



mandala

NEPALESE RESTAURANT

NEPALESE ROYAL SERVICE IN RANDWICK

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| 1. CHICKEN MO:MO (6PCS) G/DUMPLINGS | \$8.95 |
| Tibetan style stuffed dumplings in Nepalese flavor with seasonal vegetables and chicken mince served with our favorite roasted tomato, roasted sesame seeds and Szechuan pepper sauce. | |
| 2. VEGETARIAN MO:MO (6PCS) GV/DUMPLINGS | \$7.95 |
| Tibetan style stuffed dumplings in Nepalese flavor with seasonal vegetables and spinach served with our favorite roasted tomato, roasted sesame seeds and Szechuan pepper sauce. | |
| 3. MASS KO BARA (4PCS) V/ PAN CAKE | \$7.95 |
| Black Lentils give a crunchy texture to this pancake with added ginger and salt, a traditional receipt from the Newari tribe of Kathmandu valley. | |
| 4. CHICKEN CHOELA | \$9.95 |
| A traditional receipt from the Newari tribe of Kathmandu, Chicken thigh fillets is gently char grilled and marinated with fresh herbs and spice dressed with a hint of lemon juice and served with Beaten rice | |
| 5. ALOO CHOP (4PCS) VD/ POTATO PATTIES | \$8.95 |
| Potato patties lightly fried with aromatic spice, battered in chickpeas flour and served with mint sauce. | |
| 6. GARLIC PRAWN (6PCS) | \$12.95 |
| Pan fry garlic marinated tiger Prawn, touch of spice from Nepal and served with green salad. | |
| 7. BANGUR (4PCS)/ PORK BELLY | \$9.95 |
| Slow roasted pork belly marinated with Szechuan pepper cooked to perfection. | |
| 8. CHICKEN SEKUWA D/ GRILL CHICKEN | \$9.95 |
| Chicken thigh fillets marinated and cooked in aromatic Nepalese spice and garlic and garnished with coriander sauce | |
| 9. BHANTA POLEKO VD/ GRILL EGGPLANT | \$8.95 |
| Char-grill eggplant stuffed with sauté onions finished with touch of spice and mint sauce. | |
| 10. LAMB CUTLETS D | \$10.95 |
| Marinated and Char-grill lamb cutlets served with mint sauce. | |
| 11. FISH PAKODA/ BATTRED FISH | \$9.95 |
| Garlic Marinated barramundi Fish fillets lightly battered in chickpeas flower served with green salad. | |
| 12. MIXED ENTRÉE | \$9.95 P/P |
| Choice of any four dishes from above. Minimum 2 persons | |
| 13. KIDS SEA FOOD ENTRÉE'S | \$8.95 |
| Battered Barramundi fish fillets served with chips | |
| 14. KIDS CHICKEN ENTRÉE'S | \$8.95 |
| Marinated and Battered Chicken Thigh fillets served with chips | |

15. POKHARA KO JINGGHE MACCHA/COCONUT PRAWN CURRY	\$17.95
Garlic marinated tiger prawns simmered gently in creamy coconut sauce served on a bed of Basmati rice	
16. JAL PARI / STIR-FRE FISH	\$18.95
Marinated barramundi Fish fillets stir-fry with garlic, capsicum and seasonal vegetables tossed on Mandala Sauce and finished touch with lemon and fresh coriander.	
17. PHEWATAL KO MACHHA / FISH CURRY	\$16.95
Shallow Cooked barramundi fish cooked perfectly in traditional spice and sesame powder. One of the famous fish curry in Pokhara	
18. POLEKO MACHHA / GRILL FISH	\$19.95
Marinated Barramundi fish fillets perfectly cooked in hot plate, served with chips and green salad and garnished with mint and coriander sauce.	
19. KUKHURAKO MASU/ CHICKEN CURRY	\$16.95
Succulent chunk of chicken prepared in traditional Nepalese way with cumin, coriander, garlic , ginger and tomato.	
20. MAKHAN CHICKEN/ BUTTER CHICKEN D	\$17.95
Roasted chicken cooked in aromatic gravy made from fresh onion, garlic and fresh cream.	
21. GORKHA GRILL (D GARNISH ONLY)	\$18.95
Traditionally marinated chicken thigh fillets cooked in hot plate served with deep fried potato patties	
22. PIRO KUKHURA / CHICKEN CHILLI	\$18.95
Garlic and lemon marinated chicken thigh fillets stir-fry with seasonal vegetables and finished chef especial sauce	
23. BEDA KO MASU/ LAMB CURRY	\$16.95
Lamb curry cooked in onion, tomato, garlic and ginger.	
24. SAAG BEDA/ SPINACH LAMB	\$17.95
Diced lamb cooked with spinach sauce made from fresh spinach, onion, garlic and touch of authentic Spice.	
25. KHASI KO MASU/ GOAT CURRY	\$16.95
This goat meat is a delicacy cooked in rich sauce of cardamom, bay leaves and authentic spice.	
26. SAAG KHASI / SPINACH GOAT	\$17.95
This goat meat is a delicacy cooked in rich sauce fresh spinach and authentic spice.	
27. HIMALAYAN BEEF STEAK	\$18.95
Beef medallions cooked to perfection presented in the bead of black lentils pan cake and spinach finished by cashew nut sauce	
28. GORKHA PORK STEAK	\$15.95
Pork Steak marinated and cooked to perfection presented in the bead of English spinach finished by Home made Apple and Cinnamon Sauce.	
29. NEPALI THALI (LAMB/ GOAT/ CHICKEN CURRY)	\$20.95
Complete dish for one person including daal, vegetables, rice, aachar and choice of one curry(Lamb/ Goat/ Chicken)	
30. ALOO TAMA BODI/ BAMBOO SHOOT CURRY	\$14.95
A traditional Nepalese vegetarian curry of potato, bamboo shoots and black-eye-beans with touch of spice.	
31. SAAG/ SPINACH	\$8.95
English spinach gently sautéed with garlic, ginger and salt.	

32. DAAL/ MIX LENTIL	\$9.95
A combination of three different lentils slowly cooked with touch of spice.	
33. MATER PANEER / SAAG PANEER D	\$15.95
Choice of cottage cheese and green peas or spinach simmered in our chef especial sauce.	
34. MIXED VEGETABLE	\$15.95
Nepalese style seasonal mixed vegetables with chef especial sauce.	
35. ALOO BANTA / EGG PALNT AND POTATO CURRY	\$13.95
Eggplant cooked with potato in chef special sauce finished with fresh coriander	
36. CHIPS CHILLY	\$17.95
Home made chips stir fry with capsicum, onion and seasonal vegetables finished with fresh coriander	
37. PANEER CHILLI	\$18.95
Cottage cheese cooked with onion, capcicum, shallot and tomato.	
38. BHUTEKO TARKALI/ PAN FRY MIXED VEGETABLE	\$14.95
Stir fry blanched vegetables with garlic ,soya and salt	
39. MO:MO CHILLY VEGETARINE	\$17.95
Steamed and deep fried Tibetan style vegetable dumplings stir-fry with seasonal vegetables finished chef especial sauce	
40. MO:MO CHILLY CHICKEN	\$19.95
Steamed and deep fried Tibetan style Chicken dumplings stir-fry with seasonal vegetables finished chef especial sauce	
41. NEPALI THALI VEGETARINE	\$18.95
Complete dish for one person including daal, vegetables, rice, rajma and aachar .	
42. TIBETAN CHOWMEIN	
Peking noodles stir fry with seasonal vegetables, soya sauce, hint of sambal sauce and finished with fresh coriander	
<i>Vegetarian</i>	\$13.95
<i>Chicken/ pork/ buff</i>	\$16.95
43. RICE	
<i>Plain rice</i>	\$3.50
<i>Fried Rice Vegetarian</i>	\$5.95
<i>Fried Rice Non -Vegetarian (Chicken/Pork)</i>	\$9.95
44. NEPALESE BREAD	
<i>Plain Nepalese Naan</i>	\$3.00
<i>Garlic Nepalese Naan</i>	\$3.50
<i>Tibetan Bread</i>	\$3.50
45. AACHARS	
DHANIYA KO AACHAR	
Fresh coriander and yogurt	\$2.50
<i>Raita</i>	\$2.50
46. VEG KHANA SET	\$26.95P/P
Combination of one vegetarian entrée, choice of any one vegetarian curry with rice and finishing with mango Kulpi.	

47. NON-VEG KHANA SET

\$29.95/P

Combination of one entrée, choice of any one curry with rice and finishing with mango Kulpi.

48. ANNAPURNA BENQUAIT

\$33.95

Combination of mix entrée for entrée, choice of any two curry with daal ,spinach and Gorkha Grill for mains and finishing with mango Kulpi.

49. ANNAPURNA BENQUAIT V

\$30.95

Combination of mix entrée for entrée, choice of any two curry with daal ,spinach and Chips Chilly for mains and finishing with mango Kulpi.

1. Soft Drinks

Coke, Diet Coke, Ginger Beer, Lemonade, Fanta

\$2.50

2. Lassi

Plane Lassi, Mango Lassi

\$3.50

3. Chiya/ Tea

Spice Tea, Typical homemade tea, black tea

\$3.50

4. Coffee

Latte, Cappuccino, Espresso, Long Black, Flat white

\$3.95

15% Discount on Take away

Minimum Order \$35.00

Dinner Tuesday to Sunday from 5:00 pm to 11:00 pm

Lunch On request for more than 10 people.

Free delivery in local area

We cater for all occasions

Private room are available for function

 **121 AVOCA STREET**  **RANDWICK**  **NSW 2031**

Credit Card Surcharges – Visa / Master Card –1%

Conatins **GLUTEN - G** | **VEGETARIAN - V** | **DAIRY - D**