

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).



VEGAN 175

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

VEGETARIAN 175

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

CHICKEN 175

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

PORK 175

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

GORKHALI CHUTNEY (HIMALAYAN POTATO SALAD)

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



SPICY 98

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

MILD 98

Potatoes, Sesame, Onion. Extra toppings for garnishing.

JHOL MOMO

Momos served in a warm thick soup made out of soya bean, sesame seed, peanuts, spices and herbs. Served with two fresh chutneys/achar on the side.



VEGAN 190

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

VEGETARIAN 190

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

CHICKEN 190

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

PORK 190

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

EVEREST SANDWICHES

Grilled sandwiches with fillings seasoned with Himalayan spices and herbs. Served with condiments on the side.



POTATO & CHEESE 105

Mashed Potatoes, Spices and Herbs.

CHICKEN & CHEESE 105

Minced Chicken, Spices and Herbs.

HIMALAYAN COFFEE

Grown and roasted in the Himalayas.

ESPRESSO SINGLE SHOT 49

ESPRESSO DOUBLE SHOT 55

AMERICANO 55

CAPPUCINO 52

LATTE 55

CHAI

Tea prepared with milk.

CARDAMOM 55

GINGER 55

GINGER & CARDAMOM 59

BEER

HEINIKEN / PURE MALT LAGER / 3.5% 65

MARIESTADS KLASS II / LAGER / 3.5% 65

PERONI / LIGHT LAGER / 3.5% 65

ALCOHOL FREE

JUICE 27

SOFT DRINK 38

A SHIP FULL OF IPA / ALCHOLFREE IPA 43

LASSI

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

MANGO LASSI 68

Mango, yoghurt, cardamom



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.

BRINGING YOU THE MOUNTAIN FOLKLORE

From Clay to Cup – By Hand. There may be little imperfections but that's the beauty of handmade process. Each carries the mark of the hands that made it. Crafted in Nepal by skilled artisans.

Each mug begins with raw Himalayan clay, patiently prepared and shaped on the potter's wheel. After days of drying in the sun, it's high-fired at 1250 °C to create durable, food-safe stoneware. (Toxic free glaze). Therefore, this many-stepped process takes over a month to complete, making your mug truly one of a kind.



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.