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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.

<b>Onion Pakora</b>	\$6.95
Thinly sliced onions dipped in spiced chickpea batter and fried until crisp.	
<b>Paneer Pakora (6 pcs)</b>	\$8.95
Indian cottage cheese slices coated in spiced chickpea batter and fried to golden perfection.	
<b>Veg Appetizer Platter</b>	\$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.	
<b>Aromatic Fries</b>	\$6.95
Crispy fries tossed with Himalayan pink salt, cumin, and a touch of chili, offering a savory, aromatic flavor, served hot.	

## ❖ Non-Vegetarian Appetizers ❖



<b>Lamb Samosa (2 pcs)</b>	\$8.95
Crispy pastries stuffed with minced lamb and traditional Nepali spices, served with house chutneys.	
<b>Chicken 65</b>	\$15.95
South Indian-style fried chicken bites marinated in yogurt, curry leaves, and bold spices for a tangy, fiery kick.	
<b>Chicken Chilli</b>	\$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**

\$8.95

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

# Nepali Delights

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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.



<b>Chili MoMo</b>	\$14.95
Momos tossed with onions, bell peppers, chilies, soy, and fresh herbs for a spicy Indo-Nepali kick.	
<b>KC BBQ MoMo</b>	\$13.95
A fusion delight! Fried momos sautéed with smoky-sweet Kansas City-style BBQ sauce.	
<b>Butter Chicken MoMo</b>	\$14.95
Juicy chicken momos tossed in a rich, creamy butter chicken sauce with Nepali spice flair.	



## ❖ Nepali Thali & Lunch Specials ❖

<b>Nepali Special Thali (Veg, Chicken &amp; Lamb)</b>	\$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.	
<b>Lunch Box (To-Go)</b>	\$12.95
A convenient combo of rice, naan, chicken tikka masala, and mixed vegetables for a quick, satisfying meal.	

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

<b>Fried Rice (Veg, Chicken &amp; shrimp)</b>	\$11.95 / \$13.95 / \$13.95
Wok-tossed basmati rice with fresh vegetables or halal chicken, seasoned with Indo-Nepali spices.	
<b>Chowmein (Veg or Chicken)</b>	\$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.

<b>Navaratna Korma</b>	\$16.95
A rich, creamy curry featuring nine fresh vegetables and nuts, simmered with Himalayan spices for a balanced, flavorful dish.	
<b>Chana Masala</b>	\$16.95
Hearty chickpeas cooked with onions, tomatoes, and bold Himalayan spices, delivering a classic, comforting flavor.	
<b>Mix Vegetable Curry</b>	\$16.95
Seasonal vegetables simmered in fragrant, spiced gravy infused with subtle mountain herbs.	
<b>Dal Tadka</b>	\$16.95
Yellow lentils tempered with cumin, garlic, and Himalayan spices for a simple yet satisfying taste.	
<b>Dal Makhani</b>	\$16.95
Slow-cooked creamy black lentils enriched with butter and traditional spices, offering a rich, velvety texture.	
<b>Palak Paneer</b>	\$16.95
Soft paneer cubes cooked in a mild spinach gravy, delicately spiced with Himalayan herbs.	
<b>Aloo Gobi</b>	\$16.95
Cauliflower and potatoes sautéed with turmeric and warm Himalayan spices for a wholesome vegetable classic.	
<b>Paneer Tikka Masala</b>	\$16.95
Grilled paneer cubes simmered in a creamy tomato curry infused with aromatic Himalayan spices.	
<b>Malai Kofta</b>	\$16.95
Vegetable and paneer dumplings served in a rich, smooth cashew curry with a subtle Himalayan spice blend.	
<b>Sweet Potato Masala</b>	\$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

<b>Hariyali Tikka Kabab</b>	\$22.95
Green herb-marinated halal chicken skewers with grilled vegetables.	
<b>Aromatic Sadeko Chicken</b>	\$16.95
Spicy, tangy grilled halal chicken tossed with chilies, garlic, and Nepali spices, served with puffed rice, pickles, and salad.	
<b>Bone-In Chicken Curry</b>	\$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	
<b>Vegetable Moilee</b>	\$16.95
Mixed vegetables in a coconut curry, gently spiced with mustard seeds, turmeric, and Himalayan herbs.	
<b>Coconut Curry Chicken</b>	\$17.95
Chicken simmered in a creamy coconut sauce with Nepali spices and a hint of ginger and garlic.	
<b>Mango Chicken</b>	\$17.95
Tender chicken cooked in a sweet mango sauce, blended with mild Himalayan spices.	
<b>Pulau Rice</b>	\$11.95
Fragrant basmati rice cooked with mild spices, vegetables, nuts, and herbs.	

# ❖ Tandoori Breads – Fresh from the Clay Oven ❖

<b>Bread Basket</b>	\$9.95
A trio of Butter Naan, Garlic Naan, and Roti.	
<b>Plain Naan</b>	\$2.95
Soft, fluffy flatbread baked in the tandoor.	
<b>Garlic Naan</b>	\$3.95
Spicy, tangy grilled halal chicken tossed with chilies, garlic, and Nepali spices, served with puffed rice, pickles, and salad.	
<b>Cheese Naan</b>	\$4.95
Naan filled with gooey melted cheese.	



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

# Soups & Salads

Light & Nourishing



## ❖ Soups ❖

<b>Tomato Soup</b>	\$4.95
Warm, tangy tomato soup infused with Himalayan spices. Vegan.	

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

## ❖ Salads ❖

<b>Kachumber Salad</b>	\$7.95
Chopped cucumber, lettuce, onion, carrots, and tomato with a zesty lemon dressing. Vegan, Gluten-Free.	

<b>House Salad (Add Chicken Optional)</b>	\$7.95 / \$8.95
Mixed greens, cabbage, carrots, and house dressing. Vegan, Gluten-Free.	



# 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

# Beverages – Chill & Refresh

## Veg

### Mango Lassi

Creamy yogurt drink blended with sweet mango.

\$4.95

### Strawberry Lassi

Refreshing yogurt drink with fresh strawberry puree.

\$4.95

### Salt Lassi

Savory yogurt drink with a hint of Himalayan salt.

\$3.95

### Mohi

Nepali-style salted buttermilk, light and tangy.

\$2.95

### Organic Nepali Chai Tea

Spiced milk tea brewed with black tea and Himalayan spices.

\$2.95



# Sides

Raita	\$2.95
Sweet mango pickle	\$2.95
Extra Rice	\$2.95
Mixed Pickle	\$2.95
Onion Salad	\$2.95
Papad	\$2.95

# Kids Menu

Kids Meal	\$8.95
Chicken nuggets and fries.	

