

APPETIZERS

VEGETARIAN

- Pakora** \$ 9.00
The mixture of different vegetables and chickpea batter , deep fried and served with homemade tomato sauce.
- Samosa (2 pcs.)** \$ 5.00
Homemade pastry with the stuffing of boiled potatoes and peas and blended spices served with the dipping of sweet and sour tamrind sauce.
- Bhatmas Sadeko** \$ 10.00
Fried soyabeans mixed with fresh ginger, garlic, onions ,tomatoes, chillies coriander, olive oil and lemon juice.
- Aloo Sadeko** \$ 10.00
Boiled potatoes mixed with fresh ginger, garlic, onions, coriander and lemon juice.
- Paneer Chilli** \$ 18.00
Fried diced cottage cheese cooked with capsicum , onions and tomatoes in chilli and tomato sauce.
- Paneer Pakoda (5 pcs.)** \$ 14.00
Cottage cheese dipped in chickpea batter , deep fried and served with sweet and sour tamrind sauce.

NON-VEGETARIAN

- Meat Samosa (2 pcs.)** \$ 7.00
Homemade pastry with the stuffing of lamb mince meat, peas and blended spices served with sweet and sour tamrind sauce.
- Momo**  \$ 7.00
Chicken mince meat mixed with garlic ginger paste, coriander, onions and spices wrapped in homemade pastry and steamed. Served with homemade tomato chutney.  \$ 13.00
- Chilli Momo** \$ 17.00
The homemade deepfried dumplings, cooked with the capsicum, tomatoes and onions with hot chilli and tomato sauce.
- Fry Momo** \$ 14.00
Boiled potatoes mixed with fresh ginger, garlic, onions, coriander and lemon juice.
- Chilli Chicken** \$ 15.00
Fried crispy chicken pieces cooked with capsicum, onions and tomatoes in chilli and tomato sauce.
- Chicken Drums** \$ 12.00
Chicken wings marinated in spices, deep fried in the oil served with the homemade tomato sauce.
- Chilli Prawns** \$ 21.00
Fresh prawns cooked in the sweet tomato and hot sauce with freshly added capsicums, tomatoes and onions with the finishing of freshly chopped coriander.
- Prawn Sadeko** \$ 21.00
Chargrilled prawns mixed with fresh ginger, garlic, mustard and olive oil with the refreshing lime juice served with salad on the base.
- Lamb Choila** \$ 20.00
Charcoal cooked smokey lamb pieces mixed with fresh garlic ginger, coriander, spring onions, and lemon juice with the olive oil.
- Chicken Pakoda** \$ 11.00
Tender chicken pieces dipped in chickpea batter and deepfried served with the homemade mint sauce.
- Lil's Mixed Platter** \$ 19.00
Unique combination of both vegetarian and non vegetarian items of starters including aloo sadeko, veg samosa, chicken pakoda and chicken drums.

LIL'S SIZZLING

Served in heated iron plate that is placed with sliced capsicum and onions on base of the plate with the meat on top of it. The heat cooks the capsicum and onion giving more flavor and adding extra taste to the dish.

- Tandoori Chicken**  \$ 13.00
Chicken meat with bone marinated overnight in yogurt ginger garlic paste and other spices , cooked in charcoal and served with mint sauce. Done as full and half chicken.  \$ 24.00
- Chicken Tikka** \$ 19.00
Boneless chicken meat marinated overnight in yogurt, ginger garlic paste and many more spices and cooked in the charcoal served with the mint sauce.
- BBQ Chicken** \$ 19.00
Chicken fillets marinated overnight with cumin , coriander powder and other mountainous spices in olive oil, Cooked in charcoal and served with
- Seekh Kebab** \$ 17.00
Lamb mince meat mixed with fresh chopped coriander, ginger garlic paste mixed with different spices rolled over in the seekh stick and slow cooked in the charcoal.
- Tandoori Prawn** \$ 21.00
Fresh prawns marinated overnight in yougurt, ginger garlic and spices, chargrilled and served with the minty sauce on side.
- Lamb Sekuwa** \$ 20.00
Overnight marinated diced lamb meat in spices and ginger garlic paste cooked in the charcoal and served with the homemade tomato chutney.
- Mixed Meat Sizzler** \$ 22.00
Mixture of all chargrilled meats on a sizzling plate with minty sauce on side. It includes tandoori chicken, chicken tikka, seekh kebab and prawns.
- Panner tikka (Vegetarian)** \$ 20.00
Cottage cheese, capsicum and onions marinated in homemade ginger garlic paste with yogurt and spices served with the mint sauce on side.

VEGETABLE KO PARIKAR

- Aloo Cauli Curry** \$ 14.00
Boiled potatoes and cauliflower cooked slowly in curry sauce with the perfect mixture of the spices.
- Saag Paneer** \$ 17.00
Fried cottage cheese cubes cooked with the freshly grinded spinach and cream.
- Mixed Vegetables Curry** \$ 14.00
Seasonal vegetables cooked in flavored onion and tomato sauce with mixed spices.
- Mixed Vegetables Korma** \$ 14.00
Seasonal vegetables cooked with an aromatic thick cream sauce and cashew nuts in the traditional Nepalese style.
- Paneer Makhani** \$ 17.00
Diced cottage cheese cooked in rich creamy tomato sauce.
- Tarka Daal** \$ 14.00
Yellow lentils cooked with fresh onion and tomato.
- Mushroom Curry** \$ 14.00
Mushrooms cooked in medium spiced curry sauce and Nepalese spices with the mixture of fresh chopped coriander.
- Bombay Aloo** \$ 14.00
Boiled potatoes cooked in the fresh tomato based sauce with cumin seeds.
- Matar Paneer** \$ 15.00
Cottage cheese and peas cooked together with fresh tomato, garlic topped with cream.
- Aloo Matar** \$ 15.00
Boiled potatoes cooked with peas in tangy tomato sauce and refreshing chopped corianders and onions.

LIL'S CHICKEN VARIETIES

- Butter Chicken** \$ 2.00
Charcoal made chicken fillets cooked in creamy tomato sauce in Nepalese style.
- Chicken Korma** \$ 20.00
Tender chicken fillets cooked in rich creamy cashew sauce in Nepalese style.
- Chicken Tikka Masala** \$ 20.00
Charcoal made chicken cooked with fresh red peppers and onions in butter sauce with Nepalese spices.
- Chicken Rogan Josh** \$ 20.00
Chicken fillets cooked in onion tomato gravy sauce flavoured with fresh chopped corianders.
- Chicken Vindaloo** \$ 20.00
Chicken meat and potatoes cooked in hot vindaloo sauce and vinegar with touch of Nepalese spices. Made medium to exta hot.
- Saag Chicken** \$ 20.00
Tender chicken cooked in freshly grinded spinach with touch of cream.
- Pepper Chicken** \$ 20.00
Crispy chicken fillets cooked with green pepper and onions in homemade black pepper sauce.
- Mango Chicken** \$ 20.00
Chicken fillets cooked in mango pulp topped with cream.
- Chicken Dhansak** \$ 20.00
Chicken and lentils cooked together in sweet and sour made medium to hot spicy.
- Chicken Madras** \$ 20.00
Tender chicken pieces cooked with mustard seed and curry leaves in rich coconut cream cooked medium spiced.
- Chicken Jalfrezi** \$ 20.00
Charcoal cooked chicken pieces cooked with onion and capsicum in medium spiced curry sauce with the touch of Neplasee spices made medium to hot.
- Lil's Chicken Curry** \$ 20.00
Nepalese style made curry, Chef's special, cooked in secret chef's recipe.

LIL'S LAMB VARIETIES

- Lamb Dhansak** \$ 21.00
Lamb and lentils cooked together in sweet and sour made medium to hot.
- Lamb Korma** \$ 21.00
Tender lamb pieces cooked in rich creamy cashew sauce in Nepalese style.
- Saag Lamb** \$ 21.00
Lamb cooked in freshly grinded spinach with touch of cream.
- Lamb Jalfrezi** \$ 21.00
Charcoal made lamb pieces cooked with red peppers and onion in medium spiced curry sauce with touch of Neplease spices, made medium to hot.
- Lamb Rogan Josh** \$ 21.00
Lamb cooked in fresh onion tomato gravy sauce flavoured with fresh chopped coriander.
- Lamb Madras** \$ 21.00
Tender lamb pieces cooked with mustard seed and curry leaves in rich coconut cream made medium spiced.
- Lamb Vindaloo** \$ 21.00
Lamb meat and potatoes cooked in hot vindaloo sauce and vinegar made medium to extra hot.

LIL'S BEEF VARIETIES

- Saag Beef** _____ \$ 20.00
Beef meat cooked in freshly grinded spinach with cream.
- Beef Korma** _____ \$ 20.00
Tender beef pieces cooked in rich creamy cashew sauce in Nepalese style.
- Beef Madras** _____ \$ 20.00
Beef meat cooked with mustard seed and curry leaves in rich coconut cream made medium spiced.
- Beef Vindaloo** _____ \$ 20.00
Beef meat and potatoes cooked in hot vindaloo sauce and vinegar.
- Beef Rogan Josh** _____ \$ 21.00
Beef pieces cooked with fresh spices and garnished with tomatoes, onion and coriander.

LIL'S FISH AND PRAWN

- Fish Curry** _____ \$ 23.00
Fresh snapper cooked in curry sauce with fresh onion, tomatoes and chopped coriander.
- Fish Vindaloo** _____ \$ 23.00
Snapper and potatoes cooked in hot vindaloo sauce with vinegar made medium to extra hot.
- Saag Prawn** _____ \$ 23.00
Prawn cooked in freshly grinded spinach with cream.
- Prawn Vindaloo** _____ \$ 23.00
Fresh prawns and potatoes cooked in hot vindaloo sauce and vinegar with a bliss of mountain spices made medium to extra hot.
- Prawns Curry** _____ \$ 23.00
Prawn cooked in curry sauce with fresh onion and tomato topped with chopped coriander.
- Prawn Masala** _____ \$ 23.00
Prawn cooked in tomato and onion sauce gravy with fresh sliced red pepper and onion.
- Prawn Madras** _____ \$ 23.00
Prawn cooked with mustard seed and curry leaves in rich coconut cream made medium spiced.
- Prawn Korma** _____ \$ 23.00
Prawn cooked in rich creamy cashew sauce in Nepalese style.
- Prawn Makhani** _____ \$ 23.00
Prawn cooked in rich creamy tomato sauce with added cream on the top.

LIL'S GOAT

- Lil's Special Goat** _____ \$ 21.00
Chef's recommended, bone goat tender meat cooked in tangy curry sauce mixed with fresh ginger and Nepalese spices with the perfect finishing of fresh coriander.

RICE

- Plain** _____ \$ 3.50
- Saffron** _____ \$ 4.50
- Jeera** _____ \$ 4.50
- Chicken Fried** _____ \$ 11.50

BIRYANI

Saffron rice and meat cooked with the curry sauce together served with Raita.

- Chicken** _____ \$ 15.50
- Lamb** _____ \$ 16.00
- Vegetable** _____ \$ 17.00
- Goat** _____ \$ 15.50
- Prawn** _____ \$ 18.50

BREAD

- Plain** _____ \$ 4.00
- Garlic** _____ \$ 5.00
- Cheese** _____ \$ 5.00
- Keema** _____ \$ 5.00
- Peshwari** _____ \$ 5.00
- Roti** _____ \$ 4.00
- Cheese & Spinach** _____ \$ 5.00

SALAD

- Raita** _____ \$ 5.00
Yogurt made with chopped onions, cucumbers, carrots and added sugar
- Mixed Salad** _____ \$ 9.00
Finley cut cucumber, onion, carrot, tomatoes mixed with olive oil and refreshing lemon juice.
- Lil's Special Salad** _____ \$ 10.00
Oval cut cucumber tomato onion served with fine dressing of homemade sauce and ingredients.

SIDES

- Chips** _____ \$ 7.50
- Mango Chutney** _____ \$ 2.00
- Mint Chutney** _____ \$ 2.00
- Tamaring Chutney** _____ \$ 2.00
- Papadums** _____ \$ 2.00

KID'S MENU

- Fish and Chips** _____ \$ 14.00
- Butter Chicken with Rice** _____ \$ 9.00
- Chicken Korma with Rice** _____ \$ 9.00

DESSERTS

- Mango Kulfi** _____ \$ 4.00
- Pistachio Kulfi** _____ \$ 4.00
- Gulab Jamun** _____ \$ 4.00
- Ras Malai** _____ \$ 4.00

Take Away Menu

Welcome to Little Nepal



Business Hours
Open 7 Days
(Including PUBLIC HOLIDAYS)

Dinner
Monday - Sunday
5:00 PM - till late

10% DISCOUNT
ON ALL
PICKUP ORDERS
MORE THAN \$50

FREE DELIVERY
WITHIN 5 KM
FOR ORDERS
MORE THAN \$50

We can prepare Gluten-free and Vegan free food upon request.
Some of our foods contain allergens.
Please speak to our member of staff for more information.

Ph: 08 9304 2049
4/4 Hobsons Gate, Currumbine WA 6028
Email: info@littlenepalrestaurant.com.au