



वर्ल्डवार्ड  
*Sports Bar & Grill*

FOOD MENU

# STARTER

<b>Papadum</b> .....	\$ 2.99
<i>Tanoor roasted flattened beans dough served with chutney.</i>	
<b>Sausage Stick</b> .....	\$ 4.99
<i>Chicken sausage on skewers with house chilli sauce.</i>	
<b>Veg Samosa</b> .....	\$ 4.99
<i>Fried pastry with mashed potatoes and green peas inside.</i>	
<b>Panipuri</b> .....	\$ 6.99
<i>Breaded sphere filled with Nepali spices and green veggies.</i>	
<b>Chatpate</b> .....	\$ 6.99
<i>Vegan dish made with a mix of puffed rice, green veggies, house spices, and veggie oil in a homemade sauce.</i>	
<b>Wai-Wai Sadeko</b> .....	\$ 6.99
<i>Nepali instant noodles mixed with green veggies and spices with house-made sauce.</i>	
<b>Alu Chop</b> .....	\$ 6.99
<i>Deep-fried mashed potatoes with Nepali spices.</i>	
<b>Peanut/Bhatwas Sadeko</b> .....	\$ 6.99
<i>Roasted peanuts or soybeans tossed with onions, green veggies, and Nepali spices.</i>	
<b>Veg Pakoda</b> .....	\$ 6.99
<i>Deep-fried veggies in gram flour.</i>	
<b>Aalu Nimki</b> .....	\$ 7.99
<i>Potatoes and flour-based fritters tossed with veggies and house sauce. Add chicken tikka for an extra \$2.</i>	
<b>Mustang Alu</b> .....	\$ 7.99
<i>Stir-fried potato wedges with flavorful tangy spices.</i>	
<b>Chicken Lollipop</b> .....	\$ 9.99
<i>Marinated, breaded, and deep-fried chicken drumettes until crispy and golden brown.</i>	
<b>Chicken 65</b> .....	\$ 9.99
<i>Deeply fried marinated chicken snack.</i>	

## SOUPS OF HIMALAYAS

Himalayan Soup ..... \$ 5.99  
*A delicious lentil soup seasoned with zesty lemon and fragrant cilantro.*

Yakhni Soup ..... \$ 6.99  
*Traditional chicken and herb soup garnished with fresh coriander.*

## SALADS

House Salad ..... \$ 8.99  
*Fresh garden greens served with dressing.*

## VEGGIES SPECIAL

<b>Dal Makhani</b> .....	<b>\$ 12.99</b>
<i>Slow-cooked perfection of black lentils with a blend of cream and our special house spices.</i>	
<b>Alu Gobi</b> .....	<b>\$ 12.99</b>
<i>Pan-fry a delicious Potato and Cauliflower curry.</i>	
<b>Mixed Veg Curry</b> .....	<b>\$ 12.99</b>
<i>Mixed vegetables and cooked in a homemade sauce made from onions and tomatoes.</i>	
<b>Pan Fry Oakra</b> .....	<b>\$ 12.99</b>
<i>Pan-fried Okra with sliced onions and homemade spices.</i>	
<b>Dal Tadka</b> .....	<b>\$ 12.99</b>
<i>Yellow lentils are cooked with onions, tomatoes, and spices, then tempered with aromatic whole spices.</i>	
<b>Matar Paneer</b> .....	<b>\$ 13.99</b>
<i>Indian cheese cooked in a creamy sauce with green peas.</i>	
<b>Mushroom Mattar</b> .....	<b>\$ 13.99</b>
<i>Green peas and mushrooms cooked in a flavorful sauce crafted from onions and tomatoes.</i>	
<b>Chana Masala</b> .....	<b>\$ 13.99</b>
<i>Chickpeas simmered in a flavorful homemade onion and masala sauce.</i>	
<b>Baigan Bharta</b> .....	<b>\$ 13.99</b>
<i>Tandoori-baked eggplants prepared with an onion-based sauce and spices.</i>	
<b>Paneer Tikka Masala</b> .....	<b>\$ 14.99</b>
<i>Indian cheese diced and cooked in a creamy tikka masala sauce.</i>	
<b>Palak Paneer</b> .....	<b>\$ 14.99</b>
<i>Paneer cubes simmered in a rich spinach sauce seasoned with garlic, ginger, and garam masala.</i>	
<b>Malai Kofta</b> .....	<b>\$ 14.99</b>
<i>Vegetable balls cooked in a creamy onion-tomato sauce.</i>	
<b>Navaratna Korma</b> .....	<b>\$ 14.99</b>
<i>Assorted veggies cooked with cashews and nuts in a flavorful korma sauce.</i>	

## CHICKEN SPECIAL

**Chicken Vindaloo** ..... \$ 13.99

*A flavorful chicken curry prepared with tangy vinegar, spicy chilli peppers, and fragrant spices.*

**Chicken Curry** ..... \$ 13.99

*Tender chicken pieces cooked in a flavorful gravy made with onions, tomatoes, and a blend of Indian spices.*

**Chicken Saag** ..... \$ 13.99

*Juicy chicken chunks simmered with spinach and an assortment of traditional Indian seasonings.*

**Chicken Korma** ..... \$ 14.99

*Chicken cooked in korma sauce with cashews and nuts.*

**Chicken Bhunna** ..... \$ 14.99

*Boneless chicken sautéed with tomato onion fresh cilantro in a delicate touch of spices.*

**Chicken Tikka Masala** ..... \$ 14.99

*Chicken cubes marinated on house spices cooked with tikka masala sauce.*

**Butter Chicken** ..... \$ 14.99

*Chicken cooked on in a creamy tomato-based gravy, flavored with butter, cream, and fenugreek leaves.*

**Chicken Kadhai** ..... \$ 14.99

*Tender chicken pieces with a robust blend of spices, onions, tomatoes, and bell peppers.*

## LAMB SPECIAL

<b>Lamb Curry</b> .....	<b>\$ 13.99</b>
<i>Tender lamb chunks simmered in a rich gravy infused with onions, tomatoes, and an array of traditional Indian spices.</i>	
<b>Lamb Vindaloo</b> .....	<b>\$ 13.99</b>
<i>A flavorful lamb curry infused with tangy vinegar, spicy chilli peppers, and aromatic spices.</i>	
<b>Lamb Saag</b> .....	<b>\$ 14.99</b>
<i>Tender lamb pieces are simmered with spinach, fenugreek leaves, and aromatic spices, creating a dish that is both flavorful and nourishing.</i>	
<b>Lamb Rogan Josh</b> .....	<b>\$ 14.99</b>
<i>Indian Lamb Rogan Josh is a flavorful curry with tender lamb cooked in an onion-based sauce with garlic, cardamom, and aromatic spices.</i>	
<b>Lamb Tikka Masala</b> .....	<b>\$ 14.99</b>
<i>Cubes of lamb marinated in a special blend of house spices, then cooked in tikka masala sauce.</i>	
<b>Lamb Korma</b> .....	<b>\$ 14.99</b>
<i>Lamb cubes cooked with cashew and nuts in korma sauce.</i>	
<b>Lamb/Goat Kadhai</b> .....	<b>\$ 15.99</b>
<i>Tender lamb/goat pieces with a robust blend of spices, onions, tomatoes, and bell peppers.</i>	
<b>Goat Curry</b> .....	<b>\$ 15.99</b>
<i>Flavorful dish featuring tender goat meat cooked in a rich and spicy curry sauce.</i>	

## SEA FOOD SPECIAL

<b>Shrimp Tikka Masala</b> .....	<b>\$ 15.99</b>
<i>Tender shrimp prepared in a flavorful tikka masala sauce.</i>	
<b>Shrimp Vindaloo</b> .....	<b>\$ 15.99</b>
<i>A spicy and tangy shrimp curry cooked with vinegar, chilli peppers, and aromatic spices.</i>	
<b>Fish Curry</b> .....	<b>\$ 15.99</b>
<i>Chunks of salmon cooked in a tasty sauce consisting of onions, tomatoes, and a mix of Indian spices.</i>	
<b>Shrimp Curry</b> .....	<b>\$ 15.99</b>
<i>Shrimp cooked in a tasty sauce prepared with onions, tomatoes, and a mix of Indian spices.</i>	

## HIMALAYAN SPECIALS

### FROM THE VALLEYS

Chicken Choila .....	\$ 9.99
<i>Marinated chicken grilled traditionally with spicy Nepali spices.</i>	
Malekhu Machha .....	\$ 11.99
<i>Marinated fish with Nepali spices, deep-fried to perfection.</i>	
Pork Sadheko .....	\$ 11.99
<i>Marinated pork seasoned with Nepali herbs and spices.</i>	
Pork Bok Choy .....	\$ 13.99
<i>Tender pork belly curry combined with bok choy, tasty onions, and tomato gravy, served alongside rice.</i>	
Pangra Fry .....	\$ 13.99
<i>Fried chicken gizzards seasoned with Nepali herbs and spices.</i>	
Bhuttan .....	\$ 14.99
<i>Crispy stir-fried goat or lamb intestines and stomach seasoned with Nepali spices and herbs.</i>	
Buff Sukuti .....	\$ 16.99
<i>Pan-fried dried boneless water buffalo meat seasoned with Nepali spices.</i>	

### LAPHING

Regular Laphing .....	\$ 8.99
<i>Cold mung bean starch noodle dish garnished with chili oil, soy sauce, vinegar</i>	
Wai Wai Laphing .....	\$ 10.99
<i>Cold mung bean starch noodle dish, crunchy Wai-Wai served with chili oil, soy sauce, vinegar</i>	
Jhol Laphing .....	\$ 10.99
<i>Cold mung bean starch noodle dish, served with chili oil, soy sauce, vinegar, garlic, water</i>	

### THAKALI THALI

*Thakali Khana platter is considered an authentic main course Nepali dish, found in almost all households, a combination of dal, bhaat, tarkari, any meat, curries, and a generous dollop of ghee.*

Veg Thali .....	\$ 12.99
Chicken Thali .....	\$ 13.99
Pork Thali .....	\$ 14.99
Lamb Thali .....	\$ 15.99
Mutton Thali .....	\$ 15.99

## HIMALAYAN SPECIALS

### FROM THE GRILL

Chicken Sekuwa ..... \$ 12.99

*Barbecued boneless chicken, marinated in Nepali spices, served with dry fritters and puffed rice with sauce on the side.*

Pork Sekuwa ..... \$ 13.99

*Barbecued pork, infused with Nepali spices, accompanied by dry fritters and puffed rice, served with a side of sauce.*

Mutton Sekuwa ..... \$ 14.99

*Mutton barbecued with Nepali spices, accompanied by dry fritters and puffed rice, served with a side of sauce.*

### MOMO

*(Veg /Chicken /Pork)*

Steam MoMo ..... \$ 8.99

*Steamed Himalayan dumplings.*

Fried MoMo ..... \$ 9.99

*Himalayan dumplings fried to perfection.*

Jhol MoMo ..... \$ 10.99

*Himalayan hot dumplings paired with a refreshing house-made chilled soup.*

Kothey MoMo ..... \$ 11.99

*Pan-fried Himalayan dumplings.*

Chilli Momo ..... \$ 13.99

*Himalayan dumplings cooked with onions, green bell peppers, and tomatoes in chilli sauce.*

MoMo Tikka Masala ..... \$ 15.99

*Himalayan dumplings cooked in rich and flavorful tikka masala sauce.*



## HIMALAYAN SPECIALS

### CHOWMEIN

Egg Chowmein .....	\$ 9.99
<i>Stir fried noodles with green vegetables, egg and nepali spices.</i>	
Veg Chowmien .....	\$ 8.99
<i>Stir fried noodles with green vegetables and nepali spices.</i>	
Chicken Chowmein .....	\$ 10.99
<i>Stir fried noodles with green vegetables, chicken and nepali spices.</i>	
Keema Noodles .....	\$ 10.99
<i>Tibetan noodles mixed of ground chicken, veggies and house spicy soy sauce.</i>	
Pork Chowmien .....	\$ 11.99
<i>Stir fried noodles with green vegetables, pork and nepali spices.</i>	
Shrimp Chowmien .....	\$ 13.99
<i>Shrimp fried noodles with green vegetables, shrim and nepali spices.</i>	
Mixed Chowmein .....	\$ 14.99
<i>Stir fried noodles with green vegetables, shrimp, chicken, egg and Nepali spices.</i>	

### FRIED RICE

Veg Fried Rice .....	\$ 9.99
<i>Himalayan fried rice with mixed veggies and Nepali spices.</i>	
Egg Fried Rice .....	\$ 10.99
<i>Himalayan fried rice with mixed veggies, eggs, and Nepali spices.</i>	
Chicken Fried Rice .....	\$ 11.99
<i>Himalayan fried rice with mixed veggies, chicken, and Nepali spices.</i>	
Pork Fried Rice .....	\$ 12.99
<i>Himalayan fried rice with mixed veggies, pork, and Nepali spices.</i>	
Shrimp Fried Rice .....	\$ 13.99
<i>Himalayan fried rice with mixed veggies, shrimp, and Nepali spices.</i>	
Mixed Fried Rice .....	\$ 14.99
<i>Himalayan fried rice with mixed veggies, chicken, egg, pork, shrimp and Nepali spices.</i>	

## HIMALAYAN SPECIALS

### THUKPA

<b>Veg Thukpa</b> .....	<b>\$ 10.99</b>
<i>Tibetan noodle made with mixed vegies and broth.</i>	
<b>Chicken Thukpa</b> .....	<b>\$ 12.99</b>
<i>Tibetan noodle made with mixed vegies, chicken and broth.</i>	
<b>Pork Thukpa</b> .....	<b>\$ 13.99</b>
<i>Tibetan noodle made with mixed vegies, pork and broth.</i>	
<b>Shrimp Thukpa</b> .....	<b>\$ 14.99</b>
<i>Tibetan noodle made with mixed vegies, shrimp and broth.</i>	
<b>Mixed Thukpa</b> .....	<b>\$ 15.99</b>
<i>Tibetan noodle made with mixed vegies, chicken, egg, pork, shrimp and broth.</i>	

### CHILLI

<b>Chilli Potato</b> .....	<b>\$ 9.99</b>
<i>Fries sautéed with onions, tomatoes, and green peppers with chilli sauce.</i>	
<b>Chicken Chilli</b> .....	<b>\$ 10.99</b>
<i>Fried Boneless Chicken sautéed with onion, green bell peppers, and tomatoes in chilli sauce.</i>	
<b>Sausage Chilli</b> .....	<b>\$ 11.99</b>
<i>Fried sausage sautéed with onion, green bell peppers, and tomatoes on chilli sauce.</i>	
<b>Pork Chilli</b> .....	<b>\$ 12.99</b>
<i>Fried pork sautéed with onion, green bell peppers and tomatoes on chilli sauce.</i>	
<b>Paneer Chilli</b> .....	<b>\$ 13.99</b>
<i>Fried paneer sautéed with onion, green bell peppers, and tomatoes in chilli sauce.</i>	
<b>Chilli Garlic Shrimp</b> .....	<b>\$ 14.99</b>
<i>Fried shrimp sautéed with onion, green bell peppers and tomatoes on chilli sauce.</i>	

## TANDOORI SPECIAL

*Meat or paneer is marinated in a blend of yogurt and spices, then cooked in a tandoori, a cylindrical clay oven. The high heat of the tandoori ensures fast cooking, leading to a unique smoky taste and tender consistency.*

Tandoori Chicken .....	\$ 13.99
Paneer Tikka .....	\$ 14.99
Chicken Tikka .....	\$ 14.99
Lamb Chops .....	\$ 16.99
Tandoori Shrimp .....	\$ 16.99
Tandoori Fish .....	\$ 17.99

## NAAN BREADS

*A well-liked flatbread typically prepared in a tandoori oven.*

Tandoori Roti .....	\$ 2.99
Plain Naan .....	\$ 2.99
Garlic Naan .....	\$ 3.99
Bullet Naan .....	\$ 3.49
Onion Khulcha .....	\$ 3.99
paneer Naan .....	\$ 4.99
Rasmiri Naan .....	\$ 5.99
Cheese Naan .....	\$ 5.99

## BIRYANI/ RICE

*A traditional and fragrant rice dish created by stacking seasoned rice with ingredients like chicken, lamb, goat, beef, fish, or vegetables. These layers are cooked together to blend and enhance the flavors.*

Plain Rice .....	\$ 2.99
Jeera Rice .....	\$ 3.99
Kasmiri Pulao .....	\$ 5.99
Veg Biryani .....	\$ 13.99
Chicken Biryani .....	\$ 14.99
Goat Biryani .....	\$ 15.99
Lamb Biryani .....	\$ 16.99

## DRINKS

Water Bottle .....	\$ 1.29
Soda .....	\$ 2.29
Durbar Iced Tea .....	\$ 2.49
Masala Chai .....	\$ 2.49
Sparkling Water .....	\$ 3.29
Salt Lassi .....	\$ 3.99
Lassi .....	\$ 3.99
Mango Lassi .....	\$ 4.99

## SIDES

Momo Sauce .....	\$ 0.99
Mint Sauce .....	\$ 0.99
Tamarind Sauce .....	\$ 0.99
Hot Sauce .....	\$ 0.99
Ranch .....	\$ 1.25
Raita .....	\$ 2.99

## DESSERT

Gulab Jamun .....	\$ 3.99
Rasmalai .....	\$ 5.99

