## **BEVERAGES**

Chai tea	2.99
Black tea with lemon	2.00
Mango/ strawberry lassi	3.00
Soda	1.49
Milk	1.50

## **DESSERT**

Gulab jamun(2pcs)	2.00	
A milk-solid-based sweet in sugar syrup		
Kheer	4.00	
Flavorful rice pudding cooked with milk, cardamom, raisins, cashews		
and almonds		
Rasgulla (2pcs)	2.00	
Soft, spongy milk-based sweet so	aked in sugar syrup	

Chicken Bhuna12.99
Boneless Chicken thighs in gravy with onion and green chili
Chicken mango wala12.99
Boneless Chicken thighs with yellow curry powder, coconut milk,
vinegar and red bell peppers
Chicken tandoori13.00
Chicken leg marinated in yogurt, garlic, and tomato-based sauce, baked
and served with onion, bell pepper and a side of rice.
SEAFOOD ENTREES
(Served with basmati rice)
Shrimp curry13.99
Lightly fried shrimp cooked with spices curry gravy and green peas
topped with ground coconut
Shrimp Vindaloo12.99
Shrimp cooked with tomato sauce, diced potatoes. Garlic and medium
hot sauce
Salmon curry13.99
Salmon cooked with spices, ginger, garlic, chopped onion, tomatoes and
mild curry sauce
Salmon tandoori13.99
Lightly fried salmon with special mints mixed rice and potatoes cooked
with nepali style with the bell pepper.
Fish curry13.99
Fried fish cooked with ginger, garlic, chopped onion, tomatoes and mild
curry sauce
Fried fish11.99
Fish deep fried in vegetable oil

#### **BIRYANI SPECIAL**

(Fragrant long-grain rice cooked in a mixture of spices layered with your choice of meat or vegetables)

Vegetables Biryani	11.99
Chicken Biryani	12.99
• Lamb Biryani	12.99
Shrimp Biryani	13.99
• Plain Rice	2 99

#### THALI SPECIAL

	Vegetables thali	13.99
	Basmati rice, mixed vegetables curry, lenti	ils soup, side of paratha bread
and papadum with the dessert of the day		
	Non-vegetable Thali	16.99

Combination of lamb and Chicken curry with basmati rice, papadum, lentils soup and side of paratha bread with the dessert of the day

•	Goat Thail	15.99
•	Chicken Thali	14.99
•	Lamb Thali	14.99
House s	special Thali	14.99

This special dish brings together two distinct, flavorful tastes of Nepal and Bhutan. It is truly authentic to its origin. Gundruk soup and mildly gravies ema datshi prepared in a special recipe served with basmati rice and papadum with dessert of the day

Gundruk soup	5.99
Dried fermented leafy green vegetables,	very popular in every Nepalese
diaspora	

Ema Datshi......6.99

Bhutanese chili cheese stew prepared with chili pepper and special cheese (Datshi)

Malai marke paneer11.99
Cheese and cream tomatoes sauce with butter
Kadai paneer11.99
Onions, bell pepper, fresh ginger and fresh cilantro
Bhindi masala10.99
Okra, Onions, tomatoes, fresh ginger and fresh cilantro
Baingan Bharta10.99
Mixed with green peas, tomatoes and onions
Shai paneer11.99
Mixed with homemade sauce, onions and heavy cream
LAMB CURRY
Lamb Curry13.99
Lamb cooked with ginger, garlic, chopped onion, tomatoes and mild
curry sauce
Lamb rogan josh12.99
Kashmir-style lamb curry with yogurt
Lamb korma12.99
A mildly creamy curry with cashew nuts, raisins and fenugreek
Lamb Phaal12.99
A very spicy curry with homemade sauce and ginger garlic
Lamb Madras
Coconut, gravy mustard seed and dry red chili
Bhindi Gosht12.99
Lamb,okra and ginger garlic
Lamb saag wala12.99
Spinach puree and light cream with roasted spice
Lamb kali mirch12.99
Lamb cooked in heavy cream with black pepper and homemade sauce
Lamb chettinad13.99
Lamb cooked in puppy seeds and shredded coconut
Goat Rara13.99
Roasted whole masala tossed with fresh onions,
ginger garlic, cilantro and Homemade

Goat (mutton) curry	13.99	
Bone goat meat cooked in lightly spiced tomato sauce and homemade		
curry paste, very nice in flavor		
Lamb Vindaloo	12.99	
Lamb cooked with tomato sauce, diced potatoes, garlic and medium hot		
sauce		
CHICKEN CURRY		

Pork Momo10.99		
steamed pork dumplings served with fresh homemade sauce		
Fried Pork Momo11.99		
Steamed pork dumplings deep fried in veg. oil served with fresh		
homemade sauce		
Pork chili Momo13.99		
Steamed pork dumplings deep fried in veg. Oil and cooked with bell		
peppers, onions and hot chili sauce.		
THUKPA		
(Hearty soup made in Nepali Style with noodles, mixed vegetables and		
spices)		
• Vegetables thukpa9.99		
• Chicken thukpa		
• Pork thukpa		
• Egg thukpa		
• Shrimp Thukpa 11.49		
• Shrimp Thukpa11.49		
SOUP SPECIALS		
Daal (Lentil Soup)		
Mildly flavored lentil soup prepared with special Nepali herbs and		
spices.		
Mixed vegetables soup4.99		
Combination of hearty vegetables prepared with special Nepali herbs and spices		
Tomatoes soup4.99		
Nepali-Style noodles dish sautéed in a light Tomatoes sauce with red		
onion, cilantro and spices		
BHUTUWA SPECIALS		
(Fried meat with some nepali style spices)		
• Chicken10.99		
• Pork10.99		
• Mutton11.99		

### **CHOW MEIN SPECIAL (NOODLES)**

(Nepali style noodles dish sautéed in a light tomato sauce with red onions, cilantro and spices)

Vegetables chow mein	9.90
Chicken Chow mein	10.99
• Pork Chow mein	10.99
• Egg Chow Mein	9.99
Shrimp Chow mein	11.99

#### **VEGETARIAN**

VEGETARIAN
Vegetables mix curry10.99
Mixed Vegetables lightly cooked in a spiced curry sauce
Raajma curry10.99
Kidney beans cooked with onions in a tomato-based sauce with garlic,
turmeric and other special Nepal8 herbs
Chana masala10.99
Fresh chickpeas cooked with tomatoes, onions, green pepper and
homemade masala sauce
Malai kofta (6pcs)12.99
Combination of mixed Vegetables balls cooked in mild curry sauce
Alu Dum6.99
Fried potatoes cooked in spices, rice, vogurt gravy, red chili, coriander

Fried potatoes cooked in spices, rice, yogurt gravy, red chili, coriander and cumin seeds.Okra, Onions, tomatoes, fresh ginger and fresh cilantro

Baingan Bharta.....10.99

Mixed with green peas, tomatoes and onions

Matar paneer......11.99

Green peas and our homemade cottage cheese cooked in a mild curry sauce

Rajma paneer......11.99

Kidney beans and our homemade cottage cheese cooked in a mild curry sauce

Saag paneer......11.99

Creamed spinach, paneer, nuts and garam masala Kali mirch Paneer......11.99

Cheese and creamy pepper sauce

# WELL-COME



# BHOJAN GHAR- INDIAN AND NEPALI CUISINE



Adress: 3867 Derry street Suit A

Harrisburg, PA 17111

Phone: (717)-558-3610

# **MENU**

#### **APPETIZERS**

Veg Samosa (2 pcs)3.99
Deep fried pastry stuffed with mild species
notatoes and page
potatoes and peas
Vegetables pokoda (6pcs)4.99
Paneer Pokoda (6pcs)5.49
Homemade paneer(cheese) fried with chickpea butter
1
Chicken Pokoda (6pcs)5.00
Deep fried tender strips of chicken breast coated with chickpeas flour and fried
DUMPLINGS
Vegetables Momo9.99
Steamed veg. dumplings served with fresh homemade sauce
Fried veg. Momo10.49
Steamed veg. dumplings deep fried in veg. oil served with fresh sauce.
Veg. Chili Momo12.99
Steamed veg. dumplings deep fried in veg. Oil and cooked with bell peppers,
onions and hot chili sauce.
Chicken Momo
Chicken Momo
steamed chicken dumplings served with fresh homemade sauce
steamed chicken dumplings served with fresh homemade sauce Fried chicken Momo11.99
steamed chicken dumplings served with fresh homemade sauce Fried chicken Momo11.99  Steamed chicken dumplings deep fried in veg. oil served with fresh homemade sauce Chicken chili Momo13.99
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