





aloo ko achar

(MAMMA'S SPECIAL SNACK, MARINATED WITH
SESAME SEEDS, TOSSED WITH CUCUMBER,
RADDISH AND SEASONED WITH NEPALI HERBS)

269

LHA SPECIAL

- ❖ Lha special KOTHE momo
veg/chicken/buff/pork 229/249/259/259
(pan fried 10 pcs)
- ❖ sel roti aloo dum 269
(SEL ROTI IS A TRADITIONAL HOME MADE SWEET RING SHAPED RICE
BREAD/DOUGHNUT)
- ❖ sel roti piece 79
- ❖ pork with rai saag 379
(TRADITIONAL PORK DISH PREPARED WITH MUSTARD LEAVES . IT'S A
FAVOURITE PORK DISH AMONGTHE LOCALS OF THE HILLS)
- ❖ khutta ko aachar 379
(PORK PAYA OR PORK TROTTERS COOKED WITH RED CHILLIES)
- ❖ lobo chicken 319
(CHICKEN MARINATED IN SESAME SEEDS AND DRY FRIED)

* PACKAGING CHARGES APPICABLE AS PER BOXES AND MATERIALS USED

bhutun  | 249



sadeko  | 239
gundruk bhatmas

STARTERS (veg)

❖ sadeko aloo		269
(SAUTEED POTATOES MARINATED WITH SPICY NEPALI SPICES)		
❖ sadeko gundruk bhatmas		239
(SPICY CONDIMENT PREPARED FROM FERMENTED LEAFY VEGETABLES, SOYA BEANS AND MARINATED IN NEPALI SPICES)		
❖ sadeko wai wai	219	
(DRY WAI WAI TOSSED WITH MINCED ` SALAD AND A DASH OF LEMON)		
❖ aloo dum	209	
❖ mushroom choila	309	
❖ peanut sadeko		239
(SAUTEED PEANUT MARINATED WITH SPICY NEPALI SPICES)		
❖ aloo thukpa		239
❖ sadeko mushroom		239

STARTERS (non-veg)

❖ chataamari		389
(A NEPALI PIZZA-RICE FLOUR CREPES STUFFED WITH MINCED CHICKEN, SEASONED WITH HERBS AND TOPPED WITH EGG)		
❖ choila (chicken/ buff/ pork/ lamb)		289/289/299/369
(FRIED MEAT MARINATED WITH NEWARI SPICES)		
❖ bhutun		249
(CHICKEN INNARDS STIR FRIED IN SPECIAL NEPALI SPICES)		
❖ sadeko (chicken/buff/pork)		279
(SPICY SHREDDED MEAT WITH MINT SALAD)		

egg thali



EGG CURRY, THREE TYPES
OF VEGETABLES, DAL, PAPAD, SALAD ALONG WITH
THREE TYPES OF ASSORTED NEPALI PICKLE.

319



lamb taas



lamb thali



thakali set

UNLIMITED RICE THALI

SERVED WITH YOUR CHOICE OF CURRY, THREE TYPES

OF VEGETABLES, DAL, PAPAD, SALAD ALONG WITH THREE TYPES OF ASSORTED NEPALI PICKLE

PLEASE NOTE: repetition of rice and condiments in thali for single consumption only.

❖ veg thali - 309 

❖ chicken thali - 369 

❖ lamb thali - 419 

❖ pork thali - 409 

❖ egg thali - 319 

❖ EXTRA CURRIES

veg - 179

pork - 209

gundruk ko jhol - 209

chicken - 229

lamb - 319

❖ taas (lamb) 

419

POPULAR NEPALI DISH THAT ORIGINATED FROM CHITWAN. BONELESS MEAT PIECES MARINATED IN NEPALI HERBS AND SPICES, SLOW COOKED. SERVED WITH BHUJA (PUFFED RICE), SALAD AND ASSORTED NEPALI PICKLE.

❖ ADD ONS

dal - 139

extra egg - 69

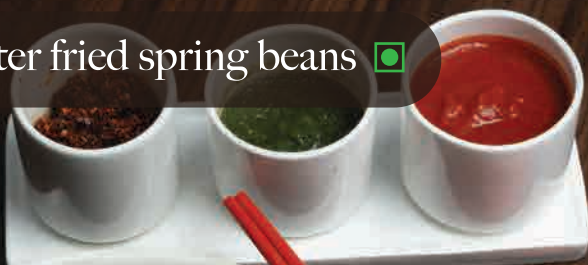
extra veggies - 69

extra curry (gravy only) - 69

stir fried mix vegetables 



butter fried spring beans 



crispy spinach 



VEGETERIAN

❖	crispy spinach	249
❖	mushroom chilli	279
❖	crispy chilli potato	279
❖	paneer chilli	319
❖	stir fried mix vegetable	279
❖	sauteed spinach with garlic	279
❖	sauteed pokchoi with garlic	279
❖	butter fried string beans with garlic	279
❖	veg machurian	309
❖	paneer manchurian	319
❖	vegetable in hot garlic sauce	319
	(MIXED VEGETABLES TOSSED IN HOUSE MADE HOT GARLIC SAUCE)	
❖	aloo phing che	309
	(TIBETAN DISH MADE MUNG BEAN VERMICELLI,POTATO AND MIXED VEGETABLES)	
❖	aloo si si	249
	(SHREDDED POTATO TOSSED IN GARLIC,TIBETAN STYLE)	
❖	paneer with bokchoi	349



shredded chicken 

NON-VEGETERIAN

❖ shyapta (chicken/ buff/ pork) (THIN SLICED BUFF/PORK CHILLI)	309/319/319
❖ pork/ buff roast (MEAT SLOW COOKED IN A POT FOR 8 HOURS, MARINATED WITH TIBETAN SPICES, SERVED WITH A DIP)	389
❖ shabhalay (veg/ chicken/ buff/ pork) (TIBETAN MEAT PIE)	249/269
❖ pork ribs	389
❖ shredded chicken/ buff/ pork (SHREDDED CHICKEN/PORK DEEP FRIED AND SERVED WITH VEGETABLES IN HOT GARLIC SAUCE)	319
❖ chicken drumsticks	309
❖ chilli chicken (w bone/ boneless)	309/339
❖ schezwan chicken/ buff/ pork	319/339



chicken with celery & tingmo



NON- VEG DISHES

❖ chicken/ buff/ pork with bokchoi	349
❖ chicken/ buff/ pork with celery	349
❖ chicken/ buff/ pork with potato	369
❖ spicy chicken/ buff/ pork	289
❖ phing sha with black fungi (TIBETAN DISH MADE OF MUNG BEAN VERMICELLI,MEAT OF CHOICE,POTATOES AND DRIED MUSHROOMS)	319
❖ phing sha curry (glass noodle curry) (TIBETAN DISH MADE OF MUNG BEAN VERMICELLI , MEAT OF CHOICE AND POTATOES)	319
❖ chicken manchurian	319



LHA special soup

SOUPS

❖	LHA special soup	289
❖	wonton soup (chicken/ buff/ pork)	249
❖	talumein soup (veg/ non-veg)	199
❖	hot & sour soup (veg/ non-veg)	199
❖	manchow soup (veg/ non-veg)	199
❖	chicken clear soup 🇯🇵	179

cowri



thenthuk



gyathuk



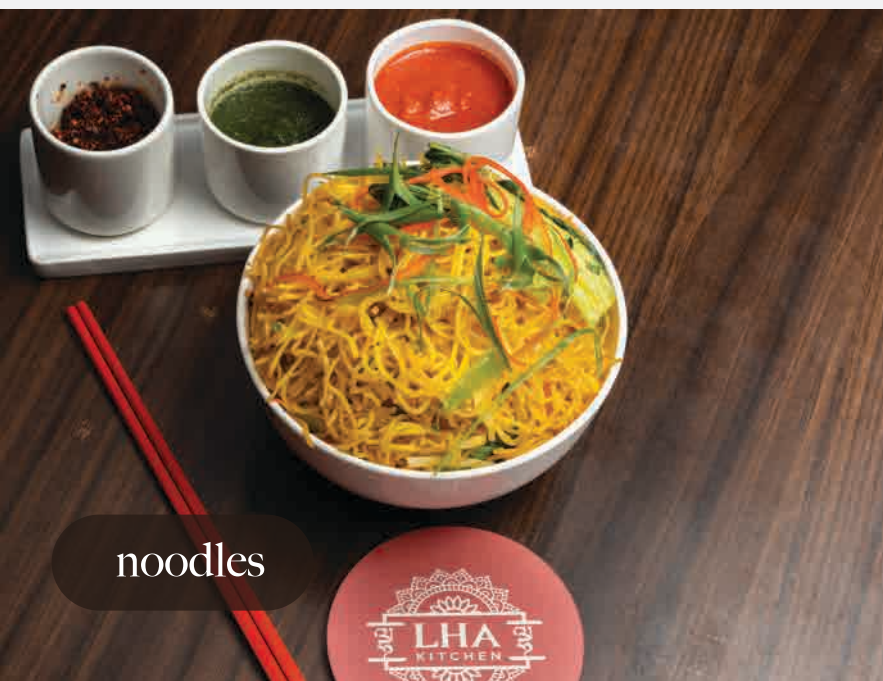
THUKPA

- ❖ gyathuk (veg/ egg/ chicken/ buff/ pork) 209/219/249/319
(BOWL OF NOODLE SOUP ,TOPPED WITH VEGETABLES & MEAT/ EGG)
- ❖ keema thukpa (soupy/ dry) 249
(BOWL OF NOODLE SOUP ,TOPPED WITH MINCED VEGETABLES & MEAT/ EGG)
- ❖ thenthuk (veg/ egg/ chicken/ buff) 209/209/249/249
(TIBETAN STYLE HOMEMADE HAND PULLED SOUPY NOODLES)
- ❖ mokthuk (veg/ egg/ chicken/ buff) 249
(MOMO DIPPED IN SOUP)
- ❖ dry thukpa (veg/ chicken/ buff/ pork) 209/209/239/249
(NOODLES TOPPED WITH MINCED MEAT & VEGETABLES,
SERVED WITH SOUP & SAUCE)
- ❖ cowri (veg/ chicken/ buff/ pork) 209/239/239
(HANDMADE, SHELL SHAPED SOUPY NOODLE)



RICE

❖ plain rice	139
❖ fried rice	veg/ egg/ chicken/ buff/ pork/ mixed 219/239/269/269/279/309
❖ schezwan fried rice	239/249/279/279/289/319
❖ noodles	209/209/249/269/279/309
❖ schezwan noodles	219/219/259/279/289/319
❖ chilli garlic fried rice	219/239/269/279/289
❖ chilli garlic noodles	219/239/269/279/289



kothe momo



jhol momo

MOMO

OUR MOMO ARE MADE WITH HIGH QUALITY MEAT, PERFECTLY BALANCED WITH THE RIGHT PROPORTION OF MEAT & FAT FOR NON-VEG OPTIONS & BUTTER FOR VEG OPTIONS. PREPARED FRESH TO ORDER, THAT'S WHY THEY'RE SO JUICY

	veg/chicken/ buff/ pork
❖ LHA special “KOTHE” momo (PAN FRIED 10 PIECES)	229/249/259/259
❖ steamed momo (8 PIECES)	189/209/219/219
❖ fried momo (8 PIECES)	199/219/229/229
❖ jhol momo (veg/ chicken/ buff/ pork) (8 pcs TRADITIONAL BITE SIZED MOMO SERVED WITH SPICY, FINGER LICKING SAUCE)	229/249/269
❖ sadeko momo (veg/ chicken/ buff/ pork) (8 pcs MOMO TOSSED WITH VEGETETABLES AND SERVED WITH SPICY SAUCE)	229/249/269
❖ ting mo (steamed/fried) (FLUFFY TIBETAN BUNS)	99/109

WONTONS

❖ wonton noodles soup (veg/non-veg)	249/289
❖ wonton in chilli oil (veg/non-veg)	249/269
❖ fried wonton (veg/non-veg)	269



aema datshi with fried tingmo 🍲

BHUTANESE

❖ aema datshi	289
(GREEN CHILLIES IN CHEESE SAUCE)	
❖ kewa datshi	299
(POTATOES AND GREEN CHILI IN CHEESE SAUCE)	
❖ mushroom datshi	309
(MUSHROOMS ,GREEN CHILLIES, IN CHEESE SAUCE)	
❖ sha datshi 🍷	379
(DRY BUFF/PORK . GREEN CHILLI IN CHEESE SAUCE)	
❖ phaksha pa 🍷	379
(CURED PORK SLICES ARE STIR FRIED WITH RED CHILIES AND MOUNTAIN VEGGIES)	
❖ langsha pa 🍷	379
(BEEF SLICE STIR FRIED WITH RED CHILLIES AND MOUNTAIN VEGGIES)	



glass noodle salad 

SALADS

❖ green salad	169
❖ churpi mula ko achar	209
❖ glass noodle salad	269

COLD BEVERAGES

❖ watermelon & mint	219
❖ orange & kafir lime	219
❖ lemonade	149
❖ blueberry lemondade	219
❖ pink lemonade	219
❖ sweet/ salted lassi	219
❖ iced tea (lemon/peach/blueberry)	219
❖ cold drinks	89
❖ green apple soda	219
❖ mojito (mint/ watermelon / pomegrenate/ blueberry)	219
❖ blue lagoon	219
❖ fruit punch	219
❖ guava chilli	219
❖ kitkat shake	219
❖ oreo shake	219
❖ chocolate shake	219
❖ water bottle	30

HOT BEVERAGES

❖ LHA special butter tea	149
❖ green tea	99
❖ ginger honey tea	149



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