

VEGETABLE MAIN DISHES

54. **Daal Saag (New)**£8.95
Daal Cooked with spinach.
55. **Daal Makhani (New)**£9.95
Rajma and Urad lentils prepared in Nepalese style.
56. **Vegetable Karahi**£8.95
Vegetable cooked with Nepalese spices.
57. **Navaratna Korma**£9.95
Seasonal vegetables and nuts cooked with Nepalese spices finished in creamy tomato sauce.
58. **Paneer Butter Masala**£10.95
Homemade cottage cheese cooked in a rich mild sauce.
59. **Vegetable Jalfrezi**£8.95
Vegetable cooked with onions, tomatoes, green peppers, green chilli and special herbs.

VEGETABLE SIDE DISHES

60. **Brinjal Aloo**£6.95
Fresh aubergines and potatoes cooked in Nepalese style.
61. **Bombay Aloo**£6.95
Spicy potatoes.
62. **Gobi Bhaji**£6.95
Spicy Cauliflower.
63. **Dry Bhindi**£6.95
Dry spicy okras cooked in Nepalese style.
64. **Chana Masala**£6.95
Chick peas cooked in medium spices with onion.
65. **Tarka Daal**£6.95
Lentils cooked with mild spices touch with garlic.
66. **Matar Paneer**£6.95
Peas with cottage cheese
67. **Saag Paneer**£6.95
Spinach with cheese.
68. **Saag Aloo**£6.95
Spinach cooked with potatoes.
69. **Mushroom Bhaji**£6.95
Spicy curried mushrooms.
70. **Raita**£4.95
Yogurt with cucumber.

BIRYANI DISHES

ALL BIRYANIS COOKED WITH SAFFRON FLAVOURED BASMATI RICE AND SERVED WITH VEGETABLE CURRY SAUCE.

71. **Chicken Biryani**£12.95
Delicious savory rice dish that's loaded with spicy marinated chicken, caramelised onions, and saffron Pilau rice.

72. **Lamb Biryani**£13.95
Marinated lamb cooked in caramelised onions, mint & Pilau rice.
73. **Prawn Biryani**£14.95
Prawns cooked with caramelised onions, herbs & saffron Pilau rice.
74. **Vegetable Biryani**£11.95
Rice cooked with seasonal vegetables, herbs, fried onions & spices.
75. **Royal Mixed Biryani**£15.95
Saffron flavoured basmati rice cooked with spiced chicken, lamb, prawn & egg mixed with Nepalese spices.

RICE

76. **Basmati Rice**£3.75
Boiled basmati rice.
77. **Pilau Rice**£3.95
Saffron flavoured basmati rice.
78. **Egg Fried Rice**£3.95
Basmati rice cooked with eggs.
79. **Royal Special Fried Rice**£5.95
Saffron flavoured basmati rice cooked with egg, mushrooms & peas.
80. **Mushroom Rice**£4.95
Pilau rice cooked with mushrooms.
81. **Coconut Rice (New)**£4.50
Rice cooked with coconut.

NAAN ROTI

82. **Plain Naan**£3.95
Leavened butter bread.
83. **Keema Naan**£4.25
Bread stuffed with spicy meat mince.
84. **Garlic Naan**£4.25
Naan cooked with garlic and coriander.
85. **Peshawari Naan**£4.25
Naan stuffed with coconut, almond, mango & raisins.
86. **Cheese Naan**£4.25
Bread stuffed with cheese.
87. **Plain Paratha**£4.25
Buttered layered whole wheat bread.
88. **Onion Kulcha**£4.25
Stuffed with marinated onions.
89. **Stuffed Paratha**£4.25
Buttered layered whole wheat bread stuffed with vegetables.
90. **Roti**£3.75
Popular Indian bread made from whole wheat flour.

If there is special dish you would like and it is not in our menu, please ask our staff and our chef would be happy to prepare it for you. Our aim is to offer a quality Nepalese and Indian food.



Royal Nepalese

Finest Nepalese & Indian Cuisine



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OPEN TIMES: Monday - Saturday 5:30 - 11:00
Sunday 5:30 - 10:30

FOOD ALLERGY NOTICE

If you have food allergy of any kind, please inform us while placing your order.

STARTERS

- 1. Papadum**£1.50
Spicy or Plain (With Chutneys)
- 2. Onion Bhaji (M)**£4.95
Deep fried chopped onion cooked with gram flour and spices.
- 3. Samosa (Lamb or Vegetable)**£5.95
Tasty pastries stuffed with minced lamb or potatoes and peas.
- 4. Paneer Chilli (M)**£6.95
Homemade cottage cheese fried with fresh onion, tomatoes, green peppers, green chilli, garlic and ginger.
- 5. House Special MOMO (M)**£7.95
Steamed dumplings filled with Nepalese style vegetables (Chickpeas, paneer, potato & cabbage) served with special Nepalese chutney.
- 6. Tandoori Lamb Chops (2pcs)**£11.95
Traditionally marinated lamb chops cooked in tandoori oven served with salad and mint sauce.
- 7. Chicken Tikka**£6.95
Chicken marinated with ginger, garlic and special tandoori spices cooked in the oven.
- 8. House Special MOMO (Non – Vegetable)** £8.95
Minced lamb dumplings specially spiced and wrapped in dough, served with homemade tomato chutney.
- 9. Prawn Puri**£9.95
Prawns cooked in ground spices and rolled in a pancake.
- 10. Rapti Salmon**£9.95
Fish cooked with special spices in the charcoal oven.

TANDOORI DISHES (CLAY OVEN)

- 11. Royal Mixed Tandoori**£16.95
Combination of Tandoori Chicken, Chicken Tikka, Tandoori King Prawn & Shish Kebab, served with naan.
- 12. Salmon Tikka** £15.95
Fish marinated with Nepalese spices, special tandoori herbs and cooked in tandoori oven.
- 13. Tandoori Chicken**£10.95
Chicken on the bone marinated in special spices served two pieces.
- 14. Chicken Tikka**£9.95
Boneless chicken marinated with ginger, garlic and special tandoori spices cooked in a charcoal oven.
- 15. Chicken Shaslik**£11.95
Marinated chicken with green peppers, onion & tomatoes cooked in a charcoal oven.
- 16. Tandoori King Prawn**£16.95
King prawn marinated in yogurt, herbs and spices, then boiled and roasted in a clay oven. Served with salad and mint sauce.
- 17. Paneer Shaslik**£11.95
Marinated homemade cottage cheese in herbs and spices and served with green salad.

- 18. Lamb Chops (3pcs)**£16.95
Traditionally marinated lamb chops cooked in Tandoori Oven served with salad and mint sauce.

ROYAL NEPALESE SPECIAL

- 19. Langtang Chicken or Lamb (New)**£12.95
Traditional Himalayan dish infused in a sauce made of ginger, garlic, green chilli, fresh mint & mango and cooked with Nepalese spices.
- 20. Chicken or Lamb Bhutuwa**£12.95
Fairly dry medium spiced dish with fresh spring onions, tomatoes, capsicum, ginger, garlic and coriander.
- 21. Makalu Chicken or Lamb (New)**£12.95
Traditional Himalayan dish made of ginger, garlic, green chilli, fresh mint, pineapple chutney and cooked with Nepalese spices.
- 22. Gorkhali Chicken or Lamb**£12.95
Chicken or lamb cooked with fresh coriander, mint and green chilli.
- 23. Chicken Chilli Dry Fry**£12.95
Marinated breast of chicken with Nepalese spices & deeply fried with onions, green chilli, tomatoes and green peppers.
- 24. Chhati Kukhura**£12.95
Chicken breast cooked with fresh mushrooms, green peas in chef's special spices and flavoured with green herbs.
- 25. Nepalese Khutta**£12.95
Boneless lamb cooked in chef's traditional Nepalese spices with fresh vegetable and flavoured with green herbs.
- 26. Chicken Hariyali**£12.95
Chicken breast rubbed with an intoxicating paste made with fresh mint, coriander, garlic, ginger and green chilli.
- 27. Royal Himalayan Chicken /Lamb (New)** £12.95
Chicken/Lamb cooked with spices and a special Himalayan herb "ZIMBU" a popular ingredient from Northern Hilly region of Nepal.
- 29. Naga Chicken or Lamb (New)**£12.95
Chicken or lamb cooked in a spicy sauce with touch of naga a very hit and aromatic chilli with Nepalese herbs.
- 30. Royal Chicken or Lamb Pasanda**£12.95
Very mild with white wine tossed barbecued chicken or lamb dish cooked in a thick creamy sauce with almonds.
- 31. Goan Fish Curry (New)**£15.95
Marinated salmon gently cooked in clay oven and then topped up with our own garlic, curry leaf tandy goanish flavoured sauce.
- 32. Chicken Aishwarya**£12.95
Sliced barbecued chicken breast cooked with mushroom in a rich almond sauce.
- 33. Lasuni Chicken or Lamb**£12.95
Tender pieces of chicken or lamb cooked with green chilli, garlic and spring onions.
- 34. Goan Prawn (New)** £17.95
King Prawns cooked with goan spices, coconut milk.

- 35. Butter Chicken Masala**£12.95
Tender chicken meat cooked with tandoori masala and garam masala in a sauce of coconut milk and tomato in this tasty Indian classic.
- 36. Royal Nepalese Pumpkin Curry (New)** £9.95
Pumpkin cooked in special spices.

MAIN COURSE

- Chicken**£10.95
- Lamb**£11.95
- Prawn**£13.95
- King Prawn**£16.95
- 37. Chicken or Lamb Tikka Masala**
Pieces of barbecued chicken or lamb marinated and cooked in a tandoori oven with rich mild sauce.
- 38. Chicken or Lamb Dhansak**)
Medium spiced, sweet and sour cooked with lentils.
- 39. Chicken or Lamb Saag**
Medium spiced, cooked with spinach.
- 40. Chicken or Lamb Korma**
Cooked with coconut in very mild creamy sauce.
- 41. Chicken or Lamb Bhuna**
Chicken or lamb cooked with onion, tomatoes, green peppers and Nepalese spices.
- 42. Chicken Jalfrezi or Lamb Jalfrezi**
Barbecued chicken or normal lamb cooked with onion, tomatoes, green peppers and special herbs.
- 43. Chicken or Lamb Rogan**
Medium spicy chicken/lamb cooked with nuts & chef's special herbs.
- 44. Prawn Masala**
Prawn cooked in butter, ground almonds, cream & masala sauce.
- 45. Prawn Dhansak**
Medium spiced sweet and sour cooked with lentils.
- 46. Prawn Sag**
Medium spiced cooked with spinach.
- 47. Prawn Bhuna**
Cooked with special spicy sauce served dry.
- 48. Prawn Jalfrezi**
Cooked with onions, tomatoes, green peppers and special herbs.
- 49. Tandoori King Prawn Masala**
Barbecued king prawn cooked in butter, ground almonds, fresh cream and special masala sauce.
- 50. King Prawn Dhansak**
Medium spiced, sweet and sour cooked with lentils.
- 51. King Prawn Saag**
Medium spiced cooked with spinach.
- 52. King Prawn Bhuna**
Cooked with special spicy sauce served medium hot.
- 53. King Prawn Jalfrezi**
Cooked with onions, tomatoes, green peppers and special hot Nepalese herbs.