

HIMALAYAN STREET FOOD

Small plates

Momo मःमः g



Succulent hand-crafted dumplings.  
A beloved favourite from the streets of Nepal.

Choose filling:

Vegetable or Chicken

|                                                                                      | 4pcs  | 10pcs  |
|--------------------------------------------------------------------------------------|-------|--------|
| Traditional Steamed Momo                                                             | £5.50 | £14.00 |
| Jhol Momo (spiced sesame soup)                                                       | £6.50 | £16.00 |
| Kothey Momo (pan-fried)                                                              | £6.50 | £16.00 |
| Chilli Garlic Momo 🌶️🌶️                                                              | £6.50 | £16.00 |
| Choila Momo                                                                          | £6.50 | £16.00 |
| Served with a zesty sauce made with garlic, lemon, mustard oil, onions and tomatoes. |       |        |

10 pcs Himalayan Momo Platter £17.50  
A delightful medley of steamed, kothe, chilli & choila momo served with a tangy tomato chutney.

Please allow 20-25 minutes preparation time for all MOMO. It's worth the wait!

Popular



Spicy



All dishes in green are suitable for vegetarians and can be made vegan upon request with a few exceptions.

\* - not suitable for vegans  
g - contains gluten  
n - contains nuts

Our dishes may contain traces of nuts & other allergens through shared equipment. Our menu descriptions do not mention all the ingredients. Please inform us of any allergies before placing your order!

Crispy Pani Puri Bites g 🌟 £4.00  
Crispy shells filled with potato, chutneys, onions, sev, pomegranates, chickpeas and spiced water.

Crispy Yoghurt Bites\* g £4.00  
Crispy shells loaded with sweet & sour chutneys, creamy yoghurt, sev, onions, pomegranates.

Samosa Chaat\* g £4.00  
Crushed samosa topped with chutneys, yoghurt, onions, sev, pomegranates and fresh coriander.

Wai Wai g n £4.00  
Crunchy noodle salad with chickpeas, onions, tomatoes and green chillies.

Sel Roti Duo g £5.00  
Traditional Nepali rice-flour rings, lightly sweet and crisp, served with warmly spiced chickpea and potato curry.

Pakora  
Lightly spiced fritters.  
Vegetable £4.00  
Chicken £5.00

Fire-Grilled Lamb 🌟 £6.95  
Zesty lamb salad with garlic, lemon, mustard oil, onions, tomatoes and puffed rice.

Kathmandu Grill Skewers £6.50  
Nepali-style spiced chicken skewers. Served with tangy sauce and puffed rice.

Gorkhali Chilli & Garlic 🌶️🌶️  
Chef's special chilli and garlic sauce tossed with lemon juice, crushed chillies and ginger. (spicy)

Paneer\* (cottage cheese) £6.50  
Chicken (battered) £6.50  
King Prawns £7.95

STARTER PLATTERS

Vegetarian Mixed Platter g  
Selection of various vegetable pakoras, spiced potato bites and samosa.

Individual £4.95  
Sharing (for 2) £7.95

Mixed Platter g  
Chicken tikka, seekh kebabs (chicken & lamb) and pakoras.

Individual £7.25  
Sharing (for 2) £13.95

TRADITIONAL NEPALI THALI

Dal Bhat Power 24 Hour!

Masu Bhat Tarkari g n £19.00  
Nepali feast with dal, chicken curry, vegetable curry, rice, chapati, tomato chutney, masala pappad, salad and dessert.

Dal Bhat Tarkari g n £17.00  
Traditional Nepali platter with dal, two vegetable curries, rice, chapati, tomato chutney, masala pappad, salad and dessert.

Add-ons £5.50 each

Lamb Curry

Paneer Curry

Chef's Signature

CLASSIC CURRIES

Choose:  
Vegetables £10.50 | Paneer\* £11.50  
Chicken £13.50 | Lamb £15.00

Choose:  
Namche 🌟  
House special gravy tempered with carom seeds, garlic and jimbu, a Nepali herb.

Everest  
House special gravy with sesame, timur pepper, peppers and onions.

Saag  
A classic heart-warming spinach dish cooked with cumin, coriander, dry fenugreek and our house special gravy.

Hariyali 🌶️  
Fresh mint, spinach, coriander and green chilli heat. (medium to hot)

Kathmandu 🌶️  
A high-protein spicy dish prepared using lentils, peppers and onions. (medium to hot)

Gorkhali Chilli & Garlic Curry 🌶️🌶️  
Hot curry packed with garlic and fresh green chillies.

Nepali Fiery Chilli Masala 🌶️🌶️  
Extra hot red chilli curry with peppers, onions and a hint of lemon.

Breads g  
Butter Naan £3.25  
Garlic Naan £3.50  
Add extra topping £0.25 - Chilli or Coriander  
Peshwari (sweet) Naan n £3.95  
Cheese Naan £3.50  
Tandoori Roti £1.50  
Paratha £2.00

TANDOORI GRILLS

All our grills are marinated in a special blend of yoghurt, chillies, ginger, lemon juice, dry fenugreek and Himalayan spices.

Served on a sizzling platter with a medium curry sauce.

Paneer Tikka\* (cottage cheese) £11.50  
Chargrilled Chicken Tikka £12.50  
Gurkha Lamb Chops £18.50  
Tandoor Fired King Prawns 🌟 £19.50  
Sizzling Mixed Grill £19.50  
Chicken tikka, seekh kebab (chicken & lamb), lamb chop, king prawn.

RICE  
Basmati Rice £2.95  
Egg Rice £3.50  
Coconut Rice\* (sweet, contains raisins) £3.50  
Pilau Rice\* £3.50  
Mushroom Pilau Rice £3.75  
Keema Rice £5.50

VEGETARIAN CURRIES

Himalayan Garden Curry £10.95  
Potatoes, bamboo shoots and beans cooked in a tangy Nepalese-style curry.

Hearty Tarka Dal £10.95  
Spiced lentils cooked with onions, mustard seeds, garlic and tomatoes.

Paneer Nauni Masala\* £11.95  
Paneer cooked in a creamy fenugreek, almond & cashew gravy. (sweet & mild) n

🌟 Slow-Cooked Nepali Dal £10.95  
Black lentils slow-cooked with onions and tempered with garlic and jimbu, a Nepali herb. A true Nepali classic!

Classic Paneer & Peas Curry\* £11.95  
Peas & soft paneer (cottage cheese) cooked in a rich blend of cashew sauce and house special gravy topped with fresh fenugreek. n

SIDES £6.95 each

Bhindi Tarkari (Okra curry)

Bhanta Tarkari (Aubergine curry)

Mustang Aloo (Potato & mustard seeds curry)

Achar (Pickles) £2.95

Golbheda Ko Achar (Roasted tomato and chilli chutney)

Mula Ko Achar (Traditional spiced radish pickle)

ACCOMPANIMENTS

Poppadom g £1.00  
Chutney Tray £2.45  
Cucumber Raita £2.00