



TASTE OF HIMALAYA

Welcome
To
Nepalese Chef
Cheltenham, GL50 3NX

OPENING HOURS

Lunch Menu Available 🕒 12:00 PM - 2:30 PM
Mon-Sat Evening 🕒 5:00 PM - 11 PM
Sunday Evening 🕒 2:30 PM - 10 PM



Spot the "Vegan Option" sign indicating that the items are available for ordering in its vegan version.

SPICINESS GUIDE ON OUR DISHES

The spiciness of some main dishes can be adjusted to your taste. Please specify your preferred level of spiciness when placing your order.

Mild 🟡 Medium 🌿 Medium To Hot 🌿🌿 Hot 🌿🌿🌿 Very Hot 🌿🌿🌿🌿

ALLERGIES

All our dishes are cooked with vegetable oil containing soy. As all items are prepared in the same area, there may be trace allergens present in every dish. For everyone's enjoyment and safety, our dishes are clearly labeled to indicate potential allergens. Please refer to the key below for information on the 14 main allergens present in some of our dishes.

Gluten G	Dairy D	Peanuts P	Nuts N	Sesame S
Celery C	Soy S	Fish F	Mustard M	Lupin L
Sulphur Dioxide and Sulphites SS	Molluscs & Crustaceans MC	Eggs E		



WHITE WINE

Driest - Sweetest



1. **Mariquita Sauvignon Blanc (Chile) (2)** £28.00
Fresh, lively, and beautifully bright. This easy-drinking Chilean favorite delivers classic, expressive aromas of zesty citrus fruity and crisp green apple with a clean, uplifting finish.
2. **Le Serin Côtes de Gascogne Blanc (France) (2)** £35.00
A vibrant and incredibly refreshing white wine from Southwest France. True to its label ("Fruité & frais"), it bursts with juicy aromas of fresh crisp green apple, fresh pear, and zesty citrus fruit, leading to a clean, uplifting finish.
3. **Pinot Grigio (Italy) (2)** £35.00
Crisp, clean and effortlessly refreshing. A classic Italian white showcasing delicate floral aromas, bright green apple notes, and a vibrant, thirst-quenching finish.
4. **Bushranger Chardonnay (Australia) (3)** £40.00
Generous and beautifully rounded. A classic Australian white featuring expressive aromas of ripe peach and tropical fruits, layered with a soft, creamy palate and a smooth, elegant finish.
5. **Chablis France) (1)** £50.00
A masterclass in purity. Exquisitely lean and bone-dry, it delivers a piercing harmony of crisp green apple, flinty minerality, and a steely, mouthwatering finish.
6. **Allan Scott Sauvignon Blanc Marlborough (Newzealand) (2)** £55.00
A classic Marlborough powerhouse. Intensely punchy and aromatic, it delivers a vibrant explosion of zesty passionfruit, fresh gooseberry and bright citrus over a crisp, mouthwatering finish.
7. **Sancerre Sauvignon Blanc (France) (2)** £60.00
A masterclass in Loire elegance. Intensely aromatic, it layers bright citrus zest and crisp orchard fruits over a refined, mouthwatering mineral finish.
8. **Puligny Montrachet, Pierre Bouree Fils (France) (2)** £85.00
Magnificent white Burgundy showcasing great power and elegance. It opens with complex aromas of roasted hazelnuts and toasted almonds, blending into layered flavors of ripe citrus and yellow apples with a beautifully balanced, long finish.

ROSE WINES

9. **Pinot Grigio Rose (Italy) (2)** £35.00
crisp, and beautifully delicate. A refreshing Italian blush wine bursting with subtle wild strawberry aromatics and a clean, thirst-quenching finish. Luscious, juicy, and beautifully fruit-forward.
10. **Cougars Moon White Zinfandel (USA) (5)** £30.00
A popular medium-sweet style packed with bright candy notes and an explosion of ripe, sugary summer strawberries.

RED WINES

Easy Drinking - Full Bodied



11. **Mariquita Merlot(Chile) (B)** £28.00
A beautifully poised red offering aromas of ripe black stone fruits, smooth mocha and subtle spice. Demonstrates exceptional varietal purity with a luxurious, silky texture and a polished, well-balanced finish.
12. **Le Serin Carignan Vieilles Vignes (France) (C)** £35.00
Sourced from 60-year-old vines in the South of France, this elegant red offers a superb balance of dark plum and ripe blackberry flavors. Interwoven with subtle notes of wild Mediterranean herbs and sweet spice, it delivers a smooth, velvety finish.
13. **Caoba Malbec (Argentina) (D)** £40.00
A beautifully poised expression offering a striking bouquet of ripe blackberries, dark plums, and delicate hints of sweet spice. On the palate, it reveals exceptional depth and varietal purity, framed by plush, velvety tannins and an elegantly long, seamless finish.
14. **Rioja (Spain) (D)** £40.00
A beautifully poised and expressive red offering a fresh, fruity bouquet of ripe forest fruits, wild raspberries, and soft red berries. On the palate, it reveals excellent varietal purity with a touch of elegant vanilla, framed by plush, supple tannins and a smooth, velvety finish.
15. **Pinotage(South Africa) (D)** £40.00
Coastal Region, South AfricaA beautifully structured and expressive red, offering a complex bouquet of dark forest fruits, wild bramble and a subtle hint of earthy spice. Crafted from old bush vines, it delivers striking depth and varietal purity on the palate, framed by supple, well-integrated tannins and a long, savory finish.
16. **Fleurle (France) (A)** £50.00
An exquisitely poised and fragrant red, offering an elegant bouquet of fresh iris, wild strawberries, and delicate red currants. On the palate, it reveals exceptional purity and a graceful, light-to-medium body, seamlessly framed by silken tannins and a crisp, mineral-laced finish.
17. **Chateau Sergeant Lalande de Pomerol (France) (E)** £65.00
An exceptionally poised and sophisticated Right Bank Bordeaux, offering an intense bouquet of ripe black cherries, dark plums, and subtle hints of toasted oak. On the palate, it reveals remarkable depth and texture, seamlessly framed by firm, velvety tannins and an elegantly long, opulent finish..

HOUSE WINES

	Small Glass 175ml	Large Glass 250ml	Bottle 75cl
Red wine (Chile) (B)	£6.00	£7.50	£22.00
White Wine(Chile) (2)	£6.00	£7.50	£22.00
Rose Wine (Spain) (2)	£6.00	£7.50	£22.00

NON-ALCOHOLIC WINE

- Red wine (Non-Alcoholic)** £25.00
A rich premium non alcoholic red wine with a deep ruby colour and an aroma of cherries & plums.
- White Wine (Non-Alcoholic)** £25.00
Fresh, aromatic Sauvignon Blanc with classic gooseberry and tropical fruit flavours, and has had the alcohol carefully removed making it perfect for you to enjoy at any time.

SPARKLING WINE & CHAMPAGNE

Prosecco Sparkling Wine 20 cl	£8.50
Prosecco Sparkling Wine 75 cl	£30.00
Bollinger Special Cuvee 75 cl	£85.00

COCKTAILS

Espresso Martini (Vodka, kahlua, fresh espresso and vanilla syrup.)	£12.00
Margarita (Tequila, triple sec, lime juice.)	£12.00
Piña Colada (Rum, coconut milk, lime juice, pineapple juice.)	£12.00
Mojito (Rum, mint leaves, lime juice, syrup, sparkling water.)	£12.00
Kir Royale (Crème de cassis and sparkling wine.)	£10.00
Buck's Fizz (Orange juice and sparkling wine.)	£10.00

MOCKTAILS

Virgin Piña Colada (Coconut milk, lime juice and pineapple juice.)	£9.00
Virgin Mojito (Mint leaves, lime juice, syrup and sparkling water.)	£7.00
Shirley Peach (Fresh ginger, fresh mint, peach puree, syrup, ginger ale.)	£7.00
Mango Lassi (Syrup, yoghurt and mango)	£7.00
Sweet Lassi (Syrup and yoghurt.)	£6.50
Salted Lassi (Pinch of salt and yoghurt.)	£6.50

DRAUGHT

	Pint`	Half Pint
Cobra 4.3%	£6.00	£3.50
Elephant 4.5% (A clean and crisp Nepalese lager with a dry and refreshing finish)	£6.00	£3.50

BOTTLE (BEERS & CIDERS)

Gurkha 660 ml	£7.50	Magners 568ml	£6.00
Cobra 660 ml	£7.50	Alcohol Free Beer	£5.00
Cobra 330 ml	£5.00	Blindside medium sweet craft cider 4% 500ml	£7.50

SPIRITS & SHOTS (Mixer - £2.00)

Gin 37.5 % ABV 25 ml	£4.00
Vodka 37.5% ABV 25 ml	£4.00
Captain Morgan Dark Rum 40% ABV 25 ml	£4.00
Captain Morgan Spiced Rum 35% ABV 25ml	£4.00
Bacardi 37.5% ABV 25 ml	£4.00
Scotch Whisky 40% ABV 25 ml	£4.00
Malibu 18% ABV 50 ml	£4.50
Pimm's 25% ABV 25 ml	£4.00
Archers 18% ABV 50 ml	£4.50
Martini(dry/rosso/Bianco) 15% ABV 50ml	£4.50
Pink Gin 35% ABV 25 ml	£4.25
Jack Daniel's 40% ABV 25 ml	£4.25
Southern comfort 35% ABV 25 ml	£4.25
Bombay sapphire 40% ABV 25 ml	£4.25
Jameson 40% ABV (Malt Whisky)25 ml (Irish whiskey)	£4.50
Glenfiddich 40% ABV (Malt Whisky)25 ml	£4.50
appleton jamaican rum 40% ABV 25 ml	£4.50
Courvoisier 40% ABV 25 ml	£4.50
Rémy Martin VSOP 40.00% ABV 25 ml	£5.50
Amrut (Malt Whisky) 46% ABV 25 ml (Indian Rum)	£7.00
KHUKRI XXX RUM 42.8% ABV 25ml (Nepalese Rum)	£6.00

LIQUEURS

5 Walla Chai Tea Cream Liqueur 17.00% ABV 50ml	£5.00
Amaretto 28.00% ABV 25 ml	£4.00
Sambuca 38.00% ABV 25 ml	£4.00
Tequila 38.00% ABV 25 ml	£4.00
Baileys 17.00% ABV 50 ml	£5.00
Cointreau 40.00% ABV 25 ml	£4.00
Tia Maria 20.00% ABV 50 ml	£5.00
Port 19.00% ABV 50 ml	£5.00

SOFT DRINKS & MINERAL

	Large	Small
Coke	£5.00	£3.50
Diet Coke	£5.00	£3.50
Lemonade	£5.00	£3.50
Orange Juice	£5.00	£3.50
Pineapple Juice	£5.00	£3.50
Soda Water	£5.00	£3.50
Soda Lime	£5.00	£3.50
Sparkling Water 70cl	£5.00	330ml £3.50
Still Water 70cl	£5.00	330ml £3.50
J20 275 ml	£4.50	
Appletiser 275 ml	£4.50	
Red Bull 225 ml	£4.50	
Ginger Ale 200 ml	£3.50	
Tonic Water	£3.50	
S/Tonic Water	£3.50	
Bitter Lemon	£3.50	

NAMASTE!

At Nepalese Chef, we offer authentic Nepalese and Indian cuisine made from scratch. We use no artificial food coloring, only carefully selected Nepalese spices and herbs. Our highly qualified chefs prepare each dish with care to accommodate every dietary need without compromising quality. While we strive to cater to diverse tastes, please inform a team member if a dish isn't to your liking, and we will gladly replace it with another item to ensure your enjoyment.

APPETISERS

 Hot and Sour Soup     	£5.00
Infused Indo-Chinese chicken broth with vibrant spice and sour notes.	
 Mulligatawny Soup  	£5.00
An Anglo-Indian classic of spiced lentils, finished with traditional aromatics.	
 Papadoms (Plain or Spicy) (Mint sauce contains )	(each) £1.00
 Chutneys (Mango chutney & Lime pickle ) (Lime pickle contains )	(Per Person) £1.00
Raita  (Cucumber or Mixed)	£2.00
 Green Salad	£2.75

SPECIALITY STARTERS

Golden Fried Prawn    	£7.00
Tiger prawns steeped in a ginger, garlic and saffron marinade, enveloped in a light crisp batter.	
Lemon Chilli Prawn  	£7.00
Charred tiger prawns glazed in a refined reduction of chilli, garlic, lemon juice and wild honey.	
Saloni Fish Tikka     (May Contain bones)	£8.00
Tender salmon fillet steeped in crushed mustard, yogurt and lemon juice, finished over live coals with a sweet garlic-chilli glaze.	
Ajwani Mahi Tikka     (May Contain bones)	£8.00
Sea Bass fillet delicately infused with carom seeds, hung curd and exquisite spices, gently finished over the grill.	
Tareko Machha     (May Contain bones)	£8.00
Crisp, thinly battered Sea Bass fillet seasoned with Himalayan spices and native herbs.	
Nepali Sekuwa   	£7.50
Tandoor-roasted lamb, showcasing a heritage Nepalese marinade of homemade natural herbs and rustic spices.	
Chicken Pakora 	£7.00
Delicate ribbons of chicken breast crisped in a gram flour crust infused with Indian herbs and spices. A timeless classic, highly recommended.	
Garlic Chicken Tikka   	£7.00
Diced chicken breast pieces steeped in fresh fenugreek, citrus, ginger, and garlic, flash-roasted in the tandoor. A genuine Nepalese specialty.	
Khahare Kebab   (Sauce Contains )	£7.50
Gently spiced minced meat blended with cottage cheese masala, grilled and served with a chef's salad.	
 Bhutuwa   (Chicken or Lamb) (Chicken Contains  )	£7.50
Tender cubes flash-seared with vine-ripened tomatoes, onion, garlic and young chillies, reduced in a rich spicy sauce. A beloved Nepalese starter classic.	
Royal Kebab  	£7.00
Hand-minced chicken infused with green chilli, garlic, ginger and fresh Nepalese herbs, filled with a core of molten mature cheddar. A tantalizing starter guaranteed to make your mouth water.	
Shahi Paneer Tikka   	£7.00
Skewered house-made paneer, sweet capsicum, and charred onion, finished in traditional tandoori spices.	
 Momo   (Sauce Contains )	£7.00
Steamed crescent pastries filled with spiced chicken mince, accompanied by potatoes and a rich sesame and Sichuan pepper emulsion.	
 Garlic Mushroom  	£6.50
Pan-seared woodland mushrooms tossed in sweet creamy butter, garlic and fine garden herbs.	
Anarasha Kebab  	£7.00
Artisanal heart-shaped chicken mince accented with native spices, herbs and macerated pineapple tidbits. presenting a delightful Nepalese starter.	

Vegetable Monchurian 🌱🌱🌱🌱🌱🌱	£7.00
Finely chopped seasonal vegetables and aromatic spices rolled into delicate crisp spheres, sautéed with ginger, garlic, and a signature sweet and sour fusion reduction.	
Kathmandu Kebab 🌱🌱🌱🌱🌱🌱	£6.50
A refined starter of finely ground chicken, infused with aromatic Nepalese spices and fresh green herbs.	
Dosa 🌱🌱🌱🌱🌱🌱 (Chicken or Vegetable) (Chicken Contains 🌱) (Sambar Contains 🌱)	£8.00
A traditional South Indian specialty featuring a crisp, golden-brown rice and lentil crepe, filled with your choice of savory chicken or seasoned vegetables. Served with a house coconut chutney and authentic sambar.	

TRADITIONAL STARTERS

Tandoori Chicken 🌱🌱🌱🌱🌱🌱	£6.00
Chicken Tikka 🌱🌱🌱🌱🌱🌱	£6.50
Sheek Kebab 🌱🌱🌱🌱🌱🌱	£6.50
Mixed Kebab 🌱🌱🌱🌱🌱🌱	£7.00
Prawn on Puri 🌱🌱🌱🌱🌱🌱	£8.00
Samosa 🌱🌱🌱🌱🌱🌱	£5.00
Onion Bhaji 🌱🌱🌱🌱🌱🌱	£6.00
Vegetable Pakora 🌱🌱🌱🌱🌱🌱	£5.00

SPECIALITY MAIN DISHES

Choice of Vegetable/ Paneer 🌱 /Tofu/Quorn/ Chicken/ Lamb/ King Prawn 🌱
 Vegetable/Paneer/Tofu/Quorn/Chicken - £12.00 Lamb - £13.00 King Prawn - £13.00

Dall Rimjhim 🌱🌱🌱🌱🌱🌱	
A heritage preparation featuring your choice of protein simmered in the chef's signature gravy, cooked down with yellow lentils, fresh lemon juice, young green chillies, garlic and tomatoes to deliver authentic Nepalese home-style flavours.	
Chhate Milan 🌱🌱🌱🌱🌱🌱	
A traditional Nepalese creation pairing tender mushrooms with cracked black peppercorns and fragrant lemon leaves, simmered in a velvety coconut milk reduction.	
Bhindi Saajh 🌱🌱🌱🌱🌱🌱	
Choice of protein simmered in the chef's signature gravy, uniquely emulsified and flavoured with tender okra, crushed sesame, ginger, garlic and fresh tomatoes for a rustic Nepalese home-style profile.	
Chhole Parikar 🌱🌱🌱🌱🌱🌱	
Your choice of protein simmered in the chef's signature gravy, cooked down with tender chickpeas, garlic, green chillies, fresh garden herbs, curry leaves and aromatic asafetida.	
Hariyo Pariyo 🌱🌱🌱🌱🌱🌱	
Your choice of protein simmered in a vibrant, freshly blended spinach purée cooked down with woodland mushrooms, vine-ripened tomatoes, garlic and fine herbs.	
Sharisha 🌱🌱🌱🌱🌱🌱	
Your choice of protein simmered in a delicate house specialty mustard sauce, layered with onions, garam masala and the chef's secret blend of herbs.	
Himalayan Curry 🌱🌱🌱🌱🌱🌱	
Your choice of protein simmered in a classic, deep savoury Nepalese gravy uniquely emulsified with traditional pickled spices. A Nepalese favourite!.	
Birat Murgi 🌱🌱🌱🌱🌱🌱 (Chicken only)	
Crisp, lightly battered chicken breast pieces wok-tossed in a luxurious honey and cashew-based reduction, creating an exceptional balance of sweet and savory.	
Rara 🌱🌱🌱🌱🌱🌱 (Chicken or Lamb)	
Tender lamb or chicken pieces slow-braised in a rich rohani reduction with hand-minced lamb, ginger, garlic, garam masala and chopped tomatoes.	
Mango Keshari 🌱🌱🌱🌱🌱🌱	
Your choice of protein simmered in a sophisticated sweet-savory fusion sauce of green cardamom, ginger, garlic, toasted cashew nuts, caramelized onion, and ripe mango.	
Patiala 🌱🌱🌱🌱🌱🌱	
Your choice of protein simmered in an aromatic Cashew nut-based gravy layered with the chef's special chopped masala, ginger, garlic, onion, and fresh tomatoes.	
Asha 🌱🌱🌱🌱🌱🌱	
Your choice of protein simmered in a modern signature reduction combining a generous amount of fine red wine with the chef's special chopped masala, premium herbs, and native spices.	

Kadhai

Your choice of protein cooked with onion, green pepper, ginger, garlic and tomato. A rich, aromatic Punjabi classic with depth, warmth and vibrant flavour.

Kandhari

Your choice of protein, simmered in a silky sauce of yogurt, cashew, tomato and garam masala, finished with fresh cream and pomegranate. Delicately sweet, aromatic and refined.

Gurkhali Khana

Your choice of protein, prepared with fresh ginger, garlic, black pepper, red chilli and garam masala. Bold, aromatic and warmly spiced — a cherished Gurkha classic.

Chettinad

Your choice of protein, infused with ginger, garlic, crushed black pepper, chilli, lemon, coconut and aromatic Indian spices, finished with mustard seeds and curry leaves. A vibrant South Indian classic from Tamil Nadu.

CHEF'S SPECIAL

Gurkha Goat Curry

£20.00

Richly spiced, slow-cooked on the bone for deep, luxurious flavour, silky sauce and tender, succulent meat.

Special Garlic Chilli Tawa (Prawn Contains) (Chicken contains)

£14.00

Chicken tikka, lamb and king prawn cooked with a signature chopped masala of garlic, green chilli, tomato, fresh herbs and native spices. Bold, aromatic and richly spiced.

Jomsom (Chicken or Lamb) (Chicken contains)

£14.00

Your choice of protein, prepared with onion, capsicum, fresh garlic, ginger, green chilli, tomato and aromatic Nepalese herbs and spices. Bold, vibrant and intensely spiced.

Kathmandu Chicken (Chicken Only) (Saucy or Dry)

£13.00

Crisp batter-fried chicken, finished with diced onion, peppers, tomato, fresh garlic and green chilli, gently simmered in a rich Himalayan sauce. Bold, aromatic and deeply satisfying.

Manchurian (Chicken or King Prawn) (Prawn contains)

£13.00

Minced chicken balls or king prawns tossed with garlic, ginger, fresh coriander, tomato ketchup and soy, finished with a delicate touch of ground white pepper. Savoury, aromatic and beautifully balanced.

Sweet and Sour (Chicken or King Prawn) (Prawn contains)

£13.00

Your choice of protein, finished in an exotic sweet and sour sauce with pineapple and native herbs. Vibrant, fragrant and beautifully balanced.

NOODLES NIRVANA

Noodles stir-fried with fresh cabbage, capsicum, and carrots, tossed in savory soy sauce for a simple and flavorful finish.

Noodles Chicken Tikka (Mild/Medium/Hot)

£13.00

Noodles Vegetable (Mild/Medium/Hot)

£13.00

Noodles King Prawn (Mild/Medium/Hot)

£14.00

SEAFOOD SPECIAL

Sea Bass Ki Khazana (Contain bones)

£20.00

Crispy-skinned whole sea bass, marinated in a fragrant mustard oil sauce and grilled to perfection, served with pan-fried garlic mushrooms and fresh salad.

Bhairawa Fish (May contain bones)

£15.00

A succulent sea bass fillet, delicately seasoned and simmered in fragrant coconut milk, elevated with the tang of tamarind, aromatic carom seeds, crisp red chillies and fresh coriander. A refined Goan creation, beautifully balancing creamy richness, gentle heat and vibrant coastal flavours.

Gurkha Fish Curry (May contain bones)

£15.00

A traditional Nepalese salmon curry prepared with fresh garlic, ginger, tomato, green chilli and garam masala. Medium-spiced, aromatic and beautifully balanced, with the warmth and depth of authentic Gurkha flavours.

Garlic Jhinga

£13.00

Succulent king prawns cooked with fragrant garlic, crushed red chilli and mango chutney. A vibrant Goan creation, beautifully balancing aromatic warmth, gentle heat and delicate sweetness.

TANDOORI MAIN DISHES

All tandoori dishes are served with salad.

Tandoori chicken	🌱🍷🍷	£12.00
Chicken Tikka	🌱🍷🍷	£13.00
Chicken Shaslick	🌱🍷🍷	£14.00
Tandoori King Prawn	🌱🍷🍷🍷	£23.00
Tandoori platter	🌱🍷🍷	£17.00
Chef's Combo Platter	🌱🍷🍷🍷 (Served with a nan 🍷 & curry sauce)	£23.00

TRADITIONAL MAIN DISHES

Chicken/Vegetable/paneer 🍷/Tofu/Quorn/Prawn 🍷	Lamb	King Prawn 🍷
🌱 Korma 🍷🍷	£12.00	£13.00
🌱 Masala 🍷🍷	£12.00	£13.00
🌱 Balti 🌱	£12.00	£13.00
🌱 Jalfrezi 🌱🌱	£12.00	£13.00
🌱 Bhuna 🌱	£12.00	£13.00
🌱 Dhansak 🌱	£12.00	£13.00
🌱 Modras 🌱🌱	£12.00	£13.00
Butter 🌱🍷🍷🍷	£12.00	£13.00
🌱 Saagwala 🍷	£12.00	£13.00
🌱 Biryani (Chicken contains 🍷🍷)	£13.00	£16.00
Special Mixed Biryani 🌱🍷🍷🍷	£16.00	
Chicken Tikka Masala 🌱🍷🍷🍷	£12.00	

VEGETARIAN MAIN AND SIDE DISHES

As a main dish £12.00 *As a side dish or starter £7.00

- 🌱 Baigan Bhaji 🌱 Tender aubergine, delicately spiced with garam masala, tomato & fresh herbs.
- 🌱 Chana Palak 🍷 Tender chickpeas, wilted spinach & garlic.
- 🌱 Bombay Aloo 🌱 Spiced potatoes with onion & tomato.
- 🌱 Mushroom Bhaji 🌱 Tender mushrooms with fenugreek, tomato & fresh herbs.
- 🌱 Bhindi Bhaji 🌱 Delicately spiced okra with caramelised onion, ripe tomato & aromatic herbs.
- 🌱 Palak Bhaji 🍷🍷 Tender spinach with fresh garlic & butter.
- 🌱 Daal Makhani 🌱🍷 Slow-cooked black lentils & kidney beans, enriched with butter and cream.
- 🌱 Tarka Daal 🍷🍷 Yellow & red lentils tempered with aromatic cumin & garlic.
- 🌱 Daal Fry 🌱🍷 Silken yellow lentils, tempered with garlic, chilli, tomato & herbs.
- 🌱 Rajma Rasmisha 🌱🍷 Red kidney beans, gently spiced with aromatic herbs.
- 🌱 Saag Paneer 🍷🍷 Silken spinach with tender paneer in a delicate cream sauce.
- 🌱 Vegetable Kolapuri 🌱🍷🍷 Garden vegetables with garam masala, native spices & soy.)

RICE AND BREADS

- 🌱 Brown Harmony Rice Fragrant brown basmati rice, steamed light, fluffy & perfectly balanced. £5.00
- 🌱 Coconut Rice Fragrant rice with tropical coconut, sweet pineapple & cherries. £5.50
- 🌱 Lemon Rice 🍷 Fragrant steamed rice with coconut, mustard & a hint of zesty lemon. £5.00
- 🌱 Kathmandu Rice 🌱🍷🍷 Fragrant steamed rice with tender chicken, green chilli, garlic & soy. £5.50
- 🌱 Boiled Rice Fluffy steamed rice. £4.00
- 🌱 Fried Rice Fluffy steamed rice delicately wok-tossed with finely chopped onion. £4.50
- Egg Fried Rice 🍷 Fluffy steamed rice delicately wok-tossed with egg & finely chopped onion. £5.00
- 🌱 Pilau Rice Fragrant basmati rice, delicately spiced with saffron & plant-based butter. £4.50
- 🌱 Mushroom Pilau Rice Fragrant pilau rice delicately infused with earthy mushrooms. £5.00
- 🌱 Peas Pilau Rice Fragrant pilau rice delicately infused with sweet garden peas. £5.00
- 🌱 Vegetable Pilau Rice Fragrant pilau rice delicately infused with garden vegetables. £5.00
- Special Pilau Rice 🍷 Fragrant pilau rice delicately infused with egg & sweet garden peas. £5.50
- Keema Pilau Rice 🍷 Fragrant pilau rice infused with delicately spiced minced meat. £5.50
- 🌱 Garlic Fried Rice Fluffy steamed rice delicately wok-tossed with fresh garlic. £4.50
- 🌱 Wheatless Wonders (Gluten free bread) Prepared in a shared kitchen—may contain traces of allergens. £3.50

Gluten-free bread, freshly baked and full of flavor—enjoy without compromise.)

RICE AND BREADS

Plain Nan	🌱🍷	Baked to order in a traditional tandoor for a rich, smoky aroma.	£3.25
Keema Nan	🌱🍷	Stuffed with spiced minced meat and baked to order in a tandoori oven.	£4.00
Kulchha Nan	🌱🍷	Stuffed with spiced vegetable and baked to order in a tandoori oven.	£3.75
Garlic Nan	🌱🍷	House-baked bread with fresh garlic.	£3.50
Cheese Nan	🌱🍷	Oven-baked bread, filled with finely grated aged cheddar cheese.	£3.75
Peshwari Nan	🌱🍷🌱	House-made bread filled with finely grated coconut and almond.	£3.75
Garlic and Chilli Nan	🌱🍷🌱🌱	House-baked bread with fresh chilli and garlic.	£3.50
Garlic and Coriander Nan	🌱🍷	Bread topped with freshly chopped garlic and coriander.	£3.50
Chilli and Coriander Nan	🌱🍷🌱🌱	House-baked bread with fresh coriander and chilli.	£3.50
Garlic Cheese Nan	🌱🍷	Filled with mature cheddar cheese and topped finely chopped garlic.	£4.00
Butter Nan	🌱🍷	Flaky, layered crisp flatbread finished with a touch of butter.	£3.50
Chapati	🌱	Soft and thin traditional whole wheat flatbread, cooked on a pan (tawa).	£2.25
Tandoori Roti	🌱🍷	Flatbread finished with a touch of butter.	£2.50
Plain Paratha	🌱🍷	Layered flatbread—flaky and crisp, tawa-roasted with a touch of butter.	£3.50
Stuffed Paratha	🌱🍷	Crispy, flaky whole wheat flatbread filled with vegetables and potatoes.	£4.00
House Chips			£5.00

AVAILABLE FROM 12 PM - 2:30 PM ONLY

THALI SET MEAL

A Thali is a complete meal served on one platter, featuring curry, rice, bread, and dessert. Spice levels range from 1 to 3 chillies – please request mild if needed. Vegan option available – mention when ordering. As Thali includes various dishes, some allergens may be unavoidable. Please enquire before ordering.

Vegetable Thali	🌱🍷🌱🍷🌱	£17.00
Non - Vegetable Thali	🌱🍷🌱🍷🌱🍷🌱🍷🌱	£17.00

CURRY AND RICE SET MEAL

(Vegan option available)

Korma 🌱🍷🌱 Butter Masala 🌱🍷🌱🍷 Milan 🌱 Kadai 🌱🌱 Himalaya 🌱🌱🌱🍷 Tawa 🌱🌱🌱🍷🍷

Vegetable/ Quorn/Tofu/Chicken/Prawn	🍷/🍷	£13.00
Lamb/ King Prawn	🍷	£15.00

KEBAB AND RICE SET MEAL

Korma 🌱🍷🌱 Butter Masala 🌱🍷🌱🍷 Kathmandu 🌱🌱🌱🍷🍷🍷 Tawa 🌱🌱🌱🍷🍷

Chicken Tikka Rice Set Meal	🌱🍷🍷	£13.00
Seekha Kebab Rice Set Meal	🌱🍷	£13.00
Kathmandu Kebab Rice Set Meal	🌱🍷	£13.00

SAVOUR THE HEAT

Tandoori Hot Wings	🌱🍷🍷🍷	£6.00
Papadi Chat	🌱🍷🍷	£5.00
Aloo Samosa Chat	🌱🍷🍷	£5.00

SIDE AND FRIES

Fish Pakora	🌱🍷	£6.00
Kathmandu Fries	🌱🌱🌱🍷🍷	£4.50
Fries		£3.00





DESSERT MENU

For allergens, please follow the signs below

Gluten **G**

Eggs **E**

Sulphur Dioxide/Sulphites **SS**

Dairy **D**

Celery **C**

Molluscs & Crustaceans **MC**

Peanuts **P**

Soya **S**

Nuts **N**

Fish **F**

Lupin **L**

Sesame **S**

Mustard **M**

KULFI (Homemade)

A Popular Indian dessert, available in mango or pistachio in homemade version.

Mango **D**

Pistachio **D N**

£4.00

£4.00



GAJAR KA HALWA (Carrot Pudding)

(Added sugar or no added sugar)

Carrot Halwa is a traditional North Indian and Nepalese dessert made with grated carrots simmered in milk, flavored with cardamom, sweetened with sugar, and finished with butter and dry nuts.

£4.00

D N

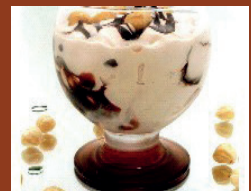


HAZELNUT CRUNCH

Hazelnut daily ice cream with chocolate sauce, topped with whole hazelnut.

£7.50

D N



COCONUT HELADO

Half Coconut shell filled with creamy coconut ice cream.

£7.50

D



FANTASTICA

Vanilla & caramel ice cream, with chocolate balls, toffee pieces & caramel sauce.

£7.50

D E N P



Spot the "Vegan Option" sign indicating that the item is available for ordering in its vegan version.



There is an additional charge of one pound for oat milk or coconut milk

Masala Tea (Chai) 	£3.50
Tea/ Green Tea/ Pepper Mint Tea 	£2.50
Coffee/ Black Coffee 	£2.50
Cappuccino 	£4.00
Cafe Latte 	£4.00
Espresso 	£2.50
Long Espresso 	£3.00
Espresso Macchiato 	£3.50
Mocha 	£4.50
Hot Chocolate 	£4.50
Floater coffee 	£4.50

LIQUEUR COFFEE

IRISH (Jameson) 	£7.50
BAILEYS (With Baileys cream)	£7.50
FRENCH (Cognac) 	£7.50
JAMAICAN (Jamican Rum) 	£7.50
AMARETTO 	£7.50
CLYPSO (Tia maria) 	£7.50

ICE CREAM AND SORBET

ICE CREAM

May also contain nuts or traces of nuts

Vanilla Dream Ice Cream
Strawberry Ice Cream
Chocolate Ice Cream
Rum and Raisine

(1 x Scoop) £3.00



SORBET

May also contain nuts or traces of nuts

Passion Fruit & Mango Sorbet
Lemon and Lime Sorbet
Raspberry Sorbet

(1 x Scoop) £3.00



RASMALAI

Rasmalai is a very popular Indian sweet prepared with paneer (Indian cottage cheese) and soaked in flavoured sweetened, thickened milk & pista .

£5.00



GULABN JAMUN

This is a popular Indian dessert for all occasions. Made of dough condisting mainly of milk solids.

£3.50

