



# CHULHO

Authentic Nepalese Cuisine



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## Lunch Specials - 17.50

Monday - Friday 11am - 3 pm

\* Excluding Public Holidays



1. Daal, Bhat, Tarkari, Achar  
(Lentil Soup, Rice, Curry, Pickle)
2. Chips or Chicken Chilli With Rice
3. Chicken Tikka, Seekh Kabab & Naan
4. Vatmas, Chiura, Choila, Achar
5. Butter Chicken & Rice
6. Lunch Mo:Mo: Platter Chic/Veg [12Pcs]  
(Steamed/Pan Fried/ Sandheko)

## Veg Starters



- Papadum** 4
- Veg Samosa** 4.50  
Spiced boiled potato & Veg in cased homemade pastry & deep fried
- Pani Puri** 14  
Fried plain flour balls, mixture of tasty spicy mashed potato, onion, black chickpeas & refreshment homemade tangy pani (water)
- Aalu Achar (Nepalese Style Potato Salad)** 14  
Boiled potato, fresh carrot, cucumber, lemon juice, Nepalese herbs & spices marinated
- Vatmas (Fried Soyabean)** 14  
Spicy mixture of onion, tomato, shallot, fresh ginger, garlic, coriander, lemon juice, authentic Nepalese spices and mustard oil

**ChatPate** 14

Hot & spicy mixture of boiled potato, tomato, onion, coriander, lime juice & puffed rice

**Mix Veg Pakoda** 14

Marinated mixture of onion, chickpeas, flour, chef's special herbs & spices delicately deep fried. Served with tamarind sauce.

**Chow Chow** 14

(Nepalese Instant Noodles Sandheko)

Spicy mixture of onion, tomato, shallot, fresh ginger, garlic, coriander, lemon juice, authentic Nepalese spices and vegetable oil

**Peanut Sandheko** 15

Spicy mixture of fresh onion, tomato, shallot, ginger, garlic, coriander, lemon juice, authentic Nepalese spices and vegetable oil

**Samosa or Papdi Chat** 16

Samosa topped with chickpeas, chopped onions, snacks, yoghurt & special sauces

**Paneer Pakoda** 20

Homemade mix masala stuffed inside cottage cheese & deep fried

**Veg Khaja Set** 28

Pakoda, Aalu achar, samosa, salad, vatmas, chiura & tamarind sauce



# Non Veg Starters

## Extra \$8 for Set

Pan fried Crunchy beaten rice flex, salad, prawn cracker, aalu achar & marinated fried soybean

## Chhoila Set Available

### Chicken/Lamb/Goat/Buff 18/19/19/20

Charcoal grilled marinated diced fillets tossed on fresh chopped ginger garlic, coriander, Mustard oil with roasted homemade masala.

## Sekuwa(Skewer) Set Available

### Chicken/Lamb/Goat/Buff 18/19/19/20

Marinated in ginger, garlic & Nepalese spices boneless chicken fillet or diced lamb, goat roasted on clay oven

## Seekh Kebab 18

Minced lamb infused with spices and herbs on a skewer

## Bhuttan Set Available 20

Boiled goat giblets pan fried with onion & homemade masala

## Sukuti Set Available 20/22

Sukuti, peanuts, chiura, aalu achar, sidra ko achar, salad

## Taas 22

Overnight marinated diced goat in garlic, ginger and homemade spice, roasted on thicken iron pan served with puffed rice, salad & chutney



## Nepali Style Chicken Fried 22

Spicy Marinated chicken with bone

## Newari Khaja - 28/29/29/30

### Chicken/Lamb/Goat/Buff

Chhoila, bara, egg, aalu bodi tama, aalu achar, vatmas, chiura, salad

## Chicken Tikka Sizzler (half/full) 18/32

Clay ovened Boneless chicken fillets marinated overnight in tandoori spices and served with mint sauce.

## Chicken Tandoori Sizzler (half/full) 18/32

Charcoal roasted whole chicken marinated overnight in tandoori spices served with mint sauce.

## Tandoori King Prawn 30

Prawn Marinated in tandoori spice roasted on clayoven

## Chicken sizzler nepalese style 30

white mushroom creamy sauce, veg and noodles

## Meat Lover Sizzler 32

Combinations of Chicken tikka, tandoori chicken, king prawns, seekh kebab





## Veg Curry

### Daal Fried 19

Over night soaked lentils fried with onion, spices & cooked in slow heat

### Chana Masala 19

Chickpeas cooked with traditional herbs & spices

### Aalu Bodi Tama 20

Delicious combination of potato, black eyed beans, bamboo shoot on Nepalese traditional spices & herbs

### Aalu Kauli 20

Potato & cauliflower sautéed with onion & masala gravy

### Alu Kerau 20

Potato and green peas in masala curry

### Mixed Veg Curry 23

Seasonal fresh vegetables cooked with herbs and spices

### Mixed Veg Korma 23

Seasonal fresh vegetables cooked in kashmiri sauce, nuts & fruit

### Palak Paneer 23

Freshly blended spinach & paneer slowly cooked in aromatic spices

### Mutter Paneer 23

Fried cottage cheese & green peas simmered in tomato & onion spices gravy

### Butter Paneer Masala 23

Fried cottage cheese cooked in herbs & spices with creamy tomato gravy

### Paneer Tikka Masala 23

Fried paneer simmered in chop masala, capsicum, spices & tomato gravy

## Biryani

Saffron rice flavoured with aromatic spices medium hot served with raita condiment of spices yoghurt cucumber carrot & roasted cumin seed.

### Vegetable or Chicken 23 Lamb or Goat 24



## NON- VEG CURRY

**Chicken or Lamb or Goat** 23/24/24

(Nepalese Style)

Diced meat cooked with Combination of Nepalese homemade spices.

**Butter Chicken** 24

Delicious chicken tikka cooked in rich creamy red tomato sauce

**Mango Chicken** 24

Diced chicken cooked with freshly blended mango & aromatic herbs

**Pepper Chicken** 24

Diced chicken cooked with chef special pepper gravy

**Chicken Tikka Masala** 24

Chicken tikka cooked with chop masala, capsicum in spices yoghurt sauce

**Lamb Rogan Josh** 25

Tender Meat cooked in Aromatic spices, onion & tomato

**Korma- Chicken or Lamb** 24/25

Boneless diced meat cooked with almond & cashew paste with a touch of fresh cream



**Vindaloo- Chicken or Lamb** 24/25

Tender meat cooked with tomato, onion gravy in rich hot vindaloo paste

**Chicken or Lamb Saag** 24/25

Cooked in fresh garden spinach & herbs

**Prawn Curry** 30

Prawn cooked in rich onion gravy with aromatic spices

## Chilli Special

Tossed with tomato, capsicum, onion in chef's special chilli sauces

**Chips Chilli** 18

**C (Chilli MoMo) steamed** 20/22  
Vegetable Or Chicken/Buff

**Chicken Chilli** 20

**Sausage Chilli** 20

**Paneer Chilli** 20

**C (Chilli MoMo) Fried** 21/24  
Vegetable Or Chicken/Buff

**Buff Chilli** 24

**Prawn Chilli** 30





## Mo: Mo: Nepalese Dumpling

10 pcs per serving

**Steamed Mo:Mo:** 15.5/16.5  
Chicken or Vegetable / Buff

**Spicy Mo: Mo: (Steamed)** 17  
Chicken or Vegetable

**Fried Mo:Mo:** 17.5/18  
Chicken or Vegetable / Buff

**Kothey Mo:Mo:** 17.5/18  
Slightly Pan Fried – Chicken or Vegetable / Buff

**Sandheko Mo:Mo:** 17.5/18  
Awesome marination of diced onion, tomato & Nepalese herbs - Chicken or Vegetable / Buff

**Jhol (Soup) Mo:Mo:** 17.5/18  
MoMo in fresh tomato Soup  
Chicken or Vegetable / Buff

**Kathmandu Mo: Mo:** 17.5/18  
MoMo in Ktm street style sauce  
chicken or vegetable / Buff

**Mo: Mo Platter: (Chic or veg/Buff)** 45/48  
Combinations of 24 pcs MoMoz ... steamed, fried, kothey, sandy chicken or vegetable / Buff

**Mixed Mo: Mo Platter:** 47/50  
Combinations of 24 pcs MoMo ... steamed, fried, kothey, sandy chicken and vegetable/Buff

\* Additional charge for extra pickle/sauce mo:mo: sauce : Small 50¢, Large \$2

## Thuppa

Noodle and Mix Vegetable in Tibetan Style Creamy Soup

**Vegetable** 17  
**Chicken or Egg** 18  
**Lamb or Goat / Buff** 19/20  
**Mixed (Mix Veg, Chicken, Egg) / Buff** 20/21

## Fried Rice

Basmati Rice and Mixed Vegetable in Clarified Butter Ghee / Wok Fried

**Vegetable Fried Rice** 17  
**Chicken or Egg** 18  
**Lamb or Goat / Buff** 19/20  
**Mixed (Mix Veg, Chicken, Egg) / Buff** 20/21

## Chowmein

(Nepalese Style Wok Fried Noodle)

Noodle & mix vegetable in soya & touching with homemade special sauce

**Vegetable** 17  
**Chicken or Egg** 18  
**Lamb or Goat / Buff** 19/20  
**Mixed (Veg, Chicken, Egg) / Buff** 20/21



## Thali Special

(\$2 for takeaway thali)  
(no SHARE, no choice on set)

### Nepali Bhaat Ko Thali: 29

Veg or Chicken or Lamb or Goat  
Basmati Rice, Daal (Lentil Soup) Saag (Spinach),  
Pickle, Papadum, Salad & Dessert

### Gundruk Ra Dhindo Ko Thali: 32

Veg or Chicken or Lamb or Goat  
Nepalese style buckwheat pudding on top ghee,  
saag, pickle, salad, sweet yoghurt



## Naan & Rice

Plain Naan /Rice	4.5
Butter naan/ Garlic Naan	5
Cheese Naan	8
Cheese & Garlic Naan	8.5
Jeera ( Cumin )Rice	8
Pulau Rice	9

## Dessert & Salads

Gulab Jamun With Yoghurt	8
Rasmalai	8
Ice-cream With Topping	8
Gulab Jamun With Ice cream	8
Onion Salad	8
Green Salad	8

## Drink

Coke/Zero/Diet/Fanta	4.5
Sprite/Sunkist/Water/Lemonade	
Juice	5
(Apple/Orange/Pineapple/Mango)	
Lassi	5.5
(Mango/Plain/Salted/Sweet)	
Banana Lassi	6
Red Bull	5.5
Ram Piyari Masala Chiya (Till 7pm)	6.5

## Kid's Corner

Hot Chips- Small/ Large	10/14
Fish & Chips	15
Nugget & Chips	16
Nuggets Only	15

# J A A D , R A U S I I



## Beers

Nepali	9
Mustang/Arna/Barahsinghe	
Local	9
Heineken/Lashes/Corona	
Pure Blond/Carlsberg	
Asahi Tap(Sm/Lrg/Jug)	10/14/32
Peroni Tap(Sm/Lrg/Jug)	10/15/32

## Cocktails

Vodka Lemon	16
Vodka Lime Soda	16
Gin n tonic	16
Rum Punch	16
Screwdriver	16
Bailey's	16
Magar-rita (margarita)	18
Raat ki rani (cosmo politian)	18
Dankini (daquiri)	18
Moh Thito (mojito)	18
Jhyamma Parnii (long island)	20
Chulho Special (our own)	20

## Mocktails

Cranberry/Mango/Apple	14
/Orange/Pineapple	

## Spirits

	30 ml	60 ml
Red Label	7.5	14
Black Label	8.5	16
Chivas	8.5	16
Monkey Shoulder	8.5	16
Vodka	8.5	16
Jack Daniels(JD)	8.5	16
Grant's	8.5	16
Double Black	9.5	18
The Glenlivet	9.5	18
Glenfiddich	9.5	18
Khukuri Rum	9.5	18
Old Durbar Chimney	9.5	18
Chirippa (Tequila Shot)		13

## Wine

	glass	bottle
Red	9	31
White	9	31
Pink (Sweet)	9	31

## Others

Vodka Cruiser	12.5
Chhyang	17
Soju	22
Original/Peach/Strawberry/Blueberry	
Jhwain Khatte	13
(Local rausii jhaneko)	