

Soups and Salad

- 01 **House Special Garden Salad** 7.99
Fresh cucumbers, carrots, onions, lettuce, and tomatoes served with house dressing.
- 02 **Onion Lemon Chilli Plate** 3.00
- 03 **Vegetable Soup** 8.99
Lentils and vegetables mixed with mild Indian spices. Classic Indian soup
- 04 **Chicken Soup** 8.99
Lentils and vegetables mixed with mild Indian spices. Classic Indian Soup

Condiments

- 06 **Mix Raita** 4.50
Chilled yogurt mixed with tomatoes, cucumbers, carrots, and garnished with cilantro.
- 07 **Plain Yogurt** 4.50
Plain Yogurt
- 08 **Roasted Papadum** 4.50
Thin, crispy pieces of roasted lentil chips.
- 09 **Masala Papad** 5.95
Thin, crispy pieces of fried papadum. Served with mixed condiments containing cilantro, onion, cucumber, mint, and sweet tamarind
- 10 **Bombay Bhel Poori** 7.95
Puffed rice mixed with a selection of condiments including sweet tamarind, mint, green chillies, onion, and cilantro.
- 11 **Papdi Chaat** 9.95
Crisp Fried dough with potatoes and chickpeas with mint & tamarind chutney garnished with cilantro, Chaat masala.
- 12 **Samosa Chaat** 9.95
Spicy, tangy and topped with yogurt, cilantro, chaat masala & chutneys over the veg. Samosa.
- 13 **Sd Chutneys** 3.00

18% service charge will add a party of 6 or more for dine in
Note from Nepal House Management
We use other spices then 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!



House Salad



Vegetarian Soup



Cheese Pakora



Chicken 65



Vegetable Samosa

Appetizers (Nepali)

- 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.
- 21 **Vegetable Steamed Mo:Mo** 16.95
- 22 **Vegetable Fried Mo:Mo** 16.95
- 23 **Chicken Steamed Mo: Mo** 16.95
- 24 **Chicken Fried Mo:Mo** 16.95
- 25 **Chilli Fried Veg. Mo: Mo (Spicy!)** 17.95
- 26 **Chilli Fried Chicken Mo: Mo (Spicy!)** 17.95
- Paneer Chow Mein:** \$18.95 Stir-fried noodles, with your choice of toppings, mixed with a blend of spices.
- 27 **Vegetable Chow Mein** 17.95
- 28 **Chicken Chow Mein** 17.95
- 29 **Shrimp Chow Mein** 19.95

Appetizers (Indian)

- Choila:** Your choice of meat, marinated in ginger, garlic, tomatoes, mustard seeds, mustard oil cooked in a tandoor oven and served with bhatmas chiura and aloo ko achar.
- 30 **Chicken Choila** 17.95
- 31 **Lamb Choila** 19.95
- Pakoras:** Choice of topping mixed with spiced garbanzo flour & deep fried in vegetable oil. Served with house special tamarind and mint/cilantro chutney.
- 32 **Onion Bhaji Pakora** 7.95
Thinly sliced onion
- 33 **Vegetable Pakora** 7.95
- 34 **Mirchi Pakora** 7.95
- 35 **Paneer (Cheese) Pakora** 8.95
- 36 **Chicken Pakora** 8.95
- 37 **Shrimp Pakora** 15.95
- 38 **Chicken 65** 18.95
- 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.
- 39 **Vegetable Samosa (2pcs)** 7.95
Green peas and potatoes
- 40 **Chicken Samosa (2pcs)** 7.95
- 41 **Lamb Samosa (2pcs)** 7.95
- Chilli Specialties:** Your choice of topping sautéed with onions, bell peppers, red chillies, curry leaves, Sichuan pepper, & cilantro. (Spicy!)
- 42 **Shrimp Chilli** 19.95
- 43 **Chicken Chilli** 17.95
- 44 **Paneer Chilli** 18.95
Firm cottage cheese
- 45 **Aloo Chilli (Potatoes)** 13.95



Chicken MoMo



Vegetable Momo



Vegetable Chow Mein



Lamb Samosa



Chicken Chilli

Nepalese Style Entrees

- (Served with Steamed Basmati Rice)
- 51 **Aloo Ra Seemi Ko Tarkari** 16.95
Fresh potatoes cooked to perfection with green beans and mild Nepalese spices along with ginger tomatoes & fresh herbs.
- 52 **Aloo Tama Bodi** 17.95
Combination of potatoes, Bamboo shoots & black-eyed beans cooked with Himalayan spices.
- 53 **Palungoko Saag** 17.95
Fresh spinach sautéed with cumin, mustard, and fenugreek seeds alongside dry red chillies, garlic, and ginger.
- 54 **Janeko Daal (Tadka style)** 16.95
Yellow lentils cooked in a traditional Nepalese wok with onion, ginger, garlic, & tomatoes.
- 55 **Bhuteko Kauli** 17.95
Cauliflower sautéed with onion, tomatoes & Nepalese spices.
- 56 **Nepali Khasi (Bone-In)** 18.95
Chunks of bone-in goat stewed in Nepali spices.
- 57 **Nepali Khukura** 18.95
Bone-in chicken cooked in Nepali spices.
- 58 **Goat Chilli Masala** 18.95
Tender boneless goat cooked with green chillies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices it.

Indian Style Vegetarian Curries

- (Served with Steamed Basmati Rice)
- 61 **Veggie Makhani** 16.95
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
- 62 **Veggie Vindaloo (Spicy!)** 16.95
A highly seasoned and spicy curry made with mixed vegetables cooked in a sauce of vinegar, red chillies, garlic, and spices.
- 64 **Aloo Mutter** 16.95
Green peas and potatoes cooked with tomatoes, onion, and ginger-garlic paste
- 65 **Saag Chana** 16.95
Fresh spinach cooked with chickpeas and spices.
- 66 **Dal Makhani** 16.95
Whole black lentils simmered and tempered with ginger, tomatoes, and herbs.
- 67 **Aloo Gobhi** 17.95
Fresh cauliflower and potatoes cooked to perfection with mild Indian spices along with ginger.
- 68 **Chana Masala** 16.95
Delicious chickpeas cooked in an exotic blend of North Indian spices.



Aloo Tama Bodi



Dal Makhani



Aloo Gobhi



Chana Masala

- 69 **Baigan Bharta** 17.95
Fresh eggplant roasted in a clay tandoor 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.

- 70 **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.

- 71 **Farsi Bhaji** 16.95
Green Beans cooked with a rich coconut milk and cream.

- 72 **Navratan Korma** 16.95
Mixed vegetables cooked in a savory cashew and almond nut gravy.

- 73 **Saag Aloo** 16.95
Delicately spiced, spinach cooked with potatoes.

- 74 **Bhindi Masala** 16.95
Fresh okra cooked with onions, tomatoes & herbs.

- 75 **Palak Paneer (Saag paneer)** 16.95
Delicately spiced creamed spinach cooked with fresh, homemade paneer.

- 76 **Kadhai Paneer** 17.95
Fresh, homemade paneer cooked with bell peppers, garlic, onion, tomatoes, and wild chillies.

- 77 **Mutter Paneer** 16.95
Fresh, homemade paneer cooked with green peas, tomatoes, onion, ginger-garlic paste & cream sauce.

- 78 **Paneer Bhurji** 17.95
Fresh, homemade paneer scrambled and cooked with onion, tomatoes and spices.

- 79 **Paneer Chilli Masala** 17.95
Stir-fried paneer sautéed with a variety of peppers, then cooked in spices and herbs.

- 80 **Paneer Makhani** 17.95
Fresh, homemade paneer cooked in a creamy tomato sauce.

- 81 **Paneer Tikka Masala** 17.95
Fresh, homemade paneer cooked in a creamy sauce with onion, tomatoes, and aromatic spices.



Paneer Makhani



Chicken Madras



Chicken Tikka Masala



Palak Paneer

Indian Style Chicken Curries

(Served with Steamed Basmati Rice)

- 82 **Chicken Madras** 17.95
Freshly-made savory coconut curry with madras masala including a mix of several Indian spices.

- 83 **Chicken Makhani (Butter Chicken)** 17.95
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.

- 84 **Chicken Tikka Masala** 17.95
Boneless cubes of chicken roasted in a clay tandoor oven and folded into a creamy sauce with aromatic spices.

- 85 **Chicken Curry** 17.95
A cardamom flavored curry dish cooked in an Indian-style sauce containing onions, tomatoes and Indian spices.

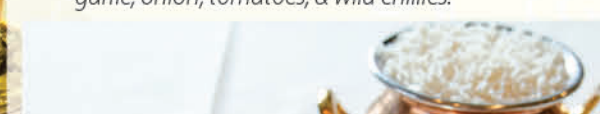
- 86 **Chicken Saag** 17.95
Tender boneless chicken cooked in delicately spiced cream spinach.

- 87 **Chicken Korma** 17.95
A rich, almond-flavored creamy curry cooked in boneless chicken with a mixture of mild spices.

- 88 **Chicken Vindaloo (Spicy!)** 16.95
A highly seasoned and spicy curry made with boneless chicken cooked in a sauce of vinegar, red chillies, garlic, and spices.

- 89 **Chicken Chilli Masala (Spicy!)** 17.95
Tender boneless chicken cooked with green chillies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices.

- 90 **Kadhai Chicken** 17.95
Tender boneless chicken cooked w. bell peppers, garlic, onion, tomatoes, & wild chillies.



See you soon again

Indian Style Lamb Curries

(Served with Steamed Basmati Rice)

- 91 **Lamb Madras** 18.95
Freshly-made savory coconut curry with madras masala including a mix of several Indian spices.
- 92 **Lamb Tikka Masala** 18.95
Boneless pieces of lamb roasted in a clay tandoor oven and folded into a creamy sauce with aromatic spices.
- 93 **Lamb Curry** 18.95
A cardamom flavored curry dish cooked in an Indian-style sauce containing onions, tomatoes and Indian spices.
- 94 **Lamb Korma** 18.95
A rich, almond flavored creamy curry cooked in boneless lamb with a mixture of mild spices.
- 95 **Keema Mutter** 18.95
Minced lamb cooked with chopped onions, tomatoes, and green peas.
- 96 **Lamb Vindaloo (Spicy!)** 17.95
A highly seasoned and spicy curry made with boneless lamb cooked in a sauce of vinegar, red chillies, garlic, and spices.
- 97 **Lamb Saag** 17.95
Boneless lamb cooked in delicately spiced cream spinach.
- 98 **Kadhai Lamb** 18.95
Boneless cooked with bell peppers, garlic, onion, tomatoes and wild Chillies.
- 99 **Lamb Chilli Masala (Spicy!)** 18.95
Boneless lamb cooked with green chillies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices.

Seafood Curries

(Served with Steamed Basmati Rice)

- 100 **Shrimp Tikka Masala** 18.95
Shrimp delicately spiced and folded into a creamy sauce with aromatic spices.
- 101 **Fish Tikka Masala** 18.95
Pieces of Mahi Mahi fillet marinated in yogurt and cooked in a tandoor, then folded into our chef's special sauce.
- 102 **Goa Style Fish Curry (Mahi Mahi)** 18.95
Freshly-made savory coconut curry with madras masala including a mix of several Indian spices.
- 103 **Shrimp Curry** 18.95
A cardamom flavored curry dish cooked in an Indian-style sauce containing onions, tomatoes and Indian spices.
- 104 **Fish Chilli Masala (Spicy!)** 18.95
Fish cooked with green chillies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices.



Lamb Tikka Masala



Fish Goa Curry



Chicken Biryani

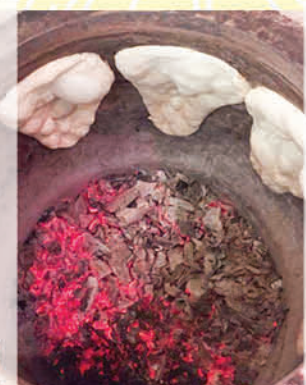
- 105 **Shrimp Chilli Masala (Spicy!)** 18.95
Shrimp cooked with green chillies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices.
- 106 **Fish Vindaloo (Mahi Mahi) (Spicy!)** 18.95
A highly seasoned and spicy curry made with Mahi Mahi cooked in a sauce of vinegar, red chillies, garlic, and spices.
- 107 **Shrimp Vindaloo (Spicy!)** 18.95
A highly seasoned and spicy curry made with shrimp cooked in a sauce of vinegar, red chillies, garlic, and spices.
- 108 **Shrimp Makhani** 18.95
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.
- 109 **Shrimp Saag** 18.95
Shrimp cooked in delicately spiced cream spinach.
- 110 **Shrimp Madras** 18.95
Freshly-made savory coconut curry with madras masala including a mix of several Indian spices.
- 111 **Salmon Curry** 18.95
Freshly-made savory coconut curry with madras masala including a mix of several Indian spices.
- 112 **Salmon Vindaloo** 18.95
A highly seasoned and spicy curry made with Mahi Mahi cooked in a sauce of vinegar, red chillies, garlic, and spice

Basmati Rice Specialities

- 113 **Steamed Basmati Rice** 5.99
- 114 **Jeera Rice** 6.95
Basmati rice cooked with cumin seeds and butter.
- 115 **Mutter Pulav (Chef recommended)** 7.99
Basmati rice cooked with a pinch of cumin seeds, green peas, and butter.
- 116 **Saffron Rice** 6.95
Basmati rice cooked with saffron color and green peas.
- 117 **Mixed Vegetables Biryani** 17.95
Basmati rice infused with saffron, richly flavored with herbs and spices and then cooked along mixed vegetables. *Served with Mix Riata*
- 118 **Chicken Biryani** 17.95
Basmati rice infused with saffron, richly flavored with herbs and spices and then cooked along with tender pieces of chicken. *Served with Mix Riata*
- 119 **Lamb Biryani** 18.95
Basmati rice infused with saffron, richly flavored with herbs and spices and then cooked along with tender pieces of lamb. *Served with Mix Riata*
- 120 **Shrimp Biryani** 18.95
Basmati rice infused with saffron, richly flavored with herbs and spices and then cooked along with shrimp. *Served with Mix Riata*
- 121 **Goat Biryani (Bone-In)** 18.95
Basmati rice infused with saffron, richly flavored with herbs and spices and then cooked along with tender pieces of bone-in goat. *Served with Mix Riata*



Tandoori Chicken



Tandoori Naan



kadhai Paneer



Tandoori Dishes

(Served with Steamed Basmati Rice)

- 123 **Tandoori Lamb Tikka** 21.95
Diced boneless lamb marinated in yogurt, ginger-garlic paste, and Indian spices and finally roasted in a clay tandoor oven.
- 124 **Lamb Seekh Kebab** 21.95
Minced lamb marinated in herbs and spices and then roasted in a clay tandoor oven.
- 125 **Tandoori Chicken (Bone-In)** 19.95
Bone-in chicken marinated in a yogurt blend of colorful Indian spices and herbs and roasted in a clay tandoor oven.
- 126 **Tandoori Chicken Tikka** 21.95
Succulent pieces of boneless chicken marinated in yogurt, ginger-garlic paste, and Indian spices and finally roasted in a clay tandoor oven.

Tandoori Bread

- 128 **Tandoori Naan** 5.00
Flat bread made with white flour, dry yeast, salt, water, a hint of yogurt, and baked in a clay tandoor oven.
- 129 **Tandoori Roti** 5.00
Whole wheat bread baked in the clay tandoor oven
- 130 **Onion Naan** 5.99
A tandoori naan stuffed with onions, chaat masala, and cilantro.
- 131 **Garlic Naan** 5.99
A tandoori naan baked with garlic and cilantro.
- 132 **Chilli Naan (Spicy!)** 5.99
Garlic, green chillies, and cilantro stuffed into fresh unleavened bread and baked in a clay tandoor oven.
- 133 **Poori** 5.99
Whole wheat flat bread fried in hot oil to puff.
- 134 **Bhatura** 5.99
A tandoori naan fried in hot oil to puff.
- 135 **Lachcha Paratha** 5.99
Whole wheat layered flat bread baked in a clay tandoor oven.
- 136 **Aloo Paratha** 5.99
Whole wheat flat bread stuffed with spiced boiled potatoes and cilantro baked in a clay tandoor oven.
- 137 **Paneer Naan (Cottage Cheese)** 5.99
A tandoori naan stuffed with firm cottage cheese.
- 138 **Lamb (Keema) Naan** 5.99
A tandoori naan stuffed with spiced minced lamb and cilantro.

Desserts

- 141 **Gulab Jamun** 5.99
Golden fried donut holes made from milk solids and soaked in a sweet saffron syrup.
- 143 **Gajar Ka Halwa** 5.99
Grated carrots cooked in milk and reduced to form a pudding. Garnished with assorted nuts.
- 144 **Kheer** 5.99
Fragrant rice cooked with sweetened milk, raisins and almonds.
- 145 **Mango pudding** 5.99
Sweet mango puree mixed with cream and dry fruits



Gulab Jamun



Masala Tea



Mango Lassi

Beverages

- 146 **Masala Tea (Indian Style) (each)** 4.00
High grade black tea boiled with milk, ginger, and cardamom.
- 148 **Lassi (each)** 4.00
Rich and creamy, churned yogurt served chilled.
Choice of: Mango Lassi or Sweet Lassi
- 149 **Choice of Soda/ Water** 3.50
Coke, Diet Coke, Sprite, and Ginger Ale.
Bottle water, Lemonade

PLEASE ASK SERVER ABOUT WINE AND BEER

Combo Dinner

Chef recommended

(Serves 3+ people. Highly Recommended)

- 152 **Vegetarian** 55.00
Aloo Gobhi, Janeko Daal, Palak
Paneer, Naan, & Garlic Naan
- 153 **Non-Vegetarian** 58.00
Butter Chicken, Mutter Paneer, Chef's Special
Tandoori Platter, Naan, & Garlic Naan



Nepalese Cuisine

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