












Soups

tomato cilantro soup (गोलभेडा र धनीयाको रस)  	4.25
lively herbal blend of diced tomatoes and cilantro	
kwanti (क्वाटी)  	4.55
nine varieties of mixed beans soup	
chicken soup (कुखुराको मासुको रस)	4.25
clear soup with shredded chicken & fresh vegetables	
mixed thukpa (थुकपा)	5.25
noodles soup with shredded chicken, egg & vegetables	
black lentil soup (मासको दाल)  	4.25
yellow lentil soup (मुसुरो दाल)  	4.25


Appetizers

aalu aachar (आलु अचार)  	4.25
spicy potato salad with peas, onions, and roasted ground sesame seeds	
aalu chili (तारेको आलु) 	4.95
spicy roasted potato	
mixed veg pakauda (मिसमास तर्कारीको पकौडा)  	4.25
mixed vegetable fritters	
golden gobi (गोबी पकौडा) 	6.50
minced cauliflower floret balls tossed in smoked tomato sauce with garlic and onions	
mushroom cheese shashlik (च्याउ पनिर सेकुवा)	6.25
mushrooms, homemade cottage cheese and cherry tomatoes delicately grilled in a skewer	
vegetable rolls (मिसमास तर्कारीको रोल) 	5.95
thin wheat bread stuffed with stir fried vegetables	
chicken sekuwa (कुखुराको सेकुवा) 	6.55
marinated chicken white meat barbequed in a clay pit	
goat sekuwa (खसीको सेकुवा) 	6.95
marinated goat meat barbequed in a clay pit	
malai tikka (मक्खनी टीक्का) 	6.75
supreme chicken marinated with our special herbal seasoning cooked over charcoal	
drums of heaven (कुखुराको मासुको ललिपप)	6.75
chicken drumsticks topped with smoked sautéed onions	
saffron-shrimp (झिण्गे माछाको सेकुवा) 	7.25
fresh juicy grilled shrimp marinated with mustard seeds in saffron sauce	
kathmandu platter (काठमाडौं प्लटर)	10.95
combination of chicken momo, malai tikka, saffron shrimp & goat sekuwa	
vegetable platter (भेजी प्लटर)	9.95
combination of golden gobi, veg momo, mixed veg pakauda and shashlik	

Sides

onion, green chili, lemon (प्याज, खुर्सानी र कागती)  	1.95
raita (राइता) 	2.95
yogurt (दही) 	1.95
roasted soybeans (भटमास साँदैको)  	2.95

Nepali Delight

vegetable momo (मिसमास तर्कारीको मम) 	6pcs 10pcs	5.85 9.75
steamed dumplings stuffed with mixed vegetables		
chicken momo (कुखुराको मासुको मम)	5.85	9.75
steamed dumplings stuffed with ground chicken		
chicken momo kothay (कोथे)	6.25	10.25
fried chicken momo		
c-momo (पीरो सी मम)	6.75	11.25
chicken momo in spicy tomato sauce		
vegetable chow-chow (मिसमास तर्कारीको चाउ चाउ)		9.75
egg noodles stir fried with fresh mixed vegetables		
chicken chow-chow (कुखुराको मासुको चाउ चाउ)		10.25
egg noodles stir fried with shredded chicken & vegetables		
shrimp chow-chow (झिण्गे माछाको चाउ चाउ)		12.25
egg noodles stir fried with shrimp & vegetables		
chicken chili (तारेको कुखुराको मासु)		11.75
boneless chicken sautéed in spicy soy sauce with green chili, bell pepper and onions		

Rice

vegetable fried rice (भुटेको भात) 	9.95
vegetable briyani (तर्कारीको बिर्यानी) 	10.95
mixed fried rice (मिसमास भुटेको भात)	12.95
combination of rice, eggs, shrimp, chicken & vegetables	
chicken fried rice (कुखुराको मासुको पुलाउ)	11.95
chicken briyani (कुखुराको मासुको बिर्यानी) 	10.95
lamb briyani (भेडाको मासुको बिर्यानी) 	12.95
shrimp briyani (झिण्गे माछाको बिर्यानी) 	12.95
basmati rice (बासमती चामलको भात)  	2.50
brown rice (उसीन्ना चामलको भात)  	2.50

Breads


plain naan (साधा नान)	2.75
nepali roti (रोटी) 	2.75
whole wheat flat bread baked in a clay pit	
chili cheese naan (हरियो खुर्सानी र चीजको नान)	4.95
white flour bread with mozzarella cheese & green chili	
house special naan (स्पेशल नान)	4.95
unleavened bread stuffed with dry fruits and nuts	
garlic naan (लसूनको नान)	3.50
unleavened bread with fresh chopped garlic & cilantro	
aalu paratha (आलुको रोटी)	4.25
whole wheat bread stuffed with spicy mashed potato	

 Gluten Free  Vegan

Before placing your order, please inform your server if a person in your party has a food allergy


Vegetarian Entrées

our entrées are prepared and cooked fresh. Please allow average of 20 minutes. choice of steamed/brown rice or plain naan or roti

cauliflower potato curry (काउली आलु तर्कारी)  ✓ 10.50


aalu tama (आलु तामा)  ✓ 10.15
bamboo shoots, black-eyed beans & potato curry

mixed vegetable curry (मिसमास तर्कारी)  ✓ 10.25
fresh mixed vegetables in Nepali curry

buddha delight (बुद्ध दीलाईट)  12.25
fried cheese cones with raisin, cashew and pistachio nuts cascaded in creamy tomato sauce

mustard green (रायो साग)  ✓ 10.50
sautéed fresh greens with touch of garlic & ginger


cabbage curry (बन्दा तर्कारी)  ✓ 10.25
delicately cooked cabbage with masala mix

okra masala (तारेको रामतोरिय)  ✓ 11.25
okra in hot pepper has just the right combination of spice and crunch

tofu Manchurian (टोफु तर्कारी) ✓ 11.75
fried soybean curd sautéed with bell pepper flavored in hot and sweet sauce

tangy eggplant (तारेको भन्टा) 11.95
batter fried eggplant with delicious tangy sauce


palak paneer (साग पनीर)  11.75
homemade cheese & spinach sautéed in creamy sauce


pepper mushroom (च्याउ तर्कारी)  ✓ 11.55
sautéed mushrooms with freshly ground black pepper and herbs

vegetarian set meal (साकाहारी खाना) 16.25
includes steamed rice, lentil soup, aalu achar, mustard green, vegetable of the day, and dessert

Desserts

sagarmatha roll (सगरमाथा रोल) 6.25
banana wrapped in a crispy roll served with vanilla ice cream and topped with chocolate sauce


caramel custard (कारमेल कस्टर्ड)  5.95
cardamom-flavored custard coated with caramel and garnished with whipped cream

sikarni (सिकर्नी)  4.75
wonderful hidden Nepali dessert made from strained yogurt flavored with cinnamon and cardamom

dhudbari (दुधबरी) 3.25
gently cooked fresh homemade cheese balls dipped in condensed milk

kheer (खीर)  3.25
rice cooked in milk with nuts are raisins

gulab jamun (लालमोहन) 3.25


mango/vanilla ice-cream (आइसक्रीम)  3.25

Non-Vegetarian Entrées


goat curry (खसीको मासु)  14.95

bone-in goat meat cooked in garlic, turmeric and cumin curry sauce


chicken curry (कुखुराको मासु)  12.25

homestyle chicken curry (सोदेसी कुखुराको मासु)  12.25
bone-in chicken curry in traditional spicy masala sauce


fish curry (माछाको तर्कारी)  15.95
golden brown fish in spicy tomato based curry sauce

mixed grilled sizzler (मिसमास सेकुवा)  17.25
sizzling clay oven combination of tandoori chicken, goat sekuwa, malai tikka and shrimp


lamb curry (भेडाको मासु)  14.25
classic lamb curry gently cooked in tomato onion sauce with fresh spices

chicken steak masala (कुखुराको मासु र मसला)  15.95
chicken breast cooked in a clay pit topped with creamy tomato sauce and side of snap peas

tandoori chicken (तन्दूरी कुखुराको मासु)  14.95
our famous marinated chicken grilled in a clay pit

barbequed lamb chops (भेडाको मासुको सेकुवा)  19.25
marinated lamb chops cooked over charcoal and glazed with our house barbeque sauce

egg curry (अन्डाको तर्कारी)  12.25
boiled egg in spicy smoked tomato sauce

shrimp curry (झिण्गे माछाको तर्कारी)  15.95
shrimp cooked with ginger, garlic, onion & tomato lemon sauce

shrimp moilee (झिण्गे माछा र नरिवलको झोल)  16.25
sautéed fresh juicy shrimp in mustard-flavored coconut sauce

non-vegetarian set meal (मइसहारी खाना) 16.25
includes steamed rice, lentil soup, vegetable of the day, choice of meat dish, and a dessert

All Major Credit Card Accepted

Hours

Lunch Buffet
11:30 am - 3:00 pm

Dinner
Sunday - Thursday, 5:30 pm - 10:00 pm
Friday & Saturday, 5:00 pm - 10:30 pm
CLOSED Tuesday

Free Delivery in Arlington & surrounding Towns
(min \$30)

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