

Ce Sherpa

RESTAURANT

[MAINS]

YOGHURT & GRANOLA BOWL	Rs.500
House-made spiced granola served with seasonal fruit and choice of Bhaktapur juju yogurt or organic plain yogurt (N)	
PANCAKE STACK	Rs.550
Mini tower of pancakes served with seasonal fruit and honey	
TOAST AND EGGS	Rs.350
Multigrain toast and two free-range organic eggs prepared any style served with a side market salad	
OMELETTE	
Two free-range organic egg omelette served with multigrain toast and a side market salad	
-Plain	Rs.350
-Cheese or Masala	Rs.500
SWEET BANANA CREPES	Rs.550
Caramelized banana stuffed crepes topped with salted caramel and granola	
FETA AND SPINACH FRITATTA	Rs.800
Three free-range, organic eggs served with grilled seasonal vegetables, Pokhara halloumi, and a side arugula salad	
CHEF'S SPECIAL SALAD	Rs.720
Flat Iron Grill fruit smoked ham, arugula, seasonal vegetables with a mustard dressing	
TENDERLOIN STEAK SALAD	Rs.750
grilled beef tenderloin on a bed of arugula served with quail eggs, tomatoes and a red wine balsamic dressing	
SAVORY HERB AND POTATO WAFFLE	Rs.850
Served with local smoked trout, Norwegian smoked salmon or Pokhara smoked ham topped with herbed cream	
FULL LE SHERPA BREAKFAST	Rs.800
Bacon, chicken sausage, spiced baked beans sautéed mushrooms, masala potatoes and two free-range organic eggs any style	
OSTRICH STEAK AND EGGS	Rs.950
Grilled ostrich tenderloin and two free-range organic fried eggs served with hash browns and a side market salad	
EGGS BENEDICT	
Two free-range, organic poached eggs on house-made buttermilk biscuit topped with hollandaise and served with a side market salad	
-With local smoked trout, Norwegian smoked salmon	Rs.1000
or Pokhara smoked ham	
-With sundried tomatoes and seasonal greens	Rs.800
WALNUT AND PESTO FARFALLE	Rs.590
House-made eggless pasta with olive oil, sun dried tomatoes and toasted walnuts (N)(V)	

[SIDES]

FRESH BAKED BREAD	
French baguette, multigrain loaf, house-made soda bread and Cardamom roll served with fresh butter	
add butter croissant	Rs.200 Rs. 350

CARDAMOM ROLL	
House-made cardamom and cinnamon roll	Rs. 100

YOGHURT	
Bhaktapur juju or organic plain yogurt	Rs. 180

FRENCH FRIES	Served with mayonnaise	Rs. 290
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FRUIT BOWL	Fresh, seasonal fruit	Rs. 240
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[DRINKS]

ALCOHOLIC

SUNDAY PIMMS	Rs.550
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MOJITO	Rs.550
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BLOODY MARY	Rs.600
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PROSECCO, KIR ROYALE OR MIMOSA	Rs.750
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SHERPA DRAUGHT	Rs.550
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HOT DRINKS

ESPRESSO	Rs.150
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AMERICANO	Rs.180
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BLACK TEA	Rs.150
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SPECIALTY OR HERBAL TEA	Rs.180
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CAPPUCCINO, LATTE OR CHAI LATTE	Rs.190
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COLD DRINKS

SEASONAL, FRESH JUICE	Rs.225
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FRESH MINT LEMONADE	Rs.200
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MY KASARA	
spinach, cucumber, pineapple, banana and mint	Rs.290

EVEREST HIKE	
banana, salted caramel, dates, milk and a hint of cinnamon	Rs.290

[EXTRAS]

EGGS (EACH)	Rs.100
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HASH BROWNS	Rs.100
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SAUSAGE (EACH), BACON OR HAM	Rs.150
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NORWEGIAN SMOKED SALMON OR SMOKED TROUT	Rs.250
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[APPETIZERS]

VEGETABLE CRISPS root vegetables and crispy kale (V)	Rs.250
SESAME TOMATO BRUSCHETTA tomatoes, garlic, basil and sesame oil on toast (V)	Rs.490
MUSHROOM AND SCAMORZA CRISP FLATBREAD melted Himal Farms smoked cheese on fennel seed flatbread crackers	Rs.590
CHEESE GOUGERES AND SMOKED HAM herb cheese puffs filled with Pokhara smoked ham	Rs.550
PEANUT AND CORIANDER CHICKEN peanut satay marinated chicken served with hummus and roasted peppers (N)	Rs.490
CRISPY RABBIT, FRESH TIMUR AND LAPSI ACHAR deep-fried local Balambu rabbit meatballs, zesty fresh timur spice and lapsi achar	Rs.590
NEPALI SPICED PANEER grilled paneer with tomato, capsicum and coriander	Rs.590
GARLIC PRAWNS sauteed prawns with a sesame and chili sauce	Rs.890
PATE AND PISTACHIO CROSTINI house-made pate of the day with olive oil crostini and a parsley caper sauce (N)	Rs.450
NEPALI SPICED OSTRICH grilled pieces of ostrich tenderloin with tomato and coriander	Rs.1190
CHEESE BOARD selection of cheeses from Himalayan French Cheese served with house-made crackers and jam	Rs.890
CHARCUTERIE BOARD selection of local and imported sliced meat, house-made pickles and pate, and local yak cheese	Rs.1050

[STARTERS]

MARKET VEGETABLE SOUP changing seasonal vegetable soup of the day	Rs.450
SHERPA SOUP traditional stew with beef, local vegetables and hand-made noodles	Rs.550
MARKET SALAD seasonal leaves and mustard dressing	Rs.290
ROAST BEETROOT, MOZZARELLA AND BASIL Himal Farms mozzarella and balsamic dressing	Rs.650
APPLE, MINT AND FETA SALAD whole wheatberry grain, pickled apple, seasonal leaves, almonds and Pokhara feta (N)	Rs.650
SMOKED TROUT, CUCUMBER AND DILL locally smoked trout, gin-marinated cucumbers dressed in a lemon dressing	Rs.750
TOMATO TART freshly baked little home-made pastry tarts filled with tomato, mozzarella and pesto	Rs.595
BEETROOT MOZZARELLA SALAD organic salad leaves tossed with a salsa verde dressing, topped with semi-sundried tomatoes, mozzarella cheese and caramelized beetroot	Rs.650
PROSCIUTTO CRUDO Italian thin sliced dry-cured ham and served with jardinière cuts sweet-melon	Rs.960

Our menu at Le Sherpa is a creative blend of contemporary style cooking with a Nepali touch. We source as many local and organic ingredients as possible and aim to work directly with small farmers and local producers to promote the use of quality Nepali products and ingredients.

[MAINS]

• **Chef's recommendation**

STEAK FRITES grilled beef tenderloin with a black peppercorn sauce served with French fries and a side sauteed vegetables	Rs.1190
OVEN GRILLED TROUT AND PARSLEY SAUCE local Bhotechaur rainbow trout fillets served with seasonal vegetables, mash potatoes and a parsley sauce	Rs.1070
GRILLED CHICKEN AND MOREL MUSHROOMS chicken breast served with a pea mash and morel mushroom sauce	Rs.1050
MOREL MUSHROOM RAVIOLI ricotta and morel mushrooms with a cream sauce	Rs.1390
OSTRICH TENDERLOIN, GREEN BEANS AND ALMOND grilled ostrich tenderloin, sauteed green beans, potato terrine and a red wine sauce (N)	Rs.1400
BRAISED NEPALI GOAT AND MASHED POTATO slow-cooked goat shoulder and seasonal greens	Rs.1190
BOAR BELLY AND LUKLA BEANS local Khumaltar boar cooked in a tomato paprika sauce	Rs.1140
MARKET ROAST VEGETABLES, BORLOTTI BEANS AND TAHINI roast seasonal vegetables with a tahini dressing and cashew crumb (N) (V)	Rs.770
PRAWNS IN CREAM sauteed prawns served with organic rice and sauteed vegetables	Rs.1090
PUMPKIN AND RICOTTA RAVIOLI roasted pumpkin with sage and butter	Rs.770
SPICY BOAR SAUSAGE TAGLIATELLE Himal farms spicy boar sausage with parmesan	Rs.795
RABBIT TORTELLINI braised local Balambu rabbit stuffed tortellini with a fresh garlic, onion, cream & white wine sauce	Rs.1080
WALNUT PESTO FARFALLE olive oil, sundried tomatoes and toasted walnuts (N) (V)	Rs.590
GRILLED RACK OF LAMB served with sauteed potatoes and a side of seasonal vegetables, dressed in pepper sauce	Rs.2790
PORK CHOPS served in creamy mustard sauce with French fries	Rs.1480
THE NORWEGIAN SALMON grilled salmon steak, accompanied by sautéed potatoes and a choice of creamy mustard sauce, rosemary sauce, or lemon sauce.	Rs.2190
MEDITERRANEAN SPAGHETTI sauteed prawns in cream & tomato sauce and parmesan cheese	Rs.1475

Please inform of any allergies or intolerance so that we can ensure to minimise risks and cross contamination

All prices are subject to 10% service & 13% VAT

(N) - contains nuts
(V) - vegan