



**MONDAY – WEDNESDAY  
LUNCH MENU**

**12.30pm - 2.30pm  
€9.50**

***Starters (Any One)***

**ONION BHAJI**

Shallow fried onion slices with cumin seeds, mild spices and deep fried

**VEGETABLE PAKORA**

Fresh seasonal vegetables marinated with mild spices, dipped in the gram flour batter and deep fried

**ALOO CHAP**

Mashed potatoes infused with ginger and cumin, dipped in the batter and deep fried.

**ACHARI CHICKEN TIKKA** 🌶️

Chicken breast marinated in yogurt, pickled sauce, fresh seasonal herbs and grilled in the clay oven.

**CHICKEN PAKORA**

Strips of chicken breast slightly spiced, dipped in gram flour batter and deep fried.

***Main Course (Any One)***

**CHICKEN SAAG**

Breast pieces of chicken cooked with spinach and fresh herbs.

**CHICKEN TIKKA MASALA**

Grilled breast pieces of chicken cooked in cream, tomato and cashew nut sauce.

**CHICKEN JALFREZI** 🌶️

Slightly sweet and sour Chicken curry prepared with peppers & onions, coriander and finished with the touch lemon.

**LAMB GARLIC CHILLY MASALA** 🌶️🌶️

Tender pieces of lamb in garlic chilli sauce and fresh herbs.

**HIMALAYAN LAMB** 🌶️🌶️

Tender Lamb cooked in Himalayan spices with yogurt and coriander.

**DAAL TARKA**

Yellow lentils cooked with cumin and tempered garlic and asafetida.

**MIX-MAX VEGETABLE**

Fresh seasonal vegetables cooked in a coconut sauce and onion sauce tempered with cumin seeds and curry leaves.

**EVEREST CHANA MASALA**

Chickpeas simmered in mild curry sauce with shallots, spring onions and fresh tomatoes.

**ALL MAIN COURSE SERVED WITH RICE OR PLAIN NAAN  
FRESH TEA / COFFEE**





## **THURSDAY – FRIDAY LUNCH MENU**

**12.30pm - 2.30pm  
€9.50**

### *Starters (Any One)*

#### **CHICKEN PAKORA**

Strips of chicken breast slightly spiced, dipped in gram flour batter and deep fried

#### **SAFFRON MALAI TIKKA**

Tender pieces of chicken breast marinated with yogurt, turmeric powder, mild spice, fresh herbs and grilled till perfection in the clay oven.

#### **VEGETABLE PAKORA**

Fresh seasonal vegetables marinated with mild spices, dipped in the gram flour batter and deep fried.

#### **ALOO CHAP**

Mashed potatoes infused with ginger, and cumin, dipped in the batter and deep fried

#### **SHEEKH KEBAB**

Minced meat of lamb flavoured with mild spices, fresh herbs, coated with chopped peppers, skewered and char grilled.

### *Main Course (Any One)*

#### **CHICKEN LEDOBEDO**

Traditional Nepali Curry cooked with creamy sauce, brown onion, and tomato sauce in medium spicy

#### **CHICKEN KORMA**

Chicken breast with almond cream sauce sprinkled with ground cardamom, flavoured with rose water

#### **CHICKEN ROGANJOSH**

Well cooked breast pieces of chicken with mushrooms, mixed peppers and fresh green coriander

#### **CHICKEN or LAMB BHUNA**

Classic Lamb or Chicken curry cooked in medium spiced onion sauce flavour with seasonal herbs

#### **LAMB MADRAS** 🌶️🌶️

Indian special lamb curry with curry leaves, coconut powder and tossed mustard seeds

#### **HIMALAYAN LAMB or CHICKEN** 🌶️

Lamb/Chicken cooked in Himalayan spices with yogurt and coriander

#### **MIX-MAX VEGETABLE**

Fresh seasonal vegetables cooked in a coconut sauces and onion sauce tempered with cumin seeds and curry leaves.

#### **MUTTER PANEER**

Home made cottage cheese cooked with green peas, mild spices and fresh herbs

**ALL MAIN COURSE SERVED WITH RICE OR PLAIN NAAN  
FRESH TEA / COFFEE**