

27. Garden Salad VN NF GF 8

Salad prepared from cherry tomatoes, baby spinach & strawberries enriched with Nepali style lemon & olive oil dressing

28. Dahima (Yoghurt Salad) NF GF V 5.5

A real refresher – salad made with roasted cumin, mint, cucumber & homemade yoghurt

29. Pappadams VN NF GF 3

ROTI (FRESH BREAD)

30. Roti NF V 4.5

Freshly baked plain bread

31. Garlic Roti NF V 5

Freshly baked garlic bread

32. Cheese Roti NF V 5.5

Bread stuffed with cheese, garlic, onion & coriander

DESSERTS

33. Kheer GF V NF 7.9

Chef Kashi's traditional rice pudding spiced with cardamom

34. Himalayan Ice cream GF V 8.5

Homemade mango and pistachio ice cream

35. Laal Mohan (3pcs) V NF 8.5

Traditional milk based sponge balls flavoured with cardamom and rose water

DRINKS

Soft Drinks (per can) 3

Mango Lassi 5

GIFT VOUCHERS AVAILABLE

Give your family or friends a memorable dining experience with a gift voucher.

ABOUT US

We are a family run restaurant serving the locals of Adelaide since 2004. We have been voted as the **'Best restaurant in the EAST'** in 2018 & 2021 by The city of NPSP & InDaily.

A welcoming environment for everyone, Taste of Nepal is well suited to any special occasion. Choose from our main dining area, courtyard & two Private dining rooms. Whether you want an intimate dinner or a canapé style function, we can tailor a menu and drinks package to suit your needs.

83322788

Order Online
tasteofnepal.com.au



**300 The Parade,
Kensington, 5068**



info@tasteofnepal.com.au



Take away Menu

**voted BEST RESTAURANT in the
EAST 2021**

eastside business awards- city of NPSP

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PH 83322788

**300 The Parade,
Kensington, 5068**

**Open: Tue - Sun
5 pm - 9 pm**

ENTRÉE

1. Momo (5 pcs) **VN NF DF** 10.9
Popular steamed **chicken or vegetable** dumplings with tomato achar
2. Sekuwa (5 pcs) **GF NF** (available as a main) 10.9
Chicken thigh fillet marinated in roasted cumin, szechwan & cooked in the charcoal clay oven
3. Samosha (2 pcs) **V NF VN** 9.5
Hand made pastry triangles stuffed with curried potato and peas with minted yoghurt
vegan sauce available
4. Phulaura (5 pcs) **VN GF NF V** 9.5
Black lentil, english spinach, spring onion & capsicum patties with minted yoghurt sauce
vegan sauce available
5. Beetroot Bara (5 pcs) **NF V** 9.9
A popular street gem with an Aussie twist! prepared from beetroot, cheese & spring onion
6. Mixed Entree (veg or non-veg) 13.5
A great combination of momo, beetroot bara, phulaura, samosha with tomato achar & minted yoghurt
vegan option available

MAIN COURSE

7. Goat on the Bone **GF NF DF** 19.5
Exquisite village style slow cooked curry of goat enriched with fenugreek, cinnamon, fresh coriander & bay leaves
8. Khasiko lamb **GF NF DF** 19.5
Exquisite village style slow cooked curry of lamb enriched with fenugreek, cinnamon, fresh coriander & bay leaves

V: VEGETARIAN

NF: Nut-free | DF: Dairy free | VN: Vegan | GF: Gluten free

9. Butter Chicken **GF NF** 20.5
Boneless chicken smoked in clay oven & then simmered in a sauce of tomato, garlic, star anise & szechwan pepper
10. Kukhura Ko Masu **GF NF DF** 19.5
Chef Kashi's special traditional country chicken curry prepared in aromatic Nepali spices
11. Wild Buffalo Special **GF NF DF** 21.9
Wild Water Buffalo loin cubes slow braised & then stir-fried with seasonal vegetables & home ground spices

Machha khana (Seafood)

12. Machha Tarkari **GF NF** 20.9
Aromatic barramundi curry delicately cooked in a sauce of onion, tomatoes, coconut milk & chef's special spice blend
13. Piro Jhingey **GF NF DF** 21.9
King prawns, pan-fried with vegetables, flavoured with lemon juice & a hint of chilli
14. Jhingey Ko Tarkari **GF NF** 21.9
Chef Kashi's popular King prawn dish cooked in a sauce of coconut milk, ginger & fresh curry leaves

Sahakari Bhojan (Vegetarian)

15. Misayako Tarkari **VN NF GF** 18.5
Seasonal vegetables tossed in a pan with home ground spices
16. Chef's Special Eggplant **V NF GF** 18.5
Oven roasted eggplant slow cooked in a sauce of tomato, onion & garlic - *can be made vegan*

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17. Laukako Tarkari **V NF GF** 17.5
Chef's special - spiced long melon dumplings cooked in a creamy sauce of coconut milk, tomato, ginger, garlic & onion - *can be made vegan*
18. Kwati **VN NF GF** 17.9
A goodness of nine different beans cooked with tomato, onion, garlic & ginger
19. Aloo Paneer Chilli **V NF GF** 18.5
Cottage cheese & roasted potatoes sautéed with seasonal vegetables & home ground spices

Clay Oven Specialities

20. Clay Oven Vegetables **V GF NF** 24
Halloumi cheese, broccoli, beetroot, mushrooms marinated in Nepalese herbs & spices then roasted in charcoal oven - *can be made vegan*
21. Poleko Khasi (5 pcs) **GF NF** 26
Juicy lamb cutlets marinated in Nepalese spices
22. Sekuwa main (7 pcs) **GF NF** 21
Chicken thigh fillet marinated in roasted cumin & szechwan pepper

SIDES

23. Steamed Basmati Rice **VN NF GF** 3.5
Fragrant Basmati rice
24. Saag **VN NF GF** 9.5
Stir-fried seasonal spinach, mustard oil, chilli & cumin seed
25. Bhuteko Vunta **VN NF GF** 9.9
Roasted Eggplant cooked with onion, capsicum & enriched with ground mustard & fennel
26. Jhaneko Daal **VN NF GF** 8.5
Lentils cooked in traditional style with Himalayan herb Jimbu

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