Starters		Naa	n (Bi	read)	
Vegetable Samosa (2 pcs) V	6	Baked in tra	dition	al style clay	y oven
Deep fried triangular pastry stuffed with mildly		Plain Naan	2.5	Garlic Naan	3
spiced potatoes & green peas.		Honey Naan	3	Cheese Naan	4
Vegetable Pakoda V G.F.	5	·			
Deep fried mixed vegetables spiced with			loodl	es	
chickpea batter. Samosa Chaat	7	Chicken Chov			11
Vegetable Samosa smashed & topped with	/			eken & vegetables,	
garbanzo, yogurt, onion, spices & chutney.		cooked with hom Vegetable Ch			1 1
Nimki Chaat	6	Stir fried noodles			11
Homemade crackers topped with garbanzo,		cooked with hom		•	
yogurt, onion, spices & chutney.					
Everest Salad V G.F.	9	Tan	door	i Dish	
Organic Spring mix, Avocado, kale, tomato,		(Cooked in	tradit	ional clay ov	ren)
cucumber & garbanzo.		Chicken Seku	wa G.F	.	17
Momo				rinated overnight in	
Popular Nepali & Tibetan Dish		garlic, ginger, len			
Steam Momo				kka Kabob g.f.	17
Steamed Dumplings filled with Minced chicken,	Buffalo			overnight in garlic,	
or veggies & Chives, onion & Special spices		ginger, yogurt, he	erbs & spi	ces.	
Chicken \$10 Veggie \$\sqrt{\$10} Buff \$	\$ 12		T.amh	Dish	
Jhol Momo (spicy)		(Serv		h Rice)	
Momo served with a side of tomato chutney soup				ii kiice,	1.0
Chicken \$11 Veggie \$11 Buff \$	\$ 13	Lamb Curry Boneless lamb co		. h am am ada	16
Chili Momo (spicy)		herbs & spices in			
Momo steamed & deep fried then cooked with ch	ili, bell	Lamb Saag	-		16
pepper & onion. Chicken \$12 Veggie \$\sqrt{\$12} Buff \$\sqrt{\$}\$	- 1 <i>1</i>	Boneless lamb &		opped spinach	
Chicken \$12 Veggie V \$ 12 Duil \$) 1 1	cooked with hom		-	
Cost Dich		Lamb Tikka N			17
Goat Dish (Served with Rice)		Boneless Lamb co			
Goat Curry G.F.	15	herbs & spices in Pan fried Lam	-	_	18
Bone-in goat meat cooked with homemade	13	Boneless lamb pa			10
herbs & spices in curry sauce.		Bell pepper, herbs & spices.			
Pan Fried Goat g.f.	18				
Bone-in goat meat pan-fried with onion,		Ch	icke	n Dish	
bell pepper, tomato, herbs & spices.		_		th Rice)	
Calman Diah		Chicken Curr	y G.F.		13
Salmon Dish		Boneless chicken	_		
(Served with Rice)	17	homemade herbs		in curry sauce.	1.4
Fish curry G.F. Wild caught Salmon Fillets cooked with	17	Chicken Saag		C., . 1., . 1	14
homemade herbs & spices in curry sauce.		Boneless chicken		made herbs & spice	25
Salmon Tikka Masala G.F.	18	Chicken Tikk			15
Wild caught Salmon fillets cooked with		Boneless chicken	breast ba	ked in tandoor over	n
homemade herbs & spices in special creamy sa	auce.	& cooked with sp		•	
` <u>-</u>		Chicken Korn			15
À la carte		Boneless chicken	_		
Chicken Chili G.F.	14	Cooked with grous spices in creamy		w 11u15, 11c1US &	
Marinated chicken breast fried with onion,		Pan Fried Chi		G.F.	15
bell pepper & spices. Chiefren Chaile C.F.	10	Boneless chicken	thigh par	n fried with	
Chicken Choila G.F. Chicken breast baked & marinated with	12	bell pepper, onior	n, herbs &	spices.	
spices, ginger, garlic, onion & bell pepper.					

Veggie Dish (Served with Rice)

Saag Paneer G.F. 14 Finely chopped spinach cooked with chunks of

14

15

15

14

homemade cheese (paneer), special herbs & spices.

Paneer Tikka Masala G.F.

Homemade cheese (paneer) cooked with creamy sauce, special herbs & spices.

Tofu Tikka Masala G.F.
Organic Tofu cubes cooked with delicate creamy sauce, special herbs & spices.

Veggie Kofta Masala G.F. Vegetable balls cooked delicately with creamy sauce, special herbs & spices.

Vegetable korma G.F.
A delicious entrée made of fresh vegetables & homemade cheese (paneer) in a ground cashew,

creamy sauce, special herbs & spices.
Paneer Pharsi G.F.

Organic Pumpkin cooked with chunks of homemade cheese (paneer), special herbs & spices.

Side Order

Rice (Basmati or Brown) G.F. 2.5

Sweet Mango Chutney G.F. 3

Daal Soup (Lentil Soup) G.F. 5

Papad G.F. 2.5

Crispy baked lentil wafers.

Raita G.F. 3

Yogurt seasoned with mint, cucumber & spices.

Alu Ko Aachar G.F. 3

Cucumber, Potatoes, Ginger, Sesame seeds & spices. Nepali Chutney

Vegan Dish V

Alu Cauli 🌾 g.f. 13 Organic Cauliflower & potatoes cooked deliciously with special herbs & spices. Tofu Saag V G.F. 13 Finely chopped spinach & organic tofu Cubes cooked with special herbs & spices. Chana Masala V G.F. 13 Garbanzo beans cooked with special herbs & spices. Cauli Chana V G.F. 13 Organic Cauliflower & Garbanzo beans cooked with special herbs & spice in tomato-onion gravy. Chiyau Alu Matar Cauli 櫡 G.F. 14 Organic Mushrooms, Potatoes, Green Peas & Organic Cauliflower cooked with special herbs & spices. Pharsi Chana V G.F. 13 Organic Pumpkin & Garbanzo beans cooked with special herbs & spices. Typical Nepali dish. Pharsi Tofu V G.F. Organic Pumpkin & Organic tofu cubes cooked with special herbs & spices.

Drinks

Chiya (Hot) 3
Iced Tea 3
Mango Lassi 3.5
Can Soda (Coke, Diet coke, Sprite) 2
Sparkling Water (S. Pellegrino) 3

BEER

Taj Mahal 12 oz 22 oz	5 8
Flying Horse 22 oz	8
Golden State Mighty Dry Cider	6
Fort Point, KSA, Kolsch Style Ale	6
Anchor Steam	6
Trumer Pils	6
Lagunitas IPA Pale Ale	5
Ballast Point, Sculpin IPA	6
Pacifico	5
805 Blonde Ale	5
Guiness Draught Stout	5
Hoegaarden Belgian White Ale	6
Stone IPA	6
Beck's (Non – Alcoholic)	6

WINE

White

2017 Benvolio Pinot Grigio, Friuli. Italy	7 24
2018 Murphy Goode Sauvignon Blanc. CA	8 29
2018 Kendall Jackson Avant Chardonnay. CA	8 29
2013 Arrowood Chardonnay. Sonoma, CA.	12 48

Red

2018 Calina Cabernet Sauvignon. Valle Central, Chile 7 | 24 2017 Murphy Goode Pinot Noir. Santa Rosa, CA 9 | 32 2016 Kendall Jackson Red Blend, Winter's Reserve. CA 9 | 32

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