



LESS
WAITING
MORE
DOING

EXPRESS CAFÉ & BAR

FEELING PECKISH?

BREAKFAST (6:30 HRS - 10:30 HRS)

- **INDIAN BREAKFAST** (Cal 800) 800
 Seasonal Fruit Platter, Choice of Paratha (Aloo/Gobi/Paneer) or Puri Bhaji Served with Lassi
- ▲ ■ **HEALTHY BREAKFAST** (Cal 650) 900
 Seasonal Fruit Platter, Yoghurt, Bircher Muesli, Egg White Omelet with Steamed Vegetables, Grilled Tomato and Brown Bread
(All the Above Breakfast will Be Served with Tea/Coffee or Seasonal Fresh Juice)
- ▲ ■ **ENGLISH BREAKFAST** (Cal 900) 1200
 Seasonal Fruit Platter, Cereals, Flavoured Yoghurt, Egg Preparation of Your Choice, Chicken Sausage, Potato Preparation of Your Choice, Grilled Tomatoes and Bakers Basket Served with Butter & Jam
(All the Above Breakfast will Be Served with Tea/Coffee or Seasonal Fresh Juice)
- **PURI BHAJI** (Cal 700) 450
 Deep Fried Puffed Whole Wheat Bread Served with a Mildly Spiced Potato Curry, Plain Curd, Mixed Pickle
- **CHOICE OF PARATHA** (Aloo/Gobi/Paneer) (Cal 500) 450
 Served with Plain Curd and Mixed Pickle
- ▲ **AMERICAN PANCAKE** (Cal 500) 500
 Fluffy Pancake Served with Choice of your Sauce (Chocolate Syrup/Maple Syrup/Honey)
- ▲ **EGG TO ORDER (3 pieces)** (Cal 700) 500
 (Omlette - Plain/ Masala/ Cheese)
 Served with Potato Wedges, Grilled Tomato, Toast and Jam & Butter

NIBBLES (11:00 HRS - 22:30 HRS)

- **MASALA PEANUT** (Cal 200) 450
- **MASALA PAPAD** (Cal 90) 450
- **FRENCH FRIES** (Cal 170) 550
- **MUSTANG AALO** (Cal 300) \$ 650
 Deep Fried Potato Wedges with Skin Tempered with Nepali Sichuan Pepper and Garlic
- **HARA BHARA KEBAB** (Cal 150) 650
 Crispy Spinach, Green Pea, and Potato Patties
- **CLASSIC PANEER TIKKA** (Cal 280) 750
 Tandoor Baked Cottage Cheese Marinated with Spiced Yoghurt
- **PANEER CHILLI** (Cal 335) 750
 Crispy Cottage Cheese in a Spicy, Tangy Sauce with Bell Peppers and Onions
- **CONJI MUSHROOM** (Cal 350) \$ 750
 Deep Fried Crisp Spicy Oyster Mushroom Tossed in Chinese BBQ Sauce
- **BAKED CHEESE NACHOS** (Cal 400) 750
 Crispy Nacho Chips Topped with Melted Cheese & Served with Tomato Salsa and Sour Cream
- ▲ **DRUMS OF HEAVEN** (Cal 455) 🌶️ 800
 Chicken Lollipops Tossed with Tangy Chilli Sauce
- ▲ **MURGH MALAI BAHAR** (Cal 455) 🌶️🍴 850
 Tender Pieces of Chicken Marinated in Spiced Creamy Yoghurt
- ▲ **TIMURE CHICKEN TIKKA** (Cal 280) 🌶️🍴\$ 850
 Chargrilled Chicken Marinated in Spices and Nepali Sichuan Pepper
- ▲ **TACOS CHICKEN** (Cal 420) 850
 Soft Tortillas Filled with Spiced Chicken, Fresh Vegetables, and Topped with Salsa
- ▲ **AMRITSARI MACCHI** (Cal 210) 🌶️ 850
 Deep Fried Fish Coated with Punjabi Spices and Gram Flour
- ▲ **GINGER PRAWN** (Cal 280) \$ 1050
 Crispy Prawn Tossed in Homemade Ginger Sauce
- ▲ **MUTTON SEEKH KEBAB** (Cal 390) 1100
 Minced Mutton Rolled in Seekh and Cooked in Clay Oven

ALL DAY DINING (11:00 HRS - 22:30 HRS)

RUSH HOUR

- **VEGETABLE AND CHEESE SANDWICH** (Cal 400) 750
 Combined Layers of Tomato, Cucumber and Cheese in Sliced Bread
- ▲ ■ **CRISPY CHICKEN / VEG BURGER** (Cal: Avg 490) 950/800
 Combined Layers of Breaded Chicken or Veg Patty in Classic Burger Bun
- ▲ ■ **CHICKEN / PANEER TIKKA WRAP** (Cal: Avg 425) \$ 950/850
 Indian Marinated Chicken or Cottage Cheese Wrapped in Homemade Bread
- ▲ **GRILLED CHICKEN SANDWICH** (Cal: Avg 400) 850
 (White Bread/ Brown Bread)
 Juicy Grilled Chicken with Lettuce, Tomato, and Mayo in Toasted Bread
- ▲ **CLUB SANDWICH** (Cal 450) 950
 Combined Layers of Chicken, Bacon, Egg, Lettuce and Tomato in Sliced Bread

SOUPS

- **CREAM OF TOMATO SOUP** (Cal 250) 450
 Rich And Velvety Tomato Soup Blended with Fresh Cream and Mild Spices Served with Bread & Butter
- **RUSSIAN BORSCHT SOUP** (Cal 250) 650
 Traditional Beetroot Soup Simmered with Cabbage, Carrots, and Potatoes
 (Sides: Sour Cream, Fresh Parsley, Garlic Bread)
- ▲ ■ **CLEAR SOUP VEGETABLE/ CHICKEN** (Cal: Avg 200) 350/450
 Served with Bread & Butter
- ▲ ■ **MANCHOW SOUP VEGETABLE/ CHICKEN** (Cal: Avg 175) 350/450
 Served with Crispy Fried Noodles and Condiments
- ▲ ■ **HOT AND SOUR SOUP VEGETABLE/ CHICKEN** (Cal: Avg 175) 350/450
 (Sides: Chilli Vinegar, Soy Sauce)
- ▲ ■ **CREAM OF MUSHROOM /CHICKEN SOUP** (Cal: Avg 300) 450/550
 Served with Bread & Butter

SALADS

- **GARDEN SALAD** (Cal 150) 350
- **GREEK REVIVAL SALAD** (Cal 300) 550
 Lettuce, Cucumber, Tomato, Capsicum, Olives and Onion with Feta Cheese
- **CAESAR SALAD** (Cal 450) 550
 Lettuce and Croutons Tossed with Creamy Dressing and Served with Parmesan

EXTRA TOPPING

- ▲ Chicken/Bacon (Cal: Avg 200) 150

ALL DAY DINING (11:00 HRS - 22:30 HRS)

RUSH HOUR

FEELING PECKISH?

LOCAL SPECIALITIES

- **MUSHROOM CHOILA** (Cal 330) 🌶️🍄 600
Deep Fried Mushroom Tossed in Ginger, Green Garlic & Chillies Served with Beaten Rice
- ▲ **CHICKEN CHOILA** (Cal 410) 🌶️🍄🍷 800
Charcoal Grilled Chicken Tossed in Ginger, Green Garlic & Chillies Served with Beaten Rice
- ▲ **CHICKEN SEKUWA** (Cal 410) 🌶️ 850
Charcoal Grilled Chicken Served with Puffed Rice and Fermented Radish Pickle

■ VEG MO:MO (Cal: Avg 300) 🌶️🍄

STEAMED / KOTHEY / JHOL 450/550/650
Dumpling Filled with Minced Vegetables
Wrapped in Dough and Served with Spicy
Tomato Chutney

▲ CHICKEN MO:MO (Cal: Avg 450) 🌶️🍄🍷

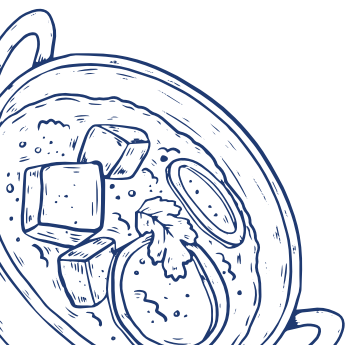
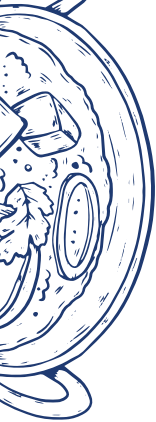
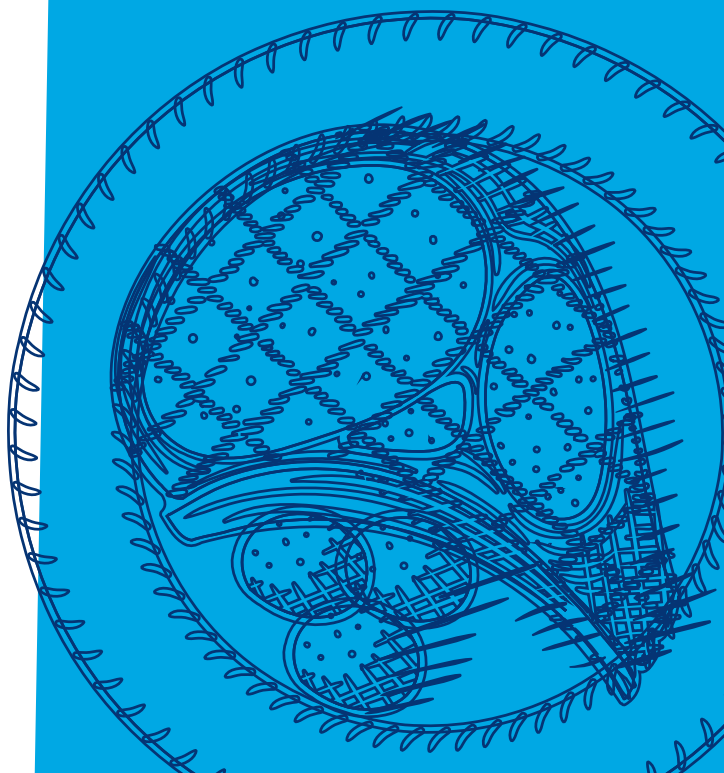
STEAMED / KOTHEY / JHOL 500/600/650
Dumpling Filled with Minced Chicken
Wrapped in Dough and Served with Spicy
Tomato Chutney

WESTERN MAINS

- ▲ **FISH AND CHIPS** (Cal 640) 950
Crumb Fried Fish Served with French Fries & Tartar Sauce
- ▲ **ROSEMARY GARLIC CHICKEN** (Cal 700) 🍷 950
Marinated Grilled Chicken Served with Sauteed Potato, Balsamic Carrot and Mushroom Sauce
- ▲ **CHICKEN ROULAD** (Cal 750) 1050
Tender Chicken Breast Rolled with Onions, Garlic, Herbs, Spinach, Cheese, Served with Creamy Mashed Potatoes and Grilled Vegetables
- ▲ **GRILLED FISH** (Cal 650) 1050
Fresh Fish Fillet Grilled and Finished with a Rich Garlic Herb Butter Sauce Served with Lemon Herb Rice and Steamed Vegetables
- ▲ **GRILLED TIGER PRAWN** (Cal 695) 1695
Succulent Tiger Prawns Grilled Drizzled with Zesty Lemon Butter Sauce Served with Lemon Herb Rice And Steamed Vegetables
- ▲ **AUSTRALIAN LAMB CHOP** (Cal 850) 🌶️ 2950
Lamb Chops Glazed with Smoky Bbq Sauce, Served with Creamy Mashed Potatoes and Sautéed Seasonal Vegetables

LA PASTAS

- **AL GRACIA GRATIN** (Cal 670) 850
(Choice of Pasta: Penne / Spaghetti/ Farfalle)
- ▲ **HEARTY CHICKEN BOLOGNESE** (Cal 600) 950
Ground Chicken in Tomato Sauce
- ▲ **EXTRA TOPPINGS: BACON/ CHICKEN** 150
(Cal: Avg 200)



WHEN HUNGER STRIKES



BOWLS

- **MIXED VEG MANCHURIAN** (Cal 300) 750
 Crispy Vegetable Balls Tossed in a Tangy Sauce with Garlic, Chili, and Spring Onions
- **HOT GARLIC VEGETABLE** (Cal 250) 750
 Stir-Fried Mixed Vegetables Tossed in a Spicy and Flavorful Hot Garlic Sauce
- **BOK CHOY IN OYSTER MUSHROOM** (Cal 180) 800
 Tender Bok Choy Sautéed with Oyster Mushrooms in a Rich, Savory Oyster Sauce Finished with Garlic and Sesame
- **TOFU IN CANTONESE SAUCE** (Cal 250) 800
 Soft Tofu in a Mild, Savory Cantonese-Style Sauce
- **PANEER CHILLI** (Cal 480) 950
 Cottage Cheese Tossed in Indo Chinese Chilli Sauce
- ▲ **KUNG PAO FISH/ PRAWN** (Cal: Avg 375) 950/1250
 Crispy Fish/ Prawns Tossed with Bell Peppers, Cashews, and Spicy Chili-Garlic Sauce
- ▲ **SLICE CHICKEN IN BLACK BEAN SAUCE** (Cal 400) 1050
 Tender Chicken Strips Stir-Fried in a Bold, Savory Black Bean Sauce with Peppers and Onions
- ▲ **SICHUAN CHILLI CHICKEN** (Cal 400) 1050
 Deep Fried Chicken Tossed in Spicy Sichuan Sauce

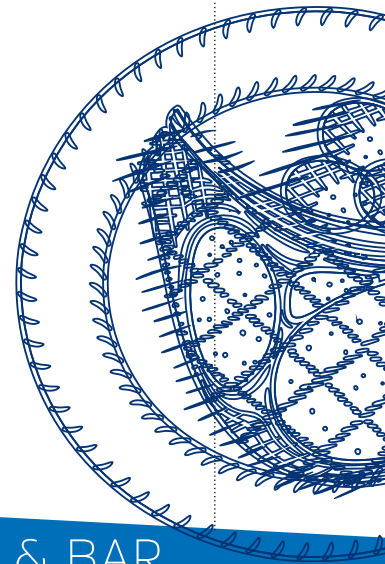
Served with Choice of:
Plain Basmati Rice /Veg Fried Rice/Veg Hakka Noodles
 (Cal: Avg 350)

NOODLES & RICE

- ▲ ■ **CHILLI GARLIC HAKKA NOODLES (VEG / CHICKEN / PRAWN)** (Cal: Avg 350) 550/650/850
- ▲ ■ **FRIED RICE (VEG / CHICKEN / PRAWN)** (Cal: Avg 350) 550/650/850

NEPALI MAIN

- **MIS MAS TARKARI** (Cal 340) 950
 Seasonal Vegetables Curry Served with Steamed Basmati Rice
- ▲ **KHUKHURA KO MASU** (Cal 560) 1150
 A Home Style Cooked Chicken Curry Served with Steamed Basmati Rice
- ▲ **KHASHI KO JHOL** (Cal 700) S 1550
 A Traditional Nepali Mutton Curry Served with Steamed Basmati Rice



DESSERTS

- GULAB JAMUN** (Cal 300) 450
- CHOICE OF ICE CREAM BOWL** (Cal 250) 450
- SEASONAL FRESH FRUITS BOWL** (Cal 120) 550
- CREAM CARAMEL** (Cal 250) 650
 Silky Caramel Custard Paired with a Side of Fresh Seasonal Fruits and Rich Cream
- CHOCOLATE BROWNIE WITH VANILLA ICE CREAM** (Cal 400) 650

EXPRESS CAFÉ & BAR

ORDER AT THE BAR OR RECEPTION. **ANYTIME.**

GOT TO BE SOMEWHERE?

We can pack your food to go



- Suitable for vegetarians
- ▲ Suitable for non-vegetarians
- H Under 500 kcal
- 🕒 Available 24 hours per day
- ▲ Spicy
- N Nut Allergen
- V Vegan
- S Signature Dish

FOOD ALLERGIES & INTOLERANCES:

We welcome enquiries from our guests who wish to know whether any items contain particular ingredients.

Adults need around 2000 cal a day.

All the above prices are in Nepali currency and prices are inclusive of taxes.



WHEN HUNGER STRIKES



INDIAN MAIN

<p> ■ PUNJABI DAL TADKA (Cal 220) 550 Yellow Moong Lentil Cooked with Onion, Tomato Tempered with Garlic and Coriander </p> <p> ■ DAL MAKHANI (Cal 350) 650 Black Lentil Simmered Overnight, Cooked with Tomato, Butter and Cream </p> <p> ■ KURKURE BHINDI (Cal 300) 750 Crispy, Seasoned Fried Okra, Coated in a Spiced Batter for a Crunchy, Flavorful Bite </p> <p> ■ BAINGAN KA BHARTA (Cal 180) 750 Smoked Eggplant Mashed and Cooked with Onions, Tomatoes, and Spices </p> <p> ■ PALAK MAKAI (Cal 200) 750 Tender Spinach and Sweet Corn Cooked in a Blend of Spices </p> <p> ■ SABZI LABABDAR (Cal 300) 750 A Selection of Seasonal Vegetables Cooked with Fresh Tomato, Onion </p> <p> ■ ALOO GOBI ADHRAKI (Cal 250) 750 Stir Fried Potatoes, Cauliflower and Green Peas with Tomatoes </p> <p> ■ KADAI PANEER (Cal 500) 🍴 850 Cottage Cheese in a Spiced, Tangy Tomato Gravy with Bell Pepper </p> <p> ■ PANEER TIKKA MAKHANWALA (Cal 600) 🍴 850 Clay Oven Cooked Cottage Cheese Tossed in Onion Tomato Gravy and Butter </p> <p> ▲ KUKKAD TIKKA MAKHANWALA (Cal 550) 🍴 🍴 1050 A Traditional Chicken Tikka Masala </p> <p> ▲ AMRITSARI METHI MACCHI (Cal 600) 1050 Fish Simmered in Tomato Ginger Gravy with Fenugreek </p> <p> ▲ MUTTON ROGAN JOSH (Cal 700) 1650 Tender Mutton Cooked in a Rich, Aromatic Curry with Kashmiri Spices </p>
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RICE

<p> ■ STEAM RICE (Cal 200) 200 </p> <p> ■ PLAIN PULAO (Cal 250) 300 Fragrant Basmati Rice Cooked with Cumin, Cardamom, Cloves, and Bay Leaves for a Subtle, Aromatic Flavor </p> <p> ▲ ■ VEG DUM / MURGH DUM/ GOSHT DUM BIRYANI (Cal: Avg 500) 850/1150/1650 Fragrant Rice Delicacy with Seasonal Vegetables, Chicken or Mutton </p>

SIDES

<p> ■ TANDOORI ROTI/ LACCHA PARATHA (Cal 175) 125 </p> <p> ■ NAAN (Cal 220) 150 Plain/Butter/Garlic Butter/ Chilli Garlic Butter </p> <p> ■ TAWA PARATHA (Cal 200) 150 </p> <p> ■ PHULKA – 3 PCS (Cal 140) 200 </p> <p> ■ KULCHA (Cal 250) 200 Masala/Plain </p>
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QUENCH YOUR THIRST



SOFT DRINKS

BOTTLED WATER	170
SODA	245
COKE/ FANTA/ SPRITE	325
COKE ZERO	395
TONIC WATER/ GINGER ALE	395
CANNED JUICE	445
ENERGY DRINK	525
HOT LEMON WITH HONEY & GINGER	525
WATERMELON/ ORANGE FRESH JUICE	545/645
PERRIER WATER	595
KOMBUCHA	650

MILKSHAKES

CHOCOLATE / STRAWBERRY / VANILLA	595
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LASSI/SMOOTHIES

SWEET/SALTED LASSI	495
BANANA/PAPAYA SMOOTHIE	595

MOCKTAILS

FRESH LIME SODA	425
Sweet/Salted	
ANGEL MOJITO	595
Lime Juice & Simple Syrup, Lime Wedge, Mint Leaves, Soda, Blue Curacao	
STRAWBERRY NECTAR	595
Strawberry Syrup, Lime Juice, Sprite	
FRUIT PUNCH	595
Orange Juice, Mango Juice, Pineapple Juice, Grenadine Syrup	
COCONUT KISS	595
Pineapple Juice, Coconut Syrup, Coconut Cream	

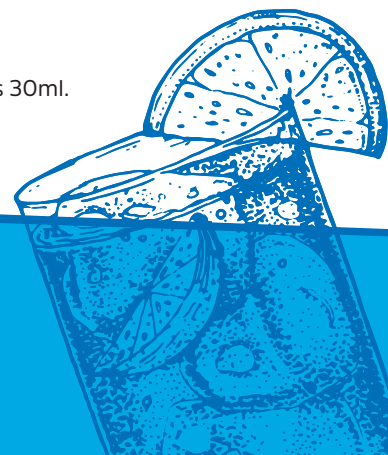
TEA & COFFEE

ESPRESSO	395
LEMON TEA/ EARL GREY TEA/ GREEN TEA	395
MASALA TEA	425
HOT MILK	425
AMERICANO	425
CAPPUCCINO/CAFÉ LATTE	445
HOT CHOCOLATE	495
COLD COFFEE	595
ICED TEA	525

ALCOHOLIC DRINKS

APERITIF	
CAMPARI	695
LIQUEURS	
JÄGERMEISTER ICE COLD	845
SINGLE MALT WHISKY	
GLENLIVET 12 YRS	1045
GLENFIDDICH 12 YRS	1045
GLENLIVET 18YRS	1745
PREMIUM BLENDS	
JOHNNIE WALKER RED LABEL	695
CHIVAS REGAL 12 YRS	845
JOHNNIE WALKER BLACK LABEL 12YRS	895
JOHNNIE WALKER DOUBLE BLACK	975
AMERICAN	
JIM BEAM	695
JACK DANIELS	795
DOMESTIC WHISKY	
OLD DURBAR	495
KALA PATTHAR	495
SIGNATURE	495
OLD DURBAR BLACK CHIMNEY	595
VODKA	
NUDE	495
SMIRNOFF	525
ABSOLUT	745
KETTLE ONE VODKA	875
GREY GOOSE	1145
RUM	
OLD MONK	475
KHUKRI WHITE RUM	445
KHUKRI XXX	445
KHUKRI SPICED RUM	545
GIN	
BEEFEATER	645
GORDON'S SPECIAL LONDON DRY GIN	745
BOMBAY SAPPHIRE	895
TEQUILA	
AGAVITA SILVER	845

Standard measured is 30ml.



QUENCH YOUR THIRST

IMPORTED BEER

CORONA	995
CARLSBERG	1045
TUBORG	1045

DOMESTIC BEER

GORKHA PREMIUM (330ML)	595
BARAHINGHE PILSNER (330ML)	595
GORKHA PREMIUM	1095
BARAHINGHE PILSNER	1095

CLASSIC COCKTAILS

MOJITO	1045
White Rum, Lime Juice & Simple Syrup, Lime Wedge, Mint Leaves, Soda	
COSMOPOLITAN	1045
Vodka, Triple Sec, Cranberry Juice, Lime Juice	
MARGARITA	1045
Tequila, T-Sec, Lime Juice	
MARTINI	1045
Gin, Dry Vermouth	
LONG ISLAND ICED TEA	1345
Vodka, Rum, Gin, Tequila, T-Sec, Lime Juice & Simple Syrup, Coke	

SPARKLING WINE

PROSECCO TREVISO GOLD D.O.C (SOUTH AFRICA)	12945
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RED WINE (BY GLASS/ BOTTLE)

BANROCK STATION, SHIRAZ (AUSTRALIA)	1315/ 5995
TWO OCEANS, CABERNET SAUVIGNON	1315/ 5995
MERLOT (SOUTH AFRICA)	
OBIKWA, PINOTAGE (SOUTH AFRICA)	1395/ 6995
LOLITA RED ,TINTA AMARELA, TINTA RORIZ (PORTUGAL)	6995
SANTA JULIA TINTO DULCE, BONARDA (ARGENTINA)	8995

WHITE WINE (BY GLASS/ BOTTLE)

TERRA DE PAU BLANC,GRENA CHE, MACABEO (SPAIN)	5545
TWO OCEANS, SAUVIGNON BLANC (SOUTH AFRICA)	1315/ 5995
BANROCK STATION, CHARDONNAY (AUSTRALIA)	1315/ 5995
SANTA JULIA TINTO DULCE ,CHENIN BLANC (ARGENTINA)	8995

Standard measured is 30ml.

TOBACCO

SURYA RED	700
SURYA LIGHT	700
MARLBORO LIGHT	750



QUENCH YOUR THIRST

LATE NIGHT GRAB

22:30 HRS to 6:30 HRS

SOUP

- **CREAM OF MUSHROOM SOUP** (Cal 250) 450
Smooth Silky Mushroom Puree with Cream
- ▲ ■ **MANCHOW SOUP VEGETABLE/ CHICKEN** (Cal: Avg 175) 350/450
Served with Crispy Fried Noodles and Condiments

NIBBLES

- **MASALA PEANUTS** (Cal 200) 450
- **FRENCH FRIES** (Cal 170) 550
- **MUSTANG AALO** (Cal 300) 🌶️ 🍷 🍷 650
Deep Fried Potato Wedges with Skin Tempered with Nepali Sichuan Pepper and Garlic
- ▲ ■ **DRUMS OF HEAVEN** (Cal 455) 🌶️ 🍷 800
Chicken Lollipop Tossed with Tangy Chilli Sauce

RUSH HOUR

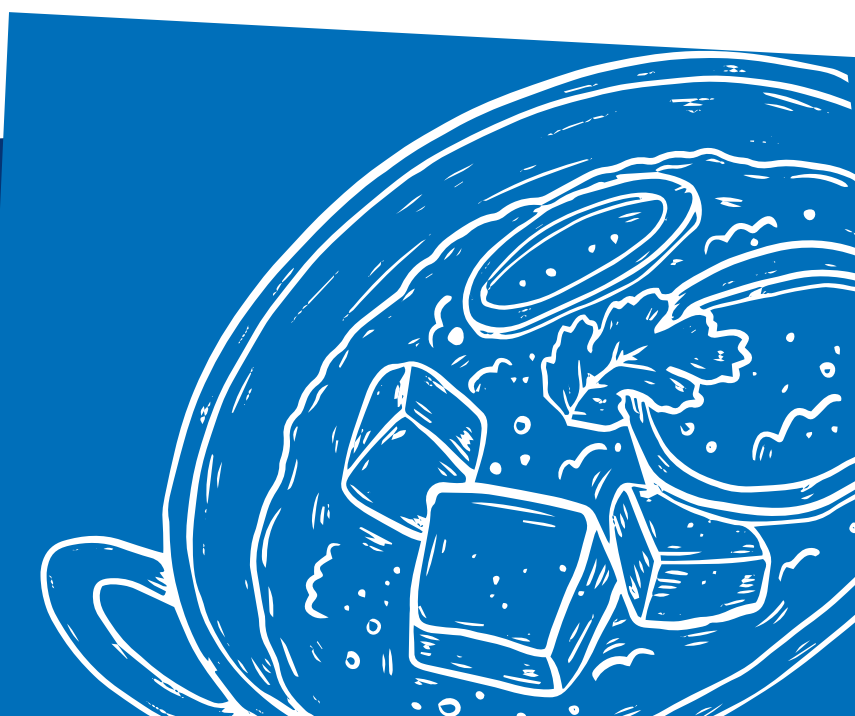
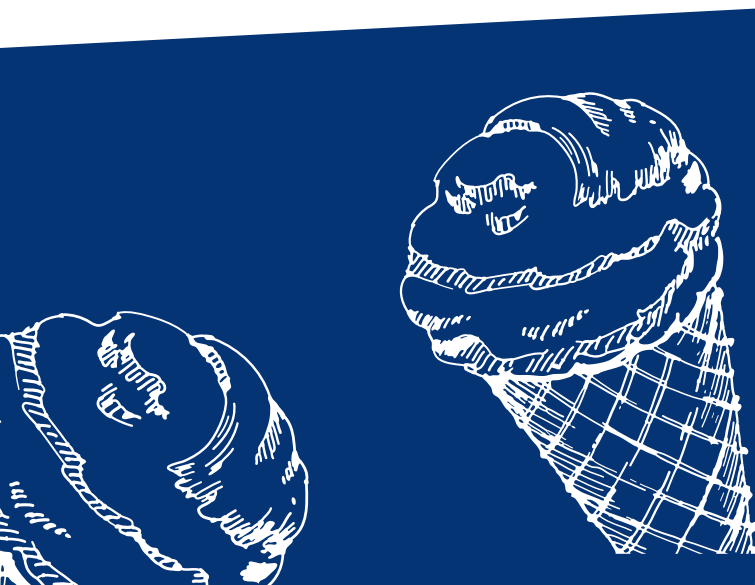
- **VEGETABLE/CHEESE SANDWICH** (Cal 400) 750
Combined Layers of Tomato, Cucumber and Cheese in Sliced Bread
- ▲ ■ **PANEER/ CHICKEN TIKKA WRAP** (Cal: Avg 425) 850/950
Indian Marinated Chicken or Cottage Cheese Wrapped in Homemade Bread

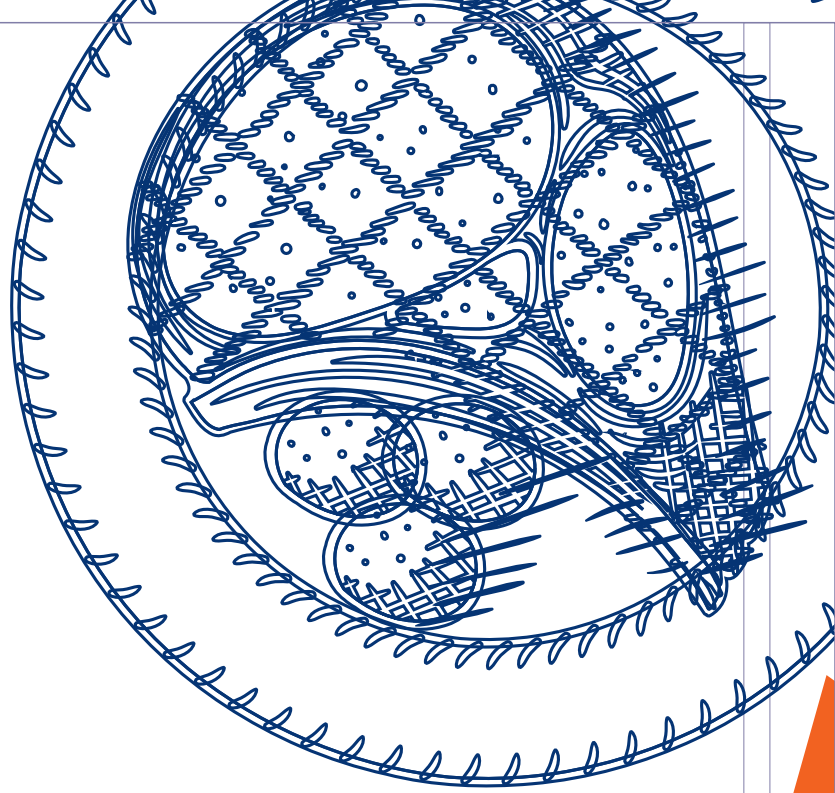
DESSERTS

- GULAB JAMUN** (Cal 300) 450
- CHOICE OF ICE CREAM BOWL** (Cal 250) 450
- SEASONAL FRESH FRUITS BOWL** (Cal 120) 550
- CHOCOLATE BROWNIE WITH VANILLA ICE CREAM** (Cal 400) 650

INDIAN MAIN COURSE

- **PUNJABI DAL TADKA** (Cal 200) 550
Yellow Moong Lentil Cooked with Onion, Tomato Tempered with Garlic and Coriander
- **DAL MAKHANI** (Cal 350) 650
Black Lentils Simmered Overnight, Cooked with Tomato, Butter and Cream
- **ALOO GOBI ADHRAKI** (Cal 250) 750
Stir Fried Potatoes, Cauliflower and Green Peas with Tomatoes
- **PANEER TIKKA MAKHANWALA** (Cal 600) 🍷 850
Clay Oven Cooked Cottage Cheese Tossed in Onion Tomato Gravy and Butter
- ▲ ■ **KUKKAD TIKKA MAKHANWALA** (Cal 550) 🍷 🍷 1050
A Traditional Chicken Tikka Masala
- ▲ ■ **VEG DUM / MURGH DUM / GOSHT DUM BIRYANI** (Cal: Avg 500) 850/1150/1650
Fragrant Rice Delicacy with Seasonal Vegetables, Chicken or Mutton
- **TAWA PARATHA** (Cal 200) 150
- **PHULKA - 3 PCS** (Cal 140) 200
- **STEAM RICE** (Cal 200) 200





— BY IHG —

KATHMANDU NAXAL

HOLIDAY INN EXPRESS KATHMANDU NAXAL

Gahana Pokhari Marg,
Tangal, Nepal - 44600