



The story of Taste of Nepal is simple. What was, still is; an undying passion for food, a strong belief in the experience of dining and a team driven by love. Having learned to cook from my mother in Nepal I moved to India to train as a professional chef. Necessity brought me to Adelaide in 1988, leaving behind my family of a devoted wife and two young boys. Over the next decade and a half I worked in various Indian restaurants, opened Adelaide's first Nepalese restaurant and spread the warmth of Nepalese food in this quaint city. For me food has been about being innovative and authentic: freshly ground spices and the art of blending these spices into new dishes. Having been raised in Nepal where guests are regarded as Gods, running this restaurant has always been about service for me. The satisfaction I get from cooking a meal for you can compare to nothing else in the world. And today, by choosing to dine with us you have become a part of the story of Taste of Nepal.



Mini Banquet (for 2 only) 41.9 pp Recommended for first-time couples

Mixed Entrée

Chicken dumplings, Charcoal clay oven chicken, Crispy beetroot patties

Mains

Slow cooked lamb, Butter chicken

Sides

Eggplant, Fragrant basmati rice, Freshly baked bread

Himalayan Banquet 43.9 pp (minimum 4 people)

Mixed Entrée

Chicken dumplings, Charcoal clay oven chicken, White-eyed bean patties, Crispy beetroot patties

Mains

Butter chicken, King prawns, Slow cooked lamb

Accompaniments

Garden salad, Eggplant, Fragrant basmati rice, Clay oven roti

BANQUETS

Designed to share, our banquets include traditional favourites as well as Chef Kashi's renowned & innovative dishes. Banquets can be catered for specific dietary needs.

Chef's Banquet

51.9 pp

(minimum 4 people)

Mixed Entrée

Chicken dumplings, Crispy beetroot patties, Clay oven portobello mushrooms, White-eyed bean & spinach patties

Mains (Choice of 4)

Charcoal clay oven pork cutlets or Clay oven chicken, Clay oven vegetables, Barramundi curry, Goat on the bone, Butter chicken, Seasonal mix vegetables

Sides

Garden salad, Mustard leaves, Eggplant, Freshly baked bread, Fragrant basmati rice

Dessert

Homemade mango & cardamom ice-cream

Vegetarian Banquet 43.9 pp (minimum 4 people) Vegan option available

Mixed Entrée

Vegetarian dumplings, Crispy beetroot patties, Clay oven portobello mushrooms, White-eyed bean & spinach patties

Mains

Clay oven vegetables, Long melon dumpling curry, Nine-bean lentils with bok choy

Sides

Garden salad, Mustard leaves, Fragrant Basmati rice, Freshly baked bread



We grind our own spices to ensure they are fresh all the time. First, we toast our whole spices on slow heata process releases essential oils from the spices and adds more fragrance to the finished dish. The pre-ground spices from the stores oxidize and lose their flavors and potency. Therefore, freshly ground toasted spices add much more flavour to your dishes.

VE	Vegan
GF	Gluten-free
NF	Nut-free
DF	Dairy-free
V	Vegetarian

ENTRÉE

1. Momo VE NF DF	11.9
Popular steamed chicken or vegetable dumplings with tomato achar	
2. Phulaura VE GF NF	10.9
White-eyed beans, spinach, spring onion patties with minted yoghurt (Vegan option available)	
3. Sekuwa GF NF (available as a main) Chicken thigh fillet marinated in roasted cumin, szechwan & cooked in the charcoal clay oven	13.9
4. Chef's King Prawns GF NF Chef's special prawn lightly spiced with tamarind juice, salt & pepper	16.9
5. Clay-oven Mushroom VE GF NF Portobello mushroom marinated in ground mustard & spices served with edamame beans	14.9
6. Beetroot Patties V NF A popular street gem with an Aussie twist! prepared from beetroot, cheese & spring onion	10.9
7. Vegetarians Rejoice for one/two 15.9 A great combination of momo, beetroot patty, phulaura, clay-oven mushroom with tomato achar & minted yoghurt (Vegan option available)	9/26.9
8. Taste of Nepal Platter for one/two 16.5 A great combination of sekuwa, chicken momo, beetroot patty, phulaura with tomato achar & minted yoghurt	/28.9
9. Herb Roti Platter V NF	11.0

V NF

A trio of chef's special dips served with freshly baked

herb bread (Vegan option available)

Our clay oven specialities are first marinated in yoghurt, lemon juice and the chef's special homeground spices to allow the flavours to saturate the meat. The final touch is to cook the meat on skewers over charcoal in a traditional clay oven.



All meat dishes are mild. Please advise your friendly wait staff if you prefer spicy.

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MAIN COURSE

Best enjoyed with Pulau or Basmati rice & clay oven bread

Clay Oven Specialities	
10. Pork Cutlets GF NF Delicious pork cutlets cooked in chef's special marinade & served with mustard pumpkin	29.9
11. Poleko Khasi GF NF Signature juicy lamb cutlets served with minted yoghurt, baby potatoes & roasted capsicum	33.9
12. Sekuwa GF NF Chicken thigh fillet marinated in cumin & szechwa served with baby potatoes & roasted capsicum	28.9in
13. Clay Oven Barra GF NF Lightly marinated barramundi fillet delicately cooked & served with citrus sauce & fresh herbs	31.9
Masu (Meat)	
14. Goat on the Bone GF NF DF Exquisite village style slow cooked goat with	23.9

fenugreek, cinnamon, nutmeg, bay leaves, ginger & garlic

15. Khasiko Lamb 24.9 GF NF DF

Exquisite village style slow cooked curry of lamb enriched with cardamom, cinnamon, coriander & bay leaves

16. Butter Chicken 25.9 GF NF

Boneless chicken smoked in clay oven & then simmered in a sauce of tomato, garlic, star anise & szechwan pepper







Machha khana (Seafood)

19. Machha Tarkari GF NF 27.9 Aromatic barramundi curry delicately cooked in a sauce of onion, tomatoes, coconut milk & special house spice blend



20. Piro Jhingey GF NF DF 29.9King prawns, pan-fried with vegetables,

21. Jhingey Ko Tarkari GF NF 29.9 Chef Kashi's popular King prawn dish cooked in a sauce of coconut milk, ginger & fresh curry leaves

Sakahari Bhojan (Vegetarian)

flavoured with lemon juice & a hint of chilli

All vegetarian dishes can be made Vegan

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22. Chef's special Eggplant V NF GF	23.9
Kashi's signature oven roasted eggplant dish	
slow cooked in a sauce of tomato, onion &	
garlic topped with home-made yoghurt and	
herbs (Vegan option available)	

Vegetarian Mains contd...



23. Clay Oven Vegetables V NF GF 28.9 Halloumi cheese, broccoli, beetroot, portobello mushroom cooked in clay oven & served on a bed of baby spinach (Vegan option available)

24. Misayako Tarkari VE NF GF 19.9 Seasonal vegetables tossed in a pan with home ground spices



25. Laukako Tarkari V NF GF 21.9

Chef's special - spiced long melon dumplings cooked in a creamy sauce of tomato, ginger, garlic & onion (Vegan option available)

19.9

8.9

9.9

26. Kwati VE NF GF A goodness of nine different beans cooked

with tomato, onion, garlic, ginger & bok choy



SIDES

27. Pulau Rice VE GF

An aged long-grain rice, topped with candied onion, green peas, toasted flax seeds, slivered almonds

28. Steamed Basmati Rice VE NF GF 3.9

Fragrant Basmati rice

VE Vegan GF Gluten-free

NF Nut-free

V Vegetarian

29. Saag VE NF GF Stir-fried seasonal spinach, olive oil, chilli &

cumin seed

SIDES CONTINUED...



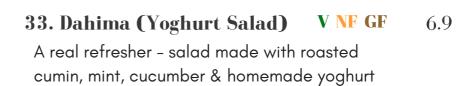
30. Bhuteko Vunta VE NF GF 10.9
Eggplant cooked with onion, capsicum & enriched with round mustard & fennel

8.9

31. Jhaneko Daal VE NF GF

Lentils cooked in traditional style with
Himalayan herb Jimbu

32. Garden Salad VE NF GF 8.9
Salad prepared from cherry tomatoes, baby spinach & strawberries enriched with Nepali style lemon & olive oil dressing



34. Pappadams V NF GF 3.9



ROTI (FRESHLY BAKED BREAD)

Flat bread leavened by airborne yeasts and freshly baked in a clay oven is an essential part of any meal



35. Roti NF V 4.9

Freshly baked plain bread

36. Garlic Roti NF V 5.5 Freshly baked garlic bread

37. Cheese Roti NF V 5.9
Bread stuffed with cheese, garlic, onion & coriander

38. Roti Basket (min 4 people) **NF V** 12.9

A combination of the breads above

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