

ENTRÉE		MAIN COURSE		ACCOMPANIMENTS	
1.	<b>Kukhura Momo</b> Steamed chicken dumplings delicately seasoned and served with our house made dipping sauce.	1.	<b>Poleko Bhekar</b> Delicious lamb cutlets prepared in our traditional marinade, cooked in the clay oven and served with a tasty accompaniment called "dahl".	24.	<b>Dahl (v)</b> Traditional lentil dish cooked in tomato, onion, garlic and spices with delicate herbs.
2.	<b>Tahkaari Momo (v)</b> Steamed vegetable dumplings flavoured with tasty spices and served with a traditional condiment.	13.	<b>Poleko Pork</b> Delicious pork cutlets prepared in our traditional marinade, cooked in the clay oven and served with a tasty accompaniment called "dahl".	25.	<b>Ryoko Saag (v)</b> Fresh leafy greens sautéed with tasty spices and a touch of chilli.
3.	<b>Singada (v)</b> Triangular deep fried pastries filled with vegetables and delicious spices.	14.	<b>Goru Komasu</b> Flavoursome beef curry gently cooked in a spice infused gravy with fresh herbs.	27.	<b>Farsi (v)</b> Sweet buttery pumpkin cooked with garlic and a blend of delicious spices.
4.	<b>Poleko Maachar</b> Marinated Barramundi filets barbequed in our clay oven.	15.	<b>Sekuwa</b> Tender chicken pieces prepared in a delightful garlic marinade, roasted in the clay oven and served with traditional dahl.	28.	<b>Bhuteko Bhaat (v)</b> Tasty fried rice with cashew nuts, green peas and carrot.
5.	<b>Tahkaari Kotae (v)</b> Pan fried vegetable dumplings lightly seasoned and served with a traditional dipping sauce.	16.	<b>Poleko Maachar</b> Marinated Barramundi filets barbequed over hot coals in the clay oven and served with authentic Nepalese dahl.	29.	<b>Sada Bhaat (v)</b> Light and fluffy white rice.
6.	<b>Kukhura Kotae</b> Pan fried chicken dumplings gently spiced and served with our house made dipping sauce.	17.	<b>Mismas Tahkaari (v)</b> Mixed fresh vegetables cooked in a light curry sauce with tomato, ginger and delicate spices.	30.	<b>Dahee</b> Refreshing blend of grated cucumber, mint and yoghurt.
7.	<b>Sekuwa</b> Tender chicken pieces prepared in a beautiful garlic marinade and roasted over hot coals in the clay oven.	18.	<b>Bhedar Komasu</b> Delicious lamb curry gently cooked in a spice infused gravy with fresh herbs.	31.	<b>Special</b> Delicious chicken and vegetable curry.
8.	<b>Pakora (v)</b> Mixed vegetable fritters deep fried in a lightly spiced chickpea batter.	19.	<b>Jhingey Maachar Johi</b> Succulent prawns cooked in a tasty gravy with curry leaves, spices and aromatic herbs.	32.	<b>Roti (v)</b> Traditional clay oven baked flat bread.
9.	<b>Papadum (v)</b> Thin, seasoned crispy wafers.	20.	<b>Bahdami Kukhura</b> Clay oven roasted chicken pieces cooked in a traditional creamy tomato and onion gravy.	33.	<b>Lasun Roti (v)</b> Scrumpious garlic bread cooked over hot coals in the clay oven.
10.	<b>Khaja Misayko</b> Entrée platter of Singada, Kukhura Momo, Sekuwa and Pakora. Served with our house made dipping sauce.	21.	<b>Maachar Ko Johi</b> Delightful Barramundi fish curry cooked in an authentic house made gravy.	34.	<b>Chasi Roti</b> Clay oven baked flat bread filled with melted cheese.
11.	<b>Tahkaari Khaja Misayko (v)</b> Vegetable entrée platter of Tahkaari Momo, Pakora, Singada and Tahkaari Momo. Served with a traditional condiment.	22.	<b>Bahnchae Misayko</b> Chef's platter of Dahl, Ryoko Saag, a choice of Bhedar Komasu or Bahdami Kukhura, Farsi, and Sada Bhaat.	This take away menu is subject to change without notice.	
(v) suitable for vegetarian and vegan diets		23.	<b>Tahkaari Bahnchae Misayko (v)</b> Chef's vegetable platter of Sada Bhaat, Mismas Tahkaari, Farsi, Ryoko Saag, and Dahl.		

## WELCOME

Roka family and the friendly staff at The Hub Tandoor invite you to sample and enjoy the lovely flavours of traditional Nepalese cuisine.

Our menu focuses on fresh produce, quality seafood and choice meats marinated and cooked in a charcoal clay oven. This style of cooking achieves a delicious barbecue taste.

Delightful curries, steamed dumplings, deep fried pastries and sautéed leafy greens are just some of the dishes offered at our restaurant.

We look forward to sharing our hospitality with you.

## ABOUT NEPAL

The country of Nepal is located in the stunning Himalayas of South Asia, a mountain range stretching nearly 2,500 kilometres.

Famous for "Mount Everest" the world's highest mountain, Nepal is rich in history, ancient culture and diverse cuisine.

Traditional Nepalese cuisine can be prepared using special blends of spices and ingredients such as tomato, onion, garlic, ginger, sesame seeds, turmeric, bay leaves, cumin, black pepper and timur.

## WHEN ORDERING

Please advise us if you have any dietary requirements as not all ingredients are listed on the menu.

Dishes marked with (v) are suitable for vegetarian and vegan diets.

We accept Mastercard and Visa if paying by credit card.

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## TELEPHONE

(08) 8270 6008

## ADDRESS

Shop A2, 130 – 150 Hub Drive  
Aberfoyle Park SA 5159

Located in the Hub Shopping Centre

## LUNCH HOURS

<b>Thursday</b>	11.00 – 2.00
<b>Friday</b>	11.00 – 2.00

## DINNER HOURS

<b>Tuesday</b>	4.30 – 9.00
<b>Wednesday</b>	4.30 – 9.00
<b>Thursday</b>	4.30 – 9.00
<b>Friday</b>	4.30 – 9.30
<b>Saturday</b>	4.30 – 9.30
<b>Sunday</b>	4.30 – 9.00

# THE HUB TANDOOR

## TAKE AWAY MENU