

Erma RESTAURANT **MENU**

APPETIZER

CHICKEN MOMO Steamed Chicken Nepali Dumplings served with Tomato Chutney	650
VEGETARIAN MOMO ■ Steamed Nepali Dumplings served with Tomato Chutney	550
GRILLED PRAWNS In a Herb & Cherry Tomato Marinade accompanied with a Thai Chili Dip and Homemade Ranch Dip	1500
TRIO OF BRUSCHETTA ■ Tomato & Basil, Camembert & Onion Jam, Mushroom and Parmesan	800
WILD MUSHROOM AND PARMESAN TORTELLINI ■ With a Sundried Tomato and parmesan cream Broth	900
LAMB TORTELLINI With a Rosemary and Red Wine Sauce	1025
SLOW COOKED AUBERGINES ■ on a Potato Mousse with Tomato Salsa and Roasted Onions	800
CRISPY PORK BELLY Accompanied with scallions, Potato Mousse, Poached pears, soy and ginger reduction	900
MURG MALAI KABAB Cashew and cheese marinated chicken Accompanied with Kuchumber, Lachha Pyaz and Mint Chutney	1050
PANEER TIKKA ■ Cottage cheese Marinated with Yoghurt and Indian spices, Accompanied with Kuchumber, Lachha Onion and Mint Chutney	1050

SOUP

ROASTED TOMATO & BASIL ■ Accompanied with Home Baked Garlic Bread	500
CREAM OF MUSHROOM ■ Accompanied with Home Baked Garlic Bread	550
WILD NETTLE ■ Accompanied with Home Baked Garlic Bread	550
WONTON DUMPLING Chicken dumplings & Pokchoy in a light chicken broth topped with roasted garlic and scallions	575
TOM YUM Traditional Thai Soup with Vegetables, Chicken or Prawns	
TOM YUM VEG ■	550
TOM YUM KAI (Chicken)	600
TOM YUM KUNG (Prawn)	850

SALADS

CRUNCHY QUINOA AND AVOCADO ■ With Herbs Dressing and Balsamic Emulsion	1100
TOMATO AND MOZZARELLA CAPRESE ■ With Balsamic Pearls and Basil Pesto	900
SHAMBALA HOUSE SALAD MELEE ■ Mixed greens, pears or apples, avocado, blue cheese, radish candied walnut, and Herbs with Red Wine Vinaigrette	1100
ARUGULA SALAD ■ Arugula, sundried Tomatoes, Artichokes and goat cheese	1025
CHEF SALAD ■ Home grown organic Lettuce, cucumber, carrot, Yak cheese Cherry Tomatoes, Onions, Oyster Mushrooms, Zucchini and Olives with Herbs Vinaigrette	900
WITH MARINATED CHICKEN THIGH	1025
WITH GARLIC CHILLI PRAWNS	1500

PASTA

(CHOICE OF GLUTEN FREE PASTA AVAILABLE AT ADDITIONAL CHARGE)

PENNE NAPOLETANA ■ Penne Tossed in Italian Tomato sauce and parmesan	1150
GARLIC PRAWN RIGATONI With Scallions, Cherry Tomatoes, Chili Flakes and Parmesan	1650
SPAGHETTI A-LA CARBONARA Spaghetti with Bacon, Egg yolk & Parmesan	1350
SPAGHETTI BOLOGNESE Spaghetti with Chicken Bolognese & Parmesan	1350
PENNE A-LA PESTO ■ Penne Tossed in basil pesto, cherry tomato, spinach and parmesan cheese	1325
PAN FRIED GNOCCHI WITH VEGETABLES ■ Gnocchi with seasonal vegetables, cherry tomato, spinach, Parmesan and sundried tomato pesto	1350

PIZZA

MARGHERITA CAPRESE ■ With tomato sauce, mozzarella cheese, tomato slices and fresh basil	1100
GIARDINIERA A-LA FUNGI ■ With tomato sauce and mozzarella cheese, tomatoes, Sweet peppers, black olives and fresh basil	1100
PEPPERONI With tomato sauce and three types of cheese and pork pepperoni slices	1250
AL POLLO With tomato sauce and mozzarella cheese, spicy chicken and spring onion	1250

EXTRA TOPINGS FOR PIZZA

SUN DRIED TOMATO	300
MUSHROOMS	200
OLIVES	200
PORK PEPPERONI	300
PORK HAM	300
CHICKEN	300
PRAWNS	600

SANDWICHES, BURGERS AND WRAPS

Served with the choice of French Fries OR Potato Wedges OR Salad



ERMA HOUSE BEEF BURGER Beef Patty Served with Sunny side up egg, Pork Bacon, Onion jam	1250
CHICKEN BURGER Chicken Patty Served with Sunny side up egg, onion jam	1100
VEGETABLE BURGER ■ Vegetable Patty Served with Sunny side up egg, onion jam	1000
CLUB SANDWICH Choice of white or brown bread with chicken, ham, egg, cheese and vegetables	1200
ZUCCHINI, TOMATO AND MOZZARELLA PANINI ■ With Sweet peppers & Basil Pesto	1075
YOGHURT MARINATED CHICKEN WRAP Soy and honey infused yoghurt marinated chicken with vegetable and homemade mint sauce	1000
SPICY PANEER WRAP ■ Yoghurt marinated Paneer with vegetable and homemade mint sauce	975

Prices are inclusive of all taxes.





■ Vegetarian (may contain eggs)

■ Vegan


ENTREE









PAN SEARED SALMON FILLET On a bed of Black Rice Risotto	3150
FISH AND CHIPS Batter Fried Stripes of Basa Fish accompanied with French Fries and Tartar Sauce	1150
SLOW BRAISED MUTTON SHANK Served with Roasted Farm Vegetables, Creamy Mash Potatoes & a Red Wine Jus	2000
HERB MARINATED ROASTED BONELESS CHICKEN THIGH Accompanied with Garlic Infused Millet Rice Farm Vegetables	1250
BALSAMIC INFUSED GRILLED PORK STEAK Served with Potato wedges, grilled Farm Vegetables	1450
GRILLED TENDERLOIN STEAK Served with French Fries, Sautéed Farm Vegetables and Rosemary Reduction	1400
SHAMBALA'S SIGNATURE CHICKEN BBQ Sauce Infused Bacon and cheese stuffed Chicken Breast served with mashed potato, sautéed vegetables and grilled Tomato.	1250
COTTAGE CHEESE AND MUSHROOM CANNOLI  With wilted Spinach & Basil infused Tomato and Oats Risotto	1200
HIMALAYAN BLACK RICE RISOTTO  Locally grown black rice cooked with parmesan, oyster mushroom cream and mix herbs	1250
HERBS DUSTED TOFU  Accompanied with wilted spinach, Farm vegetable and coconut miso broth	1100

HIMALAYAN DISHES

THUKPA Tibetan Noodle Soup cooked with Aromatic Nepali Spices, seasonal vegetables in Vegetable or Chicken Broth	
VEGETARIAN THUKPA 	650
VEGETARIAN THUKPA WITH EGG	725
CHICKEN THUKPA	850
NEPALI THALI With Basmati Rice, Himalayan Black Dal, Seasonal Farm Vegetable Curry, Sautéed green leafy vegetable (Spinach) with a choice of Veg or meat curry.	
MUTTON THALI	1400
CHICKEN THALI	1200
FISH THALI	1200
VEGETARIAN THALI 	1100
PRAWN CURRY Served with Basmati Rice, Kuchumber and Pappad	1600
CHICKEN CURRY Served with Kuchumber and Pappad	950
CHOWMEIN Nepali style wok fried noodles with vegetables or Chicken	
VEGETARIAN CHOWMEIN 	700
CHICKEN CHOWMEIN	850
FRIED RICE Nepali style wok fried rice with vegetables or Chicken	
VEGETARIAN FRIED RICE 	750
CHICKEN FRIED RICE	850
AROMATIC NEPALI SPICES MARINATED GRILLED FISH FILLET Accompanied by wilted Spinach, Sesame infused leek black rice, Mustard, fresh Onion and Tomato Gravy and grilled cherry tomatoes	1375

INDIAN DISHES

BIRYANI Aromatic Indian Spices Marinated Vegetables or Chicken or mutton cooked with spiced rice served with Kuchumber and Raita	
CHICKEN BIRYANI	1300
MUTTON BIRYANI	1450
VEGETARIAN BIRYANI 	1200
MUTTON ROGAN JOSH Slow cooked Mutton in onion and tomato gravy accompanied with Kuchumber and Pappad	1400
CHICKEN BUTTER MASALA Tandoori roasted Chicken cooked in Makhani Gravy accompanied with Kuchumber and Pappad	1200

MURG KURCHA SAAG Yoghurt marinated chicken accompanied with sautéed spinach	1150
CHICKEN TIKKA MASALA Tandoori roasted Chicken cooked in spicy onion and tomato Gravy accompanied with Kuchumber and Pappad	1150
BENGALI FISH CURRY Boneless fish cooked in traditional Bengali spices accompanied with Kuchumber and Pappad	1100
KUMBH SHABNAM CURRY 	950
Mushroom and Green pea curry, accompanied with Kuchumber and Pappad	
KASHMIRI MALAI KOFTA 	1000
Deep fried Paneer and Vegetable Patties cooked in Cashew Nut Gravy accompanied with Kuchumber and Pappad	
LASOONI PALAK PANEER 	950
Cottage cheese cooked with fresh Spinach Puree, accompanied with Kuchumber and Pappad	
PANEER BUTTER MASALA 	1000
Paneer cooked in Makhani Gravy accompanied with Kuchumber and Pappad	
LAHORI KADHAI VEGETABLES 	750
Fried cauliflower and potato cooked with aromatic Indian spices and gravy	
DAAL TADKA 	650
Yellow lentil tempered with onion, garlic, tomato and fresh coriander	
DAAL MAKHANI 	900
Black Lentil and Kidney Beans tempered with Makhani gravy Butter and Cream	
ALOO GOBI ADRAKI 	750
Fried cauliflower and potatoes cooked with aromatic Indian spices and gravy	

NAAN AND ROTI


NAAN	
PLAIN	200
BUTTER	225
GARLIC	225
CHILI	225
TANDOORI ROTI	
PLAIN	200
BUTTER	225
CHAPATI	
PLAIN	200
BUTTER	225
RICE	
PLAIN RICE	300
KASHMIRI PULAO	350
JEERA RICE	325

DESSERT

VANILLA CREME BRULEE	450
CHOCOLATE AND MILLET FONDANT	600
SEASONAL FRUIT PANNACOTTA	450
BASQUE BURNT CHEESE CAKE	575
DARK CHOCOLATE BROWNIE WITH VANILLA ICECREAM	575
CHOICE OF ICECREAM STRAWBERRY / CHOCOLATE / VANILLA	600
SEASONAL FRESH CUT FRUIT PLATTER	525
PASTRY OF THE DAY (Please ask server for details)	

Please ask your server for food details and any dietary requirement you may have. Thank You!

Prices are inclusive of all taxes.

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 Vegan