

APPETIZERS



Available any time, morning till night. Enjoy as a main course, starter or snack.

POTATO WEDGES	250
Oven baked, marinated with olive oil & herbs	
MEDITERRANEAN DIPS PLATTER	390
Eggplant caviar, hummus, beetroot moutabel, olive tapenade	
CHICKEN SANDHEKO	450
Chicken marinated with Nepali spices and herbs	
GRILLED SHRIMP	590
Marinated shrimp in olive oil, garlic, lemon, dill	
COLD VEGETARIAN SKEWERS	480
Chilled pieces of grilled eggplant, zucchini and feta cheese	
PORK SKEWERS	480
Caramelised bbq pork skewers	
GOAT CHEESE BALL	450
Goat Cheese with herbs closed in crunchy crumbs, served with vegetable puree	
CROQUETTE	450
Veg. / Non Veg.	
CHEESE PLATTER (S/L)	590/990
Assorted cheese	
MIXED PLATTER	790
Assorted cured meat and cheese	
REVISITED MOMO	490
Assorted momos - chicken, beetroot and nuts, cheese and spinach, carrot and shiitake	
VOL-AU-VENT PLATTER	450
Puff pastry cases with assorted fillings	

SALADS/SOUP



Organic vegetables, thoroughly washed in filtered water, with beautiful Italian extra-virgin olive oil based dressings

SALAD DU JOUR	450
Salad creation of the day	
GREEK SALAD	490
Tomato, feta, olive, drizzled with Italian extra virgin olive oil and lemon dressing	
PESTO CHICKEN SALAD	450
Organic green salad leaves tossed in a lemon pesto dressing, topped with marinated chicken fillet	
TANGY VERMICELLI SHRIMP SALAD	470
Chilled vermicelli rice noodles in a tangy tomato coriander sauce topped with shrimp	
COLD PESTO PASTA SALAD	400
Farfalle pasta tossed with fresh tomatoes and fresh homemade organic pesto	
GOAT CHEESE SALAD	450
Grilled goat cheese on toast served with organic mixed salad	
SOUP OF THE DAY	450
Homemade pureed soup	

MAINS



TROUT – SWEET LIME	1,250
Pan-fried trout served on a bed of wilted spinach, dressed in virgin sauce	
SALMON STEAK	1,485
Fillet of salmon with cherry tomatoes and meuniere sauce	
SEARED CHICKEN WITH CREAMY MUSHROOM SAUCE	790
Seared chicken with creamy, mushroom and white wine sauce	
MEDITERRANEAN CHICKEN	790
A chicken leg cooked in a black olive, bacon and white wine sauce	
THE BEETROOT OSTRICH STEAK	1,290
Seared ostrich served with beetroot purée and medallions	
LAMB RACK	1,580
Herb marinated rack of Lamb	
GRILLED TENDERLOIN STEAK	980
Grilled beef steak with bourbon peppercorn sauce	
VOL-AU-VENT	790
Puff pastry cases with creamy chicken & mushroom / mushroom spinach	
VEGETARIAN DELIGHT	590
Stuffed Shiitake, eggplant and zucchini with different cheeses	
<i>With above listed items you may choose a side of rice or potato</i>	
VEGETARIAN LASAGNE	790
Home baked lasagne layered with roasted veg, bechamel, tomato sauce & cheese	
SPAGHETTI AL TONNO / VEG.	550
Spaghetti in our homemade tomato and caper sauce (Tuna)	

DESSERTS



HOMEMADE MACARONS (3 PIECES)	225
Sweet meringue based French confection with ganache filling	
HOMEMADE MADELEINES (4 PIECES)	225
A traditional north-eastern French sponge cake made from finely ground almonds	
APPLE CINNAMON CAKE	550
A soft apple cake with ganache, and drops of fine apple compote	
CHOCOLATE CAKE	400
Homemade chocolate Cake – ganache, praline	
SWEET LIME MERINGUE	550
Sweet lime curd on a bed of soft almond cream, in a crunchy shortbread pastry	
MIGNARDISES	450
Assorted home-made macaroons and Madeleine	

SANDWICHES



VEGETARIAN	410
Roasted vegetables, fresh basil leaves, pesto	
CHEESE	520
Belkot and Tomme cheese, fresh basil leaves, tomato	
CHICKEN	450
Chicken, fresh basil leaves, tomato, mustard	
SMOKED HAM AND CHEESE	520
Pressed smoked ham and Belkot cheese	
NEPALI TWIST	450
Chicken with homemade Nepali style sauce	
MEDITERRANEAN	410
Olive tapenade, grilled eggplant, sundried tomato	

Add any ingredient to a sandwich above for Rs 120 per item added

MORE DELICIOUS HOT DRINKS



ORGANIC HIMALAYAN BLACK TEA	180/380
HOT LEMON WITH HONEY	180/380
GREEN/HERBAL/JASMINE TEA	180/380
FRESH MINT TEA	180/380
HOT CHOCOLATE	200
GOLDEN TIPS (POT)	480

ESPRESSO DRINKS



ESPRESSO	115
DOPPIO	180
CAPPUCCINO	200
AMERICANO	140
HAZELNUT CAPPUCCINO	230
CAFÉ LATTE	200
HONEY LATTE	230
CAFÉ MOCHA	230
MOCHA MADNESS	240

THE
OLD HOUSE



RESTAURANT

All prices are subject to
10% Service Charge & 13% VAT

New

Spicy

Vegetarian