HIMALAYAN PUN HILL KITCHEN



Fine Dining Restaurant

Open Wednesday thru Monday 11 AM to 9:00 PM





Samosa	
Chicken Pakora	
Sabzee Pakora \$7.99 Deep-fried mixed vegetables battered with tempura and spices.	
Aloo Achaar	

MO-MO (Typical Nepali Dumpling)



Mo-mo "Dumplings"

Mo-mo is one of the most popular dishes among Nepalese and Tibetans. Preparation includes wrapping stuffed meat and vegetables in flour dough, which is often a fun social activity. The dumplings are steamed or fried and served with house made achaar. "Dipping sauce".

MO-MO Chicken	\$12.99	
MO-MO Lamb	\$13.99	
MO-MO- Veggies	\$11.99	

Soup



A light lentil base with onion & spices.

Salad



Kachumber Salad \$9.99

Diced cucumber, tomato and onions marinated in a lime juice dressing cilantro.

Veggie Tandoori Salad.....\$12.99

Toasted mushrooms, paneer (home made cheese) cauliflower and tomato on a bed of fresh romaine lettuce drizzled with dressing.

Chicken Tandoori Salad......\$13.99

Marinated breast of chicken roasted in the tandoori oven arranged with tomato on a bed of romaine lettuce and dressing.

Mixed Salad.....\$11.99

Lettuce, tomatoes, cucumbers, onions, carrots, olive.

Bread

This hearty, flat, leavened bread is filled with potatoes, cilantro then pan fried in butter.



Naan	\$1.99
Traditional flat bread, baked in the tandoori oven.	
Garlic Naan	\$2.99
Flat leavened bread garnished with garlic and cilantro baked in the tandoori oven.	
Cheese Naan	\$3.99
Leavened bread stuffed with cheese and pan fried in butter.	
Aloo Paratha	\$3.99

Biryani

Aromatic Basmati rice cooked with meat or vegetables seasoned with our secret blend of spices including nuts and raisins.

Veggie Biryani	\$13.99
Chicken Biryani	\$15.99
Shrimp Biryani	\$16.99



Pun Hill

Your choice of protein pan fried with red and green bell pepper, green chili, tomato, cilantro, ginger and garlic.

Chicken Annapurna	\$15.99
Beef Annapurna	\$16.99
Shrimp Annapurna	\$16.99
Tofu Annapurna	\$13.99



Saag
Our secret recipe for saag combines spinach, cooked thoroughly with a touch of cream. With your choice of protein.

TofuPaneer Our Home Made Cheese	\$12.99
Paneer Our Home Made Cheese	\$13.99
Chicken	\$15.99
Lamb	
Shrimp	\$16.99
Plain Ŝaag	\$11.99



Masala

One of our most famous dishes. Our recipe includes onion, our secret spices blended sauce seasoned with other Himalayan spices, finished with cream.

Chicken	\$15.99
Lamb	
Salmon	\$16.99
Shrimp	\$16.99
Tofu/Paneer	\$13.99
Mushroom Pees	\$13.99
Mutton Paneer	\$13.99



Makhani

Makhani is prepared using tomato, ginger, garlic, turmeric, butter and our secret blend of spices. A dash of cream finishes this dish.

Tofu/Paneer Our Home Made Cheese	\$13.99
Chicken	
Lamb	\$16.99
Shrimp	
Veggie	\$13.99
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Korma

Korma is prepared using tomato, onion, garlic and our own secret recipe. Cooked with coconut flakes, nuts, raisins and finished with a

Veggie	touch of cream.	\$13.99
Chicken		\$15.99
Shrimp		\$16.99
Tofu/Paneer		\$13.99







Basmati rice stir-fried with onions, green peas, cumin seeds, ginger, garlic, carrot and Himalayan spices.

Bhuteko Bhaat Veggie.....\$13.99

Basmati rice stir-fried with choice of tofu or paneer with cumin seeds, ginger, garlic, carrots, onions, green peas and Himalayan spices.

Sekuwa

Your choice of protein is marinated overnight in a yogurt based sauce with lemon, ginger, garlic and our secret blended masala then it is flash roasted in the tandoori oven.

Chicken Tandoori	\$14.99
Chicken (Sekuwa)	
Lamb (Sekuwa)	\$16.99
Beef (Sekuwa)	\$15.99
Shrimp (Sekuwa)	\$16.99
Bhaktapure Chhoila	\$16.99



Vindaloo

Vindaloo is prepared with onions, dry and red chili, garlic and our own secret blend of spices. It has a light vinegar tang and is served up with your choice of protein. This dish has a unique spicy and sour taste.

Paneer Our Home Made Cheese	\$13.99
Chicken	\$15.99
Lamb	\$16.99
Shrimp	\$16.99



Curries

Our Nepalese style curries are prepared with onion, tomato, ginger, cinnamon, chili, cumin and garlic.

Chicken	\$15.99
Lamb	\$16.99
Salmon	\$16.99
Shrimp	\$16.99
Veggie	
Sangkhuwa, Machha, Catfish	







Nariwal Machha	\$15.99
Salmon cooked in coconut milk and Himalayan spices.	•

Noodle Dishes



Chicken Chow Chow \$15.9
Our Tibetan style chow chow (wheat flour), chicken, mixed vegetables, and pan fried noodles sauteed with onion, garlic and ginger.
Veggie Chow Chow\$12.9
Tibetan style pan fried noodles (wheat flour) with mixed vegetables, onion, ginger and garlic
Tse Phing\$13.9
Pan fried rice noodles sauteed with cabbage, carrots, celery, onion, ginger, garlic, and cilantro.
ShaPhingChicken\$14.9
Pan fried rice noodles sauteed with chicken cabbage, carrot, celery, onion, ginger, garlic and cilantro.
Chicken Thukpa\$15.9
Our Nepali style chicken thukp Noodles cooked in a thick broth soup with vegetables seasoned with fresh herbs and spices.
Veggie Thukpa\$13.9
Our Neapali style A variety of vegetables and noodles simmered in a thick broth soup with tomato and cilantro.
Chai
Masala Chai Cup \$2.99 House brewed milk tea using our own secret recipe
Ice Chai \$2.99



Yogurt beverage whisked wit a touch of rose water and your choice of flavor.

Plain Lassi Salty & Sweet.	\$2.99
Mango Lassi	\$3.50
Cinnamon Lassi	\$3.50