

ENTRÉE

1. **Kukhura Momo** **\$8.50**
Steamed chicken dumplings delicately seasoned and served with our house made dipping sauce.
2. **Tahkaari Momo (v)** **\$8.50**
Steamed vegetable dumplings flavoured with tasty spices and served with a traditional condiment.
3. **Singada (v)** **\$8.90**
Triangular deep fried pastries filled with vegetables and delicious spices.
4. **Poleko Maachar** **\$10.90**
Marinated Barramundi fillets barbequed in our clay oven.
5. **Tahkaari Kotae (v)** **\$9.50**
Pan fried vegetable dumplings lightly seasoned and served with a traditional dipping sauce.
6. **Kukhura Kotae** **\$9.50**
Pan fried chicken dumplings gently spiced and served with our house made dipping sauce.
7. **Sekuwa** **\$10.50**
Tender chicken pieces prepared in a beautiful garlic marinade and roasted over hot coals in the clay oven.
8. **Pakora (v)** **\$9.50**
Mixed vegetable fritters deep fried in a lightly spiced chickpea batter.
9. **Papadum (v)** **\$4.50**
Thin, seasoned crispy wafers.
10. **Khaja Misayko** **\$12.00**
Entrée platter of Singada, Kukhura Momo, Sekuwa and Pakora. Served with our house made dipping sauce.
11. **Tahkaari Khaja Misayko (v)** **\$12.00**
Vegetable entrée platter of Tahkaari Momo, Pakora, Singada and Tahkaari Momo. Served with a traditional condiment.

(v) suitable for vegetarian and vegan diets

MAIN COURSE

12. **Poleko Bhedar** **\$28.90**
Delicious lamb cutlets prepared in our traditional marinade, cooked in the clay oven and served with a tasty accompaniment called “dahl”.
13. **Poleko Pork** **\$22.90**
Delicious pork cutlets prepared in our traditional marinade, cooked in the clay oven and served with a tasty accompaniment called “dahl”.
14. **Goru Komasu** **\$20.50**
Flavoursome beef curry gently cooked in a spice infused gravy with fresh herbs.
15. **Sekuwa** **\$21.50**
Tender chicken pieces prepared in a delightful garlic marinade, roasted in the clay oven and served with traditional dahl.
16. **Poleko Maachar** **\$22.90**
Marinated Barramundi fillets barbequed over hot coals in the clay oven and served with authentic Nepalese dahl.
17. **Mismas Tahkaari (v)** **\$17.00**
Mixed fresh vegetables cooked in a light curry sauce with tomato, ginger and delicate spices.
18. **Bhedar Komasu** **\$20.90**
Delicious lamb curry gently cooked in a spice infused gravy with fresh herbs.
19. **Jhingey Maachar Johl** **\$22.50**
Succulent prawns cooked in a tasty gravy with curry leaves, spices and aromatic herbs.
20. **Bahdami Kukhura** **\$20.50**
Clay oven roasted chicken pieces cooked in a traditional creamy tomato and onion gravy.
21. **Maachar Ko Johl** **\$20.50**
Delightful Barramundi fish curry cooked in an authentic house made gravy.
22. **Bahnchae Misayko** **\$23.90**
Chef's platter of Dahl, Ryoko Saag, a choice of Bhedar Komasu or Bahdami Kukhura, Farsi, and Sada Bhaat.
23. **Tahkaari Bahnchae Misayko (v)** **\$22.50**
Chef's vegetable platter of Sada Bhaat, Mismas Tahkaari, Farsi, Ryoko Saag, and Dahl.

ACCOMPANIMENTS

24. **Dahl (v)** **\$6.50**
Traditional lentil dish cooked in tomato, onion, garlic and spices with delicate herbs.
25. **Ryoko Saag (v)** **\$8.00**
Fresh leafy greens sautéed with tasty spices and a touch of chilli.
26. **Bhanta (v)** **\$8.00**
Delicious fried eggplant cooked with potato, capsicum and traditional spices.
27. **Farsi (v)** **\$8.00**
Sweet buttery pumpkin cooked with garlic and a blend of delicious spices.
28. **Bhuteko Bhaat (v)** **\$9.00**
Tasty fried rice with cashew nuts, green peas and carrot.
29. **Sada Bhaat (v)** **\$4.00**
Light and fluffy white rice.
30. **Dahee** **\$5.50**
Refreshing blend of grated cucumber, mint and yoghurt.
31. **Special** **\$19.90**
Delicious chicken and vegetable curry.

FLAT BREADS

32. **Roti (v)** **\$3.50**
Traditional clay oven baked flat bread.
33. **Lasun Roti (v)** **\$4.00**
Scrumptious garlic bread cooked over hot coals in the clay oven.
34. **Chasi Roti** **\$5.00**
Clay oven baked flat bread filled with melted cheese.

This take away menu is subject to change without notice.

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

Thursday	11.00 – 2.00
Friday	11.00 – 2.00

DINNER HOURS

Tuesday	4.30 – 9.00
Wednesday	4.30 – 9.00
Thursday	4.30 – 9.00
Friday	4.30 – 9.30
Saturday	4.30 – 9.30
Sunday	4.30 – 9.00

THE HUB TANDOOR

TAKE AWAY MENU