



Aromatic Nepal

TRADITION CARVED IN TASTE



- *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, peanuts, 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 filled with spiced mashed potatoes, served with tangy tamarind-mint water for a refreshing burst of flavor.

Samosa Chaat

\$10.95

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



Paneer Pakora  \$8.95
Indian cottage cheese slices coated in spiced chickpea batter and fried to golden perfection.

Aromatic Fries  \$6.95
Crispy fries tossed with Himalayan pink salt, cumin, and offering a savory, aromatic flavor, served hot.

Mustang Aloo   \$15.95
Tender potatoes mixed with chili, garlic, fresh herbs, and timur—a Himalayan peppercorn known for its citrusy, numbing kick—creating a bold and authentic flavor from Nepal's Mustang region

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.

∞ Non-Vegetarian Appetizers ∞



Chicken 65  \$16.95
South Indian-style fried chicken bites marinated in yogurt, curry leaves, and bold spices for a tangy, fiery kick.

Chicken Chilli  \$16.95
Tender chicken stir-fried with bell peppers, onions, garlic, and green chilies in a savory chili-garlic sauce.

Sekuwa (Chicken/Lamb)  \$16.95 / \$18.95
Nepali-style clay oven grilled meat cubes marinated with mustard oil, garlic, ginger, and cumin, then sautéed with onions and peppers. Served with Nepali pickle, cucumber, carrots, and Aromatic House Sauce.

Chicken Wings  \$9.95
Chicken wings marinated in a Nepali-style blend with Himalayan spices, fried to crispy perfection. Served with sweet chili Sauce.



Nepali Delights

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

\$13.95

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

Kothey MoMo

\$14.95

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

Jhol MoMo

\$15.95

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

\$16.95

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



KC BBQ MoMo

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

\$15.95

Butter Chicken MoMo

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

\$15.95



Rice & Noodles



Fried Rice (Veg, Chicken & shrimp)

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

\$13.95 / \$14.95 / \$15.95

Chowmein (Veg or Chicken)

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

\$13.95 / \$14.95



Nepali Thali & Lunch Specials



Nepali Special Thali (Veg, Chicken & Lamb)

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

\$17.95 / \$19.95 / \$20.95





Curries of the Himalayas



All entrees served with basmati rice.

Chicken Tikka Masala

\$18.95

Tender chicken cooked in a creamy tomato and onion-based sauce, enriched with Himalayan herbs and aromatic spices for a rich, smooth, and comforting flavor.

Butter Chicken

\$18.95

Tender chicken slow-simmered in a velvety tomato-butter cream sauce, blended with Himalayan spices for a rich, smooth, and deeply comforting flavor.

Korma (Chicken, Lamb, Shrimp)

\$18.95 / \$20.95 / \$20.95

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

Traditional Curry (Chicken, Lamb, Shrimp)

\$18.95 / \$20.95 / \$20.95

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

Rogan Josh (Chicken, Lamb)

\$18.95 / \$20.95

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

Kadai Curry (Veg, Chicken, Lamb)

\$17.95 / \$18.95 / \$20.95

Tender chicken slow-simmered in a velvety tomato-butter cream sauce, blended with Himalayan spices for a rich, smooth, and deeply comforting flavor.

Vindaloo (Chicken, Lamb)

\$18.95 / \$20.95

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

Saag Curry (Veg, Chicken, Lamb)

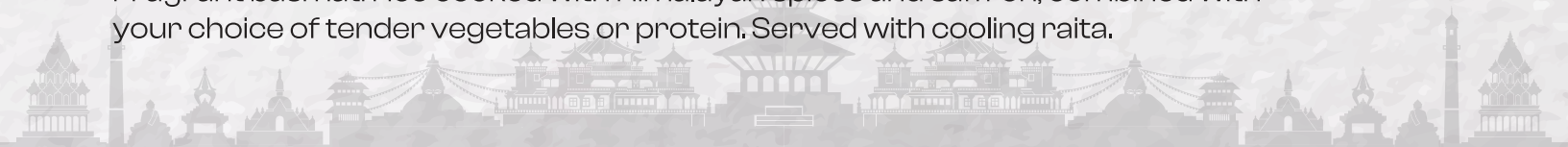
\$17.95 / \$18.95 / \$20.95

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)

\$17.95 / \$19.95 / \$20.95 / \$20.95

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





Vegetarian Entrées



All entrees served with basmati rice.



Navaratna Korma

\$17.95

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

Chana Masala

\$17.95

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

Mix Vegetable Curry

\$17.95

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

Dal Tadka

\$17.95

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

Dal Makhani

\$17.95

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

Palak Paneer

\$18.95

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

Paneer Tikka Masala

\$18.95

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

Sweet Potato Masala

\$17.95

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 chicken roasted in a clay oven with sautéed onions and peppers, served with house avocado sauce.

Shrimp Tandoori 🌿

\$20.95

Yogurt-marinated shrimp roasted in a clay oven with sautéed onions and peppers, served with house avocado sauce

Chicken Tikka Kabab 🌿

\$19.95

Boneless chicken marinated in yogurt and aromatic spices, grilled in a clay oven with sautéed onions and peppers, served with house avocado sauce.

Rosemary Lamb Boti Kabab 🌿

\$22.95

Tender lamb cubes marinated with rosemary and Himalayan spices, grilled in a clay oven with sautéed onions and peppers, served with Nepali pickle, cucumber, and carrots.

Mixed Grill Platter 🌿

\$24.95

A sizzling selection of Chicken Tikka, Tandoori Chicken, Shrimp Tandoori, and Lamb Sekuwa, grilled in a clay oven with sautéed onions and peppers, served with house avocado sauce.

Paneer Tikka Kabab 🌿

\$19.95

Grilled paneer marinated in spiced yogurt and aromatic spices, cooked in a clay oven with sautéed onions and peppers, served with house avocado sauce.



∞ Chef's Special – Himalayan Signatures ∞

Aromatic Sadeko Chicken 🌿

\$17.95

Spicy, tangy fried chicken tossed with chilies, garlic, Sichuan pepper, and Himalayan spices, served with flattened rice, Nepali pickles, seasoned peanuts, cucumber, and carrots.

Bone-In Chicken Curry 🌿

\$18.95

Traditional Nepali-style chicken curry on the bone, slow-cooked with Himalayan spices. Served with basmati rice.

Coconut Curry Chicken 🌿

\$18.95

Chicken simmered in a creamy coconut sauce with Nepali spices and a hint of ginger and garlic.

Mango Chicken 🌿

\$18.95

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

Garlic Cheese Naan

\$4.95

Naan stuffed with melted cheese and garlic.



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

Soups & Salads

Light & Nourishing



∞ Soups ∞

Tomato Soup 🌱 🌱 Warm, tangy tomato soup infused with Himalayan spices.	\$6.95
Lentil Soup 🌱 Comforting, protein-rich lentil soup with aromatic spices.	\$6.95

∞ Salads ∞

Kachumber Salad 🌱 🌱 Chopped cucumber, lettuce, onion, carrots, and tomato with a zesty lemon dressing.	\$8.95
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∞ Desserts – Sweet Himalayan Finish ∞

Kheer 	\$4.95
Nepali rice pudding with cardamom, nuts, and a hint of saffron.	
Lal Mohan (Gulab Jamun)	\$4.95
Soft milk balls soaked in sweet rosewater syrup.	
Rasmalai	\$6.95
Spongy cheese patties soaked in sweet, creamy milk, garnished with crushed nuts.	

∞ Beverages – Chill & Refresh ∞

Mango Lassi	\$4.95
Creamy yogurt drink blended with sweet mango.	
Strawberry Lassi	\$4.95
Refreshing yogurt drink with fresh strawberry puree.	
Organic Nepali Chai Tea	\$2.95
Spiced milk tea brewed with black tea and Himalayan spices.	



∞ Soft Drinks ∞

- \$3.50 -

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

∞ Sides ∞

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

∞ Kids Menu ∞

Chicken nuggets and fries.	\$9.95
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