayas

All entrees served with 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)	\$17.95 / \$18.95 / \$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, Shrimp, Fish)	\$17.95 / \$18.95 / \$18.95 / \$18.95
Hearty Nepali-style curry simmered with fresh mountain herbs and bold spices, capturing the essence of Himalayan cooking.	
Rogan Josh (Chicken, Lamb)	\$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)	\$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)	\$17.95 / \$18.95
Fiery, tangy curry with vinegar, garlic, and Himalayan spices, delivering a bold, zesty heat.	
Saag Curry (Veg, Chicken, Lamb)	\$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 (Veg, Chicken, Lamb, Shrimp)	\$16.95 / \$17.95 / \$18.95 / \$18.95
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.	
Matar Paneer	\$16.95
Soft paneer cubes and green peas cooked in a mildly spiced tomato gravy, a classic vegetarian favorite.	



❖ 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.	
Lamb Sis Kabab	\$19.95
Tender marinated lamb skewers grilled to perfection with a blend of Himalayan spices.	
Mixed Grill Platter	\$24.95
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

Aromatic Sadeko Chicken	\$16.95
Spicy, tangy fried halal chicken tossed with chilies, garlic, and Nepali spices, served with flattened rice, pickles, and nepali 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 Plain Naan, Butter Naan and Garlic Naan	
Plain Naan	\$2.95
Soft, fluffy flatbread baked in the tandoor.	
Garlic Naan	\$3.95
Soft tandoor-baked flatbread topped with fresh garlic and herbs	
Cheese Naan	\$4.95
Naan filled with gooey melted cheese.	
Butter Naan	\$3.95
Fluffy naan brushed with rice, melted butter.	



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

Soups & Salads

Light & Nourishing



Soups

Tomato Soup	\$5.95
Warm, tangy tomato soup infused with Himalayan spices. Vegan.	

Lentil Soup	\$5.95
Comforting, protein-rich lentil soup with aromatic spices. Vegan, Gluten-Free.	

Salads

Kachumber Salad	\$8.95
Chopped cucumber, lettuce, onion, carrots, and tomato with a zesty lemon dressing. Vegan, Gluten-Free.	



Decorative flourish Desserts – Sweet Himalayan Finish

Kheer

Nepali rice pudding with cardamom, nuts, and a hint of saffron.

\$3.95

Lal Mohan (Gulab Jamun)

Soft milk balls soaked in sweet rosewater syrup.

\$3.95

Rasmalai

Spongy cheese patties soaked in sweet, creamy milk, garnished with crushed pistachios and almonds.

\$5.95

Decorative flourish Beverages – Chill & Refresh

Mango Lassi

Creamy yogurt drink blended with sweet mango.

\$4.95

Strawberry Lassi

Refreshing yogurt drink with fresh strawberry puree.

\$4.95

Organic Nepali Chai Tea

Spiced milk tea brewed with black tea and Himalayan spices.

\$2.95



Decorative flourish Soft Drinks

- \$3.50 -

**Coke, Diet Coke, Coke Zero,
Sprite, Fanta, Mellow Yellow,
Lemonade, Mr. Pibb**

Decorative flourish Sides

Raita	\$2.95
Extra Rice	\$2.95
Mixed Pickle	\$2.95
Papad	\$2.95

Decorative flourish Kids Menu

Kids Meal	\$8.95
Chicken nuggets and fries.	





