



# LAMFUZ

NEPALI CUISINE



## COLD DRINKS

### BEER & WINE

Pilsner 25/40 cl | 45/65,-

IPA 25/40 cl | 50/70,-

Barahsinghe (33 cl) | 59,-

Alcohol free | 59,-

White | Red | Rose' | Sparkling | from - 70/300,-

A rotating selection of wines by the glass and bottle, chosen to pair with our flavours.  
Ask us for today's selection.

### HOUSE MIX

Temple Ginger Twist | 99,- (A Bright blend of Old Durbar Whisky, ginger, lemon juice - topped with soda)

Nepali Punch | 99,- (Spiced Khukri rum & mango/ginger sharpened with fresh lemon - topped with soda)

Gurans Fizz | 89,- (A floral Rhododendro- inspired blend of Gin, Raspberry & Zesty lemon)

Terai Cooler | 89,- (A refreshing Vodka and Mango fusion with a sharp citrus finish)

Gin & Tonic | 89,-

Shots - Timur Tequila from - 35,- | Mezcal- 70,- | Whisky on the rocks from - 50,-

Ask for our premium spirit selection.

### HOUSE REFRESHERS

Signature House Sodas/Lemonade | 59,-

Choose- Mango & Miso | Ginger, lemon & lime | Raspberry Bachu

Anaperitivo (Craft alc. free Aperitif) | 69,-

Sparkling Water 75 cl | 40,-

Filtered Water 75 cl | 30,-

## HOT DRINKS

● Nepali Chiya (Signature spiced milk tea) | 45,-

Artisan Tea selection - Cup 39,- | Pot 129,-

Green/Golden/White/Black | Ginger, Mint, Lemon & Honey

Coffee/Iced Espresso - 35,- | Americano - 39,- | Latte - 49,- | Cappuccino - 49,-



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## APPETIZERS & SKEWERS (YAKITORI BBQ)



Lamb Sekuwa | **99,-** Smoky BBQ Nepali-spiced lamb cubes with a hint of tingling timur.

Chicken Sekuwa | **79,-** Smoky BBQ Nepali-spiced chicken chunks with the hint of tingling timur.

🍷 Spicy King Prawn | **89,-** Spiced king prawn wok fired with onion, tomato, garlic-ginger, chili, coriander, spring onion & timur.

🍷 Spicy Mushroom | **79,-** Stir-fried mushroom seasoned with onion, tomato, spring onion, garlic-ginger, chili, coriander & timur.

🍷 Chicken Choila | **79,-** BBQ chicken seasoned with onion, tomato, garlic-ginger, chili, coriander & timur.

### ● Sides

Salad **39,-** Crudite salad seasoned with toasted ground sesame, coriander & turmeric infused oil.

Cucumber Bites | **59,-** Peeled cucumber seasoned with toasted ground sesame, sesame oil & coriander.

Zeera Aalu | **39,-** Spicy cumin stir-fried small potato.

Papad | **20,-**

Tomato chutney | **20,-**

**ASK US  
ABOUT  
ALLERGENS**

Dessert . . . **69,-**

Please  
Ask your Waiter

## SIGNATURE PLATTERS

Experience the true heart of Nepali cuisine with our complete traditional meal

## SALAD

Daal Bhat Platter (the national staple) | **169,-**

Our platter is served with fragrant long-grain basmati rice, garlic-ginger and jimbu-tempered daal, stir-fried seasons greens, house-fermented greens, wok-fired rayo saag, spiced fried bitter gourd, tomato-timur chutney, crispy papad, and ghiu (clarified butter).

Lamb Platter | **250,-** Stir fried tender lamb cubes marinated in Nepali spices coated in spicy gravy.

Chicken Platter | **230,-** Stir fried chicken cubes marinated in Nepali spices coated in spicy gravy.

Vegan Platter | **220,-** Stir fried tofu cubes marinated in Nepali spices coated in spicy gravy.

Children's menu | **79,-**

Chose - chicken or daal served with rice and stir fried greens. (Kids below 12 years)

Salad Bowl **59,-**

Crudite salad seasoned with toasted ground sesame, coriander & turmeric infused oil.

Add ons -

King Prawn + **59,-**

Chicken + **39,-**

Tofu + **39,-**

## MOMO FEASTS (DUMPLINGS)

Momo Big Bowl | **149,-** Steamed seasoned dumpling served on sesame-tomato chutney & coriander.

10 stk choose- chicken or vegan

🍷 Jhol Momo | **149,-** Steamed seasoned dumplings served in spicy soup with coriander & spring onion.

8 stk choose- chicken or vegan

Momo | **75,-** Steamed seasoned dumpling served on sesame-tomato chutney & coriander.

5 stk choose- chicken or vegan

## RICE & NOODLES

Chow Mein (Spicy Nepali Noodle)  
Noodles stir fried with green chili, garlic, seasons greens, spring onion & coriander.

King Prawn - **145,-** | Chicken - **129,-** | Vegan(Tofu) - **129,-**

Traditional Fried Rice

Fragrant rice stir fried with Nepali spices, seasons greens, chili, spring onion & coriander.

King Prawn - **145,-** | Chicken - **129,-** | Vegan(Tofu) - **129,-**

Add ons Fried egg **20,-**

## ENHANCE YOUR MEAL

Sides - Wok Fired Rayo Saag - **49,-** | Jimbu Tempered Daal - **69,-** | Rice - **39,-** | Stir fried greens - **49,-** | Fermented greens - **29,-** | Chicken Gravy - **79,-** | Lamb Gravy - **89,-**

House Dips - **20,-** Mango Chutney, Momo chutney, Tomato chutney 🍷🍷🍷

