

Vegetarian Dishes

Side €12.00 Main €15.40

47. Bombay Aloo

Pan fried potatoes cooked with tomato sauce, cumin seeds and spices, garnished with fresh coriander, spring onions and ginger.

48. Saag Paneer [7]

Spinach with cottage cheese Sherpa style, cooked with fresh cream and flavoured with garlic and black pepper.

49. Mattar Paneer [7]

Sherpa style cottage cheese cooked with fresh peas in a mild sauce.

50. Chana Masala

A delicious dish of chickpeas cooked with mild curry sauce and sauteed onions, garnished with ginger, coriander and spring onions.

51. Mixed Vegetables Tarkari

Fresh seasonal vegetables prepared in sherpa style, cooked to your liking from mild to hot.

52. Saag Aloo [7]

Fresh spinach cooked with potato, ginger, garnished with fresh ginger and coriander.

53. Daal Jhaneko [7]

Our unique interpretation of the famous lentil dish cooked with ghee, garnished with garlic and coriander.

54. Aloo Gobi

Fresh cauliflower and potatoes cooked in curry sauce, fresh herbs and spices.

Biryani

The famous eastern celebration dish cooked with your choice of meat or vegetable, basmati rice, onion, cashewnut, kismis and spices. Garnished with coriander.

Sherpa Special [2]	€20.90
Chicken	€16.40
Lamb	€18.40
King Prawn [2]	€19.40
Vegetable	€15.40

All Biryani dishes are served with a mixed vegetable sauce.

NAAN BREADS

Naan Bread	€3.50
Garlic Naan	€4.50
Peshwari Naan	€4.50
Cheese Chilli Naan	€4.70
Keema Naan	€4.90
Chapathi	€3.50
Garlic Onion & Coriander Naan	€4.90
Homemade Chips [12]	€3.90



RICE DISHES

Basmati Rice	€3.50
Pilau Rice	€4.20
Mushroom Rice	€4.50
Sherpa Special Fried Rice (8)	€4.90
Egg Fried Rice (3)	€4.50

Kids Menu

€12.90

- Very Mild Chicken Curry
- Chicken Korma [7, 8]
- Butter Chicken [7]
- Chicken Tikka Masala [7, 8]
- Chicken Nuggets & Chips

All kids' dishes served with either Rice, Naan Bread or Homemade Chips. All Dishes cooked specially with kids in mind and served extra mild.

SIDE ORDERS

Raita (7)	€3.50
Side Sauce	€6.40
Poppadom (1,5,6,7,11,15)	€2.50
Dips	€1.50
Fresh Salad	€6.50
Soft Drinks	€2.50

Chilli Guide

- Hint of Spice
- Medium Hot
- Madras Hot
- Vindaloo Hot

PLEASE NOTE: SOME DISHES CONTAIN NUTS, DAIRY PRODUCTS ETC. IF YOU REQUIRE MORE DIETARY INFORMATION, PLEASE DO NOT HESITATE TO ASK A MEMBER OF STAFF. GLUTEN FREE AVAILABLE.

Outside Catering Available - Ask for Details

CreatePrint (028) 71 353504

Restaurant Early Bird Menu 3 Course €27.90
Sunday to Thursday 4:30pm - 7:00pm (Dine in Only)

Allergen Information - Please ask a member of staff if you require further information



EST 2017

Open 6 Days
 4.30pm - 10pm
 Closed Tuesday

SHERPA
 INDIAN & NEPALESE RESTAURANT

Takeaway Menu

10 Lower Main Street, Buncrana,
 Co, Donegal F93 H3A4

Gift vouchers available online & instore
www.sherparestaurant.ie
 Facebook: SherpaBuncrana

Tel: (074) 932 0978
 (074) 936 3582

Starters

- Aloo Kerau Chatpat [1]** €6.40
Spicy potato pan fried with fresh peas, chillies, spring onions, ginger & coriander, served in chapati bowl.
- Vegetable Pakora** €7.00
Finely chopped vegetables mixed with gram flour and deep fried.
- Vegetable Samosa [1]** €7.00
Pastry Parcels with stuffing of potatoes, green peas and fresh herbs.
- Onion Bhaji** €7.00
Shallow fried onion slices with cumin seeds, mild spices and deep fried.
- Aloo Chop** €7.00
Mashed potatoes infused with ginger, cumin, coriander and deep fried.
- Kukhurako Wings** €8.40
Tandoori chicken wings, cooked in Sherpa style.
- Momo with Achar** €18.90
(For Two to Share) [1, 11] £16.90
Nepalese chicken or vegetable dumplings, served with homemade chutney.
- Tareko Jhinga Macha [2]** €8.00
Prawns dipped in batter and deep fried.
- Tandoori Mix-Max [2, 7]** €18.90
(For 2 Persons)
Combination of lightly marinated Chicken Tikka, Lamb Tikka, Seekh Kebab, King Prawn and Tandoori Chicken.
- Tandoori King Prawn** €11.00
King Prawns Marinated in Spices, Herbs and cooked in Tandoori Oven
- Chicken or Lamb Tikka**
~ Chicken €8.40
~ Lamb €9.40
Tender pieces of chicken breasts or lamb marinated in mixed Indian spices, cooked in the tandoori oven.

- Nawabi Sheekh Kebab [7]** €8.40
Mince lamb marinated with ginger, garlic, coriander, lightly spiced and skewered in the Tandoori oven.
- Kukhurako Pakora** €7.40
Strips of chicken breasts slightly spiced, dipped in gram flour batter and deep fried.

Tandoori Mains

Please note:- Only the main dishes served with Pilau Rice, Basmati Rice, Plain Naan or Chips.
(All Meats are marinated overnight and cooked in clay oven)

- Tandoori Chicken [7]** €15.90
Chicken on the bone marinated overnight in natural yoghurt, ginger, garlic and Indian spices
- Seekh Kebab [7]** €16.90
Finely minced lamb with a blend of herbs and Himalayan spices.
- Khasi Ko Karang [7]** €20.90
Lamb chops marinated in spices and yogurt cooked in tandoori oven.
- Tandoori Jumbo King Prawns [2, 7]** €20.90
King prawn marinated in yoghurt and Indian spices.
- Shashlik (Chicken, Lamb) [7]**
~ Chicken €16.50
~ Lamb €17.50
Boneless meat marinated in fresh herbs, cooked with mixed peppers, mushrooms, courgettes and onions
- Sherpali Sakahari [7]** €15.90
Lightly marinated cottage cheese, mushrooms, onions, courgettes, peppers with Himalayan spices.
- Gorkhali Mixed Grill [2, 7]** €21.50
Combination of Chicken Tikka, Lamb Tikka, Shish Kebab, Jumbo King Prawn & Lamb chop served with masala sauce.

Sherpa Chef Specialities

Paneer or Vegetable €16.10 **Chicken** €17.50 **Lamb** €19.50 **Prawn** €20.90

- Tikka Masala [7, 8]**
Tomato & cream-based sauce with ground cashew nuts.
- Butter Masala [7]**
Your choice of meat or vegetables cooked in a fresh cream, onion sauce with butter.
- Nepalese Meat Masala [8]** //
Tender pieces of chicken or lamb meat cooked in Himalayan spices & herbs.
- Makhani [7]**
Creamy Butter Sauce Dish made with tomato puree, fresh spices ground Fennick leaves and black pepper, all to a nice blend.
- Chilli Nanglo** //
Tandoori meat cooked with green chillies, onions, green peppers and fresh herbs. Pure Nepalese dish.
- Macha Tarkari [4, 8, 10]** // €20.10
Nepalese fish curry cooked in Sherpa style.
- Keema Aloo [7]** // €17.10
Minced lamb cooked with potatoes and spices, garnished with fresh ginger and coriander.
- Garlic Chilli Masala** //
Cooked in a spicy sauce with garlic, green chillies, and a touch of tomato and fresh lemon.
- Gorkhali [8]** //
A very popular Nepalese dish, cooked with Sherpa sauce, fresh chillies, coriander, ginger and touch of garlic.
- Ledo-Bedo** // [8]
A famous traditional Nepalese curry cooked with tomatoes, onions, Sherpa sauce and Himalayan spices.
- Masu Chicken Chilli** // €18.10
Lightly battered deep fried chicken strips with fresh chillies and touch of tomato & fresh lemon.
- Malabari Curry** // [8, 10]
A dish from Kerala cooked in spicy sauce with coconut milk, black pepper, onions and curry leaves.
- Saag** // [7]
Tender piece of meat with fresh spinach, herbs in a creamy curry sauce.
- Khasi Ko Chilli** // €17.70
Slices of lamb, simply pan fried with onions, mixed peppers, fresh chillies, coriander, ginger & garlic.
- Tharu Nepalese Curry** // €2 supplement
Traditional Tharu curry is cooked with any meat, freshly prepared with coconut onions, peppers and tomato finished with all the garnish.

[Please note: - All main dishes served with either Basmati Rice, pilau Rice, Naan Bread or Homemade Chips. Other side €1 extra.

Ethnic All Time Favourite

Please note: - Only the main dishes served with Pilau Rice, Basmati Rice, Plain Naan or Chips.

Paneer or Vegetable €15.70 **Chicken** €16.70 **Lamb** €18.10 **Prawn** €19.90

- Curry Masala** //
Traditional style curry masala, cooked to your liking from mild to hot.
- Bhuna** //
Traditional curry dish cooked in a mild to medium thick sauce with green peppers, tomato, onions, spices and herbs.
- Balti** //
Balti dishes are traditional dishes cooked with garlic, ginger, spices and Balti sauce with green peppers, onion and topped with fresh coriander.
- Jalfrezi** //
An infusion of sweet, sour and spicy curry flavours, sliced peppers, onions, fresh coriander and finished with a touch of lemon.
- Karahi** //
Cooked to your preferred heat with ginger, mixed peppers, onions & tomatoes, flavoured with spices and fresh coriander leaves.
- Madras [8, 10]** ///
Cooked in hot and spicy sauce with blended spices.
- Dopiaza** //
Cooked in a curry sauce with tomato sauce, onion cubes, fresh coriander and spices.
- Korma [7, 8]**
A traditional light and flavored dish made with ground almond & cashew nuts, cooked in spice and cream.
- Rogan Josh** // [7]
Kashmiri curry dish cooked with green peppers, tomato, onions, spices and herbs.
- Dhansak** //
An Indian dish cooked with yellow lentils, pineapple, spices and herbs.
- Vindaloo** ///
An ancient Indian dish very popular in Goa is cooked with potatoes in hot spicy sauce with tomatoes, ginger, cloves, dried chillies, cinnamon and fresh lemon.

Choose your favourite meat or vegetable: Lamb, Chicken, king Prawn, Paneer (Cottage Cheese) or simply go vegetable.

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