



VEGETARIAN & VEGAN APPETIZER

Momo (Nepalese) Vegan option (Darjeeling special)	10.00
Delicious dumplings made with seasoned fillings. They are the most popular snacks or appetizers in Nepalese cuisine	
Stuffed Paneer Pakora	10.00
Batter fried paneer triangles stuffed with spinach, coriander, and mint	
Aloo Tikki Vegan option 	8.50
Crispy potato patties stuffed with lentils and spices	
Samosa Vegan option 	6.50
Fried pastry with a savoury stuffing of spiced vegetables, onion, and herbs	
Dal Soup (Mulligatawny soup) Vegan option 	7.50
A special North Indian lentil soup with Indian herbs	
Onion Bhajee Vegan option 	6.50
Classic Indian snack of spiced onions dipped in gram flour batter and then fried	
Mixed Platter Vegan option 	
Mixed appetizers selected by the Chef	
❖ For one person	10.00
❖ For two persons	17.95

Choose Spiciness 🌶️ | Extra Mild | Mild | Medium | Spicy | Extra Spicy |



NON-VEGETARIAN APPETIZER

Chicken Momo (Nepalese) (Darjeeling special) Delicious dumplings made with seasoned fillings. They are the most popular snacks or appetizers in Nepalese cuisine	10.00
Hot Chicken Wings Spicy chicken wings marinated in Indian spices and roasted in tandoor	8.50
Mint Chicken Tikka Marinated and grilled chicken prepared with mint sauce	9.50
Tandoori Seekh Kebab Tender rolls of minced lamb, marinated in Indian spices and grilled in tandoor	10.95
King Prawns Pakora King prawns coated in a crispy seasoned batter	10.95
Chicken Samosa Deep-fried puff pastry filled with seasoned vegetables and chicken	7.50
Nepalese Noodle Soup Delicious noodle soup made with Himalayan herbs and spices	7.00
Chicken Soup Chicken soup flavoured with various Indian herbs and spices	8.00
Mixed Platter (Darjeeling special) A combination of several starters selected by the Chef	
❖ For one person	10.00
❖ For two persons	17.95

Choose Spiciness 🌶️ | Extra Mild | Mild | Medium | Spicy | Extra Spicy |



VEGETARIAN & VEGAN MAIN COURSE

Darjeeling Vegetarian Thali (Darjeeling special)	24.50
A famous vegetarian dish. Served with Dal Tadka (lentils), Mixed Vegetable curry, and Palak Paneer (spinach & paneer)	
Punjabi Lababdar (Darjeeling special)	20.95
Our number one! Punjabi dish with veg 'chicken' (Quorn and soya) in a creamy, mildly tangy, faintly sweet and rich gravy	
Palak Paneer	17.95
Homemade paneer (Indian cheese) and spinach cooked in an in-house curry sauce and aromatic spices	
Butter Chicken Vegetarian 	20.95
Soft and mellow veg 'chicken' pieces (soya) cooked in spicy and rich Mughlai gravy with tomato, cashew nuts, milk, cream and butter	
Nargisi Kofta Fantasy (Darjeeling special)	20.95
An exotic curry with crispy fried vegetarian minced 'lamb' with Indian freshly ground spices	
Chicken Masala Vegetarian (Darjeeling special)	20.95
Veg 'chicken' (Quorn) curry with Indian spice mix	
Chana Masala Vegan option 	17.50
Indian chickpeas cooked in an in-house scurry sauce with fresh garlic, onion, and tomatoes	
Paneer Butter Masala	18.95
Homemade Indian cheese prepared in an in-house curry sauce with fresh tomatoes and onion	
Dal Makhani	19.50
Mildly spiced lentils prepared with cream, butter and chickpeas curry prepared with mild spices	

All main courses are served with basmati rice!

Choose Spiciness 🌶️ | Extra Mild | Mild | Medium | Spicy | Extra Spicy |



VEGETARIAN & VEGAN MAIN COURSE

Mixed Vegetable [Vegan option] Fresh vegetables and paneer cooked in an in-house curry sauce with onion and tomatoes	17.50
Aloo-Gobhi [Vegan option] Cauliflower and potatoes prepared with coriander and mixed spices	17.50
Vegetable Korma A creamy, mildly sweaty dish prepared with nuts, vegetables, and coconut	18.95
Dal Tadka [Vegan option] Cooked lentils tempered with ghee-fried spices and herbs	17.00
Bhindi Bhaji [Vegan option] Okra cooked with fresh onion, tomatoes, garlic and ginger	17.50
Biryani [Vegan option] Prepared with basmati rice, nuts, and spices and served with raita	17.50

Shared dining for 2 persons [Vegan option]

Appetizer	Main course	Dessert/Coffee/Tea
Mixed Platter	Palak Paneer, Dal Tadka Mixed Vegetables, Naan, Rice	Any of your Choice
❖ 2-course (per person)		33.00
❖ 3-course (per person)		35.00

Shared dining for 4 persons or more

Appetizer	Main course	Dessert/Coffee/Tea
Mixed Platter	Palak Paneer, Mix Vegetable, Channa Masala, Punjabi Lababdar, Vegetarian Butter Chicken, Rice & Naan	Any of your Choice
❖ 2-course (per person)		33.00
❖ 3-course (per person)		35.00

All main courses are served with basmati rice!

Choose Spiciness 🌶️ | Extra Mild | Mild | Medium | Spicy | Extra Spicy |



NON-VEGETARIAN MAIN COURSE

Butter Chicken

19.50

Tandoori chicken cooked in a creamy curry sauce with coconut, nuts, and species

Korma

Prepared in a creamy curry sauce with coconut, nuts and spices

- Chicken Tikka Korma 19.50
- Lamb Korma 21.50
- Prawn Korma 22.50

Masala

Prepared in an in-house curry sauce with fresh capsicum, onion, and spices

- Chicken Tikka Masala 19.50
- Lamb Masala 21.50
- Prawn Masala 22.50

Saag

Spinach cooked in a creamy sauce with Indian spices

- Chicken Tikka Saag 19.50
- Lamb Saag 21.50
- Prawn Saag 22.50

Karahi

Prepared in a chef's secret curry sauce with onion, tomatoes, and capsicum

- Chicken Tikka Karahi 19.50
- Lamb Karahi 21.50

Jalfrezi

Prepared with chef's secret curry sauce with garlic, onion, capsicum, tomatoes, lemon juice, and spices

- Chicken Tikka Jalfrezi 19.50
- Prawn Jalfrezi 22.50

All main courses are served with basmati rice!

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NON-VEGETARIAN MAIN COURSE

Darjeeling Curry |Chef Special|

Prepared in the chef's special sauce with herbs and spices

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| • Chicken Curry | 19.50 |
| • Lamb Curry | 21.50 |
| • Fish Curry | 22.50 |

Madras 🌶️🌶️

A South Indian recipe cooked in a spiced curry sauce with lemon

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| • Chicken Tikka Madras | 19.50 |
| • Lamb Madras | 21.50 |

Vindaloo 🌶️🌶️🌶️

A South Indian recipe cooked in a special curry sauce with hot spices

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| • Chicken Vindaloo | 19.50 |
| • Lamb Vindaloo | 21.50 |

TANDOORI DISHES

Tandoori dishes are marinated in ginger-garlic paste and in-house spices mixed with yogurt and then freshly grilled to perfection in the traditional Indian clay oven

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| • Chicken Tandoori (Chicken legs) | 18.50 |
| • Chicken Tikka Tandoori (Boneless chicken) | 19.50 |
| • Garlic Chicken Tikka Tandoori | 20.00 |
| • Chilli Chicken Tikka Tandoori | 20.00 |
| • Lamb Kebab Tandoori | 21.50 |
| • King Prawn Tandoori | 22.50 |
| • Mixed Tandoori (Chicken, Chicken Tikka, Lamb Kebab and Shrimp) | 23.00 |

All main courses are served with basmati rice!

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NON-VEGETARIAN MAIN COURSE

Biryani

Prepared with basmati rice, nuts, herbs, spices and served with raita

- Chicken Biryani 19.50
- Lamb Biryani 21.50

Darjeeling Royal Khana Set (Thali)

29.50

Chicken Tikka Masala, Butter Chicken, Saag (Spinach), Rice and Naan

Dal Bhat Ra Masu (Lamb) | Nepalese Thali

26.00

Lamb is prepared in the traditional Nepalese way with fresh tomatoes, onion, ginger, and garlic. Served with mixed vegetable curry and dal tadka (lentils)

Dal Bhat Ra Kukhura Ko Masu (Chicken) | Nepalese Thali

24.50

Chicken is prepared in the traditional Nepalese way with fresh tomatoes, onion, ginger, and garlic. Served with mixed vegetable curry and dal tadka (lentils)

Shared dining for 2 persons

Appetizer	Main Course	Dessert/Coffee/Tea
Mixed Platter	Lamb Curry, Chicken Korma Mixed Vegetables, Naan & Rice	Any of your Choice
❖ 2-course (per person)		35.00
❖ 3-course (per person)		37.00

Shared dining for 4 persons or more

Appetizer	Main Course	Dessert/Coffee/Tea
Mixed Platter	Butter Chicken, Lamb Hariyali Fish Curry, Chicken Tikka Tandoor Chicken Tikka Masala, Rice & Naan	Any of your Choice
❖ 2-course (per person)		35.00
❖ 3-course (per person)		37.00

All main courses are served with basmati rice!

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Warm Indian Breads

All our breads are baked in the tandoor.
Naan is made of Maida (finely milled wheat flour).
Tandoor Roti is made of whole wheat flour.

Butter Naan	5.00
Garlic Naan	4.50
Chili Garlic Naan	5.00
Peshwari Naan	5.00
Cheese Naan	5.00
Plain Naan	3.50
Tandoori Roti Vegan Option	3.00

Side Dishes

Raita	4.50
Yogurt with cucumber, tomatoes, coriander, red onions and herbs	
Basmati Rice	3.50
Egg Pulaw Rice (fried)	9.50
Papadum	2.50
Mango Chutney	3.00
Mixed Pickle	3.00



Desserts

Kulfi (Darjeeling special)

Homemade Indian milk ice cream with nuts and cardamom

- **Pistachio Kulfi** 8.00
- **Mango Kulfi** **[Vegan Option]** 8.00

Ice Cream Fantasy

Ice surprise of a variety of the most delicious ice cream specialities with whipped cream

9.00

Gulab Jamun

Indian dessert of fried dough balls served in a warm and fragrant sugar syrup

6.50

Gulab Jamun & Ice Cream

Gulab Jamun with Ice Cream

7.00

Rasgulla

Soft and spongy Indian cottage cheese balls soaked in sweet syrup.

7.00

Kheer

Homemade Indian rice pudding

7.00

