

Bhutanese Menu

APPETIZERS

Vegetarian MOMO **\$15**

Minced Cabbage, Carrot, Onion, Garlic and Cheese

Beef MOMO **\$15**

Minced beef, Onion, Ginger, Onion, Cabbage, Carrot, Coriander Leaf.

CHICKEN Chilli **\$15**

Battered Chicken Stir Fry with Chili, Onion, Tomatoes, Ginger and Garlic

CORN Ribs **\$13**

Grilled Corn Ribs, Chili Mayonnaise, Slice Lemon, Parmesan, Cilantro leaf.

CHAT Patey **\$10**

Puffed rice mixed with Instant Noodles, Boiled Potatoes, Pea, chilies and fresh Coriander with Spices.

NON VEGETARIEN

Nor Sha Kewa PAA **\$26**

Fresh beef Strip cooked with Potato, Dried Red Chili, Onion, garlic, Ginger and Scallions.

Phak Sha Lhabu BAYZUM **\$26**

Slow Cooked Pork Belly Chunk with Radish with Spices.

Jasha MARU **\$26**

Chicken Curry, Onion, Chili Powder, Ginger, Garlic and Scallions.

Paksha TSIDO Gew Gew **\$30**

Slow overnight cooked Pork Ribs, Beans with Chili, Garlic, Ginger, Onion and Tomatoes

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VEGETRAIN

Emadatse	\$ 2 0
Bhutanese Style Chili simmer with Cheese	
Kewa Hantsey Tshem	\$ 2 0
Potato and Spinach Curry	
Shamu Datse	\$ 2 0
Mushroom Cooked with Chili and Cheese	
Gongdo Tshem	\$ 2 2
Hard Boiled Egg cooked with Chilli, Garlic, Ginger, Tomato, Coriender and Spring Onion.	
Semchum Ngo Ngo	\$ 2 0
Stir Fry Beans with Chili and Garlic Paste.	
Dhal	\$ 1 5
Lentil Soup	
Goen Hogay	\$ 1 5
Traditional Cucumber salad with Farmer's Cheese	

SERVED WITH

Eazy
Green Chili, Tomato, Onion, Coriender with Cheese.
Dhaw
Yoghurt Mixed with Water
Chum Karp
Steamed white Jasmaine Rice