

the hungry buddha, canberra's authentic nepalese cuisine

khaja (entrée)

mo: mo: (4 per serve) 9

traditional nepalese steamed chicken dumpling served with homemade tomato pickle

kwati ko rash (v, df, gf) 8

nepalese festival soup of eight mixed beans freshly prepared with traditional himalayan herbs & spices

nepali samosa (1 per serve) (v) 6.5

homemade vegetable filled cone pastry served with tangy yoghurt, tamarind sauce and onion salsa

pakora (2 per serve) (v, df, gf) 8.5

spiced mix vegetables coated in chick pea batter fried, served with tamarind sauce

makkai tareko (v, gf, df) 8.5

corn kernels sautéed in nepalese style with onion, ginger, garlic with other herbs & spices

naan ra chutney (v) 7.5

plain or garlic naan served with homemade tomato chutney

tareko maacha (2 per serve) (gf) 10.5

fish marinated with himalayan spices, lightly battered with tempura & fried served with mint/yoghurt sauce

chicken chilli (df, gf) 11

tender fillets of chicken sautéed with chilli flakes, diced capsicum, onion & other spices

nepali mukhya bhojan (traditional nepali mains)

daal bhat (v option, gf, df) 24

a traditional nepalese set dinner of rice & daal served with a choice of meat together with a traditional vegetable dish, homemade pickle & a papad (vegetarian option available)

aloo tama (v, df, gf) 17.5

potatoes cooked with bamboo shoots & black-eyed beans in traditional himalayan herbs & spices

jhaneko daal (v, df, gf) 17.5

lentils flambé with cumin, coriander & chilli cooked in himalayan spices, tossed with famous herb jimmu

bheda ko masu (df, gf) 19.5

boneless lamb cooked in traditional nepalese style with tomatoes, coriander, bay leaves & other spices

jogi tarkari (v, df, gf) 18.5

nepalese style mixed vegetable curry of cauliflower, broccoli, carrot, zucchini, peas, potatoes & bamboo shoots

goru ko masu (df, gf) 19

nepalese style curry of tender boneless beef cooked with fenugreek, cinnamon, tomatoes, coriander & bay leaves

himalaya kukhura (df, gf) 18.5

boneless succulent pieces of chicken cooked as curry with exotic himalayan spices

khasi ko masu (df, gf) 20

exquisite village style curry of tender boneless goat enriched with the flavours of fenugreek, cinnamon, tomatoes, coriander, bay leaves, ginger & garlic - a famous specialty of nepal

jhinge tarkari (gf) 22

tiger prawns simmered in the paste of traditional nepalese spices, lemongrass, lime leaves & coconut milk

nepalese salmon (df, gf) 26

salmon marinated in nepalese spices, served on a bed of sautéed english spinach

other asian mains

vegetable kottu (v, gf, df) 18.5

fresh vegetables cooked in lentils and coconut, a delicacy of south india

palak paneer (v, gf) 18.5

homemade cottage cheese cooked with fresh organic english spinach

lamb rogan josh (gf, n) 19

boneless lamb pieces infused with ginger, yoghurt, onion & other kashmiri spices cooked in traditional indian style

malai kofta (v, n, gf) 18.5

vegetable balls of cottage cheese, almonds, cashews, sultanas & mashed potatoes fried & cooked in exotic spices

butter chicken (gf, n) 19

boneless pieces of chicken marinated in traditional north indian spices & cooked in butter & cream

beef vindaloo (gf) 19

beef cooked in fresh spices, malt vinegar, paprika, red hot chillies, fresh coriander leaves & vindaloo sauce

srilankan lamb roti kottu (df) 21

lamb, roti, vegetables, egg, coriander & onion shallots cooked together to make a perfect srilankan meal

burmese fish curry (df) 21

fish cooked in burmese style with lemongrass, kafir lime leaves & other spices with a touch of coconut milk

sides

fresh salad - tomatoes, spanish onion, coriander with a touch of fresh lemon juice 6.5

sautéed **english spinach** 8.5

mini goat - for not so daring ; small serve of our famous village goat curry 9.5

mini tarkari - want a **smaller serve** of any of the dishes on the menu? please ask our friendly waitstaff 9.5

rice & bread

steamed rice 3

pulao rice (saffron rice with cinnamon, cardamom, bay leaves, cashew nuts & peas) 4

plain naan 4

garlic naan 5

cheese naan 5

roti (flat bread made from wholemeal flour) 4

essentials 2.5 each

raita (yoghurt & cucumber)

mint & yoghurt sauce

golbheda ko achar (homemade tomato pickle with coriander)

chilli pickle (homemade)

lime pickle

mango chutney

papad (papadums - 4 per serve) (gf)

mixed platter (any 3 of the above) 6