

# BHOJAN GHAR

INDIAN AND NEPALI CUISINE

## WELCOME

3867 Derry St  
Harrisburg, PA 17111  
+1(717) 558-3610

## MENU

## APPETIZER

<b>VEGETABLE SOMOSA (2 PC)</b> <i>(Deep fried pastry stuffed with mildly spiced potatoes and peas)</i>	\$3.99
<b>PANEER POKODA (6 PC)</b> <i>(Homemade paneer (cheese) fried with chickpea butter)</i>	\$4.00
<b>VEGETABLE POKODA (6 PC)</b> <i>(Deeply fried mixed vegetable with chickpea butter, onions and cabbage)</i>	\$4.00
<b>CHICKEN POKODA (2 PC)</b> <i>(Deep-fried tenders strips 7 chicken breast fried with coated chickpea flour)</i>	\$4.99

## DUMPLINGS(momo)

<b>VEGETABLE MOMO</b> <i>(Steamed vegetable dumplings served with fresh homemade achar (special sauce)</i>	\$8.99
<b>FRIED VEGETABLE MOMO</b> <i>(Steamed vegetable dumplings deep-fried on veg. oil, served with fresh achar)</i>	\$9.99
<b>CHICKEN MOMO</b> <i>(Steamed chicken dumplings served with fresh homemade achar (special sauce)</i>	\$9.99
<b>FRIED CHICKEN MOMO</b> <i>(Steamed chicken dumplings deep-fried on veg. oil, served with fresh achar)</i>	\$10.50
<b>VEGETABLE CHILI MOMO</b> <i>(Steamed vegetable dumplings deep-fried on veg. oil, and cook with bell papers, onions, and hot chili souce)</i>	\$12.99
<b>CHICKEN CHILI MOMO</b> <i>(Steamed chicken dumplings deep-fried on veg. oil, and cook with bell papers, onions, and hot chili souce)</i>	\$13.99

## THUKPA (Noodles Soups)

*(Hearty soup made Nepali style noodles mixed vegetables and spices)*

#	<b>VEGETABLE THUKPA</b>	\$8.49
#	<b>CHICKEN THUKPA</b>	\$8.99
#	<b>PORK THUKPA</b>	\$8.99
#	<b>EGG THUKPA</b>	\$8.99
#	<b>SHRIMP THUKPA</b>	\$10.99

## SOUP SPECIALS

### **DAAL (Lentin soup)**

*(Mildly flavored lentin soup prepared with special Nepali herbs and spices)*

\$4.99

### **MIX - VEGETABLE SOUP**

*(Combination of hearty vegetables prepared with special Nepali herbs and spices)*

\$4.99

### **TOMATO SOUP**

*(Nepali style noodle dish sauteed in a light tomato sauce, red onions, cilantro, and spices)*

\$4.99

## CHOW MEIN SPECIALS

*(Nepali style noodle dish sauteed in a light tomato sauce, red onions, cilantro and spices)*

#	<b>VEGETABLE CHOW MEIN</b>	\$8.49
#	<b>CHICKEN CHOW MEIN</b>	\$9.49
#	<b>PORK CHOW MEIN</b>	\$9.49
#	<b>EGG CHOW MEIN</b>	\$9.49
#	<b>SHRIMP CHOW MEIN</b>	\$10.99

## BHUTEKO BHAT (Stir-fried rice)

*(Stir-fried basmati rice on chopped onion, bell paper, green peas, and toasted cumin seeds. Garnished with cilantro, comes with choice of meat)*

#	<b>VEGETABLE FRIED RICE</b>	\$8.49
#	<b>CHICKEN FRIED RICE</b>	\$8.99
#	<b>PORK FRIED RICE</b>	\$8.99
#	<b>EGG FRIED RICE</b>	\$8.99
#	<b>SHRIMP FRIED RICE</b>	\$10.99

## BHUTUWA SPECIAL

#	<b>CHICKEN</b>	\$7.99
#	<b>PORK</b>	\$8.99
#	<b>MUTTON</b>	\$8.99

## VEGETARIAN

<b>SAAG PANEER</b>	\$9.99
<i>(Creamed spinach, paneer, nut, garam masala)</i>	
<b>KALI MIRCH PANEER</b>	\$9.49
<i>(Cheese, creamy, pepper, sauce)</i>	
<b>MALAI MARKE PANNER</b>	\$9.99
<i>(Cheese, creamy tomato sauce, butter)</i>	
<b>KADAI PANNER</b>	\$9.99
<i>(Onion, bell peper, fresh ginger, fresh cilantro)</i>	
<b>BHINDI MASALA</b>	\$9.99
<i>(Onion, tomato, fresh ginger, fresh cilantro)</i>	
<b>BAINGAN BHARTA</b>	\$9.99
<i>(Mix with green pes, tomatoes, onions)</i>	
<b>SHAHI PANNER</b>	\$9.99
<i>(Mix with homemade sauce, onion, havy cream)</i>	

## LAMB CURRY

<b>LAMB ROGAN JOSH</b> <i>(Kashmir style lamb curry, yoguet)</i>	\$12.99
<b>LAMB KORMA</b> <i>(A mild creamy curry with cashew nuts raisins fenugreek )</i>	\$12.99
<b>LAMB PHAAL</b> <i>(A very spicy lamb curry with homemade sauce and ginger)</i>	\$12.49
<b>LAMB MADRAS</b> <i>(Coconut, gravey, mustered seed, and dry red chilli)</i>	\$12.95
<b>BHIMDI GOSHT</b> <i>(Lamb okra, and ginger)</i>	\$11.49
<b>LAMB SAAG WALA</b> <i>(Spinach puree and light cream and roasted spices)</i>	\$12.49
<b>LAMP KALI MIRCH</b> <i>(Lamb cooked in havy cream, black peppers, and homemade sauce)</i>	\$11.99
<b>LAMB CHETTINAD</b> <i>(Lamb cooked in poppy seeds and shredded coconut)</i>	\$12.49
<b>GOAT RARA</b> <i>(Roasted whole masala tossed with fresh onion, ginger, cilantro, and homemade sauce)</i>	\$12.49

## CHICKEN CURRY

*(Special Served with Basmati Rice and homemade lentin soup)*

<b>CHICKEN CURRY</b> <i>(Boneless chicken cooked with ginger, garlic, chopped onion, tomatoes, and mild curry sauce)</i>	\$10.49
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<b>BUTTER CHICKEN</b>	\$11.99
<i>(Dice tandoori chicken cooked in an exotic sauce topped off with butter and nuts and home special tomatoes sauce)</i>	
<b>CHICKEN CHILLI</b>	\$12.99
<i>(Boneless chicken cooked with our special homemade chilli sauce, tomatoes, onion, and green pepper)</i>	
<b>CHICKEN TIKKA MASALA</b>	\$12.49
<i>(Boneless chicken cubes cooked with special tandoori and mildly spiced tomatoes, onion, and creamy sauce)</i>	
<b>CHICKEN VINDALOO</b>	\$11.99
<i>(Chicken cooked with tomato sauce, diced potato, garlic, and medium hot sauce)</i>	
<b>CHICKEN DAHI WALA</b>	\$11.99
<i>(Yogurt based chicken, black pepper, cardamom and homemade sauce)</i>	
<b>CHICKEN SAAG WALA</b>	\$11.99
<i>(Boneless chicken cooked with spinach and mild curry sauce)</i>	
<b>CHICKEN KORMA</b>	\$12.49
<i>(Boneless chicken braised in a spiced sauce made with yogurt, cream, and nuts)</i>	
<b>CHICKEN CHETTINAD</b>	\$11.99
<i>(Coconut, milk, curry, black peppers, and mustard seeds)</i>	
<b>CHICKEN BHUNA</b>	\$10.99
<i>(Boneless chicken in a thighs gravy with onion and green chilli)</i>	
<b>CHICKEN MANGO WALA</b>	\$10.99
<i>(Boneless chicken thighs, yellow curry powder, coconut milk, vinegar, red bell pepper)</i>	

**CHICKEN TANDOORI**

\$13.00

*(Chicken leg marinated in yogurg, garlic, ginger, and tomato base sauce, baked and served sizzling with onion, bell peppers and a side of rice)*

**“ENTREE”**

*(Lamb/Goat special served with Basmati Rice)*

**LAMB / GOAT CURRY**

\$12.00

*(Tender pieces of boneless lamb cooked in lightly spiced curry gravy)*

**LAMB VINDALOO**

\$12.49

*(Highly spiced lamb meat cooked with diced potatoes in tangy sharp sauce)  
(can be mild)*

**GOAT CURRY**

\$13.49

*(Bone goat meat cooked in lightly spiced tomato sauce and homemade cutty paste)  
( very rice in flavor)*

**“ENTREE”**

*(Seafood Special Served with Basmati Rice)*

**SHRIMP CURRY**

\$11.99

*(Lightly fried shrimp cooked with spiced cutty gravy, green peas, topped with ground coconut)*

**SHRIMP VINDALOO**

\$11.99

*(Shrimp cooked with tomato sauce, diced potato, garlic, and medium hot sauce)*

## “ENTREE”

*(Vegetable Special Served with Basmati Rice)*

<b>VEGETABLE MIX CURRY</b> <i>(Mixed vegetable cooked lightly in spiced curry sauce)</i>	\$8.99
<b>RAJMA CURRY</b> <i>(Kidney bean cooked with onion, tomato base sauce of garlic, turmeric, and other special Nepali herbs)</i>	\$9.99
<b>MATAR PANEER</b> <i>(Green peas and our homemade cottage cheese cooked with mild curry sauce)</i>	\$10.49
<b>RAJMA PANEER</b> <i>(Kidney bean and our homemade cottage cheese cooked with mild curry sauce)</i>	\$10.49
<b>CHANA MASALA</b> <i>(Fresh chick peas cooked with tomatoes, onion, green pepper, and homemade masala sauce)</i>	\$9.99
<b>MALAI KOFTA (6 PC)</b> <i>(Combination of mix Vegetable balls cooked in mild curry sauce)</i>	\$10.00
<b>ALOO DUM</b> <i>(Fried potatoes cooked in spice rice yogurt gravy, red chili, coriander, and cumin seed)</i>	\$8.99

## BIRYANI SPECIAL

*(Fragrant long-grained rice cooked in a mixture of spices, layered with choice of meat or vegetables)*

#	<b>CHICKEN BIRYANI</b>	\$11.00
#	<b>LAMB BIRYANI</b>	\$12.00
#	<b>VEGETABLE BIRYANI</b>	\$10.00
#	<b>SHRIMP BIRYANI</b>	\$12.00
#	<b>PLAIN RICE</b>	\$2.99

## THALI SPECIAL

<b>VEGETABLE THALI</b>	\$13.49
<i>(Basmati rice, veg-mix curry, daal (Lentil), side of paratha bread and papadum, with the desert of the day)</i>	
<b>NON-VEGETABLE THALI</b>	\$15.49
<i>(Combination of lamb curry and chicken curry with basmati rice, papadum, daal and paratha bread, with desert of the day)</i>	
<b>HOUSE SPECIAL THALI</b>	\$14.00
<i>(The special dish brings two distinct flavorful tests of Nepal and Bhutan. Truly authentic to its origin-Gundruk soup and mildly, gravid ema datshi prepared in special recipe. Served with Basmati rice, papadum, and desert of the day)</i>	
<b>GUNDRUK</b>	\$5.99
<i>(Dried fermented leafy green vegetable, very popular in every Nepalese Diaspora)</i>	
<b>EMA DATSHI</b>	\$6.99
<i>(Bhutanese chili cheese stew prepared in chili papers and special cheese (Datshi))</i>	

## BERVERAGES

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#	<b>CHAI TEA</b>	\$2.99
#	<b>BLACK TEA WITH LEMON</b>	\$2.00
#	<b>MANGO LASSI</b>	\$3.00
#	<b>SODA</b>	\$1.49
#	<b>MILK</b>	\$1.50

## DESERT

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<b>GULAB JAMUN (2 PC)</b> <i>(Milk-solid base sweet in sugar syrup)</i>	\$2.00
<b>KHEER</b> <i>(Flavorful rice pudding cooked with milk, cardamom, raisins, cashews and almonds)</i>	\$3.00
<b>RASGULLA</b> <i>(Soft and spongy milk based sweet soaked in sugar syrup)</i>	\$2.00