

Appetizers

Vegetable samosas -----	5.99
Golden fried, veggie filled flakey pastry served with our mint and tamarind chutney.	
Aloo chat -----	5.99
Golden fried mashed potatoes topped with garbanzo beans, onions, yogurt, chutney and sprinkled w/light herbs.	
Samosa chat -----	5.99
Mashed samosa topped with garbanzo beans, onions, yogurts, chutney, sprinkled with light herbs	
Aloo ko Achar -----	6.99
An authentic Nepali potato salad mixed with sesame seeds and Himalayan herbs.	
Vegetable Pakoras -----	5.99
Season vegetable fritters battered with chickpeas flour and fried to perfection serve w/chutney.	
Paneer pakoras -----	10.99
Paneer fritters coated in a seasoned flour based batter and fried to perfection serve w/chutney.	
Gobi Manchurian -----	7.99
Cauliflower seasoned with garlic, curry leaves and exotic blend of Indian spices.	
Chat papadi -----	6.99
Golden fried papadi with yogurt, tamarind sauce and potato mix.	
Paneer chilly -----	12.99
Paneer sautéed with freshly cut bell pepper, onion, jalapeno and tomatoes.	
Curried Mussels -----	12.99
Steamed mussels simmered in our own ginger, garlic, curry wine sauce.	
(Awesome sauce/ recommended Naan for dipping)	
Chicken Pakora -----	10.99
Chicken strip wrapped in chickpeas flour batter served with mango chutney.	
Chicken chilly -----	12.99
Chicken sautéed with freshly cut bell pepper, onion, green Chilly and tomato.	
Fish chilly -----	12.99
Fish sautéed with freshly cut bell pepper, onion, green chilly and tomato.	
Shrimp chilly -----	16.99
Shrimp sautéed with freshly cut bell pepper, onion, green chilly and tomato.	
Haku Choyela(chicken) -----	10.99
marinated with onion, garlic, ginger, and our special house spice. Popular Nepali appetizer recommended for any alcoholic beverage.	
Soup and Salad	
Mulligatawny soup -----	5.99
A mild flavored vegetable enriched with chicken.	
Mushroom soup -----	5.99
A cream of mushroom soup in mild herbs.	
Daal soup -----	4.99
Specially prepared lentil soup in mild herbs.	
Tomato soup -----	5.99
Mild flavored creamy tomato soup.	
Indian mixed salad -----	7.99
Farm house seasonal vegetable salad with balsamic vinegar.	
Romaine Green-walnuts Salad -----	9.99
Spring mix with walnut and grated paneer dressing w/fig olive sauce.	
Ceaser salad*** -----	8.99
Romaine hearts with homemade ceaser dressing (Chicken \$2 extra)	

MOMOs (15 minutes to cook)

Steamed Momo (Chicken) 10 pcs -----	12.99
Dumplings made from mixture of ground chicken with onion, cilantro, and spices, artfully hand stuffed into pastry served with special house Achar; sauce made from cilantro, tomatoes, sesame, and Himalayan herbs. Very popular street food in Nepal.	
Fried Momo (chicken/vegetable) -----	12.99
Deep fried chicken/Veg Momos. 10 pieces	
C-Momo (chicken) -----	14.99
Spicy and hot fried Momo, stir fried in onion, chilies, peppers and tomato sauce—10 pieces	
Vegetable Momo -----	12.99
Dumpling made from mixture of season vegetable, paneer and spices, artfully hand stuffed into pastry. Served with special house Achar- Sauce of cilantro, tomato, seasame and Himalayan herbs.	
Chowmein (choice of Veggie or chicken or eggs) -----	13.99
Stir fried homemade noodles cook with onion, garlic, ginger, vegetables.	
Mixed Chowmein -----	15.99
Stir fried homemade noodles cook with onion, garlic, ginger, vegetables, Chicken and eggs.	

NEPALI SPECIAL MENU

Each dish served with basmati rice.

Choose your spicy level: mild/medium/medium hot/ hot/extra hot

Aloo Bodi Tama (very popular mountain dish) -----	14.99
Potatoes, bamboo shoot, black eyes beans cooked with mountain spices to its perfection.	
Jhane ko Daal -----	14.99
A local style boiled black lentils sautéed with vegetable oil with cumin seeds, ginger, garlic, tomatoes and onions garnish with cilantro	
Bhuteko Cauli Aloo -----	14.99
Cauliflower and Potatoes sautéed in garlic, ginger, tomatoes and onions with Himalayan herbs.	
Mismas Tarkari (Vegetable) -----	14.99
Seasonal mixed vegetable cooked with coriander, garlic, ginger, tomatoes and onions.	
Mismas tarkari (chicken) -----	16.99
Chicken and seasonal mixed vegetable cooked in Himalayan sauce.	
Kukhura ko masu -----	16.99
Boneless chicken cooked with typical Nepali village style with Himalayan herbs.	
Khasi Ko Masu(Goat curry) -----	18.99
Bone in goat meat cooked with tomatoes, onions, cilantro, tomatoes and Himalayan herbs.	
Fried Rice(Vegetable/Chicken/Eggs) -----	15.99
Steamed basmati rice stir fried with onion, garlic, ginger and vegetable	
Mixed Fried Rice -----	16.99
Steamed basmati rice stir- fried with onion, garlic, ginger and vegetable, Chicken and Eggs in traditional Nepali style.	
Goat Biryani -----	19.99
Bone-in goat meat cooked with Himalayan herbs and basmati rice in ginger onion sauce served with raita.	

KASTOORI GRILL SPECIAL (FROM TANDOORI)

15 minutes to cook

Each dish is served with homemade sauce and Basmati rice.

Tandoori Chicken -----	18.99
Savory yogurt marinated chicken, baked to perfection in Tandoori Oven.	
Chicken Tikka -----	18.99
Boneless chicken breast marinated with Tikka herb and baked in Tandoori oven.	
Tandoori Salmon -----	19.99
Alaskan salmon marinated with ginger-garlic base Himalayan herb baked in Tandoor oven	
Lamb Boti Kabob -----	22.99
Rack of lamb marinated in mustard base ginger garlic sauce baked in Tandoor oven.	
Mixed Grill -----	24.95
Lamb boti kabob, Tandoori chicken, Chicken tikka, tandoori salmon flamed in Tandoor oven.	
Paneer Tikka -----	18.99
Paneer marinated in selected spices skewer and baked in Tandoor oven.	
Reshami Kabab -----	18.99
Chicken breast marinated in sour sauce skewer and baked in Tandoor oven.	
Tandoori Prawns -----	19.99
Vienna Jambo Shrimp marinated in Ginger-Garlic sauce and baked in Tandoor oven.	

Naan Bread (From the Tandoor)**No meal can be complete without exquisite Naan. Excellent appetizers or accompaniment to a meal.**

Plain Naan -----	2.99
Leavened flat bread, baked in a traditional clay tandoor oven.	
Garlic Naan -----	3.99
Naan sprinkled with garlic and ghee for delicious aroma, baked in a tandoor.	
Stuffed Potato Naan -----	4.99
Naan stuffed with spiced potato and herbs baked in Tandoor.	
Onion Kulcha -----	4.99
Naan stuffed with finely chopped herb marinated onion baked in Tandoor.	
Tandoor Roti -----	2.99
Flat bread made of whole wheat flour baked in Tandoor.	
Keema Naan -----	4.99
Naan stuffed with chicken keema and Himalayan herb baked in tandoor.	
Mushroom Naan -----	4.99
Naan stuffed Himalayan herb marinated mushroom baked in Tandoor.	
Paneer Naan -----	4.99
Naan stuffed with Himalayan herb marinated paneer baked in Tandoor.	
Saag Naan -----	4.99
Naan stuffed with Himalayan spices marinated Saag (spinach) baked in Tandoor.	
Bullet Naan -----	4.99
Naan stuffed with Himalayan spiced marinated chilly baked in Tandoor.	

Entrees (Meat and Seafood)

Each dish is served with basmati rice.

Choice of your spicy level: Mild, Medium, Medium hot, Hot or Extra hot.

Butter Chicken-----16.99

Marinated chicken Breast simmered in tomato-butter creamy sauce.

Special Murgh Bahaar(Only chicken)-----16.99

Marinated chicken breast stuffed with spinach and mushroom cook in creamy curry sauce.

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Tikka Masala: Your choice meat simmered in our signature tomato sauce and butter-cream sauce.

Chicken -- 16.99 Lamb --18.99 Fish -- 18.99 Shrimp -- 19.99

Vindaloo: Your choice meat and potatoes in a zesty, spicy, hot curry sauce.

Chicken -- 16.99 Lamb --18.99 Fish -- 18.99 Shrimp -- 19.99

Coconut Delight: your choice meat cooked in Unique combo of coconut cream and fresh cilantro.

Chicken -- 16.99 Lamb --18.99 Fish -- 18.99 Shrimp -- 19.99

Mango curry: your choice meat sautéed with garlic-ginger and Himalayan herbs and mango sauce.

Chicken -- 16.99 Lamb --18.99 Fish -- 18.99 Shrimp -- 19.99

Karahi(wok): your choice meat Sautéed in garlic, ginger, onion, and bell pepper.

Chicken -- 16.99 Lamb --18.99 Fish -- 18.99 Shrimp -- 19.99

Biryani: your choice meat cook with Indian herbs and basmati rice in ginger-garlic.

Chicken -- 16.99 Lamb --18.99 Fish -- 18.99 Shrimp -- 19.99 Goat -- 19.99

Palak (spinach): your choice meat cooked in herbs mixed spinach touch with garlic cream.

Chicken -- 16.99 Lamb --18.99 Fish -- 18.99 Shrimp -- 19.99

Korma: your choice meat prepared with exotic spices herbs and cashew sauce.

Chicken -- 16.99 Lamb --18.99 Shrimp -- 19.99

Daal curry: Your choice delicately spiced and gently simmered with black lentil, slightly sautéed with Garlic, Ginger, Onion, and tomatoes.

Chicken -- 16.99 Lamb --18.99 Fish -- 18.99 Shrimp -- 19.99

Kastoori Curry: your choice meat Cooked in creamy saffron and special kastoori sauce-kastoori is a rare spice found in the Himalayan.

Chicken -- 16.99 Lamb --18.99 Fish -- 18.99 Shrimp -- 19.99

Ginger Special: your choice meat Sautéed with fresh ginger, and garlic finished in tomato and onion

Chicken -- 16.99 Lamb --18.99 Fish -- 18.99 Shrimp -- 19.99

Nehari: your choice meat Cooked in a special fennel seeds and clove based ginger garlic sauce.

Chicken -- 16.99 Lamb --18.99 Fish -- 18.99 Shrimp -- 19.99

Rogan Ghosh: your choice meat Cooked in fresh Tomatoes, cilantro, Garlic, Ginger and Onion curry Sauce.

Chicken -- 16.99 Lamb --18.99 Fish -- 18.99 Shrimp -- 19.99

Curry: your choice of meat cook in our tomato-onion sauce(sauce).

Chicken -- 16.99 Lamb- 18.99 Goat -- 18.99 Fish -- 18.99 Shrimp -- 19.99
(Mustered base sauce)

Vegetarian's Delight

It should be remembered that a large portion of Indian's teaming masses are vegetarian and have therefore developed an exceptional art form in the cooking of vegetables. We bring you these in their original form through the exclusive use of these fresh garden vegetables and unique combination of flavor not equaled by any other. Each dish serves with Basmati Rice.

Choose your spicy level: Mild/Mild Medium/ Medium/ Medium Hot/Hot/ Extra Hot.

Palak Paneer -----	14.99
Cubed farmers cheese cooked w/spinach and creamy sauce.	
Mixed vegetable Jal Freezi -----	14.99
Fresh mixed vegetables sautéed in garlic, ginger, onions and tomato finished w/Indian herbs and spices.	
Channa Masala -----	14.99
Garbanzo beans cooked with fresh garlic, ginger, onion, and tomato finished w/Indian herbs and spices.	
Mutter Paneer -----	14.99
Home made cheese cube and peas cooked with creamy sauce.	
Bhindi Masala -----	14.99
Okra cooked with onion, fresh ginger, garlic, and tomatoes.	
Kashmiri Kofta -----	14.99
Vegetable and cheese balls simmered in our onion tomato cashew and cream sauce.	
Govi Aloo -----	14.99
Cauliflower and potatoes cook with cumin seeds, fresh ginger, garlic onion and tomatoes.	
Aloo Mutter -----	14.99
Green peas and potato cooked with cumin, fresh garlic, ginger, onion, and tomatoes.	
Aloo Saag -----	14.99
Spinach and potato cooked with cumin, fresh garlic, ginger, onion and tomatoes finished w/cream sauce.	
Baingan Bartha -----	14.99
Fresh Eggplant fire roast in tandoori over and sautéed w/peas, fresh ginger, garlic, onion and tomatoes	
Daal Makhani -----	14.99
Delicately spiced and gently simmered lentils, lightly sautéed w/garlic, ginger, onion and tomatoes.	
Yellow Daal Taddka -----	14.99
Delicately spiced and simmered yellow lentils lightly sautéed w/garlic, ginger, onion and tomatoes	
Indian Pakora Curry -----	14.99
Chickpeas vegetables fritters, simmered in our yogurt chickpeas flour sauce finished w/curry leaves and mustard seeds.	
Shahi Paneer -----	14.99
Minced farmers cheese(Paneer) and green peas simmered in our signature creamy sauce.	
Paneer Tikka Masala -----	14.99
Cubed farmers cheese(paneer) cooked with creamy tomato sauce	
Vegetable Biryani -----	14.99
Seasonal vegetables cooked w/Indian herbs and basmati rice in ginger onion sauce served w/raita	
Vegetable Korma -----	14.99
Seasonal vegetable cooked w/exotic spices, herbs and cashew creamy sauce.	

Soft Beverages

Soda (Coke, Diet coke, Fanta, Sprite, Lemonade, Ice-Tea -----	3.50
-Sparkling water/ Ginger Ale/ Ginger beer/Tonic water/Non Alcoholic Beer)	3.50
Juice (Apple, Orange, Guava, Pineapple) -----	3.50
Mango lassi/ Salty lassi/Sweet lassi -----	4.50
Chai Tea/Coffee -----	4.00

Desserts

Gulab Jamun/Rasmalai/ Rasgulla-----	4.00
Mango ice cream/Mango Mouse/Mango Custard-----	6.00
Rice Pudding-----	5.00

Side Order

Basmati Rice -----	3.00
Homemade Yogurt -----	3.00
Raita -----	3.00
Onion Chilli -----	3.00
Papadums -----	3.00
Mango Chutney -----	3.00
Mixed Pickles -----	3.00

Lunch Buffet: \$14.99 Plus tax

Every day : 11 AM to 3 PM

Dinner:

Monday to Saturday: 3 PM to 9:30 PM

Sunday : 3 PM to 9:00 PM

We reserve the right to refuse service to anyone. Please let your server

know if you are allergic to any food. 18% gratuity added to the bill.

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