

Appetizers

1. Momo or Momo Vag €6,00

Steamed dumplings with mixed meat or mixed vegetables and homemade tomato, sesame sauce.

(it takes minimum 20 minutes time)

2. Momo Chicken. €6,00

Steamed dumplings with Chicken meat and homemade tomato, sesame sauce.

(it takes minimum 20 minutes time)

3. Braman Mori €5.90 G

Fried homemade cheese in tempura flour with sweet chilli sauce

4. Tempora Mori €5.90 B

Deep fried shrimp in tempura flour with sweet chilli sauce

5. Small/Large mixed salad €4.00/5.90 M

Various types of salad with homemade mustard sauce

7. Samosas €6.50 A

Deep-fried dumplings filled with potatoes, cashew nuts and peas, served with salad.

8. Pakauda €6.90

Crispy vegetables fried with chickpea flour, served with sweet and sour sauce (vegan)

9. Miso soup €4.90 G

Miso soup with ginger, coriander, and homemade cheese

10. Lentil soup €5.00

Lentils with coconut milk and Nepalese spices

12. Starter variation with meat or veg For 1p €9.50 2p €18.50 GAB

Plenty selection of our starters with three different sauces also with small salad

Main course

Vegetarian dishes

13. Tarkari Thali 15.00 FG

Four different typical Nepalese vegetarian curries

14. Himali Sabji €13.00 H

Wok vegetables in coconut cashew curry sauce (vegan)

15. Sagpat Paneer €13.00 G

Homemade cheese with spinach in a creamy curry sauce

16. Rani Paneer €13.00 GH

Deep-fried homemade cheese in butter curry sauce.

17. Sag Alu €12.00

Fried potatoes with spinach in coconut curry sauce (vegan)

18. Dal Jhaneko €11.90

Fried onion, tomatoes, and lentils with masala spices (vegan)

19. Thakali Chana €11.90 G

Chickpeas and potatoes with yogurt curry sauce

20. Sabji Sadheko €14.00 G

Various vegetables with Himalayan sauce on coriander leaves
The dish is served with rice and naan as a side dish!

Himalayan special grilled types

21. Lyansa Tarkari €19.50 F

Grilled beef with vegetables in a wok-Himalayan style on coriander leaves

22. Hans Tarkari €19.50 GH

Vegetable wok with grilled fillet in Himalayan style on the top coriander leaf

24. Jhinga Tarkari. € 18.50 DG

Vegetable wok with fried shrimps in Himalayan curry style, garnished with coriander leaves.

25. Machha Tarkari. € 19.90 DG

Vegetable wok with grilled salmon fillet in Himalaya style, garnished with coriander leaves.

26. Kukhura Thali €15.90 FGH

1x Chicken curry with 3x Different type of vegetable curry

23. Chicken Tandoori Masala €14.50

Chicken leg is grilled in the tandoori oven, served with salad and homemade yogurt sauce and naan.

Chicken Curry items

28. Butter Chicken €14.00 HG

Grilled chicken prepared in the tandoori oven with butter curry sauce.

29. Himali Chiken €14.00 G

Chicken fillet in a fine Nepalese cashew-coconut curry sauce

30. Mango Kukhura €14.00 G

Chicken fillet in a fine Nepalese mango curry sauce

31. Serpa Chiken € 14.00

Chicken fillet is prepared with our homemade spices in tomato and onion curry sauce.

Most popular traditional food in Nepal

(minimum duration approx. 20 minutes)

32. Momos with mixed meat €12.00 A

Steamed dumplings with mixed meat and homemade tomato sauce.

33. Momos veg. €12.00 A

Steamed dumplings with vegetable filling, served with homemade tomato sauce.

34. Momo Mix €12.50 A

Steamed dumplings with vegetables and meat filling, served with homemade tomato sauce.

35. Kukhura Momo €12.50 AG

Steamed dumplings with chicken fillet and chicken meat filling, with homemade tomato sauce.

Fish dishes

37. Machha korma €17.50 DE

Fried salmon fillet in cashew coconut curry sauce

38 Jingo Pahari €16,00

King prawns prepared with homemade spicy and tomato onion curry sauce.

The dish is served with rice and naan as a side dish!

39. Jhinga Korma €16.50 DE

Fried shrimps in coconut-cashew curry sauce, on decorative sliced almonds

Lamb dishes

40. Khasiko Masu €15.20

Tenderly cooked lamb with cloves and cardamom curry sauce on a coriander leaf

41.Dhahi Khasi €15.20 G

Tenderly cooked lamb with peppers in yogurt curry sauce, pieces of fresh coriander

42. Sag Khasi €15.20 G

Tenderly cooked lamb with (cinnamon, cardamom) spinach in a mild curry sauce

43. Khasi Thali €18.50 GFH

various typical Nepalese curries (3x vegetarian, 1x with lamb)

45. Mitho Khasi €16.20 H

Tenderly cooked lamb in cashew coconut curry sauce

NEPALI TRADITIONAL DISHES

The dishes are prepared in typical Nepali style.

46.Thakali Thali Vag €15.00 G

Fine lentil curry with various vegetarian ingredients and home-made pickles

44. Gorkhali Vag Thakali Thali €17.00 AG

Fine lentil curry with various vegetarian ingredients, yogurt and homemade pickles

47. Kukhura Thakali Thali €16.50 G

Chicken curry with various vegetarian ingredients and home-made pickles

48. Khashi Thakali Thali €17.00 G

Lamb curry with various vegetarian ingredients and homemade pickles

49. Gorkhali Kukhura Thakali Thali €19.00 G

Two different chicken curries with vegetarian ingredients, yogurt, and homemade pickles

50. Gorkhali Khasi Thakali Thali €19.90 G

Two different lamb curries with vegetarian ingredients, yogurt, and homemade pickles

The dish is served with rice and naan as a side dish!

HIMALAYAN SPECIAL MENU

For 1 person €27.90 and 2 person €52.00

course I

salad

mixed salad with homemade mustard sauce

Course II

soup of the day

Course III

Nepalese national dish (Thali)

Chicken, lamb or **vegetarian**

Course IV

Mitho Himalayan

Homemade ice cream with fried dough balls and fruit

Extra portion

Naan €2.90

Basmati rice €3.00

Garlic Naan €3.00

Reita €3.00 **G**

spicy yogurt with cucumbers and tomatoes

You can take away all food with you except!

DESSERT

Buddha Sweets € 6.50 AG

Homemade ice cream with fretted milk dough balls and fruit

Mitho Kera €8.0

Homemade ice cream is served with baked bananas with tempura flour.

The dish is served with rice and naan as a side dish!

DRINKS

Mango Lassi. 0.33l €4.00

Lassi salted 0.33l €3.50

Aperitif

Prosecco	0,1l	€3,50
Mango Prosecco	0,2l.	€4,20
Lychee Prosecco	0,2l.	€4,20
Aperol squirt		€5,00
Aperol Veneziano		€5,00
Campari Soda		€4,20
Campari Orangen		€5,00

Bier

Zillertal Pils beer 0.2l, 0.3l, 0.5l €2.50, €3.50, €4.30

Radler sweet/sour 0.3l. €3.50

Radler sweet/sour 0.5l. €4.20.

Wheat light/dark 0.5l. €4.30.

Zillertal Black Beer 0.33l. €3.50.

Non-alcoholic beer 0.5l. €4.30.

Non-alcoholic drinks

Cola, Light, Zero	0.33l.	€3.50		
Spezi.	0.33l	€3.50		
mango water	0.3l	0,5l	€2,80	€3.50
Mango sprayed	0.3l	0.5l	€3.00	€4.00
Lychee water	0.3l	0.5l	€2.80	€3.50
Lychee with gas	0.3l	0.5l	€3.00	€4.00
Blackcurrant water	0.3l	0.5l	€3.80	€3.50
Blackcurrant with gas	0.3l	0.5l	€3.00	€4.00
Apple water	0,3l	0,5l.	€2.80	€3.50
Apple with gas	0.3l	0.5l	€3.00	€4.00
Lemon soda	0.3l	0,5	€2,20	€2,90

Lemon water	0,3l	0,5	€2,00	€2,70
Holunder water	0,3l.	05l		
Mineral water(Bottle)	0,33l	1l	€2,50	€5,70

Red Wine

Carbernet sauvignon	1/8	1/4.	1/2	€4,90.	€9,80.	€19,60
Cuvee	1/8	1/4.	1/2.	€4,90.	€9,80.	€19,60
Zweigelt	1/8	1/4	1/2.	€4,90	€9,80.	€19,60

White Wine

Chardonnay	1/8.	1/4	1/2	€4,40	€8,80	€17,60
Gruner Veltliner	1/8	1/4	1/2	€4,60	€9,20	€18,40
Riesling	1/8	1/4	1/2	€4,50	€9,00	€18,00
Lieblich weiß	1/8	1/4	1/2	€3,90	€7,80	€15,60

Bottle wine

Grüner Veltliner Federspiel Terrassen 750ml. €27,60

Domaene wachau (from Austria) 0

Chardonnay 750ml €26,40

Burgenland, Weingut Allacher (white wine from Austria)

Riesling Schotter DAC 750ml €27,00

Niederösterreich, Weingut Forstreiter (white wine from Austria)

Lieblich Weiß 750ml. €23,40

Burgenland, Weingut Schaller vom See (white wine from Austria)

Carnuntum Cuvee 750ml €29,40

Weingut Taferner (red wine from Austria)

Zweigelt CS Reserve 750ml. €29,40

Thermenegion, Weingut Aumann (red wine from Austria)

Cabernet Sauvignon Selection 750ml. €29,40

Burgenland, Weingut Scheiblhofer (red wine from Austria)

Prosecco (sekt) 750ml €23,50

Hard drinks

Black Lebel with (coca cola 0,33l)	4cl	€9,50
Black Lebel pure	4cl.	€6,50
Jack denials with (coca cola 0,33l)	4cl	€8,50
Jack denials pure	4cl.	€5,50
Jemessom	4cl.	€5,50
Gre Goose	4cl.	€5,00
Hendrick's gin with Tonic water	4cl	€8,50
Monkey gin with Tonic water	4cl.	€8,50

NAMASTE