

Ce Sherpa

RESTAURANT

TO START

VEGETABLE CRISPS Rs. 250
ROOT VEGETABLES AND CRISPY KALE

TOMATO BRUCHETTA Rs. 490
TOMATOES, GARLIC, BASIL AND SESAME OIL ON OLIVE OIL TOAST

MUSHROOM AND SCAMORZA CRISP FLATBREAD Rs. 590
CHILI AND GARLIC SAUTÉED MUSHROOMS WITH MELTED SMOKED CHEESE

OSTRICH HEART AND MOZZARELLA CRISP FLATBREAD Rs. 620
GRILLED SLICES OF OSTRICH HEART WITH MELTED MOZZARELLA AND BALSAMIC VINEGAR

PEANUT AND CORIANDER CHICKEN Rs. 490
WITH HUMMUS AND ROASTED PEPPERS

CRISPY RABBIT, TIMUR AND LAPSI Rs. 590
DEEP-FRIED RABBIT MEATBALLS, TIMUR SPICE AND PICKLED LAPSI

FRIED BABY MAACHAA AND AIOLI Rs. 350
DEEP-FRIED LEMON MARINATED FISH AND CORIANDER

NEPALI SPICED PANEER Rs. 590
NEPALI SPICED GRILLED PANEER WITH TOMATOES AND CORIANDER

GARLIC PRAWNS Rs. 890
SAUTÉED PRAWNS, ARUGULA AND SESAME CHILI SAUCE

PATE, PISTACHIO AND CROSTINI Rs. 450
HOUSE-MADE PATE OF THE DAY WITH PARSLEY SAUCE

PROSCIUTTO AND MELON Rs. 890
ITALIAN PROSCIUTTO SLICES, SWEET MELON, ARUGULA AND BALSAMIC VINEGAR

NEPALI SPICED OSTRICH Rs. 1190
GRILLED PIECES OF OSTRICH TENDERLOIN WITH TOMATOES AND CORIANDER

CHARCUTERIE BOARD Rs. 1050
LOCAL AND IMPORTED SLICED MEAT, PICKLES, YAK CHEESE AND PATE

MARKET VEGETABLE SOUP Rs. 450
CHANGING VEGETABLE SOUP OF THE DAY

SHERPA SOUP Rs. 550
TRADITIONAL STEW WITH BEEF, VEGETABLES AND HAND-MADE NOODLES

MARKET SALAD Rs. 290
SEASONAL LEAVES AND MUSTARD DRESSING

CAPRESE SALAD Rs. 650
MARINATED ORGANIC TOMATOES, MOZZARELLA AND BASIL

WHEATBERRY, CAULIFLOWER, POMEGRANATE AND FETA Rs. 650
WHOLE WHEAT GRAIN, ROASTED CAULIFLOWER, CORIANDER AND HONEY LEMON DRESSING

SMOKED TROUT, CUCUMBER AND DILL Rs. 750
LOCALLY SMOKED TROUT, GIN CUCUMBERS, ARUGULA, CRISPY TROUT SKIN AND LEMON DRESSING.

ASPARAGUS, TOMATO AND GOAT'S CHEESE SALAD Rs. 650
ORGANIC ASPARAGUS SPEARS, MIXED MARKET GREENS AND SESAME CHILI DRESSING

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

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RESTAURANT

MAINS

STEAK FRITES Rs. 1190

GRILLED BEEF TENDERLOIN, BLACK PEPPERCORN SAUCE, FRENCH FRIES AND SIDE MARKET SALAD

BRAISED GOAT AND POLENTA Rs. 1190

SLOW-COOKED LOCAL GOAT SHOULDER, SEASONAL GREENS AND ROSEMARY

BOAR BELLY AND LUKLA BEANS Rs. 1140

LOCAL BOAR WITH A TOMATO AND PAPRIKA SAUCE

PAN-FRIED TROUT AND PARSLEY SAUCE Rs. 1075

LOCAL RAINBOW TROUT FILLET WITH MASHED POTATOES AND SEASONAL VEGETABLES

GRILLED CHICKEN BREAST AND MOREL MUSHROOMS Rs. 1050

THYME MARINATED CHICKEN WITH SWEET PEA MASH

PAN-FRIED QUAIL AND SHITAKE MUSHROOMS Rs. 1190

WITH NEW POTATOES AND SEASONAL VEGETABLES

MARKET ROAST VEGETABLES, BORLOTTI BEANS AND TAHINI Rs. 770

ORGANIC POTATOES, CARROTS AND KALE WITH A TAHINI DRESSING AND CASHEW CRUMB

PRAWNS AND CREAM Rs. 1090

SAUTÉED PRAWNS ON MIXED ORGANIC RICE AND SEASONAL GREENS



PUMPKIN AND RICOTTA RAVIOLI Rs. 770

ROASTED PUMPKIN WITH SAGE AND BUTTER

BOAR SAUSAGE TAGLIATELLE Rs. 795

HIMAL FARM LOCAL BOAR SAUSAGE WITH PARMESAN

MOREL MUSHROOM RAVIOLI Rs. 1390

RICOTTA AND MOREL MUSHROOM STUFFED RAVIOLI WITH A CREAM SAUCE AND ARUGULA

RABBIT TORTELLINI, TOMATO AND BASIL Rs. 1080

BRAISED RABBIT STUFFED TORTELLINI WITH A FRESH TOMATO SAUCE

WALNUT PESTO FARFALLE Rs. 590

EGGLESS PASTA WITH OLIVE OIL, SUNDRIED TOMATOES AND TOASTED WALNUTS

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

Our menu sources as many local and organic ingredients as possible.
Please ask our service team about our weekly farmer's market.

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