



HOTEL
SHAMBALA
KATHMANDU



Ernia
RESTAURANT

IN-ROOM DINING MENU

AVAILABLE FROM 11:00 AM - 10:00 PM

APPETIZER

- CHICKEN MOMO** 675
Steamed Chicken Nepali Dumplings served with Tomato Chutney
- VEGETARIAN MOMO** 575 
Steamed Nepali Dumplings served with Tomato Chutney
- GRILLED PRAWNS** 1550
In a Herb & Cherry Tomato Marinade accompanied with a Thai Chili Dip and Homemade Ranch Dip
- TRIO OF BRUSCHETTA** 825 
Tomato & Basil, Camembert & Onion Jam, Mushroom and Parmesan
- WILD MUSHROOM AND PARMESAN TORTELLINI** 950 
With a Sundried Tomato and parmesan cream Broth
- LAMB TORTELLINI** 1050
With a Rosemary and Red Wine Sauce
- SLOW COOKED AUBERGINES** 825 
on a Potato Mousse with Tomato Salsa & Roasted Onions
- CRISPY PORK BELLY** 950
Accompanied with scallions, Potato Mousse, Poached pears, soy and ginger reduction
- MURG MALAI KABAB** 1100
Cashew & cheese marinated chicken Accompanied with Kuchumber, Lachha Pyaz and Mint Chutney
- PANEER TIKKA** 1100 
Cottage cheese Marinated with Yoghurt and Indian spices, Accompanied with Kuchumber, Lachha Onion and Mint Chutney

PASTA






(CHOICE OF GLUTEN FREE PASTA AVAILABLE AT ADDITIONAL CHARGE)

- PENNE NAPOLETANA** 1175 
Penne Tossed in Italian Tomato sauce and parmesan
- GARLIC PRAWN RIGATONI** 1700
With Scallions, Cherry Tomatoes, Chili Flakes & Parmesan
- SPAGHETTI A-LA CARBONARA** 1400
Spaghetti with Bacon, Egg yolk & Parmesan
- SPAGHETTI BOLOGNESE** 1400
Spaghetti with Chicken Bolognese & Parmesan
- PENNE A-LA PESTO** 1350 
Penne Tossed in basil pesto, cherry tomato, spinach and parmesan cheese
- PAN FRIED GNOCCHI WITH VEGETABLES** 1375 
Gnocchi with seasonal vegetables, cherry tomato, spinach, Parmesan and sundried tomato pesto


SOUP

- ROASTED TOMATO & BASIL** 525 
Accompanied with Home Baked Garlic Bread
- CREAM OF MUSHROOM** 575 
Accompanied with Home Baked Garlic Bread
- WILD NETTLE** 575 
Accompanied with Home Baked Garlic Bread
- WONTON DUMPLING** 600
Chicken dumplings & Pokchoy in a light chicken broth topped with roasted garlic and scallions
- TOM YUM**
Traditional Thai Soup with Vegetables, Chicken or Prawns
- TOM YUM VEG** 575 
TOM YUM KAI (Chicken) 650
TOM YUM KUNG (Prawn) 875

SALADS

- CRUNCHY QUINOA AND AVOCADO** 1150 
With Herbs Dressing and Balsamic Emulsion
- TOMATO AND MOZZARELLA CAPRESE** 950 
With Balsamic Pearls and Basil Pesto
- SHAMBALA HOUSE SALAD MELEE** 1150 
Mixed greens, pears or apples, avocado, blue cheese, radish candied walnut, and Herbs with Red Wine Vinaigrette
- ARUGULA SALAD** 1050 
Arugula, sundried Tomatoes, Artichokes and goat cheese
- CHEF SALAD** 950 
Home grown organic Lettuce, cucumber, carrot, Yak cheese Cherry Tomatoes, Onions, Oyster Mushrooms, Zucchini and Olives with Herbs Vinaigrette
- WITH MARINATED CHICKEN THIGH** 1050
- WITH GARLIC CHILLI PRAWNS** 1550

PIZZA

- MARGHERITA CAPRESE** 1150 
With tomato sauce, mozzarella cheese, tomato slices and fresh basil
- GIARDINIERA A-LA FUNGI** 1150 
With tomato sauce and mozzarella cheese, tomatoes, Sweet peppers, black olives and fresh basil

 Vegetarian (may contain eggs)  Vegan

Prices are inclusive of all taxes.

PEPPERONI With tomato sauce and three types of cheese and pork pepperoni slices	1300
AL POLLO With tomato sauce and mozzarella cheese, spicy chicken and spring onion	1300
EXTRA TOPINGS FOR PIZZA	
SUN DRIED TOMATO	300
MUSHROOMS	200
OLIVES	200
PORK PEPPERONI	300
PORK HAM	300
CHICKEN	300
PRAWNS	600

SANDWICHES, BURGERS & 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	1300
CHICKEN BURGER Chicken Patty Served with Sunny side up egg, onion jam	1150
VEGETABLE BURGER ■ Vegetable Patty Served with Sunny side up egg, onion jam	1050
CLUB SANDWICH Choice of white or brown bread with chicken, ham, egg, cheese and vegetables	1250
ZUCCHINI, TOMATO AND MOZZARELLA PANINI ■ With Sweet peppers & Basil Pesto	1100
YOGHURT MARINATED CHICKEN WRAP Soy and honey infused yoghurt marinated chicken with vegetable and homemade mint sauce	1050
SPICY PANEER WRAP ■ Yoghurt marinated Paneer with vegetable and homemade mint sauce	1000

HIMALAYAN DISHES

THUKPA

Tibetan Noodle Soup cooked with Aromatic Nepali Spices, seasonal vegetables in Vegetable or Chicken Broth

VEGETARIAN THUKPA ■	700
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ENTREE

PAN SEARED SALMON FILLET On a bed of Black Rice Risotto	3200
FISH AND CHIPS Batter Fried Stripes of Basa Fish accompanied with French Fries and Tartar Sauce	1200
SLOW BRAISED MUTTON SHANK Served with Roasted Farm Vegetables, Creamy Mash Potatoes & a Red Wine Jus	2050
HERB MARINATED ROASTED BONELESS CHICKEN THIGH Accompanied with Garlic Infused Millet Rice Farm Vegetables	1300
BALSAMIC INFUSED GRILLED PORK STEAK Served with Potato wedges, grilled Farm Vegetables	1500
GRILLED TENDERLOIN STEAK Served with French Fries, Sautéed Farm Vegetables and Rosemary Reduction	1450
SHAMBALA'S SIGNATURE CHICKEN BBQ Sauce Infused Bacon and cheese stuffed Chicken Breast served with mashed potato, sautéed vegetables and grilled Tomato.	1300
COTTAGE CHEESE AND MUSHROOM CANNOLI ■ With wilted Spinach & Basil infused Tomato and Oats Risotto	1250
HIMALAYAN BLACK RICE RISOTTO ■ Locally grown black rice cooked with parmesan, oyster mushroom cream and mix herbs	1300
HERBS DUSTED TOFU ■ Accompanied with wilted spinach, Farm vegetable and coconut miso broth	1150

INDIAN DISHES

BIRYANI

Aromatic Indian Spices Marinated Vegetables or Chicken or mutton cooked with spiced rice served with Kuchumber and Raita

CHICKEN BIRYANI	1400
MUTTON BIRYANI	1500
VEGETARIAN BIRYANI ■	1250
MUTTON ROGAN JOSH Slow cooked Mutton in onion and tomato gravy accompanied with Kuchumber and Pappad	1450

■ Vegetarian (may contain eggs)


■ Vegan

Prices are inclusive of all taxes.

VEGETARIAN THUKPA WITH EGG 750
CHICKEN THUKPA 900

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 1450
CHICKEN THALI 1250
FISH THALI 1250
VEGETARIAN THALI  1150

PRAWN CURRY 1700
Served with Basmati Rice, Kuchumber & Pappad

CHICKEN CURRY 1000
Served with Kuchumber and Pappad

CHOWMEIN

Nepali style wok fried noodles with vegetables or Chicken

VEGETARIAN CHOWMEIN  725
CHICKEN CHOWMEIN 900

FRIED RICE

Nepali style wok fried rice with vegetables or Chicken

VEGETARIAN FRIED RICE  775
CHICKEN FRIED RICE 900

AROMATIC NEPALI SPICES 1425
MARINATED GRILLED FISH FILLET

Accompanied by wilted Spinach, Sesame infused leek black rice, Mustard, fresh Onion and Tomato Gravy and grilled cherry tomatoes

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

CHICKEN BUTTER MASALA 1250
Tandoori roasted Chicken cooked in Makhani Gravy accompanied with Kuchumber and Pappad

MURG KURCHA SAAG 1200
Yoghurt marinated chicken accompanied with sautéed spinach

CHICKEN TIKKA MASALA 1200
Tandoori roasted Chicken cooked in spicy onion & tomato Gravy accompanied with Kuchumber & Pappad

BENGALI FISH CURRY 1150
Boneless fish cooked in traditional Bengali spices accompanied with Kuchumber and Pappad


KUMBH SHABNAM CURRY  1000
Mushroom and Green pea curry, accompanied with Kuchumber and Pappad


KASHMIRI MALAI KOFTA  1050
Deep fried Paneer and Vegetable Patties cooked in Cashew Nut Gravy accompanied with Kuchumber and Pappad


LASOONI PALAK PANEER  1000
Cottage cheese cooked with fresh Spinach Puree, accompanied with Kuchumber and Pappad

PANEER BUTTER MASALA  1050
Paneer cooked in Makhani Gravy accompanied with Kuchumber and Pappad

LAHORI KADHAI VEGETABLES  775
Fried cauliflower and potato cooked with aromatic Indian spices and gravy

DAAL TADKA  675
Yellow lentil tempered with onion, garlic, tomato and fresh coriander


DAAL MAKHANI  950
Black Lentil and Kidney Beans tempered with Makhani gravy Butter and Cream

ALOO GOBI ADRAKI  775
Fried cauliflower and potatoes cooked with aromatic Indian spices and gravy

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 600
STRAWBERRY / CHOCOLATE / VANILLA
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!

 Vegetarian (may contain eggs)

 Vegan

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