HIMALAYAN MOMO

Steamed dumplings from Tibet. Bite size savory fillings wrapped in dough. Served with clear soup and two chutneys/achar on the side (Fresh tomato & fresh mint).

Cabbage, Carrot, Soya bean, Onions, Coriander, Spices and Herbs.

VEGETARIAN

Cabbage, Carrot, Soya bean, Cottage Cheese, Coriander, Spices and Herbs.

175

175

175

175

CHICKEN

VEGAN

PORK

Juicy Minced Chicken, Onions, Coriander, Spices and Herbs.

Juicy Minced Pork, Onions, Coriander, Spices and Herbs.

HIMALI THUKPA

Noodles served in a clear Tibetan broth. A heart warming and nutritious soup with Nepalese spices.

VEGAN		
Noodles,	Vegetables,	Mushro

CHICKEN 160 Noodles, Minced chicken, Vegetables. PORK 160

oms.

Noodles, Sliced pork, Vegetables.

ALLERGIES

Kindly inform our staff about any allergies or dietary restrictions you may have, and we'll ensure your dining experience is tailored to your needs.

JHOL MOMO



EVEREST SANDWICHES



(HIMALAYAN POTATO SALAD)

A Himalayan potato salad made with sesame seeds and spices that gives a very tangy, spicy and delicious flavor.

SPICY

Potatoes, Sesame, Onion, Chillies. Extra toppings for garnishing. 95

95

MILD

Potatoes, Sesame, Onion. Extra toppings for garnishing.

CHAI

Tea prepared with milk.

CARDAMOM	55	ESPRESSO SINGLE SHOT
GINGER	55	ESPRESSO DOUBLE SHOT
SAFFRON	59	AMERICANO
TULSI & GINGER	59	CAPPUCINO
GINGER & CARDAMOM	59	LATTE

BEER

HEINIKEN / PURE MALT LAGER / 3.5%	65
MARIESTADS KLASS II / LAGER / 3.5%	65
PERONI / LIGHT LAGER / 3.5%	65

ALCOHOL FREE

JUICE	25
SOFT DRINK	34
A SHIP FULL OF IPA / ALCHOLFREE IPA	39

LASSI

MANGO LASSI

Mango, yoghurt, cardamom

A classic Indian yogurt drink, perfect for cooling down with your meal.

65



SEASONAL BEVERAGES

HIMALAYAN COFFEE

49

55

55

52

55

85

Grown and roasted in the Himalayas.

Ask staff for availability.

WATERMELON JUICE

Feshly made with watermelon, no added sugar.

OUR STORY

Aarty and Pravesh Gurung, co founders of Aama Himalayan Kitchen hails from the Northern region of India (Dehradun), who gathered cultural competence traveling to many countries covered during their course of professional and personal journey. Their vivid life experiences and interactions with people coming from different walks of life and cultural cohorts inspired them with an ethos, "connecting cultures". Their link to the Himalayan clan is inherited from their forefathers of Gorkha origin who lived in the Central Himalayas until a few centuries ago. Along with memorable dining experiences they aspire to embark upon a trajectory that bestows our precious guests an opportunity to learn about the Himalayan artifacts etched on sustainability & echoes empowerment.