## Small Dishes

Dahl	
Soup made with lentils and spices	\$6
Samosas - served with Sherpa sauce (2)	
Deep-fried pastries filled with potatoes, onions, peas, and cheese	\$6
19akoda	
Vegetables deep-fried in chickpea batter	\$6
Onion Baji	
Onions deep-fried in chickpea batter	\$5
Main Naan (Nepali flatbread)	\$2
with Garlie	\$3
with Cheese or with Oates	\$4
Main Dishes	
Plain Sang	
Spinach dish made with cream and spices	\$10
with Naan	\$12
with Tofu	\$12
with Chicken	\$13
Sang Paneer	
Made with homemade cheese, spinach, cream and spices	\$14
Chicken Tikka Masala	
Spicy cream sauce with chicken	\$13
Shrimp Masala	
Spicy cream sauce with shrimp	\$15
Chicken Makhani	
Chicken in a buttery tomato sauce	\$13
Sherpa Stew	
Blend of lamb, chicken, flour dumplings and vegetables	\$14
Chicken Momos	

Traditional Tibetan dumplings with chicken and spices served with fresh tomato and chili sauces (10 pieces)	\$12
Veggie Momos	
Traditional Tibetan dumplings with vegetables and spices served with fresh tomato and chili sauces (10 pieces)	\$12
L'amb Curry	
Traditional spiced curry with lamb	\$15
Chicken Curry	
Traditional spiced curry with chicken	\$13
Veggie Curry	
Traditional spiced curry with vegetables	\$12
Chow Mein - Nepali spicy noodles	
with Shrimp	\$15
with Lamb	\$15
with Chicken	\$13
with Vegetables	\$12
Chicken Korma	
Made with chicken, cream sauce, raisins and cashews	\$14
Veggie Korma	
Made with vegetables, cream sauce, raisins and cashews	\$13
Chicken Fried Rice - with cashews	\$13
Veggie Fried Rice - with cashews	\$12
Chicken Thukpa	
Tibetan spicy noodle soup with chicken	\$13
Veggie Thukpa	
Tibetan spicy noodle soup with vegetables	\$12

Masala Chai Tea - milk tea and spices	\$2
Lassi - Traditional mango and yogurt drink	\$5
Organic Coffee	\$2
Jea, juice or soda	\$2
Most Reers	\$4
$\mathcal W$ ine – by the glass	\$5
- by the bottle	\$22

<sup>\*</sup>Most items are available for Carry-Out