

**Nepal House Devon Ave**

**2601 W Devon Ave**

**Chicago Illinois 60659**

**773-681-0200**

**[nepalhousedevon@gmail.com](mailto:nepalhousedevon@gmail.com)**

**CATERING MENU**

**LARGE SHALLOW (2-3/16"):** Recommended for 15+ ppl

**Small Tray (2-9/16"):** Recommended for 8+ ppl

0% = Vegan  
All Meat Is Halal

# Vegetarian Catering Package

**\$19.95 Per Person / Minimum 20 Persons**

**Choose from the following:**

## Accompaniments:

Choose One From:

- Roasted Papad
- House Salad
- Bombay Bhel Poori
- Samosa Chaat
- Paapadi Chaat
- Aloo Chaat
- Aloo Ko Achar

## Appetizer:

Choose One From:

- Veg Samosa
- Veg Pakora
- Onion Bhaji
- Bombay Bhel Poori
- Paneer Chilli
- Aloo Chilli

## Vegetable Entree:

Choose Two From:

- Palak Paneer
- Mutter Paneer

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- **Veggie Korma**
- **Malai Kofta**
- **Paneer Butter Masala (Paneer Makhani)**
- **Paneer Tikka Masala**
- **Veggie Vindaloo**
- **Baigan Bharta (Egg Plant)**
- **Saag Aloo**
- **Saag Chana**
- **Chana Masala**

## **Nepali Entree:**

**Choose Two From (VEGAN):**

- **Aloo Ra Simi Ko Tarkari**
- **Aloo Tama Bodi**
- **Bhuteko Kauli**
- **Jeera Aloo**
- **Veg Noodles**

## **Rice Dish:**

**Choose One From:**

- **Steamed Basmati Rice**
- **Jeera Rice**
- **Mutter Pulav**

## **Tandoori Bread:**

**Choose Two From:**

- **Butter Naan**
- **Garlic Naan**
- **Chilli Naan**
- **Onion Kulcha**
- **Roti**

**0% - Vegan**  
**All Meat Is Halal**

## **Desserts:**

**Choose One From:**

- **Mango Pudding (Chef Recommended)**
- **Kheer**
- **Gulab Jamun**
- **Gajar Ka Halawa**

### **ALLERGY NOTICE:**

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

All orders will be subject to a 10% delivery charge and a separate service fee.

# **Non-Vegetarian Catering Package**

**\$19.95 Per Person / Minimum 20 Persons**

**Choose from the following:**

## **Accompaniments:**

**Choose One From:**

- **Roasted Papad**
- **House Salad**
- **Bombay Bhel Poori**
- **Samosa Chaat**
- **Paapadi Chaat**
- **Aloo Chaat**
- **Aloo Ko Achar**

**0% = Vegan**  
**All Meat Is Halal**

## **Appetizer:**

**Choose One From:**

- **Veg Samosa**
- **Chicken Samosa**
- **Lamb Samosa**
- **Veg Pakora**
- **Onion Bhaji**
- **Bombay Bhel Poori**
- **Chicken Chilli**
- **Aloo Chilli**

## **Non-Vegetarian Entree:**

**Choose Two From:**

- **Butter Chicken**
- **Chicken Tikka Masala**
- **Chicken Korma**
- **Chicken Vindaloo**
- **Goat Curry**
- **Goat Chilli Masala**
- **Lamb Vindaloo**
- **Lamb Korma**
- **Tandoori Chicken**

## **Vegetable Entree:**

**Choose One From:**

- **Palak Paneer**
- **Mutter Paneer**
- **Veggie Korma**

**% = Vegan**  
**All Meat Is Halal**

- **Malai Kofta**
- **Paneer Butter Masala (Paneer Makhani)**
- **Paneer Tikka Masala**
- **Veggie Vindaloo**
- **Baigan Bharta (Egg Plant)**
- **Saag Aloo**
- **Saag Chana**
- **Chana Masala**

## **Nepali Entree:**

**Choose One From:**

- **Aloo Ra Simi Ko Tarkari**
- **Aloo Tama Bodi**
- **Bhuteko Kauli**
- **Jeera Aloo**
- **Veg Noodles**

## **Rice Dish:**

**Choose One From:**

- **Steamed Basmati Rice**
- **Jeera Rice**
- **Mutter Pulav**

## **Tandoori Bread:**

**Choose Two From:**

- **Butter Naan**
- **Garlic Naan**
- **Chilli Naan**
- **Onion Kulcha**
- **Roti**

**% = Vegan**  
**All Meat Is Halal**

## **Desserts:**

**Choose One From:**

- **Mango Pudding (Chef Recommended)**
- **Kheer**
- **Gulab Jamun**
- **Gajar Ka Halawa**

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## **Salad/Condiments**

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## House Salad 0%: **Small Tray: \$45**

**Large Shallow Tray: \$75**

Fresh cucumbers, carrots, onions, lettuce, and seasonal vegetables served with house dressing.

## Condiments: **16oz: \$9**

Choose from :

- Mix Riata
- Mint Chutney 0%
- Tamarind Chutney 0%
- Chilli Mango Pickle 0%
- Sweet Mango Chutney 0%
- MoMO Chutney 0%

## Roasted Papadum 0%: **\$1 Per PC**

## Masala Papad 0%: **Small Tray: \$15**

**Large Shallow**

**Tray: \$35**

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

## Onion Lemon Chilli 0%: **9" Round Container \$16**

## Chaat Specialities **Small Tray: \$65**

**Large Shallow Tray: \$95**

Choose From:

- Aloo Chaat
- Aloo Papadi Chaat
- Samosa Chaat
- Aloo Ko Achar (Nepali Style)



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## **Bombay Bhel Poori%** **Small Tray: \$45**

**Large Shallow Tray: \$75**

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

# **Appetizers**

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

**Choose From:**

- **Onion Bhaji%**
  - **Small Tray: \$65**
  - **Large Shallow Tray: \$105**
- **Mixed Vegetable Pakora%**
  - **Small Tray: \$65**
  - **Large Shallow Tray: \$105**
- **Paneer (Cheese) Pakora**
  - **Small Tray: \$85**
  - **Large Shallow Tray: \$145**
- **Chicken Pakora**
  - **Small Tray: \$85**
  - **Large Shallow Tray: \$145**
- **Shrimp Pakora**
  - **Small Tray: \$95**
  - **Large Shallow Tray: \$175**
- **Nepali Chicken Wings**
  - **Small Tray: \$95**
  - **Large Shallow Tray: \$175**

## **Hand Made Samosa: \$3 per pc**

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 sweet tamarind and mint/cilantro chutney.

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**Choose From:**

- **Vegetable Samosa%**
- **Chicken Samosa**
- **Lamb Samosa**

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

**Choose From:**

- **Shrimp Chilli**
  - **Small Tray: \$85**
  - **Large Shallow Tray: \$145**
- **Chicken Chilli**
  - **Small Tray: \$75**
  - **Large Shallow Tray: \$135**
- **Paneer Chilli (Cottage Cheese)**
  - **Small Tray: \$85**
  - **Large Shallow Tray: \$145**
- **Aloo Chill (Vegan)**
  - **Small Tray: \$55**
  - **Large Shallow Tray: \$95**
- **Chilli Fried Vegetable MoMo**
  - **Small Tray: \$75**
  - **Large Shallow Tray: \$135**
- **Chilli Fried Chicken MoMo**
  - **Small Tray: \$75**
  - **Large Shallow Tray: \$135**
- **Chicken 65**
  - **Small Tray: \$85**
  - **Large Shallow Tray: \$145**

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**Mo:Mo: Small Tray: \$75**

**Large Shallow Tray: \$135**

Steamed or fried Nepalese dumplings, with your choice of filling, mixed with a blend of aromatic spices.  
Served with a house chutney blended with a mixture of spices

Choose From:

- **Vegetable Steamed Mo:Mo%**
- **Chicken Steamed Mo:Mo**
- **Fried Vegetable Mo:Mo%**
- **Fried Chicken Mo:Mo**

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

Choose From:

- **Vegetable Chow Mein%**
  - **Small Tray: \$65**
  - **Large Shallow Tray: \$125**
- **Chicken Chow Mein**
  - **Small Tray: \$75**
  - **Large Shallow Tray: \$135**
- **Shrimp Chow Mein**
  - **Small Tray: \$95**
  - **Large Shallow Tray: \$155**
- **Paneer Chow Mein**
  - **Small Tray: \$85**
  - **Large Shallow Tray: \$155**

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# Nepali Style Barbeque

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

Choose From:

- **Chicken Choila**
  - **Small Tray: \$75**
  - **Large Shallow Tray: \$135**
- **Lamb Choila**
  - **Small Tray: \$85**
  - **Large Shallow Tray: \$145**

## Tandoori Meats

|                         |                          |                                  |
|-------------------------|--------------------------|----------------------------------|
| <b>Tandoori Chicken</b> | <b>Small Tray: \$75</b>  | <b>Large Shallow Tray: \$115</b> |
| <b>Lamb Seekh Kebab</b> | <b>Small Tray: \$105</b> | <b>Large Shallow Tray: \$145</b> |

# Vegetarian Specialities

**Dal Makhani** **Small Tray: \$55** **Large Shallow Tray: \$95**  
Whole black lentils simmered and tempered with ginger, tomatoes, and herbs.

**Veggie Makhani** **Small Tray: \$55** **Large Shallow Tray: \$95**  
Makhani is an Indian word meaning "with butter". Therefore, this dish is cooked in a rich, creamy sauce made with butter or ghee, onions, tomatoes, and mild spices.

**Dal Fry (Tadka Style)%** **Small Tray: \$55** **Large Shallow Tray: \$95**  
Yellow lentils cooked in a traditional Nepalese wok with onion, ginger, garlic, & tomatoes.

**% - Vegan**  
**All Meat Is Halal**

**Palak (Saag) Paneer** **Small Tray: \$65** **Large Shallow Tray: \$115**  
Delicately spiced creamed spinach cooked with fresh, homemade paneer.

**Kadhai Paneer** **Small Tray: \$75** **Large Shallow Tray: \$135**  
Fresh, homemade paneer cooked with bell peppers, garlic, onion, tomatoes, and wild chilies.

**Mutter Paneer** **Small Tray: \$65** **Large Shallow Tray: \$115**  
Fresh, homemade paneer cooked with green peas, tomatoes, onion, ginger-garlic paste & cream sauce.

**Paneer Bhurji** **Small Tray: \$85** **Large Shallow Tray: \$145**  
Fresh, homemade paneer scrambled and cooked with onion, tomatoes and spices.

**Paneer Chilli Masala** **Small Tray: \$85** **Large Shallow Tray: \$145**  
Stir-fried paneer sautéed with a variety of peppers, then cooked in spices and herbs.

**Paneer Makhani** **Small Tray: \$85** **Large Shallow Tray: \$145**  
Fresh, homemade paneer cooked in a creamy tomato sauce.

**Paneer Tikka Masala** **Small Tray: \$85** **Large Shallow Tray: \$145**  
Fresh, homemade paneer cooked in a creamy sauce with onion, tomatoes, and aromatic spices.

**Veggie Vindaloo%** **Small Tray: \$65** **Large Shallow Tray: \$115**  
Highly seasoned and spicy curry made with mixed vegetables, cooked in a sauce of vinegar, red chilies, garlic, and spices.

**Veggie Chilli Masala%** **Small Tray: \$65** **Large Shallow Tray: \$115**  
Mixed vegetables cooked with green chilies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices.

**Veggie Korma** **Small Tray: \$65** **Large Shallow Tray: \$115**  
A rich, almond-flavored creamy curry cooked in mixed vegetables with a mixture of mild spices.

**Aloo Seemi Ko Tarkari%** **Small Tray: \$65** **Large Shallow Tray: \$115** A rich,

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

**Bhueteko Kauli%**

**Small Tray: \$65**

**Large Shallow Tray: \$115**

**Cauliflower sautéed with onion, tomatoes & Nepalese spices.**

**Aloo Tama Bodi%**

**Small Tray: \$65**

**Large Shallow Tray: \$115**

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

**Aloo Mutter%**

**Small Tray: \$65**

**Large Shallow Tray: \$115**

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

**Saag Chana%**

**Small Tray: \$65**

**Large Shallow Tray: \$115**

**Fresh spinach cooked with chickpeas and spices.**

**Aloo Gobhi%**

**Small Tray: \$65**

**Large Shallow Tray: \$115**

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

**Chana Masala%**

**Small Tray: \$65**

**Large Shallow Tray: \$115**

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

**Vegetable Kofta**

**Small Tray: \$65**

**Large Shallow Tray: \$115**

**Mashed vegetables formed into bite-sized balls mixed with cheese and cooked in a creamy sauce with herbs and spices.**

**Saag Aloo%**

**Small Tray: \$65**

**Large Shallow Tray: \$115**

**Delicately spiced, spinach cooked with potatoes.**

## **Chicken Specialties**

**Nepali Khukura**

**Small Tray: \$65**

**Large Shallow Tray: \$115**

**Bone-In Chicken cooked in typical Nepalese style with herbs and spices**

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**Chicken Makhani**                      **Small Tray: \$65**                      **Large Shallow Tray: \$115**  
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.

**Chicken Tikka Masala**                      **Small Tray: \$75**                      **Large Shallow Tray: \$125**  
Boneless cubes of chicken roasted in a clay tandoor oven and folded into a creamy sauce with aromatic spices.

**Chicken Curry**                      **Small Tray: \$65**                      **Large Shallow Tray: \$115**  
A cardamom flavored curry dish cooked in an Indian-style sauce containing onions, tomatoes, and Indian spices.

**Chicken Korma**                      **Small Tray: \$65**                      **Large Shallow Tray: \$115**  
A rich, almond-flavored creamy curry cooked in Chicken with a mixture of mild spices.

**Chicken Madras**                      **Small Tray: \$65**                      **Large Shallow Tray: \$115**  
Freshly made savory coconut curry with madras masala including a mix of several Indian spices.

**Chicken Chilli Masala**                      **Small Tray: \$65**                      **Large Shallow Tray: \$115**  
Cooked with green chilies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices.

**Chicken Vindaloo**                      **Small Tray: \$65**                      **Large Shallow Tray: \$115**  
A highly seasoned and spicy curry made with chicken, cooked in a sauce of vinegar, red chilies, garlic, and spices.

**Chicken Saag**                      **Small Tray: \$65**                      **Large Shallow Tray: \$115**  
Delicately spiced creamed spinach cooked with boneless Chicken.

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# Lamb Specialities

## **Nepali Khasi**

**Small Tray: \$75**

**Large Shallow Tray: \$135**

**Bone-In goat meat cooked in typical Nepalese style with herbs and spices. Served with steamed rice.**

## **Lamb Tikka Masala**

**Small Tray: \$75**

**Large Shallow Tray: \$135**

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

## **Lamb Vindaloo**

**Small Tray: \$75**

**Large Shallow Tray: \$135**

**A highly seasoned and spicy curry made with lamb, cooked in a sauce of vinegar, red chilies, garlic, and spices.**

## **Lamb Chilli Masala**

**Small Tray: \$75**

**Large Shallow Tray: \$135**

**Fresh Lamb cooked with green chilies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices.**

## **Goat Chilli Masala**

**Small Tray: \$75**

**Large Shallow Tray: \$135**

**Fresh goat cooked with green chilies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices.**

## **Lamb Madras**

**Small Tray: \$75**

**Large Shallow Tray: \$135**

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

## **Lamb Korma**

**Small Tray: \$75**

**Large Shallow Tray: \$135**

**A rich, almond-flavored creamy curry cooked in Lamb with a mixture of mild spices.**

## **Lamb Curry**

**Small Tray: \$75**

**Large Shallow Tray: \$135**

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

## **Lamb Saag**

**Small Tray: \$75**

**Large Shallow Tray: \$135**

**Delicately spiced creamed spinach cooked with boneless lamb**



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# Seafood Specialities

**All Fish Items Are Mahi Mahi**

## **Shrimp Vindaloo**

**Small Tray: \$85**

**Large Shallow Tray: \$145**

**A highly seasoned and spicy curry made with shrimp, cooked in a sauce of vinegar, red chilies, garlic, and spices.**

## **Fish Vindaloo**

**Small Tray: \$85**

**Large Shallow Tray: \$145**

**A highly seasoned and spicy curry made with mahi mahi, cooked in a sauce of vinegar, red chilies, garlic, and spices.**

## **Shrimp Chilli Masala**

**Small Tray: \$85**

**Large Shallow Tray: \$145**

**Shrimp cooked with green chilies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices.**

## **Fish Chilli Masala**

**Small Tray: \$85**

**Large Shallow Tray: \$145**

**Fish cooked with green chilies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices.**

## **Shrimp Madras**

**Small Tray: \$85**

**Large Shallow Tray: \$145**

**Savory coconut shrimp curry with madras masala, including a mix of several Indian spices.**

## **Fish Madras**

**Small Tray: \$85**

**Large Shallow Tray: \$145**

**Savory coconut fish curry with madras masala, including a mix of several Indian spices.**

## **Shrimp Korma**

**Small Tray: \$85**

**Large Shallow Tray: \$145**

**A rich, almond-flavored creamy curry cooked in shrimp with a mixture of mild spices.**

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**Fish Korma** **Small Tray: \$85** **Large Shallow Tray: \$145**

**A rich, almond-flavored creamy curry cooked in fish with a mixture of mild spices.**

**Shrimp Curry** **Small Tray: \$85** **Large Shallow Tray: \$145**

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

**Fish Tikka Masala** **Small Tray: \$85** **Large Shallow Tray: \$145**

**Pieces of mahi mahi roasted in a clay tandoor oven and folded into a creamy sauce with aromatic spices.**

**Shrimp Tikka Masala** **Small Tray: \$85** **Large Shallow Tray: \$145**

**Shrimp roasted in a clay tandoor oven and folded into a creamy sauce with aromatic spices.**

**Shrimp Makhani** **Small Tray: \$85** **Large Shallow Tray: \$145**

**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.**

**Shrimp Saag** **Small Tray: \$85** **Large Shallow Tray: \$145**

**Delicately spiced creamed spinach cooked with pieces of mahi mahi**

## **Rice Specialities**

**Steamed Basmati Rice** **Small Tray: \$25** **Large Shallow Tray: \$45**

**Jeera Rice** **Small Tray: \$35** **Large Shallow Tray: \$65**

**Basmati rice cooked with cumin seeds.**

**Pulav Rice** **Small Tray: \$35** **Large Shallow Tray: \$65**

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

**Saffron Rice** **Small Tray: \$35** **Large Shallow Tray: \$65**

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**Basmati rice cooked with saffron and green peas**

**Vegetable Biryani**

**Small Tray: \$65**

**Large Shallow Tray: \$105**

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

**Chicken Biryani**

**Small Tray: \$65**

**Large Shallow Tray: \$125**

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

**Lamb Biryani**

**Small Tray: \$75**

**Large Shallow Tray: \$135**

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

**Goat Biryani**

**Small Tray: \$75**

**Large Shallow Tray: \$135**

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

**Shrimp Biryani**

**Small Tray: \$75**

**Large Shallow Tray: \$135**

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

## **Tandoori Bread**

**Tandoori Butter Naan: \$4 Per PC**

**Tandoori Roti 0%: \$4 Per PC**

**Garlic Naan: \$5 Per PC**

**Onion Naan: \$5 Per PC**

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**Chilli Naan: \$5 Per PC**

**Paneer Naan: \$5 Per PC**

**Poori<sup>0%</sup>: \$5 Per PC**

**Bhatura: \$5 Per PC**

**Lachacha Paratha: \$5 Per PC**

**Aloo Paratha: \$5 Per PC**

## **Desserts**

**Gulab Jamun**

**Small Tray: \$75**

**Large Shallow Tray: \$135**

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

**Gajar Ka Halawa**

**Small Tray: \$75**

**Large Shallow Tray: \$135**

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

**Kheer**

**Small Tray: \$65**

**Large Shallow Tray: \$115**

**Fragrant rice cooked with sweetened milk, raisins, and almonds.**

**Mango Pudding**

**Small Tray: \$65**

**Large Shallow Tray: \$115**

**Sweet mango puree mixed with cream and dry fruits.**

## **Beverages**

**Soft Drinks: \$3.50 Each**

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**Choose From:**

- **Bottle Water**
- **Coke**
- **Diet Coke**
- **Sprite**
- **Ginger Ale**
- **Brisk Iced Tea**
- **Soda Water**
- **Tonic Water**

**Masala Tea: \$4 Each**

**Mango Lassi: \$3.50 Each**

**Lassi: \$3.50 Each**

**Mango Shake: \$3.50 Each**

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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 version menu prices are subject to change at any time. Any food allergies please tell us in advanced.

Delivery fee and service charge and applicable tax will apply.

Thank you for your support!

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