

KATHMANDU - TAPAS & COCKTAILS

# Food Menu

FROM THE HEART OF THE NEPAL TO YOUR TABLE

## LIGHT & ZESTY

### Instant Noodle Salad \$13 △

Wai Wai Spice Mix • Diced Red Onion • Lime Juice • Cucumber • Moong Sprouts

### Buff Sukuti \$23 🌶️🌶️

Smoke-Dried Buffalo Jerky • Stir-Fried Veggies • Cumin • Red Chili

### Timur Calamari \$17

Flash-Fried Squid • Signature Schezuan Dust • Citrus Zest • Spicy Mayo

### Bhatmas Macha \$12 🌶️🌶️△

Crispy Dried Fish • Roasted Soybeans • Mustard Oil • Crushed Akbare Chilli

### Mustang Aloo \$14

Crispy Potatoes • Himalayan Herbs • Timur Chilli-Infused • Thakali Chutney

## MO:MO STATION

*Filling Option: Chicken | Vegan | Buffalo*  
*Portion: 6 Pieces Per Order*

### Steamed Mo:Mo \$12 | \$13 | \$16

Traditional Himalayan Steamed Dumplings • Served With Tomato Chutney

### Mo:Mo Poppers \$14 | \$15 | \$18

Crispy • Bite-Sized Dumplings • Served With Tomato Chutney & Spicy Mayo

### Chilli Mo:Mo \$15 | \$16 | \$19 🌶️

Wok-Tossed Dumplings • Spicy Tangy With Fresh Veggies

## THE HEAVY HITTERS

### 12-Spice Pakku \$23

Slow Cooked • Dried Goat Meat (Bone-In) • Aromatic  
(Served With Savory Rice Krispies & Radish Pickle)

### Keema Noodles \$17 🌶️

Whole Wheat Noodles • Spiced Minced Chicken • Bok Choy

### Masala Crab Cake \$25

Maryland Crab • Garam Masala Blend • Thakali Chutney

## CHEF'S FAVES

### Lamb Chop \$27

Tender Lamb Chops • Slow-Marinaded With Nepali Spices • Grilled

### Mountain Sliders \$19

Water Buffalo Patty • Arugula • Tomatoes

### Kukhura Tareko \$16

Battered Chicken Bites • Egg White • Ginger-Garlic Infusion • Nepali Herbs

### Duck Choila Tacos \$18 △

Smoked Duck Breast • Fresh Lettuce • Spiced-Oil Infused • Himalayan Spices

### Badel Sadheko \$21 🌶️

Wild Boar • Ginger Garlic Infusion • Toasted Himalayan Spices • Fenugreek Oil

### Paneer Steak \$15

Seared Cottage Cheese • Turmeric-Yogurt Marinade • Mint Reduction

### Tandoori Soy Skewers \$16

Spiced Soy • House Masala • Charred Aromatics

## DESSERT

### Jalebi Rabri \$13

Crisp • Syrupy Spirals With Slow-Reduced Milk Cream

🌶️ SPICY • △ SERVED CHILLED

PLEASE INFORM US OF ANY FOOD ALLERGIES OR  
DIETARY RESTRICTIONS BEFORE ORDERING



# Bar Menu

MORE THAN JUST LIQUOR

## HOUSE SIGNATURE

*(Crafted With Ingredients Sourced From Nepal)*

### Himalayan Old Fashioned \$19

*Bourbon • Khukri Spiced Rum • Chocolate • Cloves*

### Timur Collins \$19 🍷

*Mezcal • Timur Pepper • Turmeric Ginger • Honey • Soda*

### Titaura Daiquiri \$19

*White Rum • Titaura • Fresh Lime*

### Mystic Manhattan \$19

*Rye Whiskey • Tea Infusion • Sweet Vermouth*

### Khattu Whiskey Sour \$19

*Bourbon • Khattu Plum • Egg White*

### Pustakari Espresso Martini (Fat-Washed) \$19

*Vodka • Licor 43 • Espresso • Jaggery (Pustakari)*

## TWISTED CLASSICS

### Lychee Phool Martini \$17 ★

*Vodka/Gin • Lychee • Fresh Lemon*

### AnarRita \$18 ★

*Amla + Lava Salt Rim • Pomegranate*

### Jungle Bird Twist \$17

*Khukri • Campari • Pineapple Juice*

### Cosmo Bloom \$17

*Vodka • Rose Cordial • Cardamom*

### LemonGrass Mojito \$17 ★

*White Rum • Homemade Lemongrass Syrup • Fresh Lime*

### Mango Lassi (Clarified) \$18 ★

*Gin • Yogurt • Mango*

### Cardamom Cloud \$17

*Tequila/Mezcal • Licor 43 • Espresso • Cardamom Cream*

## PREMIUM SELECTION

### Everest Sazerac \$49

*Blue Label • Absinthe Rinse • Peychaud's Bitters • Gold Flakes*

### French Moet 75 \$37

*Gin • Moët & Chandon • Lemon Twist*

## MOCKTAILS

### Boom Lychee \$12

*Lychee • Rose Syrup • Citrus*

### Mango Lassi \$12 ★

*Yogurt • Mango • Saffron*

### Cardamom Baby \$12

*Cardamom • Lemon • Cinnamon*

### In-House Ginger Beer \$12 ★

“ IN-HOUSE CORDIALS, SYRUPS & INFUSIONS ”

## WINE

### Chardonnay \$14

### Sauvignon Blanc \$14

### Rosé \$14

### Pinot Noir \$14

### Malbec \$14

### Moët Mini \$25

*Additional Champagne Selections Available Upon Request*

## पानी (WATER)

### Acqua Panna 250ml (Still) \$5

### Sanpellegrino 250ml (Sparkling) \$6

★ TOP PICK

## NEPALI BEER

### Kathmandu Lager (Draft) \$10

### Barahsinghe Pilsner (Bottle) \$10

### Barahsinghe Pale Ale (Bottle) \$10

### Barahsinghe Hazy IPA (Bottle) \$10

## TRADITIONAL NEPALI SHOTS

### Timur Fire Shot \$12

*Schezuan Infused Mezcal • Chilli Tincture*

### Jhwai Khatte \$13

*White Millet Whiskey • Ghee • Rice*

### Blue Candy Drop \$12

*Hypnotic • Pineapple + Passion Fruit • Cotton Candy*

## THE HIMALAYAN FLIGHT \$25

*Three Iconic Spirits Representing The Craftsmanship Of The Mountains  
Experience The Warmth Of Spiced Rum, The Earthiness Of Millet,  
& The Smoky Depth Of Peated Malt.*

### **Entry:** Khukri Spiced Rum

*(Rich, velvety, & Aromatic)*

*A Spiced Rum Blend That Defines The Spirit Of The Himalayas*

### **Mid-Trail:** Millet (Kodho) White Whiskey

*(Unfiltered & Authentic)*

*A Sharp, Clear White Whiskey Made From Fermented Millet (Kodo).*

### **Peak:** Old Durbar Chimney

*(Peated & Premium)*

*A Smoky, Peated Malt Blend For A Sophisticated Finish.*

NOTE: OUR SPECS ARE PRECISE, BUT YOUR PALATE IS PERSONAL.  
WE'LL DO OUR BEST TO TAILOR YOUR POUR

A 20% GRATUITY IS INCLUDED TO SUPPORT OUR TEAM. TIPS ARE DISTRIBUTED AMONG  
YOUR SERVERS AND STAFF - ADDITIONAL GRATUITY IS ALWAYS APPRECIATED.  
THANK YOU!