



**thali** Nepal

*Experience the real taste of Nepalese & Asian Food*

## EARLY BIRD MENU (5-7)

### STARTER

#### Piyaz ko Bhaji (Onion Pakora) v vv

Tasty onion fritters cooked gently in gram flour batter

#### Veg Samosa v g md

Crispy flour patties filled with potatoes, herbs and peas

#### Lamb Kebab g mk

Minced lamb mixed with ginger, onions and fresh coriander cooked in clay oven

#### Barbeque Masala Wings mk

Spicy chicken wings, cooked in a clay oven with our chef's secret recipe

#### Chicken Tikka mk

Juicy and tender chicken breast pieces marinated in yoghurt sauce and cooked in the clay oven

### MAIN COURSE non veg

#### Kukhura Ko Masu (Traditional Chicken Curry)

Freshly cooked chicken curry prepared with onion, ginger, fresh herbs and served with an onion based sauce

#### Jomsom Bhedo (Lamb Curry)

A classic Nepalese-style lamb curry cooked in a medium spiced onion based sauce, flavoured with Himalayan mountain herbs

#### Keema Curry

Minced lamb curry cooked with green peas, potatoes with onion based sauce

#### Sag Masu Chicken or Lamb

Classic Nepalese curry that combines juicy lamb, chicken, and fresh spinach to make a mouthwatering dish full of delectable spices

#### veg

#### Aloo Gobi v mk

Fresh cauliflower and potatoes cooked in a rich sauce of traditional curry spices and flavourful herbs

#### Saag Aloo v mk

Spinach cooked with potatoes, onion and flavoursome Himalayan herbs

#### Chana masala v mk

Soft chickpeas cooked with mild spices with thick gravy.

#### Dal Jhaneko v mk

Yellow lentils cooked in an authentic Himalayan village style. Simple yet delicious

### DESSERTS

Kheer (rice pudding)

Mixed Ice cream

Or

Tea /Coffee

**€19.95**

For allergens please contact our staff members