

Salad / Condiments

1. House Special Garden Salad - \$4.99

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

2. Mix Raita - \$3.00

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

3. Roasted Papadum - \$2.00

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 - \$4.95

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

Appetizers

Pakorras: 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. Homemade Paneer (Cheese) Pakora - \$6.99

11. Chicken Pakora - \$6.95

12. Shrimp Pakora - \$12.95

13. 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.

14. Vegetable Samosa (Green Peas and Potatoes) - \$4.99

15. Chicken Samosa - \$4.99

16. Lamb Samosa - \$4.99

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

17. Shrimp Chili - \$16.95

18. Yogurt Marinated Chicken Chili - \$12.95

19. Homemade Paneer Chili (Firm Cottage Cheese) - \$12.95

20. Aloo Chili (Potatoes) - (Vegan) - \$8.95

21. Chili Fried Vegetable Mo:Mo (Nepalese Dumplings) - \$13.95

22. Chili Fried Chicken Mo:Mo (Nepalese Dumplings) - \$13.95

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.

23. Mixed Vegetable Mo:Mo - \$10.95

24. Chicken Mo:Mo - \$10.95

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

25. Vegetable Chow Mein - (Vegan) - \$11.95

26. Chicken Chow Mein - \$11.95

27. 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.

28. Chicken Choila - \$12.95

29. Goat Choila- \$16.95

Entrees

Tandoori Specialties - Served with Steamed Basmati Rice

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

30.. Tandoori Paneer Tikka - \$19.95

31. Tandoori Lamb Tikka - \$19.95

32. Lamb Seekh Kebab - \$19.95

33. Tandoori Chicken Half (Bone-In) - \$16.95

34. Tandoori Chicken Tikka - \$17.95

35. Chicken Malai Kebab - \$16.95

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

37. Tandoori Prawn - \$19.95

38. Goat Sekuwa

Dal Specialties- Served with steamed Basmati Rice

39. Dal Makhani - \$15.95

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

40. Dal Fry (Tadka style) - \$15.95

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

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

41. Palak Paneer (Saag paneer) - \$15.95

Delicately spiced creamed spinach cooked with fresh, homemade paneer.

42. Kadai Paneer - \$16.95

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

43. Mutter Paneer - \$15.95

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

44. Paneer Bhurji - \$16.95

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

45. Paneer Chilli Masala - \$16.95

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

46. Paneer Makhani - \$16.95

Fresh, homemade paneer cooked in a creamy tomato sauce.

47. Paneer Tikka Masala - \$16.95

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.

48. Veggie Vindaloo - \$15.95

49. Chicken Vindaloo - \$15.95

50. Lamb Vindaloo - \$16.95

51. Shrimp Vindaloo - \$16.95

52. Fish Vindaloo (Mahi Mahi) - \$16.95

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

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

53. Veggie Chilli Masala - \$15.95

54. Chicken Chilli Masala - \$16.95

55. Lamb Chilli Masala - \$18.95

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

57. Shrimp Chilli Masala - \$18.95

58. 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.

59. Chicken Madras - \$16.95

60. Lamb Madras - \$18.95

61. Shrimp Madras - \$18.95

62. 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.

63. Veggie Korma - \$15.95

64. Chicken Korma - \$16.95

65. Lamb Korma - \$18.95

66. Shrimp Korma - \$18.95

67. 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.

68. Chicken Curry - \$16.95

69. Lamb Curry - \$18.95

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

71. Shrimp Curry - \$18.95

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

73. Egg Curry - \$16.95

Tikka Masala Specialities - Served with Steamed Basmati Rice

74. Chicken Tikka Masala - \$16.95

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

75. 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.

76. 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.

77. Veggie Makhani - \$16.95

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

79. Shrimp Makhani - \$17.95

Vegetable Specialties - Served with Steamed Basmati Rice

80. 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.

81. Bhuteko Kauli (Vegan) - \$17.95

Cauliflower sautéed with onion, tomatoes & Nepalese spices.

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

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

83. Aloo Mutter (Vegan) - \$16.95

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

84. Saag Chana (Vegan) - \$16.95

Fresh spinach cooked with chickpeas and spices.

85. Aloo Gobhi (Vegan) - \$16.95

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

86. Chana Masala (Vegan) - \$16.95

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

87. 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.

88. 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.

89. Navratan Korma - \$16.95

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

90. Saag Aloo (Vegan) - \$16.95

Delicately spiced, spinach cooked with potatoes.

91. Bhindi Masala (Vegan) - \$16.95

Fresh okra cooked with onions, tomatoes & herbs.

Rice

Basmati Rice Specialities

92. Jeera Rice - \$5.95

Basmati rice cooked with cumin seeds and butter.

93. Mutter Pulav - \$5.95

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

94. Saffron Rice - \$5.95

Basmati rice cooked with saffron and green peas.

Biryani Specialties - Served with Mix Riata

95. Mixed Vegetables Biryani - \$16.95

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

96. Chicken Biryani - \$16.95

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

97. Lamb Biryani - \$17.97

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

98. Shrimp Biryani - \$17.95

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

99. Goat Biryani (Bone-In) - \$16.95

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

Tandoori Bread

100. 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.

101. Tandoori Roti (Vegan) - \$3.00

Whole wheat bread baked in the clay tandoor oven

102. Onion Naan - \$4.00

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

103. Garlic Naan - \$4.00

A tandoori naan baked with garlic and cilantro.

104. Chilli Naan (Spicy) - \$4.00

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

105. Poori (Vegan) - \$4.00

Whole wheat flat bread fried in hot oil to puff.

106. Bhatura - \$4.00

Leavened and fermented bread fried in hot oil.

107. Lachcha Paratha - \$4.00

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

108. Aloo Paratha - \$4.00

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

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

Fresh unleavened bread stuffed with firm cottage cheese.

110. Lamb (Keema) Naan - \$4.00

Fresh unleavened bread stuffed with spiced minced lamb with cilantro.

Desserts

111. Gulab Jamun - \$5.99

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

112. Rasgulla - \$5.99

Puffed solid milk pastry soaked in a sweet saffron syrup.

113. Gajar Ka Halwa - 5.99

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

114. Kheer - 5.99

Fragrant rice cooked with sweetened milk, raisins and almonds.

115 - Mango pudding- 5.99

Sweet mango puree mixed with cream and dry fruits

Beverages

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

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

117. Soft Drinks - \$3.00 each

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

118. Lassi - \$3.00 each

Rich and creamy, churned yogurt served sweet and chilled

119. Mango Lassi - \$3.00 each

Churned yogurt mix with sweet mango puree served chilled.

120. 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!

