



# Snacks Hut



# नाश्ता बजार

## VEG STARTERS

**Samosa (2 pcs) \$7.99**

*Crispy pastry filled with spiced potatoes.*

**Pappadam (3 pcs) \$3.99**

*Thin, crispy lentil wafers.*

**Aalu Chop (4 pcs) \$11.99**

*Potato fritters seasoned with spices.*

**Veg Pakora (4 pcs) \$9.99**

*Crispy fried vegetable fritters.*

**Pani Puri (10 pcs) \$11.99**

*Crispy shells filled with tangy water and spiced potatoes.*

**Dahi Puri (6 pcs) \$11.99**

*Crispy shells with yogurt and chutney.*

**Aalu Tikki Chat \$12.99**

*Potato patties with yogurt and tamarind.*

**Samosa Chat \$12.99**

*Samosa topped with yogurt and chutney.*

**Chowchow sadeko \$11.99**

*Nepalese Waiwai noodle mixed with onion tomato with spicy and tangy flavor*

**Chatpate \$12.99**

*A crunchy spicy mix of Nepalese Waiwai(noodle), puffed rice, chili powder, peas, toasted mustard seeds, diced tomatoes, cucumbers, onions, peas with little bit of oil splash of lemon and served with cilantro.*

**Chole Bhature \$17.99**

*A combination of chickpeas masala curry and deep fired bread made from plain flour.*

**Paneer 65 \$19.99**

*Spiced and fried cottage cheese cubes.*

**Paneer Chilli \$19.99**

*Cottage cheese stir-fried with house made chili sauce.*







नास्ता बजार

## NON-VEG STARTERS

### Chicken Tikka \$16.99

Boneless Chicken marinated with spices and in a tandoori oven over a low flame to get that smoky and tenderly flavor.

### Chicken Lollipop \$13.99

Chicken wings marinated with different species and then cooked in a tandoori oven.

### Chicken Maryland (Half) \$16.99

Half portion of marinated and tandoori cooked chicken.

### Chicken Maryland (Full) \$21.99

Full portion of marinated and tandoori cooked chicken.

### Goat Choila \$18.00

Traditional Nepali spiced grilled goat meat.

### Chicken Choila \$17.00

Spiced grilled chicken in Nepali style.

### Goat Sekuwa \$17.00

Grilled goat meat skewers with spices.

### Chicken Sekuwa \$16.00

Grilled chicken skewers with Nepalese spices.

### Lamb Chops (2 pcs) \$19.00

Juicy lamb chops grilled to perfection.

### Lamb Chops (4 pcs) \$30.00

Double portion of juicy lamb chops.

### Chicken Sausage (3 pcs) \$11.99

Spiced chicken sausages.

### Chicken Sausage (6 pcs) \$20.99

Large portion of spiced chicken sausages.

### Buff Sukuti \$19.99

Nepalese-style dried and spiced buffalo meat.

### Goat Bhutan \$17.99

Nepali-style spiced fried goat tripes.

### Chicken Chilli \$15.99

Spicy stir-fried chicken with onion capsicum house made chili sauce.

### Amritsari Fish Fry \$16.99

Crispy fried fish marinated in Amritsari spices.

### Special Chicken 65 \$17.99

South Indian-style spiced fried chicken.

Note: Khaja set available in Sukuti, Bhutan, Sekuwa & choila



## NOODLES / CHOWMEIN

### Veg Chowmein

*Stir-fried noodles with fresh vegetables.*

**\$15.00**

### Chicken Chowmein

*Stir-fried noodles with chicken and vegetables.*

**\$16.00**

### Buff Chowmein

*Buffalo meat stir-fried with noodles.*

**\$16.00**

### Mix Chowmein

*Mixed noodles with vegetables and meats.*

**\$19.00**

### Egg Chowmein

*Noodles stir-fried with egg.*

**\$17.00**

## THUKPA

### Veg Thukpa

*A dish prepared with noodles and classic vegetables like cabbage, bell pepper, carrots, tomatoes, spring onions, spinach in a soup base.*

**\$14.00**

### Chicken Thukpa

*A dish prepared with noodles and classic vegetables like cabbage, bell pepper, carrots, tomatoes, spring onions, spinach and chicken in a soup base.*

**\$15.00**

### Mix Thukpa

*A dish prepared with noodles and classic vegetables like cabbage, bell pepper, carrots, tomatoes, spring onions, spinach and chicken egg on top in a soup base.*

**\$16.00**

## FRIED RICE

### Veg Fried Rice

*Rice stir-fried with fresh vegetables and soy sauce.*

**\$15.00**

### Chicken Fried Rice

*Fried rice with chicken and vegetables.*

**\$16.00**

### Egg Fried Rice

*Fried rice with scrambled eggs and vegetables.*

**\$16.00**

### Mixed Fried Rice

*Combination of rice with vegetables and meats.*

**\$17.00**



## MOMOMANDU (NEPALESE DUMPLINGS)

### **Chicken Momo (Steamed) \$14.00**

*Classic steamed chicken dumplings.*

### **Chicken Momo (Fried) \$15.00**

*Crispy fried chicken dumplings.*

### **Chicken Sadeko Momo \$15.00**

*Steamed Momo mixed with different spices and a hint of sesame flavour.*

### **Chicken Chili Momo \$15.00**

*Fired Momo dipped into house made chilli sauce.*

### **Chicken Jhol Momo \$16.00**

*Steamed Momo served with Nepalese styled tomato and herbal soup.*

### **Veg Steam Momo \$13.00**

*Classic steamed chicken dumplings.*

### **Veg Sired Momo (Fried) \$14.00**

*Crispy fried chicken dumplings.*

### **Veg Sadeko Momo \$14.00**

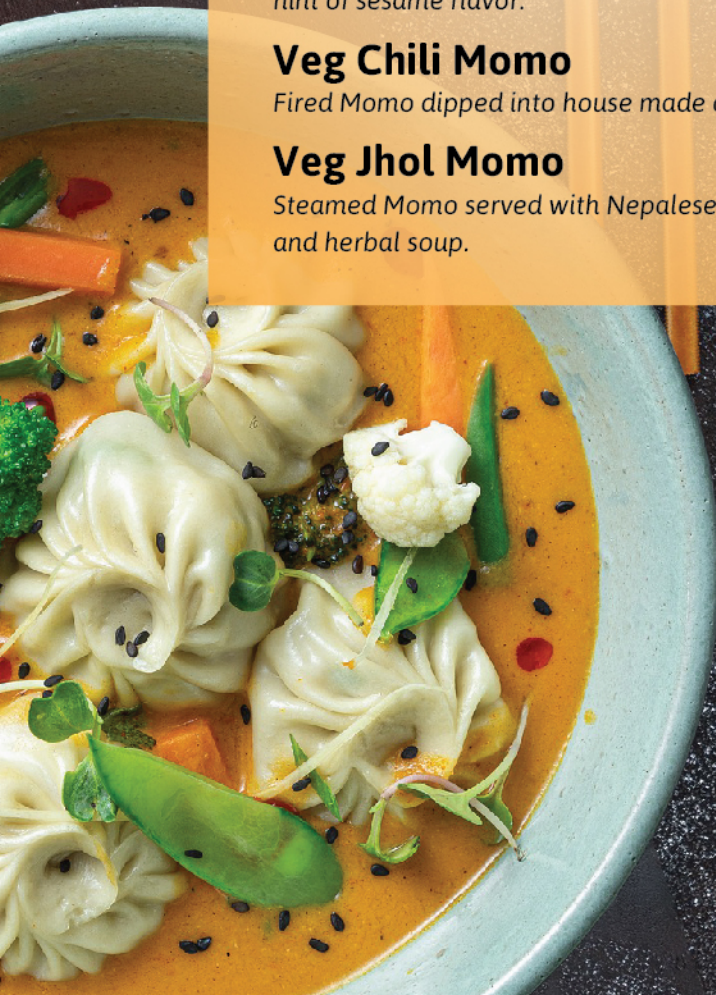
*Steamed Momo mixed with different spices and a hint of sesame flavor.*

### **Veg Chili Momo \$14.00**

*Fired Momo dipped into house made chilli sauce.*

### **Veg Jhol Momo \$15.00**

*Steamed Momo served with Nepalese styled tomato and herbal soup.*





## VEG CURRIES

### Mix Veg Curry

\$16.00

A mix of seasonal vegetables in curry sauce.

### Paneer Pasanda

\$19.00

Cottage cheese in a creamy cashew sauce.

### Dal Makhani

\$16.00

Creamy and flavorful black lentil curry.

### Palak Paneer

\$18.00

Cottage cheese in spinach gravy.

### Daal Tadka

\$15.00

Yellow lentils tempered with spices.

### Aloo Gobi

\$16.00

Potato and cauliflower curry.

### Mutter Paneer

\$18.00

Soft paneer cubes and green peas cooked in a mildly spiced tomato and onion gravy, garnished with fresh coriander.

### Shahi Paneer

\$18.00

A royal dish made with paneer cooked in a creamy cashew and almond sauce, infused with aromatic spices for a luxurious flavor.

### Butter Paneer

\$18.00

Cubes of paneer simmered in a rich and buttery tomato-onion nuts based gravy, flavored with cream and a touch of fenugreek.

### Paneer Tikka Masala

\$18.00

Paneer cubes cooked in a spicy, smoky, and creamy tomato masala with onion and capsicum, garnished with fresh herbs.

### Butter Paneer Masala

\$19.00

An upgraded version of Butter Paneer with additional spices and a rich masala base, offering a bold and flavorful taste.

### Mix Veg Korma

\$18.00

A delightful medley of vegetables cooked in a creamy coconut-based curry, flavored with cardamom and cloves.





## NON VEG CURRIES

### Chicken Curry **\$16.00**

A classic dish with tender chicken cooked in a flavorful and mildly spiced tomato-based gravy, perfect with naan or rice.

### Chicken Masala **\$18.00**

Juicy chicken pieces simmered in a rich, aromatic masala made with a blend of traditional spices and herbs.

### Chicken Korma **\$18.00**

A creamy and luxurious curry made with chicken, cashew paste, and fragrant spices, offering a mildly sweet and nutty flavor.

### Chicken Vindaloo **\$16.00**

A fiery and tangy curry with chicken cooked in a spicy vinegar-based sauce, inspired by Goan flavors.

### Chicken Tikka Masala **\$17.00**

Grilled chicken tikka pieces cooked in a creamy, smoky, tomato-based curry with hints of fenugreek.

### Mango Chicken **\$18.00**

A unique and slightly sweet curry made with tender chicken cooked in a rich mango and cream sauce, offering a perfect balance of tanginess and sweetness.

### Chicken Mughlai **\$18.00**

A royal Mughlai-style curry made with chicken, nuts, cream, and spices, creating a rich, flavorful dish fit for royalty.

### Chicken Afghani **\$18.00**

A creamy and mildly spiced curry made with marinated chicken cooked in a yogurt, cashew, and cream sauce, offering a subtle smoky flavor.

### Butter Chicken **\$18.00**

Tender, marinated chicken cooked in a rich, creamy tomato-based gravy, flavored with butter, cream, and a touch of fenugreek for a velvety and mildly spiced finish.

### Mutton Rogan Josh **\$17.00**

A traditional Kashmiri delicacy featuring tender mutton pieces slow-cooked in a flavorful gravy made with yogurt, aromatic spices, and a hint of saffron, offering a rich and hearty flavor.

### Mutton Masala **\$17.00**

Succulent mutton pieces cooked in a thick, flavorful masala gravy made with a blend of traditional spices, onions, and tomatoes, offering a bold and aromatic taste.

### Mutton Curry **\$16.00**

A hearty and flavorful curry made with tender mutton pieces simmered in a traditional tomato and onion gravy with aromatic spices.

### Mutton Korma **\$18.00**

A rich and creamy Mughlai-style curry made with mutton, cashew paste, and yogurt, offering a mildly spiced and luxurious flavor.

### Mutton Vindaloo **\$16.00**

A tangy and spicy Goan-style curry with mutton cooked in a vinegar-based sauce and a fiery blend of spices.

### Mutton Mughlai **\$18.00**

A royal Mughlai curry with succulent mutton pieces cooked in a rich, nutty, and creamy gravy, flavored with saffron and traditional spices.

### Mutton Afghani **\$18.00**

Mutton marinated with yogurt, cream, and cashew paste, then slow-cooked to perfection for a mildly spiced and creamy curry with a smoky flavor.

### Tawa Mutton **\$19.00**

Mutton cooked on a tawa (flat griddle) with freshly ground spices, onions, and tomatoes, offering a rich, smoky, and bold flavor.





## FISH ITEMS

### Special Kalaiya Style Fish Fry \$16.99

Crispy fried fish marinated in kalaiya local styled spices.

### Kalaiya Special Jhol Macha (Fish) \$17.99

Pan fired fish slowly cooked in a kalaiya local styled curry base.

### Fish Pakora \$14.99

Basa fillets marinated in Indian Nepalese spices and deep fried

## RICE

### Plain Rice \$4.99

Steamed plain basmati rice.

### Saffron Rice

Plain saffron flavored biryani rice

### Pulao

Fragrant basmati rice with aromatic whole spices

### Jeera Rice \$5.99

Rice flavored with cumin seeds.

## BREADS

### Plain Naan \$3.00

Simple, soft Indian flatbread.

### Butter Naan \$3.50

Indian flatbread brushed with butter.

### Garlic Naan \$4.00

Tandoori Flatbread topped with garlic and herbs.

### Cheese & garlic naan \$5.00

Tandoori Flatbread filled with cheese and topped with garlic

### Chicken Keema naan \$5.00

Tandoori Flatbread filled with keema (mince) & brushed with butter.

### Chicken Cheese keema naan \$5.50

Tandoori Flatbread filled with keema (mince) & cheese and brushed with butter.

## HOUSE SPECIAL

### Veg Biryani \$15.00

Aromatic basmati rice cooked with fresh seasonal vegetables, flavorful spices, and herbs, served with raita for a refreshing balance.

### Paneer Veg Biryani \$17.00

Delicious basmati rice layered with spiced cottage cheese (paneer) and vegetables, cooked to perfection and garnished with fried onions and coriander.

### Chicken Biryani \$16.00

A classic Hyderabadi-style biryani made with tender chicken marinated in yogurt and spices, layered with fragrant basmati rice and saffron.

### Mutton Biryani \$18.00

Juicy mutton pieces cooked with basmati rice, caramelized onions, and a blend of traditional spices for a rich and flavorful biryani.

### Chicken 65 Biryani \$19.00

A fusion biryani combining crispy, spicy Chicken 65 with aromatic basmati rice, layered with flavorful masala and garnished with fresh herbs.





## CHEFS SPECIAL

### Newari samaya Baji Set **\$25.00**

A traditional Newari platter featuring an assortment of delicacies. Includes beaten rice (chiura), black lentil patties (bara), spiced potato salad (aloo sadeko/achar), marinated boiled egg (anda), spicy choila, gai choy (saag) aalo tama and spiced soybeans (Bhatamas sadeko). A delightful fusion of textures and flavors, perfect for experiencing authentic Newari cuisine.

### Newari Khana Set

A wholesome Newari meal that represents the rich culinary heritage of Nepal. The set includes steamed rice, black lentils (daal), spiced potato salad (aloo achar), Nepali homemade spiced curry (chicken curry, goat curry, seasonal veg curry, buff Sukuti), gai choy (saag), aalu bhujiya and chutney and Gulab jamun with yogurt. A perfect way to experience the unique and bold flavors of Newari cuisine.

#### Available in

Veg (\$23.00)	Chicken (\$24.00)
Goat (\$25.00)	Buff (\$27.00)

### Royal Indian Thali

An extravagant Indian platter offering a variety of dishes to tantalize your taste buds. Includes fragrant basmati rice, dal makhani, seasonal veg curry, a selection of flavorful curries (butter chicken, mutter panner, goat curry, chicken curry), assorted breads (naan and roti), spiced yogurt (raita), tangy pickles, and a refreshing salad. Concludes with a traditional Indian dessert like gulab jamun for a sweet finish. A complete meal fits for royalty.

#### Available in

Veg (\$24.00)	Chicken (\$25.00)	Goat (\$26.00)
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## KIDS SPECIAL

**French Fries Small \$5.99**

**Nuggets (8pcs) \$7.99**

**French Fries Large \$7.99**



## DESSERTS

### Gulab Jamun (3 pcs)

Sweet milk dumplings soaked in syrup.

### Rasbari

Sweet and juicy syrup-soaked milk balls.

### Gajar Ka Halwa

Traditional carrot pudding with nuts.

## DRINKS

\$5.00

### Mango Lassi

Sweet yogurt drink with mango.

\$5.00

\$6.00

### Plain Lassi

Traditional yogurt-based drink.

\$4.00

\$6.00

### Soft Drinks

Assorted soft drinks.

\$1.99



-THANK YOU-