

SMALL PLATES

BAFEKO

TO STEAM

MOMO £6.50 (G,D) (Prep Time 20 Mins)

Chicken / Vegan (vg)

Chicken/Vegetable Moresels, diced onions and garlic, Timbur berry dust on a tomato, Sesame & Hempseed chutney.

POLEKO

TO ROAST OR GRILL

SHETLAND SCALLOPS £13.50 (S,D)

Oven baked in tandoori masala served with malai sauce, corn and asparagus.

TANDOORI BROCCOLI £9 (VG)

Tandoori broccoli served with crispy fried onions and a spiced hummus bed.

SALMON TIKKA £10.50 (S,D)

Mixed house garam masala, lemon and garlic paste, turmeric, lemon & ajwain.

TANDOORI LAMB CHOPS £12.50 (D)

Himalayan spice marination, ghee roast, served with a fresh mint chutney. Served pink for juiciness and blackened by the tandoor charcoals.

TANDOORI JHINGHA £10.95 (D,S)

Black Mustard seeds, ajwain and Kashmiri red chilli served with seasonal achar and a mint dip.

CHICKEN TIKKA £7.50 (D)

Chicken breast marinated in hung yoghurt laced with garlic and ginger paste, turmeric and Kashmiri red chilli.

SHIKARI SEEK KEBAB £9.50

Minced lamb, fresh mint, green chilli, fresh ginger and garlic, bhatti's masala dust.

SADEKO

TO PICKLE USING FRESH LIME/LEMON

CHICKEN CHOILA SADEKO SALAD

(THAMELI NEPALI SALAD) £11 (D)

Chicken Breast, lime, fenugreek, bell peppers and onions tossed in Himalayan served with salad.

FISH POORI 'TACOS' £9 (2 pc) (D,G,S)

Fish tikka, pickled onions, spicy mint chutney.

ACHARI PANEER TIKKA £8.50 (D)

Marinated with pickling spices and yoghurt then gently charred with peppers and served with a mint chutney.

TAREKO

TO FRY UNTIL GOLDEN

PAKORAS

VEGETABLE £6.00 (VG)

Spiced Vegetable fritters fried until golden and crispy. Gram flour, spinach, onions, potato.

CHICKEN £6.50

Marinated chicken breast, gram flour batter deep fried until golden.

ALOO TIKKI £6 (VG,G)

Baby potatoes, green peas, tarka cumin and coriander seeds.

VEGETABLE SAMOSA £6 – 2pc (G, VG)

Pockets of filled pastry with boiled potatoes, garden peas, roasted cumin and coriander served with tamarind sauce.

CLASSIC CURRIES

KORMA (D,N)

(Chicken £14.50) (Lamb £15.50) (King prawns £16.50) (S)
Coconut, cashew and almond sauce prepared mild and creamy.

TIKKA MASALA (D)

(Chicken £14.50) (King prawns £17.50) (S)
Creamy tomato sauce, fresh peppers & onions.

LAMB ROGAN JOSH £15

Prepared in a dark sauce with garlic, ginger, Kashmiri red chillis and a touch of cinnamon.

BUTTER CHICKEN £14 (D)

Ghee roasted chicken tikka, fenugreek, tomato and cream.

THAMEL INSPIRED

KATHMANDU (D)

(Chicken Tikka £14.50) (Lamb £15.00)
Makhani lentils, spinach & pickles cooked with choice of meat.

SALMON BHUTEKO £17 (D,S, G)

Salmon Tikka tossed in bell peppers, onions, curry leaves, garlic and ginger.

SEA BASS TAWA FRY £18.50 (D,S)

Whole sea bass, shallow fried with herbs and spices, served with timur potatoes.

NAGA

(Chicken £14.50) (Lamb £16.00)

Timur berry & concentrated naga chilli paste, garlic and ginger in a spicy curry.

GAU KO KUKHURO £14

Village style chicken curry on the bone, cooked with fresh garlic, ginger and whole timur berries.

SCALLOPS MOILEE £23 (S,D)

Shetland scallops cooked in tropical coconut, tamarind, curry leaves and black mustard.

RAJA'S NIHARI GOHST £19 (D)

24hr marinated lamb shank slow cooked for 6 hours in a sauce infused in Himalayan spices and herbs. A dish worthy of any special occasion.

TAK-A-TAK (D,S)

(Chicken £15.50) (King prawns £17)
Julienne of curried peppers, mushrooms and your choice of protein served on a bed of sizzling onions.

HIMALAYAN HOT POT

(Chicken £14.50) (Lamb £15.50)
Cooked in a spicy and tangy sauce with peppers, mushroom, onions & ginger. Perfect to warm you from the cold.

MANCHURIAN CHICKEN CHILLI £16 (G,D)

An Indochinese creation that will have your tastebuds tingling. Fried chicken in a garlic and chilli sauce tossed with bell peppers and onions that is the perfect balance of spicy and tangy. Served with flaky paratha.

JANTI BAKHRO ROAST £18 (D,G)

Scottish lamb diced on the bone and slow cooked with all cuts using the finest whole Nepali spices. Served with paratha. Inspired by Nepali wedding parties where massive pots are used to cook for thousands at a time.

DUM BIRIYANI

CRAFTED WITH THE FINEST BASMATI GRAIN AND SPICES, LAYERED WITH YOUR CHOICE OF PROTEIN OR VEGETABLE. SERVED WITH A SIDE OF RAITA.

MIXED VEGETABLE (D,G) £15.00

CHICKEN BREAST (D,G) £16.00

KING PRAWNS (D,G,S) £18.00

LAMB SHANK DUM BIRIYANI (D,G) £22.00

LAMB BIRIYANI (D,G) £17.00

TANDOORI FEAST

SERVED WITH THE FINEST BASMATI PILAU RICE, CURRY SAUCE AND SALAD TO ACCOMPANY.

MEDIUM £45 (D,S) - RECOMMENDED FOR 2

2 Lamb Chops, 3 chicken tikka, 3 seek kebabs, 2 king prawns, 2 Salmon tikka.

LARGE £75 (D,S) - RECOMMENDED FOR 3-4

4 Lamb Chops, 6 Chicken Tikka, 6 seek kebabs, 4 king prawns, 4 Salmon tikka.

VEGETARIAN DISHES

ALL AVAILABLE AS SIDES FOR £7

D. MAKHNI £12 (D)

Dark lentils and pulses slow-cooked with butter & cream.

SAAG ALOO £11 (D)

Spinach and potato in a mild tempered sauce.

KADAI PANEER £12 (D)

Cottage cheese with peppers, onions & fresh coriander in a medium spicy sauce.

CHANA MASALA £10.50 (VG)

Chickpeas in a slow cooked broth of Nepali spices & herbs.

SAAG MAKAI & PANEER £12.50 (D)

Spinach and sweetcorn with cottage cheese in a mild sauce.

PANEER MAKHANI £12 (D)

Cottage Cheese, butter sauce, fenugreek.

'KAVRE KO' BHANTA £12 (VG)

Baby aubergine in a medium spicy sauce.

T. DHAL £11 (VG)

Lentils tempered in a delicate turka mix of onion, garlic, tomato & coriander.

TIMURE MUSTANG ALOO £11 (D)

Ghee roasted, crispy potato with timur and lashings of chilli.

GREEN LEAF TARKARI £10 (VG)

Seasonal green leaves, gently tossed with fenugreek seeds, cumin and Himalayan spices, served with a touch of citrus.

NAAN & ROTI

ALL BREADS CONTAIN GLUTEN

TRADITIONAL NAAN (D) £3.50

GARLIC NAAN (D) £4.00

PESHWARI NAAN (D,N) £5.00

GARLIC & CORIANDER (D) £4.50

CHEESE NAAN (D) £5.00

GARLIC & CHEESE NAAN (D) £5.00

TANDOORI ROTI £2.50

TANDOORI PARATHA (D) £3.50

RICE

STEAMED RICE £3.95

PILAU RICE £4.50

MUSHROOM RICE (D) £4.95

SIDES

OKRA FRIES (G) £7.00

MASALA FRIES £5.50

STRAW FRIES £4.00

THAMEL KO THELA (12-4)

THE VENDORS GO HOME AT 4 TO PREPARE FOR TOMORROW, ITEMS BELOW ARE NOT AVAILABLE AFTER. PLEASE RETURN TOMORROW.

NAANWICH (G,D)

Chicken Tikka, Seek Kebab, Achari Paneer £8.50
Artisanal naan wrapped around your choice of filling.

'CHOWMEIN' (G,S)

(Chicken £9) (King prawns £10) (Vegetable £8)

An Indo-Chinese street food dish of 'noodles' 'chowmein' tossed with veg or your choice of protein.

SAMOSA CHATT £7.50 (G,D)

Crushed samosas, yoghurt, chait masala, chickpeas, tamarind, mint chutney and pomegranate.

PANI PURI £7 (G)

Crispy hollow balls filled with masala potatoes, coriander, pomegranate and spiced imli water.

BUTTER CHICKEN BAGEL £8 (G,D)

Tandoori chicken tikka, butter sauce, cheese and pickled onions.

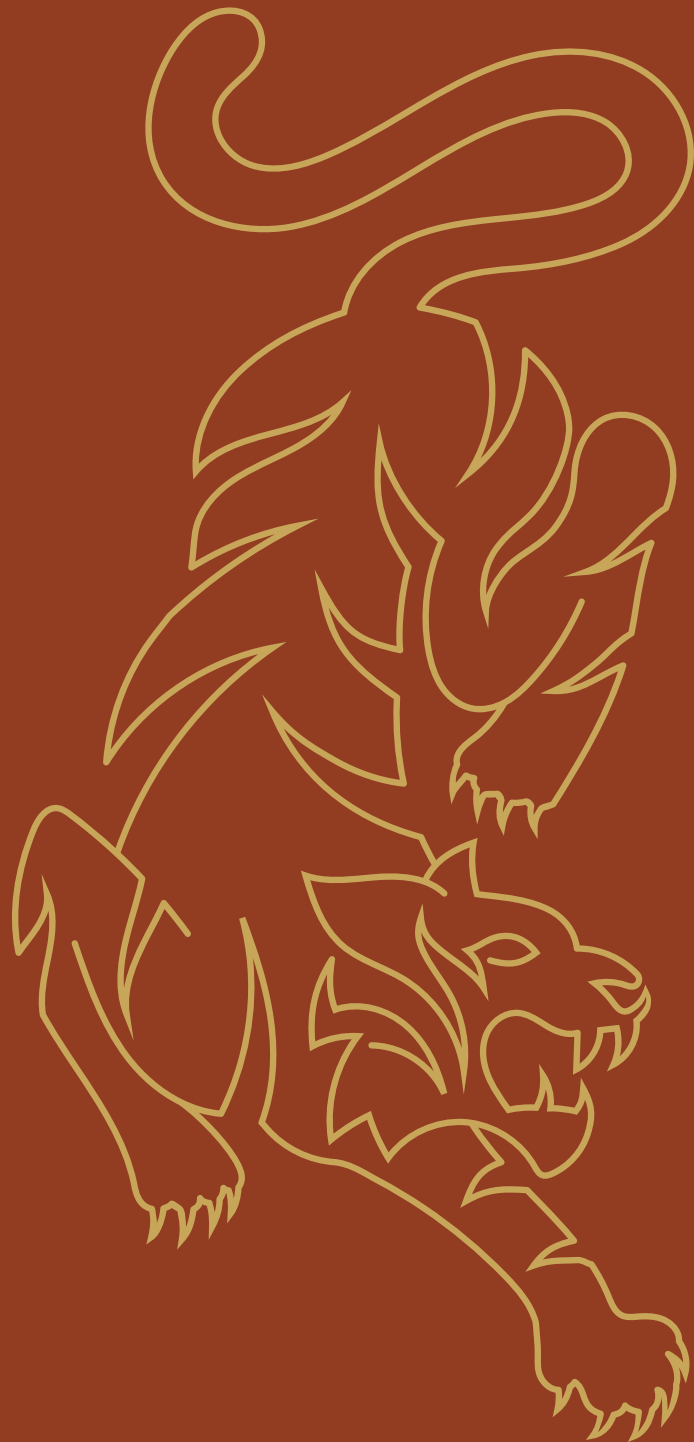
VG – VEGAN | G – CONTAINS GLUTEN | D – CONTAINS DAIRY | N – CONTAINS NUTS | S – CONTAINS FISH OR SHELLFISH

PLEASE DIRECT ANY ENQUIRIES RELATED TO FOOD ALLERGIES OR INTOLERANCE TO YOUR SERVER PRIOR TO ORDERING.

ALL PRICES INCLUDE VAT. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL.

ठमेल THAMEL

By Gautam's



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WHILE YOU SIP

CRISPY OKRA & HUMMUS (G) £8.50
Masala fried Okra, Roasted cumin
spiced hummus

PAPPAD AND CHUTNEY (VG) £6.50
Trio of Poppadoms, selection of
Chutney

MASALA OLIVES (VG) £6.00

COCKTAILS

THAMEL MARGARITA £11.00
MARGARITA STYLE
Tequila, raspberry infused mezcal and
watermelon cordial, togarashi and
himalayan salt rim.

FREAK STREET HIPPIE £10.00
GIMLET STYLE
Rutland Gin, Elderflower, mountain
herb liqueur, fresh lemon, rosemary
and thyme syrup.

CLOUD TEMPLE £9.00
PINA COLADA STYLE
Coconut Rum, lychee, freshly squeezed
lime and butterfly pea flower tea.

BAHADURI £11.00
NEGRONI STYLE
Mandarian zest infused Rutland Gin,
Muyu Vetiver Gris, Savoia Ameriano
Rosso, Amaro Santoni, Valentian Rosso
vermouth with an orange perfume.

DURBAR MARG HOPPER £10.00
GRASSHOPPER STYLE
Crème de Menthe, Avocado, whipped
cream.

THE FAT BUDDHA £11.00
OLD FASHIONED STYLE
Born Irish whiskey, Krispy Kreme Nutella
chocolate doughnut, maple, citric acid,
milk, chocolate & coffee bitters.

TARTE TATIN £12.00
WHISKY SOUR STYLE
Hennessey VS, Avallen Calvados, Apple
switchel, maple, Cheese foam.

JAFFACAKE MAI TAI £11.00
MAI TAI STYLE
Havana Cuban Spiced, Jaffa cake
orgeat, fresh lime and mandarin.