

## Chicken

• <b>MASALADAR KUKHURA</b> Chicken with traditional curry sauce	11,95
• <b>KUKHURA NARIWAL</b> Chicken with coconut, cream and a hint of spice	11,50
• <b>KUKHURA MASALA</b> Chargrilled chicken breast with cashew, tomato and cream sauce	12,95
• <b>KUKHURA PALUNGO</b> Chicken with spinach, flavored with spices	12,25
• <b>KUKHURA RA BHOLTE KHURSANI</b> Chicken with onion, fresh tomato, green pepper, ginger and spices	12,50
• <b>KUKHURA RA HARIYO KHURSANI</b> <i>Spicy!</i> Chargrilled chicken in a green pepper, fresh tomato, hot green chili and spicy sauce	12,95
• <b>KUKHURA AAMP</b> Chicken with mango and a hint of spice	11,95
• <b>KUKHURA CHYAU RA KURILO</b> Chicken with fresh mushrooms, fresh green asparagus and traditional curry sauce	13,95

## Fresh certified national Alentejano lamb

• <b>MASALADAR BHEDA KO MAASU</b> Certified Alentejano lamb with traditional curry sauce	14,25
• <b>BHEDA KO MAASU RA DAL</b> Traditional curry with certified Alentejano lamb and lentils	14,50
• <b>BHEDA KO MAASU RA PALUNGO</b> Certified Alentejano lamb with spinach, flavored with spices	14,95
• <b>BHEDA KO MAASU RA BHOLTE KHURSANI</b> Certified Alentejano lamb with onion, fresh tomato, green pepper, ginger and other spices	15,25
• <b>BHEDA KO MAASU, CHYAU RA KURILO</b> Certified Alentejano lamb with fresh mushrooms, fresh green asparagus and traditional curry sauce.	15,95

## Grilled over coals

• <b>KUKHURAKO CHHATI BHUNGROMA</b> Chargrilled chicken breast marinated with homemade yogurt and spices	13,25
• <b>MOLEKO KUKHURA BHUNGROMA</b> <i>Spicy!</i> Chargrilled chicken with green hot chili paste, organic egg and garlic	13,50
• <b>KUKHURA KAJU BADAM</b> Chargrilled chicken marinated in a cashew and almond sauce	14,25
• <b>BHEDA BHUNGROMA</b> Chargrilled fresh certified Alentejano lamb marinated with homemade yogurt and spices	14,95
• <b>BHEDA POLEKO</b> Chargrilled fresh certified Alentejano lamb marinated with ginger, garlic and other spices. <i>Slightly spicy</i>	14,95

## Himalayan rice

• <b>BHUTUWA BHAAT RA TARKARI</b> Sautéed rice with vegetables, mixed nuts and spices	11,95
• <b>BHUTUWA BHAAT RA KUKHURA</b> Sautéed rice with chicken, mixed nuts and spices	12,50
• <b>BHUTUWA BHAAT RA BHEDA KO MASU</b> Sautéed rice with certified Alentejano lamb, mixed nuts and spices	14,50
• <b>BHUTUWA BHAAT RA JHINGE MACHHA</b> Sautéed rice with Wild Mozambican prawns, mixed nuts and spices	14,95
• <b>WHITE RICE</b>	3,95

## Side dishes suggestion:

• <b>ORGANIC NATURAL YOGURT</b>	3,95
• <b>SAUTEED SPINACH</b>	3,95
• <b>JIMMU LE JHANEKO DAL</b> Stewed lentils with ginger, cilantro, mustard oil and spices	4,95

## Classic Menu (for two people) 49,90

### STARTER

• Fresh mushrooms, (*Pleurotus, Shitake, Champignon e Portobello*) sautéed with spices and fresh herbs

### MAINS

- Wild Mozambican prawn curry;
  - DOP certified goatling from Trás-os-Montes, cooked slowly on the bone on a low heat, sautéed with fresh mushrooms (*Pleurotus, Shitake, Champignon and Portobello*) spices and fresh herbs;
  - Homemade cheese with fresh spinach.
- Accompanied with organic natural yogurt, Himalayan rice, and tomato chutney.



## SINGLE USE MENU

...so that our customers feel as if they are traveling through Nepal, every day we embrace the ritual of choosing the freshest and best quality products. We heat up the charcoal oven, where we prepare the best Portuguese meats, such as fresh DOP certified Transmontano goatling, certified Alentejano lamb, and wild boar from Évora. We produce handmade samosas and momos, grind spices daily on site and produce our cheese respecting the Nepalese tradition. Rice is never lacking at our table and we choose the best quality, fed by the waters of the Himalayas. To complete the experience, we bring a selection of the best teas from the lands of Ilam, so that you can appreciate the fullness of the flavors produced by the first leaves of each season.

All this thinking only about you, because we know that food is a ritual of affection and our priority is to create unique textures that stay in the memory. We work with our hearts and souls to provide you with unique moments!

Enjoy!

*Chef Tanka Sapkota*

## For a promising start...

While you are looking at the menu in search of your favorite dish, here are some suggestions for drinks and cocktails to accompany you in the difficult task of deciding...enjoy!

• <b>CAMPARI SODA / ORANGE</b>	6,95
• <b>CAIPIRINHA / CAIPIROSKA</b> Cachaça or vodka, lime, sugar	5,95
• <b>MARGARITA</b> Tequila, Cointreau, lime juice	7,95
• <b>NEGRONI</b> Gin, Campari, Martini Rosso	7,50
• <b>PORTO TÓNICO</b>	6,95
Extra dry white port wine, fresh mint, Fever Tree Tonic water	
• <b>MOJITO</b>	7,95
Dark Rum, mint, lime, sugar and soda water	

## Gins | ORIGIN | TYPE

Perfect served with premium Fever Tree tonic water

• <b>HENDRICK'S GIN</b>   SCOTLAND   CITRIC Cucumber	11,95
• <b>NR.3 LONDON DRY GIN</b>   ENGLAND   CITRIC Lime	13,25
• <b>MONKEY 47</b>   GERMANY   FLORAL Lemon	19,50
• <b>ELEPHANT</b>   GERMANY   BOTANICAL Ginger and coffee beans	17,50
• <b>BLACKWOODS</b>   SCOTLAND   DRY Lemon, ginger and cardamom	12,25
• <b>CAORUNN</b>   SCOTLAND   SPICED Lemon and cardamom	13,25
• <b>GIN MARE</b>   SPAIN   FLOWERY Orange, black pepper and cardamom	12,95
• <b>BULLDOG</b>   ENGLAND   CITRIC Cinnamon and orange	11,95
• <b>STAR OF BOMBAY</b>   ENGLAND   CITRIC Lime	10,95
• <b>GREENALLS</b>   ENGLAND   DRY Lime	10,50
• <b>MARTIN MILLER</b>   ENGLAND   CITRIC Lemon and cardamom	12,50
• <b>TANQUERAY N.10</b>   ENGLAND   DRY Cinnamon and orange	11,50
• <b>OXLEY</b>   ENGLAND   DRY Lemon	12,50
• <b>BOODLES</b>   ENGLAND   CITRIC Lime and Juniper	12,95
• <b>SHARISH PERA ROCHA</b>   PORTUGAL   FRUITY Lime	11,50
• <b>BROOKLYN</b>   USA   CITRIC Orange and lemon	12,50
• <b>OPHIR</b>   ENGLAND   SPICED Orange, black pepper and coriander seeds	10,95

# Our moms' and grandmas' specialties

## Starters / Soups

- **BAKHRA KO MAASU KO JHOL RA YARCHAGUMBA** 75,95  
Goatling soup cooked over a low heat for several hours, with Yarchagumba. (*Yarchagumba is the diamond of the Nepal, to discover more about this wonder of nature see our secrets menu*)
- **BAKHRA KO JHOL RA MOMO** 9,95  
Goatling soup cooked over a low heat for several hours, served with momo
- **BAKHRA KO MAASU KO JHOL** 5,50  
Goatling soup cooked over a low heat for several hours
- **MOMO RA CHATANI** 7,50  
Typical steamed wheat pastry stuffed with acorn-fed black pork from Alentejo, free-range chicken and spices
- **MISMAAS CHYAU** 8,50  
Fresh mushrooms, (*Pleurotus, Shitake, Champignon e Portobello*), sautéed with spices and fresh herbs
- **KACHILA** 8,95  
Certified Alentejano lamb tartare seasoned with spices, fresh herbs and served with BIO organic egg yolk
- **SADHEKO CHHOILA** 9,95  
Marinated and chargrilled certified Alentejano lamb cut into strips and mixed with fresh herbs
- **KHASI KO BHUTUN** 9,95  
Fresh Transmontano goatling DOP offal, sautéed with fresh mushrooms (*Pleurotus, Shitake, Champignon e Portobello*)

## Vegetarian dishes

- **SAG RA TARUL KO TARKAARI** 10,95  
Cassava root and fresh spinach, with spices
- **ALU TAMA RA BODI** 10,50  
Bamboo, potatoes and black-eyed beans with curry sauce. *Slightly sour*
- **BHATAMAS, GUNDRUK RA TARUL** 10,95  
Soy beans sautéed with cassava root and gundruk (dried, fermented leaf vegetable). *Slightly sour*

## Meat dishes

- **MASALENDAR BANDEL KO MAASU** 14,50  
Wild boar from Évora, cooked over a low heat for 9 hours with traditional curry sauce
- **BANDEL KURILO** 14,95  
Wild boar from Évora, cooked over a low heat for 9 hours with fresh asparagus and traditional curry sauce
- **LOKAL BHALE KO MAASU** 13,50  
Free-range chicken with traditional curry sauce
- **MASALENDAR BAKHRA KO MAASU** 18,95  
DOP certified goatling from Trás-os-Montes, cooked on the bone over a low heat with traditional curry sauce
- **BAKHRA KO MAASU RA CHYAU** 19,95  
DOP certified goatling from Trás-os-Montes cooked on the bone over a low heat sautéed with fresh mushrooms (*Pleurotus, Shitake, Champignon and Portobello*), spices and fresh herbs

## Exotic Menu (for two people) 53,95

*Selection of dishes with pronounced and dominant flavors*

### STARTER

- Certified Alentejano lamb tartare seasoned with spices, fresh herbs and served with BIO organic egg yolk

### OR

- Fresh Transmontano goatling DOP offal, sautéed with fresh mushrooms (*Pleurotus, Shitake, Champignon e Portobello*)

### MAINS

- Wild boar from Évora, cooked over a low heat for 9 hours with fresh mushrooms (*Pleurotus, Shitake, Champignon and Portobello*) spices and herbs;
  - Free-range chicken with traditional curry sauce;
  - Soybeans sautéed with cassava root and gundruk (dried, fermented leaf vegetable);
  - Sautéed Karela (bitter melon) and potatoes.
- Accompanied with organic natural yogurt, Himalayan rice and tomato chutney.

## Monday Special Oldest dish of Nepalese cuisine

- **KODO KO DHIDO RA BHALE KO MAASU** (for two people) 34,95  
Traditional organic millet "polenta" with free-range chicken, tomato chutney and spinach pesto

In keeping with tradition, our dishes come with plenty of sauce, with broths that are prepared daily. However, in the meat specialties and tasting menus, less sauce is served to enhance the quality and the texture of our delicious certified meats

## Homemade bread

*Our freshly baked bread is cooked in a special charcoal oven.*

- **DESI ROTI** 2,95  
Plain, soft bread
- **LASUNA ROTI** 3,95  
Soft bread with garlic
- **MALAH ROTI** 4,25  
Soft bread with cheese
- **KHURSANI ROTI** 3,95  
Soft bread with green chili and ginger. *Spicy!*

## Couvert (per person) 2.50

Momo (*Typical steamed wheat pastry stuffed with acorn-fed black pork from Alentejo, free-range chicken and spices*) and Alu Chop (*potato, onion and fresh herbs pastry*)

## Starters

- **KUKHURA KO SINGADA** 2,75  
Free-range chicken samosa
- **TARKARI KO SINGADA** 2,50  
Vegetable samosa
- **PIRO SAGKO SALAD** 7,95  
Rocket salad with homemade cheese, cherry tomatoes and a special seasoning
- **MISMAAS PAKAUDI** 4,75  
Vegetables fried in gram flour batter
- **SADHEKO SINGADA** 7,95  
Smashed vegetable samosa with onion, yogurt and fresh herbs

## Soup

- **DAL KO JHOL** 4,75  
Lentil soup
- **KUKHURA KO JHOL** 4,95  
Chicken soup
- **GUNDRUK RA TAMA KO JHOL** 4,50  
Bamboo and gundruk (dried, fermented leaf vegetable) soup. *Slightly sour*

## Spiceless dishes

- **SADHA KUKHURA BUNGROMA** 12,95  
Chicken glazed with BIO organic egg yolk and chargrilled

## Vegetarian dishes

- **PANEER SANGA BHOLTE KHURSANI** 12,50  
Fresh homemade cheese sautéed with onion, fresh tomatoes, green pepper and spices
- **JOGI TARKAARI** 11,50  
Fresh vegetable curry
- **BHANTA TARKAARI** 10,95  
Chargrilled minced eggplant with a spicy sauce
- **ALU BODI RA KURILO** 11,25  
Black-eyed bean, potato and asparagus stew with curry sauce
- **JIMMU LE JHANEKO DAL** 10,50  
Stewed lentils with ginger, cilantro, mustard oil and spices
- **PANEER PALUNGO** 12,50  
Traditional homemade cheese curry with fresh spinach
- **PANEER CAJU RA BADAM** 12,25  
Homemade fresh cheese with ground cashews and almonds, a fresh cream sauce and a hint of spice

## Wild Mozambican prawns

- **MASALENDAR JHINGE MACHHA** 14,95  
Wild Mozambican prawn with a traditional curry sauce
- **JHINGE MACHHA MASALA** 15,95  
Chargrilled wild Mozambican prawns with a cashew, tomato and cream sauce
- **JHINGE MACHHA RA BHOLTE KHURSANI** 15,75  
Prawns sautéed with onion, fresh tomatoes, green peppers with various spices
- **JHINGE MACHHA RA NARIWAL** 15,50  
Prawns with coconut cream and aroma spices
- **JHINGE RA HARIYO KHURSANI** *Spicy!* 15,95  
Stewed wild Mozambican prawns with bell pepper, fresh tomatoes, green chili and a hot curry sauce