



# Le Sherpa

RESTAURANT



## [APPETIZERS]

<b>VEGETABLE CRISPS</b> root vegetables and crispy kale (V)	Rs.310
<b>SESAME TOMATO BRUSCHETTA</b> tomatoes, garlic, basil and sesame oil on toast (V)	Rs.550
<b>MUSHROOM AND SCAMORZA CRISP FLATBREAD</b> melted Himal Farms smoked cheese on fennel seed flatbread crackers	Rs.735
<b>PEANUT AND CORIANDER CHICKEN</b> peanut satay marinated chicken served with hummus and roasted peppers (N)	Rs.610
<b>CRISPY RABBIT, FRESH TIMUR AND LAPSI ACHAR</b> deep-fried local Balambu rabbit meatballs, zesty fresh timur spice and lapsi achar	Rs.735
<b>NEPALI SPICED PANEER</b> grilled paneer with tomato, capsicum and coriander	Rs.735
<b>GARLIC PRAWNS</b> sauteed prawns with a sesame and chili sauce	Rs.1090
<b>CHEESE BOARD</b> selection of cheeses from Himalayan French Cheese served with house-made crackers and jam	Rs.1090
<b>CHARCUTERIE BOARD</b> selection of local and imported sliced meat, house-made pickles and pate, and local yak cheese	Rs.1150

## [STARTERS]

<b>MARKET VEGETABLE SOUP</b> changing seasonal vegetable soup of the day	Rs.490
<b>SHERPA SOUP</b> traditional stew with beef, local vegetables and hand-made noodles	Rs.685
<b>MARKET SALAD</b> seasonal leaves and mustard dressing	Rs.350
<b>APPLE, MINT AND FETA SALAD</b> whole wheatberry grain, pickled apple, seasonal leaves, almonds and Pokhara feta (N)	Rs.790
<b>SMOKED TROUT, CUCUMBER AND DILL</b> locally smoked trout, gin-marinated cucumbers dressed in a lemon dressing	Rs.890
<b>BEETROOT MOZZARELLA SALAD</b> organic salad leaves tossed with a salsa verde dressing, topped with semi-sundried tomatoes, mozzarella cheese and caramelized balsamic beetroot	Rs.790

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

<b>OVEN GRILLED TROUT AND PARSLEY SAUCE</b> local Bhotechaur rainbow trout fillets served with seasonal vegetables, mash potatoes and parsley sauce	Rs.1350
<b>GRILLED CHICKEN AND MOREL MUSHROOMS</b> chicken breast served with pea mash and morel mushroom sauce	Rs.1300
<b>MOREL MUSHROOM RAVIOLI</b> ricotta and morel mushrooms with cream sauce	Rs.1570

<b>OSTRICH TENDERLOIN, GREEN BEANS AND ALMOND</b> grilled ostrich tenderloin, sauteed green beans, potato terrine and red wine sauce (N)	Rs.1750
<b>BOAR BELLY AND LUKLA BEANS</b> local Khumaltar boar cooked in a tomato paprika sauce	Rs.1420
<b>MARKET ROAST VEGETABLES, BORLOTTI BEANS AND TAHINI</b> roast seasonal vegetables with tahini dressing and cashew crumb (N) (V)	Rs.960
<b>PRAWNS IN CREAM</b> sauteed prawns served with organic rice and sauteed vegetables	Rs.1360
<b>PUMPKIN AND RICOTTA RAVIOLI</b> roasted pumpkin with sage and butter	Rs.960
<b>RABBIT TORTELLINI</b> braised local Balambu rabbit stuffed tortellini with a fresh garlic, onion, cream & white wine sauce	Rs.1360
<b>WALNUT PESTO FARFALLE</b> olive oil, sundried tomatoes and toasted walnuts (N) (V)	Rs.790
<b>PORK CHOP</b> served in creamy mustard sauce with French fries & sauteed vegetables	Rs.1850
<b>THE NORWEGIAN SALMON</b> grilled salmon steak, accompanied by sautéed potatoes and a choice of creamy mustard sauce, rosemary sauce, or lemon sauce.	Rs.2550

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

All prices are inclusive of tax

(N) - contains nuts  
(V) - vegan