

Salad / Condiments

1. House Special Garden Salad - \$5.99

Fresh cucumbers, carrots, onions, lettuce, and tomatoes served with house dressing

2. Mix Raita - \$3.50

Chilled yogurt mixed with tomatoes, cucumbers, carrots, and garnished with cilantro.

3. Roasted Papadum - \$2.50

Thin, crispy pieces of roasted lentil chips.

4. Masala Papad - \$3.95

Thin, crispy pieces of fried papadum. Served with a mixed condiments containing cilantro, onion, cucumber, mint, and sweet tamarind

5. Onion Lemon Chilli Side Plate - \$2.00

6. Sadhai Dahi - \$3.00

Plain Yogurt

7. Bombay Bhel Poori - \$5.95

Puffed rice mixed with a selection of condiments including sweet tamarind, mint, green chillies, onion, and cilantro.

Appetizers

Pakoras: Choice of topping mixed with spiced **garbanzo flour** and deep fried in **vegetable oil**.
Served with house special tamarind and mint/cilantro chutney.

8. Onion Bhaji (Thinly Sliced Onion) Pakora (Vegan) - \$5.99

9. Mixed Vegetables Pakora (Vegan) - \$5.99

10. Mirchi Pakora (Vegan) - \$5.99

11. Homemade Paneer (Cheese) Pakora - \$7.99

12. Chicken Pakora - \$6.95

13. Shrimp Pakora - \$12.95

14. Chicken 65 - \$9.95

Samosa: Cone pastry stuffed with a blend of herbs and spices, mixed with your choice of topping and deep fried in **vegetable oil**. Served with house special tamarind and mint/cilantro chutney.

15. Vegetable Samosa (Green Peas and Potatoes) - \$5.99

16. Chicken Samosa - \$5.99

17. Lamb Samosa - \$5.99

Chili Specialties: Your choice of topping sautéed with onions, bell peppers, red chilies, curry leaves, sichuan pepper, and cilantro. **(Spicy!)**

18. Shrimp Chili - \$16.95

19. Yogurt Marinated Chicken Chili - \$14.95

20. Homemade Paneer Chili (Firm Cottage Cheese) - \$14.95

21. Aloo Chili (Potatoes) - (Vegan) - \$9.95

22. Mushroom Chilli - (Vegan) - \$12.96

23. Chili Fried Vegetable Mo:Mo (Nepalese Dumplings) - \$14.95

24. Chili Fried Chicken Mo:Mo (Nepalese Dumplings) - \$14.95

Mo:Mo (Choice of Steamed / Fried)

Steamed or fried Nepalese dumplings, with your choice of filling, mixed with a blend of aromatic spices.

Served with a special tomato chutney with a mixture of spices.

25. Mixed Vegetable Mo:Mo - \$11.95

26. Chicken Mo:Mo - \$12.95

Chow Mein: Stir-fried noodles, with your choice of toppings, mixed with a blend of spices.

27. Vegetable Chow Mein - (Vegan) - \$13.95

28. Chicken Chow Mein - \$14.95

29. Shrimp Chow Mein - \$16.95

Barbeque

Choila: Nepalese barbeque prepared on a cast iron grill, with your choice of **boneless** meat, marinated in garlic, ginger and a mixture of Himalayan spices.

30. Chicken Choila - \$14.95

31. Lamb Choila- \$17.95

Entrees

Tandoori Specialties - Served with Steamed Basmati Rice

Marinated Chicken / Lamb / Paneer with Himalayan spices and roasted in Tandoori Clay Oven. Served with Raw Onions and Lemon.

32. Tandoori Paneer Tikka - \$19.95

33. Tandoori Lamb Tikka - \$19.95

34. Lamb Seekh Kebab - \$19.95

35. Tandoori Chicken Half (Bone-In) - \$17.95

36. Tandoori Chicken Tikka - \$18.95

37. Chicken Malai Kebab - \$17.95

38. Tandoori Fish Tikka (Mahi Mahi) - \$19.95

39. Tandoori Prawn - \$19.95

Dal Specialties- Served with steamed Basmati Rice

40. Dal Makhani - \$15.95

Whole black lentils simmered and tempered with ginger, tomatoes, and herbs.

41. Dal Fry (Tadka style) - \$16.95

Yellow lentils cooked in a traditional Nepalese wok with onion, ginger, garlic, & tomatoes.

Homemade Paneer / Indian Cheese Specialties - Served with Steamed Basmati Rice

42. Palak Paneer (Saag paneer) - \$16.95

Delicately spiced creamed spinach cooked with fresh, homemade paneer.

43. Kadai Paneer - \$17.95

Fresh, homemade paneer cooked with bell peppers, garlic, onion, tomatoes and wild chilies.

44. Mutter Paneer - \$16.95

Fresh, homemade paneer cooked with green peas, tomatoes, onion, ginger-garlic paste & cream sauce.

45. Paneer Bhurji - \$17.95

Fresh, homemade paneer scrambled and cooked with onion, tomatoes and spices.

46. Paneer Chilli Masala - \$17.95

Stir-fried paneer sautéed with a variety of peppers, then cooked in spices and herbs.

47. Paneer Makhani - \$17.95

Fresh, homemade paneer cooked in a creamy tomato sauce.

48. Paneer Tikka Masala - \$17.95

Fresh, homemade paneer cooked in a creamy sauce with onion, tomatoes, and aromatic spices.

Vindaloo Specialities (Spicy!) - Served with Steamed Basmati Rice

A **highly seasoned and spicy** curry made with mixed vegetables, meat, or seafood cooked in a sauce of vinegar, red chillies, garlic, and spices.

49. Veggie Vindaloo - \$16.95

50. Chicken Vindaloo - \$16.95

51. Lamb Vindaloo - \$16.95

52. Shrimp Vindaloo - \$17.95

53. Fish Vindaloo (Mahi Mahi) - \$17.95

Chilli Masala Specialities (Spicy!) - Served with Steamed Basmati Rice

Mixed Vegetables, meat, or seafood cooked with green chilies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices.

54. Veggie Chilli Masala - \$16.95

55. Chicken Chilli Masala - \$17.95

56. Lamb Chilli Masala - \$18.95

57. Goat Chilli Masala (Bone-In) - \$17.95

58. Shrimp Chilli Masala - \$18.95

59. Fish Chilli Masala - \$18.95

Madras Specialities - Served with Steamed Basmati Rice

Freshly-made savory coconut curry with madras masala including a mix of several Indian spices.

60. Chicken Madras - \$16.95

61. Lamb Madras - \$18.95

62. Shrimp Madras - \$18.95

63. Fish Madras (Mahi Mahi) - \$18.95

Korma Specialties - Served with Steamed Basmati Rice

A rich, almond flavored creamy curry cooked in mixed vegetables, meat, or seafood with a mixture of mild spices.

64. Veggie Korma - \$16.95

65. Chicken Korma - \$16.95

66. Lamb Korma - \$18.95

67. Shrimp Korma - \$18.95

68. Fish Korma (Mahi Mahi) - \$18.95

Curry Specialities - Served with Steamed Basmati Rice

A cardamom flavored curry dish cooked in an Indian-style sauce containing onions, tomatoes and Indian spices.

69. Chicken Curry - \$16.95

70. Lamb Curry - \$18.95

71. Goat Curry (Bone-In) - \$16.95

72. Shrimp Curry - \$18.95

73. Goa Style Fish Curry (Mahi Mahi) - \$18.95

74. Egg Curry - \$16.95

Tikka Masala Specialities - Served with Steamed Basmati Rice

75. Chicken Tikka Masala - \$16.95

Boneless cubes of chicken roasted in a clay tandoor oven and folded into a creamy sauce with aromatic spices.

76. Lamb Tikka Masala - \$18.95

Boneless pieces of Lamb roasted in a clay tandoor oven and folded into a creamy sauce with aromatic spices.

77. Fish Tikka Masala - \$18.99

Pieces of Mahi Mahi fillet marinated in yogurt and cooked in a tandoor, then folded into our chef's special sauce.

78. Shrimp Tikka Masala - \$18.99

Shrimp delicately spiced and folded into a creamy sauce with aromatic spices.

Makhani Specialities - Served with Steamed Basmati Rice

Makhani is an Indian word meaning "with butter". Therefore this is a dish cooked in a rich creamy sauce made with butter or ghee, onions, tomatoes, mild spices.

79. Veggie Makhani - \$16.95

80. Chicken Makhani (Butter Chicken) - \$16.95

81. Shrimp Makhani - \$17.95

Vegetable Specialties - Served with Steamed Basmati Rice

82. Aloo Ra Seemi Ko Tarkari (Vegan) - \$16.95

Fresh potatoes cooked to perfection with green beans and mild Nepalese spices along with ginger tomatoes & fresh herbs.

83. Bhuteko Kauli (Vegan) - \$17.95

Cauliflower sautéed with onion, tomatoes & Nepalese spices.

84. Aloo Tama Bodi (Vegan) - \$16.95

Combination of potatoes, Bamboo shoots & black-eyed beans cooked with Himalayan spices.

85. Aloo Mutter (Vegan) - \$16.95

Green peas and potatoes cooked with tomatoes, onion, and ginger-garlic paste

86. Saag Chana (Vegan) - \$16.95

Fresh spinach cooked with chickpeas and spices.

87. Aloo Gobhi (Vegan) - \$16.95

Fresh cauliflower and potatoes cooked to perfection with mild Indian spices along with ginger.

88. Chana Masala (Vegan) - \$16.96

Delicious chickpeas cooked in an exotic blend of North Indian spices.

89. Baigan Bharta - \$17.95

Fresh eggplant roasted in a clay tanfoor oven then smashed and marinated in a rich blend of Mughlai spices and finally cooked over a low heat cream sauce to draw the richness of the spices.

90. Vegetable Kofta (Malai Kofta) - \$16.95

Mashed vegetables formed into bite size balls mixed with cheese, and cooked in a creamy sauce with herbs and spices.

91. Farsi Bhaji - \$16.95

Green Beans cooked with a rich coconut milk and cream.

92. Navratan Korma - \$16.95

Mixed vegetables cooked in a savory cashew nut gravy with dried fruit.

93. Saag Aloo (Vegan) - \$16.95

Delicately spiced, spinach cooked with potatoes.

94. Bhindi Masala (Vegan) - \$16.95

Fresh okra cooked with onions, tomatoes & herbs.

Rice

Basmati Rice Specialities

95. Jeera Rice - \$5.95

Basmati rice cooked with cumin seeds and butter.

96. Mutter Pulav - \$5.95

Basmati rice cooked with a pinch of cumin seeds, green peas, and butter.

97. Saffron Rice - \$5.95

Basmati rice cooked with saffron and green peas.

Biryani Specialties - Served with Mix Riata

98. Mixed Vegetables Biryani - \$17.95

Basmati rice infused with saffron, richly flavored with herbs and spices and then cooked along mixed vegetables.

99. Chicken Biryani - \$17.95

Basmati rice infused with saffron, richly flavored with herbs and spices and then cooked along with tender pieces of chicken.

100. Lamb Biryani - \$17.97

Basmati rice infused with Saffron, richly flavored with herbs and spices and then cooked along with tender pieces of lamb.

101. Shrimp Biryani - \$17.95

Basmati rice infused with saffron, richly flavored with herbs and spices and then cooked along with shrimp.

102. Goat Biryani (Bone-In) - \$17.95

Basmati rice infused with saffron, richly flavored with herbs and spices and then cooked along with tender pieces of bone-in goat.

Tandoori Bread

103. Tandoori Naan - \$3.00

Flat bread made with white flour, dry yeast, salt, water, a hint of yogurt, and baked in a clay tandoor oven.

104. Tandoori Roti (Vegan) - \$3.00

Whole wheat bread baked in the clay tandoor oven

105. Onion Naan - \$4.00

Fresh unleavened bread stuffed with onions and fresh green cilantro leaves.

106. Garlic Naan - \$4.00

A tandoori naan baked with garlic and cilantro.

107. Chilli Naan (Spicy) - \$4.00

Garlic, green chilies, and cilantro stuffed into fresh unleavened bread and baked in a clay tandoor oven.

108. Poori (Vegan) - \$4.00

Whole wheat flat bread fried in hot oil to puff.

109. Bhatura - \$4.00

Leavened and fermented bread fried in hot oil.

110. Lachcha Paratha - \$4.00

Whole wheat layered flat bread baked in a clay tandoor oven.

111. Aloo Paratha - \$4.00

Whole wheat flat bread stuffed with spiced boiled potatoes and cilantro baked in a clay tandoor oven.

112. Paneer Naan (Cottage Cheese) - \$4.00

Fresh unleavened bread stuffed with firm cottage cheese.

113. Lamb (Keema) Naan - \$4.00

Fresh unleavened bread stuffed with spiced minced lamb with cilantro.

Desserts

114. Gulab Jamun - \$5.99

Golden fried donut holes made from milk solids and soaked in a sweet saffron syrup.

115. Rasgulla - \$5.99

Puffed solid milk pastry soaked in a sweet saffron syrup.

116. Gajar Ka Halwa - 5.99

Grated carrots cooked in milk and reduced to form a pudding. Garnished with assorted nuts.

117. Kheer - 5.99

Fragrant rice cooked with sweetened milk, raisins and almonds.

118 - Mango pudding- 5.99

Sweet mango puree mixed with cream and dry fruits

Beverages

119. Masala Tea (Indian Style) - \$3.00 each

High grade black tea boiled with milk, ginger, and cardamom.

120. Coffee - \$3.00

121. Soft Drinks - \$3.00 each

Coke, Diet Coke, Sprite, Ginger Ale, Brisk Iced Tea and Soda Water.

122. Lassi - \$3.00 each

Rich and creamy, churned yogurt served sweet and chilled

123. Mango Lassi - \$3.00 each

Churned yogurt mix with sweet mango puree served chilled.

124. Mango Shake - \$3.00 each

Sweet mango puree blended with chilled whole milk

Now delivering Beer and Wine with prepaid purchases only. Must be 21 or over and have an ID for verification

Note from Nepal House Management

We use other spices than listed in the descriptions above. Please consult us in advance if you have any food allergies and / or concerns over spice levels.

Menu prices may be different in various websites online and printed versions

Menu prices are also subject to change at anytime

Thank you for your support!

