

ANNAPURNA

SOUP & APPETISERS

- AA001 GUNDRUK KO JHOL** **\$50**
A village style soup of dried & fermented leaf & vegetables.
Slightly sour & tangy flavoured w/ cumin & ginger.
- AA003 MO-MO-CHA** **\$55**
Traditional nepali dumplings w/ choice of chicken or vegetables
mixed w/ coriander, ginger, garlic, onion & nepali spices. Served
w/ homemade Achar.
- AA004 PAKHETA TAREKO** **\$60**
Deep fried chicken wings marinated in mild spices batter sauce
w/ fresh herbs & topped w/ fresh achar.
- AA005 GORKHALI SUKUTI** **\$70**
Stir fried Buffalo dry meat marinated in nepali masal, coriander,
spring onion, garlic, ginger, fresh chilli. Served w/ green salad.
- AA006 PAHADI SELROTI** **\$50**
Traditional homemade rice bread served w/ alu dum.
- AA007 SINGADA POKHRELI** **\$50**
Homemade pastries stuffed w/ potatoes, green peas, spring onion.
Seasoned w/ authentic nepalese mint sauce.
- AA008 CHATAMARI** **\$60**
Diced potato sauteed w/ tomato, onion, ginger, coriander &
mild nepali spices.
- AA009 ALOO DUM** **\$50**
Crispy fried black bean cake w/ green herbs seasoned w/ ginger &
coriander.
- AA010 MAS KO BARA** **\$60**
Aromatic dressing on green pea, cucumber, roasted potato, radish,
carrot, coriander & chilli served on a bed of lettuce.
- AA011 TRADITIONAL SALAD** **\$65**
Yak cheese, tomato, cucumber, carrot, red onion seasoned w/ Himalayan
dressing.
- AA012 ANNAPURNA YAK CHEESE** **\$80**
Yak cheese, tomato, cucumber, carrot, red onion seasoned w/ Himalayan
dressing.

AA013 NEWARI BHOJ **\$120**

Mix platter of lamb sekuwa, chicken sekuwa, selroti, mix achar, aloo dum, beaten rice, marinated soya nuts black chickpeas & boiled egg.

AA014 BHATMAS SHIDRA SHADEKO **\$55**

Dried fish, soya nuts, diced tomato, onion, ginger, lemon juice, cilantro, marinated in homemade dressing.

SIDE DISHES

AA020 STEAM RICE **\$25**

AA021 SAFFRON RICE **\$30**

AA022 HOME MADE ROTI **\$25**

AA023 CHICPEAS FRIED **\$25**

MAIN SPECIALTIES

AA025 DHAL BHAT TARKARI **\$138**

Authentic Nepalese dish w/ lentil gravy, steamed rice, spinach, homemade achar & your choice of meat chicken, lamb or vegetable.

AA026 MAS KO DHAL BHAT **\$88**

Split black lentil cooked in strong heat seasoned w/ ginger & aromatic himali herbs served w/ rice

AA027 MISMAS DHAL BHAT **\$88**

Yellow lentil & black lentil cooked in home style flavored w/ garlic & dry chilli served w/ rice.

AA028 KUKHURA KO TARKARI **\$108**

Boneless tender chicken cooked w/ Nepali spices & herbs in Home-style.

AA029 KHASI KO TARKARI **\$115**

Tender lamb cooked w/ Nepai spice & herbs, in typical Nepali style.

AA030 MISMAS TARKARI **\$75**

Cauliflower, carrot, green pea, zukini, potato cooked in mild spices & herbs.

AA031 ALOO TAMA KO TARKARI **\$85**

Bamboo shoot w/ potato, tomato, onion, white bean tempered in variety of spices & fresh herbs.

- AA032 VENTA ALOO KO TARKARI** **\$70**
Roasted eggplant & potato w/ mild spices flavored w/ ginger.
- AA033 KWATI** **\$70**
Nine different beans gravy cooked in mild Nepali spices & flavored w/ fresh cilantro.
- AA034 THUKPA** **\$95**
Traditonal Sherpa Noodle soup w/ slice of beef & seasonal vegetable topped w/ baby spinach & omelette strips.
- AA035 KARESABARI KO SAAG** **\$65**
Fresh spinach sauteed in village style.
- AA036 RAYOKO SAAG** **\$65**
Mustard green leaf vegetable stir fried w/ flavored of cumin & ginger.
- AA037 CHYAU KERAU KO TARKARI I** **\$75**
Fresh mushrrom & green peas cooked in mils spice seasoned w/spring onion.
- AA038 KUKHURA KHURSANI MA** **\$108**
Fried diced chicken sauteed w/ diced onion, tomato, capsicum, fresh chilly flavored w/ nepali hot spices & fresh coriander.
- AA039 JHINGE MACHA KHURSHANI MA** **\$140**
Crispy prawns sauteed in Nepali hot spices & fresh tomato sauce, seasoned w/ cilantro.
- AA040 CAULI ALOO KHURSANIMA** **\$75**
Cauliflower, potato, green pea, tomato, onion sauteed in hot spices w/ red chilly garnish e/ spring onion.
- AA041 KHASHI KO SEKUWA** **\$115**
Grilled tender pieces of lamb marinated in Nepalese spices, fresh herbs.
- AA042 KUKHURA KO SEKUWA** **\$98**
Grilled tender pieces of marinated chicken in Nepalese pieces, fresh herbs.
- AA043 GORU KO CHOYALA** **\$130**
Grilled beef w/ tomato, onion, coriander lemon and marinated in mustard oil & aromatic spices
- AA044 MAJI KO MACCHA** **\$140**
Grouper fish cooked w/ typical Nepali homestyle w/ himali spices flavored w/ fresh cilantro.

AA045 JHINGE MACCHA KO SEKUWA **\$245**

Grilled king prawns w/ tomato, onion, mild spices and seasoned w/ fresh herbs (4 pcs).

DESSERTS

AA050 SIKARNI **\$50**

Homemade yogurt w/ cinnamon & pistachio nuts.

AA051 PHALPHUL **\$45**

Sliced mix fruits platter w/ homemade orange sauce on top.

AA052 KHIR **\$50**

Traditional homemade rice pudding.