



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/Sulphites **SS** Molluscs & Crustaceans **MC** Eggs **E**



WHITE WINE

Driest - Sweetest



- Mariquita Sauvignon Blanc (Chile) (2)** £25.00
A model Sauvignon from the popular Central Valley. The crisp, dry palate shows vibrant ripe tropical fruit flavours
- Kraal Bay Chenin Blanc (South Africa) (3)** £30.00
It embodies a crisp and fruit-forward character, representing the distinctive qualities of South Africa's Swartland wine region in the Western Cape.
- Pinot Grigio (Italy) (2)** £35.00
Sharp, fruity, intense and delicate bouquet. Dry and rounded on the palate.
- Bushranger Chardonnay (Australia) (2)** £40.00
Bright and fresh with lots of apple tinted fruits layering the broad palate. Easy going and very drinkable!
- Chablis France (1)** £50.00
Not a trace of oak, flinty on the nose with creamy fruit underneath, that gets richer as the mineral characters give way to a gentle fruity core.
- Allan Scott Sauvignon Blanc Marlborough (Newzealand) (2)** £55.00
Fresh, zesty, juicy and full, fruit driven new world style wine will excite the senses without the racy overload. Tropical fruit with a fresh herbaceous character balanced with zesty passionfruit and a dry finish. Extremely aromatic, this is a wonderful example of the Loire's most famous white!
- Sancerre Sauvignon Blanc (France) (2)** £60.00
Extremely aromatic, this is a wonderful example of the Loire's most famous white!
- Puligny Montrachet, Pierre Bouree (France) (2)** £85.00
A complex wine with lovely toasty notes and savoury buttery character. The palate has more toasty complexity with flavours of hazelnuts and caramelised yellow apples. Rich and balanced with complementary acidity and good length. A special white burgundy full of flavour and finesse.

ROSE WINES

- Pinot Grigio Rose (Italy) (2)** £28.00
Perfumed aromas of peach and rose. The Palate is dry and balanced.
- Cougars Moon White Zinfandel (USA) (4)** £28.00
Youthful fruity aromas with hints of peaches and strawberries.

RED WINES

Easy Drinking - Full Bodied



- Mariquita Melot (Chile) (B)** £25.00
Delightful aromas of rich chocolate, cherry and plum combine with a warm spiciness and soft finish.
- Kraal Bay Shiraz (South Africa) (C)** £30.00
Full bodied and smoky red wine of choice with a ripe fruit and spice palate and a dash of Cinsault and Mourvedre flavour.
- Caoba Malbec (Argentina) (D)** £40.00
Ripe aromas of plums and damsons are followed by rich fruity flavours and an easy finish.
- Rioja (Spain) (C)** £40.00
A classic seductive oak aged Rioja from the Bodegas Aldeanueva, with exhibit sweet plum and raspberry fruit finishing with cedar and vanilla in the palate of this red wine.
- Pinotage (South Africa) (B)** £40.00
A deep garnet color with hints of dark fruits, chocolate and eucalyptus leading to a mix of fruit, chocolate and plums supported by soft tannins.
- Fleurle (France) (A)** £50.00
Elegant and fragrant with expressive red berryfruit characters. Beautifully deep flavours, rich in berry-notes such as raspberry and floral tones.
- Chatea Sergeant Lalande de Pomerol (France) (D)** £65.00
Deep purple with violet hues. The nose is fruity and complex, with morello cherry and mocha aromas. On the palate, it's full-bodied and balanced, featuring notes of plum jam and caramel.

HOUSE WINES

	Small Glass 175ml	Large Glass 250ml	Bottle 75cl
Red wine	£5.75	£7.50	£22.00
White Wine	£5.75	£7.50	£22.00
Rose Wine	£5.75	£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.)	£8.00
Virgin Mojito (Mint leaves, lime juice, syrup and sparkling water.)	£6.00
Shirley Peach (Fresh ginger, fresh mint, peach puree, syrup, ginger ale.)	£6.00
Mango Lassi (Syrup, yoghurt and mango)	£6.00
Sweet Lassi (Syrup and yoghurt.)	£5.50
Salted Lassi (Pinch of salt and yoghurt.)	£5.50

DRAUGHT

Cobra 4.3%	Pint	£8.00
Elephant 4.5% (A clean and crisp lager with a dry and refreshing finish)	£5.75	Half
	£5.75	£3.00
		£3.00

BOTTLE (BEERS & CIDERS)

Gurkha 660 ml	£7.50	Magners 568ml	£5.50
Cobra 660 ml	£7.50	Alcohol Free Beer	£4.00
Cobra 330 ml	£4.00		

SPIRITS & SHOTS

Mixer - £2.00

Gin 25 ml	£4.00
Pink Gin	£4.25
Vodka 25 ml	£4.00
Captain Morgan Dark Rum 25 ml	£4.00
Captain Morgan Spiced Rum 25ml	£4.00
Bacardi 25 ml	£4.00
Scotch Whisky 25 ml	£4.00
Malibu 25 ml	£4.00
Pimm's 25 ml	£4.25
Jack Daniel's 25 ml	£4.25
Southern comfort 25 ml	£4.25
Archers 50 ml	£4.00
Martini(dry/rosso/Bianco)50ml	£4.00
Bombay sapphire 25 ml	£4.25
Malt Wisky 25 ml	£4.50
Courvoisier 25 ml	£4.50
Rémy Martin VSOP 25 ml	£5.00

LIQUEURS

5 Walla Chai Tea Cream Liqueur 50ml	£4.00
Amaretto 25 ml	£4.00
Sambuca 25 ml	£4.00
Tequila 25 ml	£4.00
Baileys 50 ml	£4.00
Cointreau 25 ml	£4.00
Tia Maria 50 ml	£4.00
Port 50 ml	£4.00

















SOFT DRINKS & MINERAL

	Large	Small
Coke	£4.50	£2.50
Diet Coke	£4.50	£2.50
Lemonade	£4.50	£2.50
Orange Juice	£4.50	£2.50
Pineapple Juice	£4.50	£2.50
Soda Water	£4.00	£2.50
Sparkling Water 70cl	£5.00	330ml £2.50
Still Water 70cl	£5.00	330ml £2.50
J20 275 ml	£4.00	
Appletiser 275 ml	£4.00	
Red Bull 225 ml	£4.00	
Ginger Ale 200 ml	£3.50	
Tonic Water	£3.50	
S/Tonic Water	£3.50	
Bittle 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	   (Spicy Indo-Chinese chicken soup)		£5.00
Mulligatawny Soup	  A lentil soup of Anglo-Indian origin, flavored with curry spices. It is celebrated as the national soup of India.		£5.00
Papadoms	(Plain or Spicy) (Mint sauce contains )	 (each)	£.80
Chutneys	(Mango chutney & lime pickle  (Lime pickle contains )	 (Per Person)	£.80
Raita	 (Cucumber or Mixed)		£2.00
Green Salad			£2.75

SPECIALITY STARTERS










Golden Fried Prawn	   		£6.50
Tiger prawns soaked in fresh lemon juice, ginger, garlic, and saffron marinade. Then coated in a special batter and deep-fried.			
Lemon Chilli Prawn	 		£6.50
Tiger prawns marinated with chillies, garlic, lemon juice, and honey, then grilled.			
Saloni Fish Tikka	    (May Contains bones)		£8.00
Salmon fillet marinated in crushed mustard, yogurt, lemon juice, and spices, then grilled and served with a specially prepared sweet garlic chillies sauce.			
Ajwani Mahi Tikka	    (May Contains bones)		£8.00
Sea Bass fillet marinated in hung curd and exquisite spices, delicately flavored with cardamom, and gently grilled to perfection.			
Tareko Machha	    (May Contains bones)		£8.00
Thinly battered Sea Bass fillet seasoned with Himalayan spices and herbs, then deep-fried to perfection.			
Nepali Sekuwa	  		£7.00
Nepalese-style barbecued lamb, prepared in the traditional countryside manner, marinated with homemade natural herbs and spices, and cooked in a tandoori oven.			
Chicken Pakora	 		£6.50
Chicken strips delicately coated in gram flour batter with Indian herbs and spices, then deep-fried. A timeless classic, highly recommended.			
Garlic Chicken Tikka	  		£6.50
Diced chicken breast pieces marinated in Nepalese spices and herbs with fresh lemon juice, ginger, garlic, and fenugreek, then cooked in a tandoor. A genuine Nepalese specialty.			
Khahare Kebab	  (Sauce Contains )		£7.00
Minced meat seasoned with ginger, garlic, and spices, blended with cottage cheese masala, and grilled to perfection. Accompanied by the Chef's special salad for a delightful combination.			
Bhutuwa	 (Chicken or Lamb) (Chicken Contains  )		£7.00
Cubes of lamb or chicken, stir-fried with chillies, tomato, and garlic, then sautéed with onions in a spicy sauce. A beloved Nepalese starter classic.			
Royal Kebab	 		£6.50
Minced chicken, infused with garlic, ginger, green chillies, and a blend of fresh Nepalese herbs and spices, then generously stuffed with mature cheddar cheese and grilled to perfection. A tantalizing starter guaranteed to make your mouth water.			
Shahi Paneer Tikka	  		£6.50
Cottage cheese, onion, and capsicum marinated in traditional spices and cooked in a tandoori oven.			
Momo	  (Sauce Contains )		£6.50
Minced chicken infused with a flavorful medley, encased in a crescent-shaped pastry, steamed over soup, and accompanied by potatoes and a sesame and Sichuan pepper sauce.			
Garlic Mushroom	 		£5.50
Mushrooms stir-fried with garlic, butter, and a medley of fresh herbs.			
Anarasha Kebab	 		£6.50
Tender chicken mince, marinated with fresh pineapple tidbits, native spices, and herbs, expertly shaped into hearts and grilled to perfection, presenting a delightful Nepalese starter.			

Vegetable Monchurian     £6.50
 Finely chopped vegetables and spices are crafted into vegetable balls, then sautéed with ginger, garlic, and a medley of fusion spices, perfectly paired with a sweet and sour sauce.



Kathmandu Kebab   £6.50
 A delectable starter crafted from finely ground chicken, infused with aromatic Nepalese spices and herbs.



Dosa   (Chicken or Vegetable) (Chicken Contains ) (Sambar Contains )  £8.00
 A quintessential South Indian delicacy, this crispy pancake is crafted from a blend of rice and lentil, cooked on a greased pan until achieving a golden brown hue. It's then stuffed with either chicken or vegetables and served alongside coconut chutney and sambar.

TRADITIONAL STARTERS




Tandoori Chicken    £6.00
Chicken Tikka    £6.50
Sheek Kebab   £6.00
Mixed Kebab    £7.00
Prawn on Puri    £7.50
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 : £12.50 *King Prawn : £13.00






Dall Rimjhim   £6.50
 A traditional Nepalese dish featuring lentils, lemon juice, green chillies, garlic, tomatoes, and Himalayan spices and herbs.






Chhate Milan   £6.50
 A traditional Nepalese recipe blending black peppers, lemon leaves, and mushrooms in creamy coconut milk.







Bhindi Saajh    £6.50
 A unique sesame sauce recipe featuring okra in an aromatic blend of spices, peppers, ginger, garlic, tomatoes, and herbs.



Chhole Parikar     £6.50
 Country-style Nepalese cooking with chickpeas, garlic, green chillies, and herbs, delicately flavored with curry leaves and asafoetida.






Hariyo Pariyo     £6.50
 Freshly blended spinach puree cooked with mushrooms, tomatoes, garlic, herbs, and spices.





Sharisha      £6.50
 Delicately cooked with mustard sauce, onions, garam masala, herbs, and spices, using the chef's secret recipe

Himalayan Curry      £6.50
 A tantalizing pickled spice recipe guaranteed to awaken your palate with savory delights. A Nepalese favourite!

Birat Murgji       (Chicken Only) £6.50
 Marinated chicken, delicately battered and fried, then cooked with a honey and cashew-based sauce, resulting in an extraordinary blend of flavors.

Rara   (Chicken or Lamb Only) £6.50
 Tender lamb or chicken pieces cooked in rohani sauce with minced lamb, garlic, ginger, garam masala, and chopped tomatoes.

Mango Keshari      £6.50
 A delightful fusion of spices including cardamom, ginger, garlic, cashew nuts, and brown onion paste, enhanced by the sweetness of mango, creating a harmonious blend of distinct flavors. Somewhat sweet and absolutely delicious.




Patiala     £6.50
 Chef's special chopped masala simmered in an aromatic white gravy with ginger, garlic, onion, and tomato, garnished with strips of fresh ginger.

Asha   




Using a generous amount of red wine, combined with the chef's special chopped masala and the finest quality herbs and spices, to create a unique flavor.

Kadhai   

A Punjabi delicacy cooked in an Indian wok with onions, green pepper, ginger, garlic, and tomato. Abundant in flavor and steeped in tradition.

Kandhari   

Simmered in a blend of yogurt, cashew nut paste, garam masala, and tomato paste, then enriched with fresh cream and pomegranate juice. A curry infused with fruity flavors, offering a touch of sweetness and an exotic flair.








Gurkhali Khana   

Prepared with finely chopped fresh ginger, garlic, pepper, and red chillies sauce, along with garam masala, offering a medley of subtle flavors. A favorite among the Gurkhas!

Chettinad      






An authentic South Indian dish hailing from Tamil Nadu, seasoned with ginger, garlic, crushed black pepper, chillies powder, lemon juice, crushed coconut, and a plethora of Indian spices and herbs. Enhanced with mustard seeds and curry leaves.

CHEF'S SPECIAL

Special Garlic Chilli Tawa       

£14.00

Chicken tikka, lamb, and king prawn cooked together with the chef's special authentic chopped masala, garlic, green chillies, tomato, fresh herbs, and native spices.

Jomsom       (Chicken or Lamb Only) (Chicken contains  ) 

£14.00

A Nepalese delicacy crafted from the chef's secret recipe, featuring onion, capsicum, fresh garlic, ginger, green chillies, tomato, and a selection of Nepalese herbs and spices. Perfect for enthusiasts of hot and spicy cuisine!

Kathmandu Chicken        (Chicken Only) (Saucy or Dry) 

£13.00

A batter-fried chicken, cooked with diced onions, peppers, tomatoes, fresh garlic, and green chillies. It's then simmered in a Himalayan sauce, resulting in a rich and flavorful dish.

Manchurian      (Chicken or Prawn Only) (Prawn contains )

£13.00

Minced chicken balls or king prawns cooked with finely chopped garlic, ginger, fresh coriander, tomato ketchup, and soy sauce, accented with a hint of ground white pepper.



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

£13.00

Prepared in an exotic sweet and sour sauce infused with pineapple and native herbs, resulting in a tantalizing taste and aroma that will make your mouth water.











NOODLES NIRVANA



(Noodles stir-fried with capsicum and carrot in your choice of sauce and protein)

Gurkha BBQ  

Kathmandu Amilo (Lemon sauce)   

Mango Delight   

Garlic Sesame       Himalayan Summit    

Noodles Chicken Tikka   (With brunoise cut of chicken tikka.)

£13.00

Noodles Vegetable (With Vegetables.)

£13.00

Noodles King Prawn  (With king prawns.)






£14.00

SEAFOOD SPECIAL

Sea Bass Ki Khazana (Contain bones)    

£20.00

A crispy-skinned whole sea bass, marinated in an exotic sauce with mustard oil, grilled to perfection, and served with pan-fried garlic mushrooms and salad.

Bhairawa Fish (May contain bones)     



£14.00

A tantalizing sea bass fillet, seasoned and cooked in coconut milk, enriched with the tang of tamarind sauce, carom seeds, crispy red chillies, and fresh coriander. This exquisite dish from Goa is a beautiful blend of flavors and aromas.

Gurkha Fish Curry (May contain bones)     

£14.00

Experience the authentic taste of Nepal with our homemade salmon curry, crafted with fresh garlic, ginger, tomato, green chillies, and garam masala. This medium-spicy dish offers a perfectly balanced flavor profile.

Garlic Jhinga  

£13.00

King prawns cooked with garlic, crushed red chillies, and mango chutney, creating a mouth watering dish straight from Goa.

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		£12.50	£13.00
Masala		£12.50	£13.00
Balti		£12.50	£13.00
Jalfrezi		£12.50	£13.00
Bhuna		£12.50	£13.00
Dhansak		£12.50	£13.00
Modras		£12.50	£13.00
Butter		£12.50	£13.00
Saagwala		£12.50	£13.00
Biryani	(Chicken contains	£14.00	£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		Aubergine stir fried with garam masala, onion, tomato & fresh herbs.
Chana Palak		(Chickpeas with spinach and garlic)
Bombay Aloo		(Medium spicy potato cooked with onion and tomato)
Mushroom Bhaji		(Mushroom with fenugreek, tomato and herbs)
Bhindi Bhaji		(Medium spicy okra with onion and tomato)
Palak Bhaji		(Spinach cooked in fresh garlic and butter)
Daal Makhani		A combination of lentils and red kidney beans cooked in rich creamy sauce.
Tarka Daal		A combination of yellow and red lentils, fried with aromatic cumin and garlic.
Daal Fry		Dal fry is a flavorful dish featuring yellow split lentils, cooked to perfection with fresh herbs, green chillies, garlic, and tomatoes.
Rajma Rasmisha		Red kidney beans cooked in medium spicy.
Saag Paneer		Spinach and cottage cheese cooked in creamy sauce
Vegetable Kolapuri		Selection of vegetables stir fried with garam masala.

RICE AND BREADS

Brown Harmony Rice		£5.00
Coconut Rice	Cooked with coconut, and pineapple.	£5.50
Lemon Rice	with mustard, coconut, and lemon for a zesty,	£5.00
Kathmandu Rice	with garlic, chilli and chicken.	£5.50
Boiled Rice		£4.00
Fried Rice		£4.50
Egg Fried Rice		£5.00
Pilau Rice		£4.50

RICE AND BREADS

Mushroom Pilau Rice 	£5.00
Peas Pilau Rice 	£5.00
Vegetable Pilau Rice 	£5.00
Special Pilau Rice  (Cooked with eggs & peas)	£5.50
Keema Pilau Rice (Cooked with mince meat)	£5.50
Garlic Fried Rice 	£4.50
Wheatless Wonders (Gluten free bread) 	£3.00
Plain Nan  	£3.00
Keema Nan   (Bread filled with minced meat`)	£3.75
Kulchha Nan  	£3.50
Garlic Nan  	£3.50
Cheese Nan  	£3.75
Peshwari Nan    (Bread filled with Coconut and almond)	£3.50
Garlic and Chilli Nan  	£3.50
Garlic and Coriander Nan  	£3.50
Chilli and Coriander Nan  	£3.50
Garlic Cheese Nan  	£4.00
Butter Nan  	£3.50
Chapati  	£2.25
Tandoori Roti   	£2.50
Plain Paratha   	£3.50
Stuffed Paratha   	£4.00
Chips 	£5.00

AVAILABLE FROM 12 PM - 2:30 PM ONLY

THALI MEAL

vegetable Thali    	£17.00
Non - Vegetable Thali      	£17.00









CURRY AND RICE SET MEAL

vegetable/ Quorn/Tofu/Chicken	£13.00
Lamb/ king Prawn	£15.00
Korma   Butter Masala    Milan 	
Kadai  Himalaya  Tawa  	

KEBAB AND RICE SET MEAL

Gurkha BBQ   Kathmandu Amilo (Lemon sauce)  	
Mango Delight   Garlic Sesame    Himalayan Summit 	
Chicken Tikka   / seekh Kebab  / Kathmandu Kebab 	£15.00

SIDE AND FRIES

Tandoori Hot Wings  	£6.00
Papadi Chat  	£5.00
Aloo Samosa Chat  	£5.00
Fish Pakora 	£6.00
Kathmandu Fries 	£4.50
Fries	£3.00

THANK YOU



Find us on





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**

£4.00

Pistachio **D N**

£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) 	£7.00
BAILEYS (With Baileys cream)	£7.00
FRENCH (Cognac) 	£7.00
JAMAICAN (Jamican Rum) 	£7.00
AMARETTO 	£7.00
CLYPSO (Tia maria) 	£7.00



ICE CREAM AND SORBET

ICE CREAM    May also contain nuts or traces of nuts
 Vanilla Dream Ice Cream (1 x Scoop) **£3.00**
 Strawberry Ice Cream
 Chocolate Ice Cream
 Rum and Raisine





SORBET  May also contain nuts or traces of nuts
 Passion Fruit & Mango Sorbet (1 x Scoop) **£3.00**
 Lemon and Lime Sorbet



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**

