**Today’s Special**

**Nepalese Chicken Dumplings – Momos 12.50**

Nepal’s gastronomy is just as diverse and colorful as its culture and people. Nepalese recipes are simple, easy to cook and highly nutritious. The secret lies in the various different spices they use. Nepalese cuisine is influenced by its neighboring countries Tibet and India. In most dishes ginger, garlic, turmeric, fresh chilies, coriander and ground cumin

These delicious momos will be everyone’s favorite. Perfect for main course or snack, fried or steamed with chili dip or ketchup.

### Nepalese Noodle Soup – Thukpa 11.00

Traditional hearty soup from the Himalayas. It can be easily cooked without chicken to make it suitable for vegetarians. Ginger adds an interesting twist to the flavor.

### Nepali Mutton Curry – Khasi Ko Masu 24.70

### With this curry you can not go wrong. Great choice for a big dinner party. Buy some ready made naans or chapatis and serve it with tender Basmati rice.

### Nepali Veggie Rice – Vegetable Pulao 14.50

### This is a super light dish, a perfect light dinner. By using seasonal vegetables you can create new variations according to your taste.

### Stir-Fried Eggplant – Bhutuwa 13.00

### Tender and delicious roasted vegetables with rice and super tasty tomato pickle, Achar in Nepalese. If you want to get a hearty meal why not try Lamb Bhutuwa.

### Nepali Beans Stew – Kwati 9.00

### The Nepalese Chili Con Carne without sweetcorn. Easy to prepare and super nutritious. Just remember to soak the beans overnight!

### Traditional Nepali Set – Dal Bhat 24.00

### Dal Bhat is the national dish of Nepal. If you ask a Nepali what did he have for lunch the answer will be Dal Bhat. And no, he doesn’t mind to have it again for dinner.

### Savory Cauliflower Snack – Pakora 7.50

### Okay, okay deep fried is not so healthy. But once in a while you can have it. Serve it with fresh and healthy yogurt dip to feel less bad about the calories.

### Special Nepalese Bread – Gwaramari 9.50

### This traditional Nepalese snack often eaten for breakfast with a cup of black tea or Masala tea is a real kick-off  start for the day.

### Nepali Milk Tea – Masala Tea or Chai 7.00

### Black tea cooked with milk and spices (cloves, cinnamon, cardamom etc.) is a common drink in India and also in Nepal. Dip in some biscuits or use honey as a sweetener.