

SMALL PLATES

BAFEKO TO STEAM

MOMO £7.5 (G,D) (Prep Time 20 Mins)
Chicken | Vegan (VG)
Steamed dumplings with chicken or vegan filling, served with Timur-spiced tomato, sesame and hempseed chutney. *Found at Kathmandu bus parks and Thamel corners – steaming hot parcels of comfort and spice.*

POLEKO TO ROAST OR GRILL

SHETLAND SCALLOPS £14 (S,D)
Scallops oven roasted with tandoori spice, malai sauce, sweetcorn and asparagus. *Delicate, creamy and gently spiced. Sustainably caught.*

TANDOORI BROCCOLI £9 (VG)
Charred broccoli with tandoori spices, crispy onions and cumin spiced hummus. *Smoky, modern and completely plant-based.*

SALMON TIKKA £12.5 (S,D)
Salmon in garam masala, garlic, lemon, turmeric and ajwain, roasted in the tandoor. *Flaky fish with a light tandoor char. Sustainably caught.*

TANDOORI LAMB CHOPS £13 (D)
Chops marinated overnight in Himalayan spice, ghee roasted until charred and served with mint chutney. *Rich, aromatic and best eaten with your hands.*

TANDOORI JHINGHA £12.95 (D,S)
King prawns marinated in Black Mustard seeds, ajwain and Kashmiri red chilli served with seasonal achar and a mint dip. *Bold coastal heat with tandoor char.*

SHIKARI SEEKH KEBAB £9.5 (D)
Minced lamb with mint, green chilli, ginger and Bhatti masala. *Spicy, juicy kebabs with real depth.*

CHICKEN TIKKA £8.5 (D)
Chicken breast in hung yoghurt, garlic, ginger, turmeric and chilli, cooked in the tandoor. *Our house classic, simple and spot on.*

SADEKO PICKLED WITH LIME/LEMON

CHICKEN CHOILA SADEKO SALAD £11 (D)
Charred chicken tossed with lime, Timur, fenugreek seeds, sesame peppers and onions, served over a crisp salad. *Smoky, citrusy and unmistakably Nepali.*

FISH POORI “TACOS” (2PC) £10
Mini pooris filled with salmon tikka, pickled onions and mint chutney. *Tandoori “tacos” with a bright snap of spice.*

ACHARI PANEER TIKKA £9.5 (D)
Pickling-spice and hung yoghurt marinated paneer and bell peppers, served with mint chutney. *Creamy paneer with a sharp, tangy edge.*

TAREKO TO FRY UNTIL GOLDEN

VEGETABLE PAKORAS £7.5 (VG,G)
Gram flour fritters with spinach, onion and potato. *Golden, crunchy and made for sharing.*

CHICKEN PAKORAS £7.95 (G)
Marinated chicken in gram flour batter, fried until crisp. *Juicy inside, crunchy outside – serious snack food.*

VEGETABLE SAMOSA £7 – 2PC (G,VG)
Crisp pastry parcels filled with spiced potatoes and peas. *A timeless street-side classic.*

FROM KATHMANDU & BEYOND

Plates that wander from Nepali village pots and Thamel street stalls to global comfort curries.

THAMEL INSPIRED

KATHMANDU (D)
Chicken Tikka £15.5 | Lamb £16.5
Makhani lentils, spinach and house pickles with your choice of meat. *Layered, urban flavours from the capital city.*

SCALLOPS MOILEE £23.5 (S,D)
Shetland scallops in coconut, tamarind, curry leaf and mustard seed sauce. *A silky, coastal-style curry with gentle spice.*

RAJA'S NIHARI GOSHT £20 (D)
Slow-cooked lamb shank in a rich, spiced gravy. *Silky, deep and slow – a true feasting dish.*

MANCHURIAN CHICKEN CHILLI £17 (G,D)
Fried chicken in garlic-chilli sauce with peppers and onions, served with naan. *Indo-Chinese comfort with a proper kick.*

SALMON BHUTEKO £19 (D,S,G)
Salmon tikka in a tomato, onion and curry leaf sauce with peppers, garlic and ginger. *A gently spiced salmon curry with Thamel-style warmth.*

NAGA
Chicken £15.5 | Lamb £16.5
Curry of Timur and naga chilli with garlic and ginger. *For guests who really like it hot.*

TAK-A-TAK
Chicken £15.5 (D) | King prawns £17 (S)
Peppers, mushrooms and onions with your choice of protein on a sizzling plate. *Noisy, sizzling and full of street-side energy.*

JANTI BAKHRO ROAST £18.95 (D,G)
Scottish lamb on the bone, slow-cooked with Nepali spices, served with naan. *Inspired by wedding feasts that feed whole villages.*

SEA BASS TAWA FRY £20.5 (D,G,S)
Whole sea bass, shallow fried with herbs and spices, served with Timur potatoes. *Crisp-skinned, aromatic and made to share.*

GAU KO KUKHURO £14.5
Village style chicken curry on the bone, cooked with fresh garlic, ginger and whole Timur berries. *Rustic farmhouse curry with proper Nepali soul.*

HIMALAYAN HOT POT
Chicken £15.5 | Lamb £16.5
Spicy, tangy curry with peppers, soy sauce, mushrooms, onions and ginger. *A big, warming bowl for cold nights.*

DUM BIRYANI

AGED BASMATI RICE LAYERED WITH SPICES AND YOUR CHOICE OF FILLING, SEALED UNDER PUMPKIN SEED-TOPPED NAAN BREAD AND COOKED IN THE CLAY OVEN.
SERVED WITH MIXED RAITA ON THE SIDE.

VEGETABLE BIRYANI £16 (D,G)

CHICKEN BIRYANI £17 (D,G)

KING PRAWN BIRYANI £19 (D,G,S)

LAMB SHANK DUM BIRYANI £23 (D,G)

LAMB BIRYANI £18 (D,G)

TANDOORI FEAST

OUR TANDOORI HITS IN ONE PLATTER – SMOKY MEATS AND SEAFOOD PILED HIGH IN THE MIDDLE OF THE TABLE WHEN YOU CAN'T DECIDE WHAT TO PICK.

MEDIUM £47 (D,S) - RECOMMENDED FOR 2
2 lamb chops, 3 chicken tikka, 3 seekh kebabs, 2 king prawns, 2 salmon tikka.

LARGE £75 (D,S) RECOMMENDED FOR 3-4
4 lamb chops, 6 chicken tikka, 6 seekh kebabs, 4 king prawns, 4 salmon tikka.

CLASSIC CURRIES

KORMA (D,N)
Chicken £15.5 | Lamb £16.5 | King prawns £17 (S)
Mild coconut, cashew and almond sauce, finished with cream. *Smooth, nutty and reassuringly gentle.*

BUTTER CHICKEN £15.5 (D)
Ghee-roasted chicken tikka in a velvety tomato, fenugreek and cream sauce. *Rich, gently smoky and endlessly comforting.*

TIKKA MASALA (D)
Chicken £15.5 | King prawns £17.5 (S)
Chargrilled tikka in a creamy tomato sauce with peppers and onions. *The Glasgow classic – refined and balanced.*

LAMB ROGAN JOSH £16.5
Lamb in a dark, aromatic Kashmiri chilli and spice sauce. *Deep, warming, slow-cooked comfort.*

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.

VEGETARIAN COLLECTION

ALL AVAILABLE AS SIDES FOR £7.5

DAL MAKHANI £12.5 (D)
Slow-cooked dark lentils finished with butter and cream. *Luxurious, smoky and deeply comforting.*

SAAG ALOO £11.5 (D)
Spinach and potatoes in a mild tempered sauce. *A soft, classic side you'll always finish.*

KADAI PANEER £13 (D)
Paneer, peppers and onions in kadai masala. *Soft paneer and wok-style spice.*

CHANA MASALA £11 (VG)
Chickpeas in a slow-cooked spiced broth with citrus and coriander. *Bright, hearty and fully plant-based.*

SAAG MAKAI & PANEER £13 (D)
Spinach and sweetcorn with paneer in a mild creamy sauce. *Green, gentle and quietly indulgent.*

PANEER MAKHANI £13 (D)
Paneer in butter tomato sauce with fenugreek and cream. *The vegetarian cousin of butter chicken.*

'KAVRE KO' BHANTA £13 (VG)
Baby aubergines in a medium-spiced sauce. *Smoky, tangy aubergine inspired by Kavre.*

TARKA DAL £11.5 (VG)
Lentils tempered with onion, garlic, tomato and coriander. *Simple, homely dhal like at a family table.*

TIMUR MUSTANG ALOO £11 (D)
Ghee-roasted potatoes with Timur and chilli. *Bold Himalayan potatoes with serious character.*

GREEN LEAF TARKARI £10 (VG)
Seasonal greens with fenugreek, cumin and Himalayan spices, finished with citrus. *Light clean and refreshing beside richer dishes.*

NAAN & ROTI

ALL BREADS CONTAIN GLUTEN

TRADITIONAL NAAN (D)	£4
GARLIC NAAN (D)	£4.5
PESHWARI NAAN (D,N)	£5.5
GARLIC & CORIANDER (D)	£5
CHEESE NAAN (D)	£5.5
GARLIC & CHEESE NAAN (D)	£5.5
TANDOORI ROTI	£3
TANDOORI PARATHA (D)	£3.5

RICE

STEAMED RICE	£4
PILAU RICE	£4.5
MUSHROOM RICE (D)	£5

SIDES

OKRA FRIES (G)	£7
MASALA FRIES	£5.5
STRAW FRIES	£4
MIXED RAITA	£4

Thamel is a neighbourhood of smoke, spice and late-night stories – the corner of Kathmandu that never quite sleeps.

Our menu is a snapshot of that: Momo hissing in steamers, grills over hot coals, slow-cooked curries and feast bowls that move from village pots to city streets and onto your table.

Everything is designed to share, so let the dishes wander around the table.

A LITTLE SECRET

Ask your server about The Blind Tiger, our hidden speakeasy bar downstairs.



WHILE YOU SIP

CRISPY OKRA & HUMMUS £8.5 (G)

Masala-fried okra over cumin hummus. Light, crunchy and dangerously moreish.

MASALA OLIVES £6 (VG)

Picante Gordal Olives marinated with roasted spices. Spanish Olives meets Kathmandu masala.

PAPPAD & CHUTNEY £7 (VG)

Three poppadoms served with house dips. Simple, classic, perfect to make your palate dance.

THAMEL ORIGINAL COCKTAILS

DRINKS THAT BUILT THE HOUSE, REMAIN UNCHANGED

THAMEL MARGARITA £12

MARGARITA STYLE

El Jimador Blanco, Illegal Joven Mezcal, raspberry infusion, Thamel's watermelon cordial, Togarashi and pink Himalayan salt rim.

FREAK STREET HIPPIE £11.5

GIMLET STYLE

Rutland gin, Strega, rosemary & thyme syrup, appletree wood smoke.

CLOUD TEMPLE £11.5

PINA COLADA STYLE

Koko Kanu, butterfly pea tea, coconut, lime, lychee.

EXPLORE THE SEASON OF THE TIGER WITH
OUR NEW SPEAKEASY DRINKS

BAHADURI £12.5

NEGRONI STYLE

KodoKo (Millet) Spirit, orange zest infusion, Savoia Americano Rosso, Muyo Vetiver Gris, Amaro Santoni, Camille's Red Vermouth.

SILENT CLAW £12.5

PISCO SOUR STYLE

Pisco, Green Chilli liqueur, passion fruit and mango. Smoky and tropical.

FIRST INSTINCT £11

TOM COLLINS STYLE

Rutland Square Gin with lemon zest infusion, lemongrass cordial, lime extract, topped with tonic for a crisp, aromatic finish.

DARK PURSUIT £11.5

ESPRESSO MARTINI STYLE

Rutland Square Chai Spiced Rum, Averna, and Mr Black layered with raspberry cordial and fresh espresso, finished with chocolate bitters.

SWEET TEMPTATIONS £11.5

MIAMI VICE STYLE

Coconut rum, gomme syrup, citrus, strawberry and banana milk foam. A smooth, creamy, tropical indulgence.

Deeper in the house, the lights lower, the pace slows, and the menu sharpens.

To explore more of our new speakeasy concept 'The Duality of the Tiger' follow the tiger prints or ask your server for the entrance code.



ठमेल
THAMEL

By Gautam's

