#### **APPETIZERS**

VEGETABLES SAMOSA (2 PCS) (Vegan)

6.99

Made of potatoes, onion and coriander, wrapped in a delicious homemade pastry served with tamarind sauce.

NAKED CHILI CHICKEN (Hot & Spicy)/ (*Gluten-free*) 11.99 Boneless dark meat chicken sautéed with hot chili sauce, red onions, green bell peppers sprinkled with chopped cilantro. (A good complementary dish with alcoholic beverages)

CHICKEN CHOILA (Spicy)/(Gluten-free)

11.99

Sliced white chicken meat marinated in special sauce tossed with red onion, hot chili, lemon, species and sprinkled with chopped cilantro.

PORK MANDU (DUMPLING, 3 PCS)8.99Filled with pork mixture with vegetables. Koreandumplings, known as Mandu.

SPRING ROLL (vegan) 7.99 Cabbages and carrots are rolled in crispy skin.

EVEREST DAAL (*Vegan & Gluten free*) 4.99 Lentil soup prepared with Himalayan herb spices in mild flavor.

MISO SOUP Mild miso with tofu 3.99

sauce, lentil soup, green vegetables, and spicy achars.

# TOFU WITH FRESH VEGETABLES (Vegan & Gluten-free) 13.99

Firm, organic tofu cooked with fresh mixed vegetables in Nepali style sauce and garnished with green onions.

TAMA BODI RA ALU TARKARI (Vegan & Gluten-free)13.99Black eye peas, bamboo shoots, and potatoessautéed with tomato sauce and herbs.

STEAMED VEGETABLE MO-MO (*vegan*) 11.99 Tibetan dumpling stuffed with mixed vegetables, herbs and spices served with homemade tomato achar.

SAAG PANEER (*Gluten-free*) 14.99 Chunks of homemade cheese cooked with spinach in a creamy Indian style, special herbs, and spices.

PANEER TIKKA MASALA(*Gluten-free*) 14.99 Indian style cheese cooked in a mild creamy sauce with special herbs, and spices.

VEGETABLE KORMA (*Gluten-free)* 14.99 Creamy Indian style cooked with mixed vegetables, onions, tomatoes and cumin, ginger, garlic, and spices.

Egg Chow-Chow: Noodles with veggies andegg sautéed with chef's spices.\$14.99

Veggie Chow-Chow: Noodles sautéed with veggies. (*vegan*) \$12.99

### MAIN COURSES VEGETARIAN ENTREES

DAAL, BHAT, TARKARI RA SAG VEGETABLES 16.99

Nepali platter containing freshly cut garden vegetables cooked in an authentic Nepali style (Note: 20% gratuity fee will be added to your total bill for a party of 5 or more) The prices subject to change without notice!

## MAASU (MEAT ENTREES)

DAAL, BHAT, TARKARI RA SAAG (CHICKEN BONELESS-17.99/LAMB-18.99/GOAT 18.99) Nepali platter meal cooked in authentic Nepali style, lentil soup, green vegetables, and spicy achars.

CHICKEN WITH FRESH MIXED VEGETABLES 14.99

Boneless chicken cooked in Nepali style sauce with mixed vegetables. (*Gluten-free*)

LAMB WITH FRESH MIXED VEGETABLES

15.99 Boneless lamb cooked in authentic Nepali style sauce with mixed vegetables (*Gluten-free*)

GOAT CURRY (*Gluten Free*) 15.99 Goat meat with **bone** cooked in Himalayan spices and herbs.

HOT SPICY CHICKEN BONELESS (Hot & Spicy) (*Gluten-free*) 14.99 Chicken sautéed with hot chili peppers cooked in our special sauce.

STEAMED MEAT MO-MO (Pork/Chicken)

12.99

Tibetan style dumplings stuffed with fresh ground meat and mixed with vegetables and cumin, garlic, ginger and spices served with homemade tomato achar (pickle)

CHICKEN TIKKA MASALA/SHRIMP TIKKA MASALA (Chicken-15.99/Shrimp-16.99) Tender boneless chicken OR shrimp roasted in tandoor prepared in a creamy fresh tomato sauce with spices (*Gluten-free*)

CHICKEN KORMA (*Gluten-free)* 14.99 Tender boneless chicken pieces cooked in onion, tomato and creamy sauce.

CHICKEN CHOW CHOW (Nepali Style Noodles) 14.99

Noodles sautéed with a combination of Chicken & vegetables, red onion, tomato, garlic, ginger, a touch of soy sauce, and Himalayan herbs.

#### **RICE & BREADS**

PLAIN STEAMED BASMATI RICE (*Gluten-free)* 2.99

PLAIN NAAN 2.99 Unleavened wheat bread baked in the clay oven.

GARLIC NAAN 3.99 Unleavened bread garnished with garlic and cilantro, baked in the clay oven.

# TANDOORI DELIGHT (From the clay oven) Cooking time longer than other dishes

(Served on a plate with tomatoes, bell peppers, red onions, lemon wedges, and basmati rice, plain naan OR papadum and lentil soup)

CHICKEN TANDOORI *(Gluten-free*) 16.99 Tender chicken thighs and legs marinated in yogurt sauce and Himalayan herbs.

CHICKEN SEKUWA (Tikka kabab) *(Gluten-free*) 17.99

Tender chicken breast marinated with our authentic Nepali style sauce and Himalayan herbs.

LAMB SEKUWA (Boti kabab) (Gluten-free)

19.99

Legs of lamb marinated with our authentic Nepali style sauce and Himalayan herbs.

MIXED GRILL SEKUWA (Chicken, Lamb & Shrimp) **(Gluten-free)** 20.99 Chicken, lamb, and shrimp marinated with authentic Nepali style sauce backed in clay oven.

| The prices subject to change with  | out notice! |  |
|--|-------------|--|
| TASTE OF KOREA (cooking time longer than<br>other dishes)<br>(Non-dairy)   |             |  |
| BI BIM BAP<br>(Beef:15.99/Chicken:14.99/Tofu:13.99)<br>*CHOOSE HOT STONE BOWL OR REGUL<br>Bed of steamed rice topped with an asso<br>of mixed vegetables and sunny side egg o<br>served with hot sauce.  | rtment      |  |
| CHAP CHAE (Beef:<br>15.99/Chicken:14.99/Tofu:13.99/Egg:13.   | 99)         |  |
| Sweet potato noodle with carrots, onions and green vegetables and choice of protein  |             |  |
| BULGOGI RICE (Chicken-15.99/Beef-<br>18.99/Tofu:13.99)<br>Sweet Korean barbeque marinated (soy sauce,<br>sesame oil, ginger, and garlic) served with rice.   |             |  |
| KIMCHI FRIED RICE<br>Fermented spicy kimchi stir-fried with go<br>Jang and white rice served over sunny sid  |             |  |
| JJ NOODLE 12.99<br>This is the classic flavor of Korean spicy Noodle<br>soup with kimchi, boiled egg, and Nepalese style<br>of Momo (Nepali Dumplings-choice of chicken,<br>pork, or vegetables). <u>Story</u> : Owners/Executive<br>Chefs-Dr. Devi States is from Nepal and the Mrs.<br>Maya States is from South Korea. JJ Noodles is<br>the favorite meal for their sons: James & Jesse<br>(JJ) |             |  |
| DESSERT<br>ASK for today's availability!   |             |  |
| Green tea ice cream  |             |  |
| Mango ice cream  | 4.99        |  |
| Kheer (Rice pudding)   | 4.99        |  |
| ······································   | 4.99        |  |

| Mango pudding topped with light whip cream   |      |  |
|--|------|--|
|  | 4.99 |  |
| Gulab jamun topped with light powder sugar   |      |  |
|  | 4.99 |  |
| Cake or pie                                  | 6.99 |  |
|  |      |  |
| SIDES  |      |  |
| Papadum (crispy lentil) <u>(Gluten-free)</u> |      |  |
|  | 2.99 |  |
| Plain Dahi (homemade yogurt)                 |      |  |
|  | 2 99 |  |

| Raita                                   | 2.00   |
|---|--------|
|   | 3.99   |
| Spicy Kimchi                            |        |
|   | 6.99   |
| Nepali style salad (onions, lemon, cucu | mbers) |
|   | 4,99   |

# NON-ALCOHOLIC BEVERAGES

| Coke, diet coke, sprite, Iced tea- | 2.99  |
|------------------------------------|-------|
| Mango lassi-                       | 5.99  |
| Korean coffee-                     | 2.99  |
| Chiya-                             | 2.99  |
| San Pellegrino sparking water-     | 3.99. |
| Green tea-                         | 2.99  |
| Milk-                              | 2.99  |
| Cranberry juice                    | 3.99  |

- Please let us know your allergy ahead when placing an order.
- Sorry! We do not substitute or modify the order.

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