



॥ अतिथी देवो भव ॥
Guest is God



The story of Taste of Nepal is simple. What was, still is; an undying passion for food, a strong belief in the experience of dining and a team driven by love. Having learned to cook from my mother in Nepal I moved to India to train as a professional chef. Necessity brought me to Adelaide in 1988, leaving behind my family of a devoted wife and two young boys. Over the next decade and a half I worked in various Indian restaurants, opened Adelaide's first Nepalese restaurant and spread the warmth of Nepalese food in this quaint city. For me food has been about being innovative and authentic: freshly ground spices and the art of blending these spices into new dishes. Having been raised in Nepal where guests are regarded as Gods, running this restaurant has always been about service for me. The satisfaction I get from cooking a meal for you can compare to nothing else in the world. And today, by choosing to dine with us you have become a part of the story of Taste of Nepal.

Chef Kashi

Taste of Nepal



Mini Banquet (for 2 only) 39.5 pp **Recommended for first-time couples**

Mixed Entrée

Chicken dumplings, Charcoal clay oven chicken, Crispy beetroot patties

Mains

Slow cooked lamb, Butter chicken

Sides

Eggplant, Fragrant basmati rice, Freshly baked bread

Himalayan Banquet 41.5 pp **(minimum 4 people)**

Mixed Entrée

Chicken dumplings, Charcoal clay oven chicken, White-eyed bean patties, Crispy beetroot patties

Mains

Butter chicken, King prawns, Slow cooked lamb

Accompaniments

Garden salad, Eggplant, Fragrant basmati rice, Clay oven roti

BANQUETS

Designed to share, our banquets include traditional favourites as well as Chef Kashi's renowned & innovative dishes. Banquets can be catered for specific dietary needs.

Chef's Banquet 49.5 pp **(minimum 4 people)**

Mixed Entrée

Chicken dumplings, Crispy beetroot patties, Clay oven portobello mushrooms, White-eyed bean & spinach patties

Mains (Choice of 4)

Charcoal clay oven pork cutlets or Clay oven chicken, Clay oven vegetables, Barramundi curry, Goat on the bone, Butter chicken, Seasonal mix vegetables

Sides

Garden salad, Mustard leaves, Eggplant, Freshly baked bread, Fragrant basmati rice

Dessert

Homemade mango & cardamom ice-cream

Vegetarian Banquet 41.5 pp **(minimum 4 people)** **Vegan option available**

Mixed Entrée

Vegetarian dumplings, Crispy beetroot patties, Clay oven portobello mushrooms, White-eyed bean & spinach patties

Mains

Clay oven vegetables, Long melon dumpling curry, Nine-bean lentils with bok choy

Sides

Garden salad, Mustard leaves, Fragrant Basmati rice, Freshly baked bread

Taste of Nepal



We grind our own spices to ensure they are fresh all the time. First, we toast our whole spices on slow heat—a process releases essential oils from the spices and adds more fragrance to the finished dish. The pre-ground spices from the stores oxidize and lose their flavors and potency. Therefore, freshly ground toasted spices add much more flavour to your dishes.

VE **Vegan**
GF **Gluten-free**
NF **Nut-free**
DF **Dairy-free**

ENTRÉE

- 1. Momo** **VE NF DF** 11.9
Popular steamed **chicken or vegetable** dumplings with tomato achar
- 2. Phulaura** **VE GF NF** 10.5
White-eyed beans, spinach, spring onion patties with minted yoghurt (Vegan option available)
- 3. Sekuwa** **GF NF** (available as a main) 12.5
Chicken thigh fillet marinated in roasted cumin, szechwan & cooked in the charcoal clay oven
- 4. Chef's King Prawns** **GF NF** 15.5
Chef's special prawn lightly spiced with tamarind juice, salt & pepper
- 5. Clay-oven Mushroom** **VE GF NF** 13.5
Portobello mushroom marinated in ground mustard & spices served with edamame beans
- 6. Beetroot Patties** **GF NF** 10.5
A popular street gem with an Aussie twist! prepared from beetroot, cheese & spring onion
- 7. Vegetarians Rejoice for one/two** 15.9/24.9
A great combination of momo, beetroot patty, phulaura, clay-oven mushroom with tomato achar & minted yoghurt (Vegan option available)
- 8. Taste of Nepal Platter for one/two** 16.5/25.9
A great combination of sekuwa, chicken momo, beetroot patty, phulaura with tomato achar & minted yoghurt
- 9. Herb Roti Platter** 11.0
A trio of chef's special dips served with freshly baked herb bread (Vegan option available)

Taste of Nepal

Our clay oven specialities are first marinated in yoghurt, lemon juice and the chef's special home-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 clay oven.



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

GF **Gluten-free**
NE **Nut-free**
DF **Dairy-free**

MAIN COURSE

Best enjoyed with Pulau or Basmati rice & clay oven bread

Clay Oven Specialities

- 10. Pork Cutlets** **GF NE** 23.5
Delicious pork cutlets cooked in chef's special marinade & served with mustard pumpkin
- 11. Poleko Khasi** **GF NE** 29.9
Signature juicy lamb cutlets served with minted yoghurt, baby potatoes & roasted capsicum
- 12. Sekuwa** **GF NE** 26.5
Chicken thigh fillet marinated in cumin & szechwan served with baby potatoes & roasted capsicum
- 13. Clay Oven Barra** **GF NE** 29.9
Lightly marinated barramundi fillet delicately cooked & served with citrus sauce & fresh herbs

Masu (Meat)

- 14. Goat on the Bone** **GF NE DF** 22.5
Exquisite village style slow cooked goat with fenugreek, cinnamon, nutmeg, bay leaves, ginger & garlic
- 15. Khasiko Lamb** **GF NE DF** 23.5
Exquisite village style slow cooked curry of lamb enriched with cardamom, cinnamon coriander & bay leaves
- 16. Butter Chicken** **GF NE** 24.5
Boneless chicken smoked in clay oven & then simmered in a sauce of tomato, garlic, star anise & szechwan pepper

Taste of Nepal

Main courses are best enjoyed with Pulau or Basmati rice & clay oven bread



17. Kukhura Ko Masu **GF NE DF** 22.5

Kashi's special traditional country chicken curry prepared in aromatic Nepali spices

18. Wild Buffalo Special **GF NE DF** 27.9

Wild Water Buffalo loin cubes slow braised & then stir-fried with seasonal vegetables & home ground spices



Machha khana (Seafood)

19. Machha Tarkari **GF NE** 26.5

Aromatic barramundi curry delicately cooked in a sauce of onion, tomatoes, coconut milk & special house spice blend

20. Piro Jhingey **GF NE DF** 26.5

King prawns, pan-fried with vegetables, flavoured with lemon juice & a hint of chilli

21. Jhingey Ko Tarkari **GF NE** 28.5

Chef Kashi's popular King prawn dish cooked in a sauce of coconut milk, ginger & fresh curry leaves



Sakahari Bhojan (Vegetarian)

*All vegetarian dishes can be made **Vegan***

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22. Chef's special Eggplant **VE NE GF** 22.5

Kashi's signature oven roasted eggplant dish slow cooked in a sauce of tomato, onion & garlic topped with home-made yoghurt and herbs (Vegan option available)

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Vegetarian Mains contd...

Main courses are best enjoyed with Pulau or Basmati rice & clay oven bread



23. Clay Oven Vegetables **VE NF GF** 26.9

Halloumi cheese, broccoli, beetroot, portobello mushroom cooked in clay oven & served on a bed of baby spinach (Vegan option available)

24. Misayako Tarkari **VE NF GF** 19.9

Seasonal vegetables tossed in a pan with home ground spices

25. Laukako Tarkari **VE NF GF** 21.5

Chef's special - spiced long melon dumplings cooked in a creamy sauce of tomato, ginger, garlic & onion (Vegan option available)

26. Kwati **VE NF GF** 18.9

A goodness of nine different beans cooked with tomato, onion, garlic, ginger & bok choy



SIDES

27. Pulau Rice **VE GF** 8.5

An aged long-grain rice, topped with candied onion, green peas, toasted flax seeds, slivered almonds (Vegan option available)

28. Steamed Basmati Rice **VE NF GF** 3.5

Fragrant Basmati rice

29. Saag **VE NF GF** 9.9

Stir-fried seasonal spinach, olive oil, chilli & cumin seed

VE **Vegan**
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NF **Nut-free**



Taste of Nepal



VE Vegan
GF Gluten-free
NF Nut-free

SIDES CONTD...

- 30. Bhuteko Vunta** **VE NF GF** 9.9
Eggplant cooked with onion, capsicum & enriched with ground mustard & fennel
- 31. Jhaneko Daal** **VE NF GF** 7.5
Lentils cooked in traditional style with Himalayan herb Jimbu
- 32. Garden Salad** **VE NF GF** 7.5
Salad prepared from cherry tomatoes, baby spinach & strawberries enriched with Nepali style lemon & olive oil dressing
- 33. Dahima (Yoghurt Salad)** **NF GF** 6.5
A real refresher - salad made with roasted cumin, mint, cucumber & homemade yoghurt
- 34. Pappadams** **VE NF GF** 3.5

ROTI (FRESHLY BAKED BREAD)

Vegan & Gluten-free (preorder required) options available

Flat bread leavened by airborne yeasts and freshly baked in a clay oven is an essential part of any meal

- 35. Roti** **NF** 4.5
Freshly baked plain bread
- 36. Garlic Roti** **NF** 5
Freshly baked garlic bread
- 37. Cheese Roti** **NF** 5.5
Bread stuffed with cheese, garlic, onion & coriander
- 38. Roti Basket** (min 4 people) **NF** 10.5
A combination of the breads above