

SHERPA

INDIAN & NEPALESE RESTAURANT

STARTERS

Aloo Kerau Chatpat €6.50 Spicy potato pan fried with fresh peas, chillies, spring onions, ginger and coriander, served in iceberg lettuce.

Vegetable Pakora €6.5 Finely chopped vegetables mixed with €6.50 gram flour and deep fried.

€6.50 Pastry Parcels with stuffing of potatoes, green peas and fresh herbs.

€6.50 Shallow fried onion slices with cumin seeds, mild spices and deep fried.

Aloo Chop

Mashed potatoes infused with ginger, €6.50 cumin, coriander and deep fried.

Kukhurako Wings Tandoori chicken wings, cooked in €7.50 Sherpa style.

(For Two to Share) [1,6] €17.90 Nepalese chicken or vegetable dumplings, served with homemade chutney.

Choila Chicken €7.90 ~ Lamb €8.90

Spicy grilled meat (chicken or lamb) of your choice with fresh chillies, ginger, onions and coriander.

Tareko Jhinga Macha [2] €8.9 Prawns dipped in batter and deep fried.

Tandoori Mix-Max €17.90

(For 2 Persons) [2,7]

Combination of lightly marinated Chicken Tikka, Lamb Tikka, Seekh Kebab, King Prawn and Tandoori Chicken.

€16.90 (For 2) [2, 7, 8]

Sherpa's favourite selection of meat and vegetable served in platter.

Tandoori King Prawn [2,7] €10.90 King prawns marinated in spices, herbs and cooked in tandoori oven.

kka & Lamb Tikka Chicken €7.90 ~ Lamb €8.90 Chicken Tik

Tender pieces of chicken breasts or lamb marinated in mixed Indian spices, cooked in the tandoori oven.

Nawabi Seekh Kebab [7] Mince lamb marinated with ginger, €8.90 garlic, coriander, lightly spiced and skewered in the tandoori oven.

Kukhurako Pakora €6.9 Strips of chicken breasts slightly spiced,

dipped in gram flour batter and deep fried.

ETHNIC ALL TIME FAVOURITE

Chicken €16.90 Lamb €18.90 €20.50 Paneer & Vegetable €14.90

Choose your favourite meat or vegetable, Lamb, Chicken, Prawn, Paneer (Cottage cheese) or simply go Vegetarian. Our dishes can be cooked to your preference, from very mild to extra hot. Chillies are recommendations only.

Curry Masala // Traditional style curry masala, cooked to your liking from mild to hot.

Traditional curry dish cooked in a mild to medium thick sauce with green peppers, tomato, onions, spices and herbs.

Balti dishes are traditional dishes cooked with garlic, ginger, spices and Balti sauce with green peppers, onion and topped with fresh coriander.

JaitreziAn infusion of sweet, sour and spicy curry flavours, sliced peppers, onions, fresh coriander and finished with a touch of lemon.

Karahi //Cooked to your preferred heat with ginger, mixed peppers, onions & tomatoes, flavoured with spices and fresh coriander leaves.

Madras /// [8, 10] Cooked in hot and spicy sauce with blended spices.

Cooked in a curry sauce with tomato sauce, onion cubes, fresh coriander and spices.

Korma [7, 8] A traditional light and flavoured dish made with ground almond & cashew nuts, cooked in spice and cream.

Rogan Josh [7] Kashmiri curry dish cooked with green peppers, tomato, onions, spices and herbs.

An Indian dish cooked with yellow lentils, pineapple, spices and herbs.

An ancient Indian dish very popular in Goa is cooked with potatoes in hot spicy sauce with tomatoes, ginger, cloves, dried chillies, cinnamon and fresh lemon.

TANDOORI SIZZLERS

Tandoori Chicken [7]

€17.90

Chicken on the bone marinated overnight in natural yoghurt, ginger, garlic and Indian spices.

€18.90

Seekh Kebab [7] € Finely minced lamb with a blend of herbs and Himalayan spices.

€23.90

Khasi Ko Karang [7] €2 Lamb chops marinated in spices and yogurt cooked in tandoori oven.

Tandoori King Prawns [2,7] €23.90 King prawn marinated in yoghurt and Indian spices.

Shashlik (Chicken, Lamb)

Chicken €17.90

Lamb €18.90

Boneless meat marinated in fresh herbs, cooked with mixed peppers, mushrooms, courgettes and onions.

Sherpali Sakahari [7] Lightly marinated cottage cheese, mushrooms, onions, courgettes, peppers with Himalayan spices.

Gorkhali Mixed Grill [2,7] €2 Combination of Chicken Tikka, Lamb Tikka, Seekh Kebab, King Prawn & Lamb chop.



Please note: Some dishes contain nuts, dairy products and other allergens. If you require more dietary information, please do no hesitate to ask a member of our staff. Gluten free options widely available, please see reverse for allergen key. Choose your favourite meat or vegetable, Lamb, Chicken, Prawn, Paneer (Cottage cheese) or simply go Vegetarian.

Our dishes can be cooked to your preference, from very mild to extra hot.

Chillies are recommendations only.

Butter Masala [7]

Your choice of meat or vegetables cooked in a fresh cream, onion sauce with butter

Nepalese Meat Masala [8] 🎵

Tender pieces of chicken or lamb meat cooked in Himalayan spices & herbs.

Tikka Masala [7,8]

Tomato & cream based sauce with ground cashew nuts.

Chicken Chilli Nanglo /// Tandoori meat cooked with green chillies, onions, green peppers and fresh

Macha Tarkari [4, 8, 10] 🎾 €21.90 Nepalese fish curry cooked in Sherpa

Keema Aloo [7] €19.90 Minced lamb cooked with potatoes and

spices, garnished with fresh ginger and coriander.

Garlic Chilli Masala // Cooked in a spicy sauce with garlic, green chillies, and a touch of tomato and fresh lemon.

Gorkhali [8]

A very popular Nepalese dish, cooked with Sherpa sauce, fresh chillies, coriander, ginger and touch of garlic.

Ledo-Bedo [8] **//** A famous traditional Nepalese curry cooked with tomatoes, onions, Sherpa sauce and Himalayan spices.

€18.90

strips with fresh chillies and touch of tomato & fresh lemon.

Malabari Curry [8,10] /// A dish from Kerela cooked in spicy sauce with coconut milk, black pepper, onions and curry leaves.

Masu Ra Saag [7] / Tender piece of meat with fresh spinach, herbs in a creamy curry sauce.

Khasi ko chilli

Slices of lamb, simply pan fried with onions, mixed peppers, fresh chillies, coriander, ginger & garlic.

UEGETARIAN DISHES

Bombay Aloo

Side €9.90 Main €14.90

Pan fried potatoes cooked with tomato sauce, cumin seeds and spices, garnished with fresh coriander, spring onions and ginger.

Palak Paneer [7]

Side €9.90 Main €14.90

Spinach with cottage cheese Sherpa style, cooked with fresh cream and flavoured with garlic and black pepper.

Matar Paneer [7]

Side €9.90 Main €14.90

Sherpa style cottage cheese cooked with fresh peas in a mild sauce.

Chana Masala [7]

Side €9.90 Main €14.90

A delicious dish of chickpeas cooked with mild curry sauce, butter and sauteed onions, garnished with ginger, coriander and spring onions.

Mixed Vegetables

Side €9.90 Main €14.90

Fresh seasonal vegetables prepared in curry sauce tempered with cumin seeds.

Saag Aloo [7]

Side €9.90 Main €14.90

Fresh spinach cooked with potato, ginger, garnished with fresh ginger and coriander.

Daal Jhaneko [7]

Side €9.90 Main €14.90

Our unique interpretation of the famous lentil dish cooked with ghee, garnished with garlic and coriander.

Paneer Makhani [7]

Side €9.90 Main €14.90

A fresh creamy tomato based cottage cheese dish, cooked in fresh spices with a sweet taste.

loo Gobi

Side €9.90

Main €14.90

Fresh cauliflower and potatoes cooked in curry sauce, fresh herbs and spices.

BIRIYANI [7,8]

The famous eastern celebration dish cooked with your choice of meat or vegetables, basmati rice, onion, cashew nuts, sultana and spices. Garnished with

Sherpa Special Biriyani €20.90 **Chicken Biriyani**

€16.90 Lamb Biriyani €18.90 Prawn Biriyani €20.90

Vegetable Biriyani

€15.90

All Biriyani dishes served with fresh vegetables in a curry sauce.

KIDS MENU

€10.90

Very Mild Chicken Curry

Chicken Korma [7,8] Butter Chicken [7]

Chicken Tikka Masala [7,8]

All served with either Basmati Rice, Pilau Rice, Chips or Naan Bread.

RICE DISHES

Basmati Rice	€2.50
Pilau Rice	€3.50
Mushroom Rice	€3.50
Special Fried Rice	€3.90
Egg Fried Rice	€3.50

NAAN BREADS [1,3,7]

Naan Bread	€3.00
Garlic	€3.90
Peshwari	€3.90
Cheese Chilli	€3.90
Keema	€3.90
Chapati	€2.50
Garlic Onion Coriander	€3.90

SIDE ORDERS

Homemade Chips	€3.90
Raita [7]	€3.50
Side Sauce	€4.90
Poppadom [1,8]	€2.00
Fresh Salad	€4.50

Thank you for your custom, we look forward to welcoming you again.

For booking please call (074) 93 20978 or (074) 93 63582

CHILLI GUIDE - // Hint of Spice







Allergen Information - Please ask a member of staff if you require further information





























Gluten Crustaceans

Eggs

Celery

Mustard

Sesame

Sulphites