



TASTE OF NEPAL

FULLY LICENSED

Enjoy the Flavours of Traditional Nepalese Cuisine

OPEN 7 DAYS

Dinner- 5:00pm till late

Lunch -12.00 to 2.30pm (By appointment only)

Bookings Recommended

Take Away Available

300 The Parade Kensington S.A. 5068

8332 2788

www.tasteofnepal.com.au

Sorry no separate accounts

Mini Banquet - 39.5pp (For two only)

Platter of 3 popular entrees, 2 scrumptious main courses, 2 vegetarian sides, Rice & Roti
Recommended for first time couples

Mixed Entrée

Chicken dumplings, Charcoal oven chicken, Crispy potato patties

Mains

King Prawn Curry, Butter chicken

Accompaniments

Stir fried spinach, Pumpkin curry

Vegetarian Banquet –37.5 pp (Minimum four people)

Comprised of mixed entrees, 4 main courses, 3 accompaniments served with Rice and Roti

Mixed Entrée

Vegetarian dumplings, Crispy potato patties
Samosha, Lentil patties

Mains

Served in two stages

Mix vegetable Curry, Long melon dumpling
curry, Stir fried Eggplant, Nine-bean curry

Accompaniments

Green salad, Stir Fried spinach, Pumpkin curry

Himalayan Banquet –41.5pp (Minimum four people)

Comprised of mixed entrees, 4 main courses, 3 vegetarian accompaniments served with Rice & Roti

Mixed Entrée

Chicken dumplings, Charcoal oven chicken, Lentil patties, Crispy potato patties

Mains

Served in two stages

Butter chicken, King Prawn curry, Lamb curry, Chicken curry

Accompaniments

Green salad, Stir fried spinach, Pumpkin curry

King Banquet – 49.5 pp (Minimum four people)

Try the most popular dishes, comprising of selections of entrees, your choice of 4 main courses, 3 vegetarian sides, Roti, Basmati rice and completed with a delicious homemade ice-cream

Mixed Entrée

Chicken dumplings, Crispy potato patties, Samosha, Barramundi batter fried

Mains (Your choice of 4)

Served in two stages with steamed Rice and Roti

Charcoal clay oven lamb, Charcoal clay oven chicken, Barramundi curry, Goat curry
Butter chicken, Lamb pumpkin

Accompaniments

Served at different stages with the main courses

Green salad, Stir fried spinach, Eggplant

Dessert

Homemade pistachio & cardamom ice-cream



Entrée

- Momo** NF 11.9
Steamed **chicken** or **vegetable** dumplings with ginger, garlic, spring onion and coriander
- Sekuwa** GF NF 12.5
Chicken fillet marinated in roasted cumin, szechwan pepper & cooked in the charcoal oven
- Tareko machha** GF NF 12.5
Barramundi marinated in spicy chickpea batter and fried
- Clay-oven mushroom** Ve GF NF 12.5
Portebello mushroom marinated in ground mustard & lemon juice & cooked in the clay oven
- Aaloo bara** GF NF 11.9
Crispy patties prepared from potato, cheese, onion, coriander, ginger & garlic
- Phulaura** Ve GF NF 11.9
Traditional crispy patties prepared from black lentils, chickpea flour, spring onion & spinach
- Samosha** NF 12.5
Homemade pastry triangle stuffed with spiced potatoes & peas
- Mixed entrée** 15.9
Combination of 1, 2, 3, 5 & 6. (Vegetarian option available)

Main courses - All main courses are **Gluten & Nut** free

Our main courses are best enjoyed with rice & roti

Clay oven specialties

Our clay oven dishes are first marinated with yoghurt, lemon juice and various ground spices to allow the flavours to saturate the meat. The final touch is to cook the meat on skewers over charcoal in a traditional oven made up of special clay.

9. **Poleko khashi (3 pieces)** 29.9
Juicy lamb ribs marinated in yoghurt sauce with Szechwan pepper & garam masala
10. **Sekuwa (as main course)** 26.5
Chicken fillet marinated in roasted cumin, Szechwan & coriander powder
11. **Nepali chulo special** 29.9
A combination of no. 9, 10, king prawns and Portobello mushrooms made with chef's own ingredients
12. **Chulo ko machha** 29.9
Barramundi fillet lightly marinated and cooked in the clay oven and then topped with homemade sauce made up of corn, honey & sweet wine

Masu – Meat

All of our dishes are mild. Please advise your friendly wait staff if you prefer spicy

13. **Daal bhat masu** 28.5
A typical Nepali platter for **one**, served with your choice of **goat**, **lamb** or **chicken** with spinach, yoghurt salad and lentils
14. **Khasiko Lamb or Goat** 23.5
Exquisite village style curry of **lamb** or **goat** enriched fenugreek, cinnamon, tomatoes, coriander, bay leaves and vegetable oil
15. **Butter chicken** 24.5
Boneless chicken cooked on charcoal oven & then simmered in a sauce of tomato, garlic, szechwan pepper & butter
16. **Kukhura ko masu (Chicken curry)** 23.5
Traditional Nepali country cuisine prepared in aromatic Nepali spices and mustard oil
17. **Khasiko lamb ra pharsi (Lamb pumpkin)** 24.5
Tender lamb cubes cooked with sweet pumpkin and enriched with fenugreek & cinnamon

Main courses continued...

Our main courses are best enjoyed with rice & roti

Machha Khana - Seafood

18. **Machha tarkari** (*Fish curry*) 26.5
Aromatic Barramundi curry flavoured with onion, tomatoes & coconut milk
19. **Piro jhingey** (*Chilli prawn*) 25.5
King prawns, pan-fried with vegetables, flavoured with lemon juice and a hint of chilli
20. **Jhingey ko tarkari** (*Prawn curry*) 25.5
A very popular King prawn dish cooked in a sauce of coconut milk, onion, ginger & garlic

Sakahari Bhojan - Vegetarian

21. **Daal bhat tarkari** 26.9
A typical Nepali platter for **one**, served together with mixed vegetables, spinach, yoghurt salad and lentils
22. **Clay oven vegetables** 26.9
Halloumi cheese, broccoli, portobello mushroom & sweet pumpkin cooked in charcoal clay oven & served on a bed of baby spinach
23. **Misayako tarkari** **ve** 19.9
Mixed vegetable curry of green beans, cauliflower and baby potatoes
24. **Laukako tarkari** 21.5
Chef's special- spiced long melon dumplings cooked in a creamy sauce of tomato, ginger, garlic and onion (recommended)
25. **Kwati** **ve** 19.5
A curry of nine different beans cooked with hint of chilli, tomato, onion, garlic, ginger and Nepali spices. (A festival specialty)

Accompaniments—All are **Gluten & Nut Free**

26. **Steamed rice** 2.5

Fragrant Basmati rice

27. **Pharsi ko tarkari** 10.9
Pumpkin curry, flavoured with mustard seeds, fenugreek, ginger, salt & pepper
28. **Rayoko saag** 10.9
A Nepali specialty. Mustard leaves (spinach) stir-fried with chilli and cumin seed
29. **Bhuteko vunta** **Ve** 11.9
Eggplant cooked with onion, capsicum and enriched with flavours of ground mustard seeds and hint of lemon juice and chilli
30. **Jhaneko daal** 9.9
Lentils cooked in traditional style with Nepalese herbs
31. **Hariyo salad** (*Green salad*) **Ve** 9.5
Salad prepared from tomatoes, onion, capsicum, cucumber and lettuce with Nepali style dressing
32. **Dahima** (*Yoghurt salad*) 7.5
Refreshing yoghurt flavoured with roasted cumin, mint and cucumber
33. **Mango chutney** **Ve** 4
Sweet and tangy mango pickle
34. **Pappadams** **Ve** 3.5

Roti – Bread (Essential part of any meal)

35. **Roti** **NF** 4.5
Bread cooked in charcoal clay oven
36. **Roti lasun** **NF** 5
Leavened garlic bread cooked in charcoal clay oven
37. **Cheese roti** **NF** 5.5
Bread stuffed with cheese, garlic, onion and coriander and cooked in the charcoal clay oven