Soup (All soup served with jimbu focaccia bread)

Hot Pot Tom Yum Mo-Mocha 1500 | 2500
(2 | 4 serves)
Creativity and innovation of our chef made a delicate fusion with best of both Nepalese and Thai cuisine, comes with prawn, mo.mo and mushroom.

Hot & Sour 550 | 450
Chinese flavorful spicy & tangy soup with chicken / vegetable.

Coconut Basil 600
Thai inspired creamy and aromatic soup made with chicken, mushroom, herbs and spices

Carrot & Ginger 450
A creamy and warming nutritious vegan soup.

Cream De Champignon 500
Classic smooth and creamy soup made with button mushroom tossed with garlic and herbs.

Local Speciality

MoMo – Chicken | Vegetarian 700 | 550
Nepalese dumpling served with homemade tomato chutney (Steamed\Jhol).

Hans ko Choila 1500
Newari delight of grilled duck tossed in Nepalese herbs and spices along with mustard oil.

Kukhura ko Sekuwa 800
Charcoal chicken pieces marinated in Nepalese local spices.

Lukla Aloo 500
Potato wedges tossed with ghee and local spices and herbs

Jimbu Jhaneko Kalo Daal 500
Slow cooked black lentils, tempered with Nepalese herbs & spices

The Chowk Special Platter 1300
Combination of historic Newari food found in every street of Patan-consists of chicken choila, chicken chatamari, bara and bhatmas served with green salad and achaar.

Square Special Nepali Thali 2000 | 1800 | 1600
Drinks – Mohi
Starters – Mo-mocha, aloo, bara
Main Course – Rice, kalo dal, 3 types of vegetables and choice of mutton, chicken and cottage cheese.
Sweets – Sikarni
Authentic Nepali staple complete meal that is consumed on daily basis with the locally source vegetable, pickles, multiple choice of proteins and local dessert.

Salads

Grilled Prawn, Avo & Tomato Salad 850
Perfectly seasoned grilled prawn, creamy avocado and tangy tomato combined with square oriental dressing.

Classic Caesar Salad 750
Crunchy lettuce, garlic croutons, parmesan and classic Caesar dressing.
add grilled cottage cheese, add grilled chicken, add bacon

Pebbles Garden Salad 500
Our special salad made with mixture of lettuce, cottage cheese, fruits and vegetables dressed with balsamic reduction.

Fruity Quinoa Salad 600
This protein packed salad made with seasonal fruits and nuts tossed with quinoa, mint and citrus honey lime dressings.

Mixed Fruits Bowl 500
Seasonal mixed fruits.

Sandwich (All sandwich served with fries)

Meat Lover 1050
Your choice of sourdough or multigrain bread with vegetables, chicken paste, ham, bacon, egg and melted cheese

Grilled Vegetable 900
Your choice of sourdough and multigrain bread with lettuce, cucumber, tomato, grilled vegetables and extra layers melted cheese.

B.L.T Sandwich 900
The combination of streaky bacon, fresh lettuce and juicy tomato with your choice of sourdough or multigrain bread.

Pasta Entree (All pasta served with warm garlic bread)

Tagliatelle Aglio Olio Gamberi 1100
Prawn, garlic, chili, parsley, parmesan

Spaghetti Alla Bolognese 1000
Chicken meat sauce, parmesan

Spaghetti Carbonara 950
Bacon, cream, egg yolk, parmesan

Penne Arrabbiata 700
Tomato sauce, chili flakes, parmesan

Penne Alfredo 800
Cream sauce, mushroom, parmesan

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Appetizers

Non Vegetarian

Citrus Marinated Jumbo Prawn 1500
Grilled jumbo prawn with lime juice, herbs and fresh cilantro.

Devil on a Horse Back 1300
Prawn wrap in bacon and grill served with horse radish sauce

Prawn Tempura 1200
Thai herbs and spice marinated prawn deep in batter served with basil mayo.

Fried Calamari Rings with Fries 1000
Tender calamari rings coated with seasonal flour, deep fried served with fries.

Timuri Prawn | Chicken 1200 | 800
Fried - prawn or chicken tossed with garlic, dry chili and Sichuan pepper corn.

Piro-Piro – Chicken | MoMo 700
Classic Nepali styled pickled aromatics which are both spicy and tangy with chicken / momo chicken.

Honey Glazed Chicken Wings 800
Fried chicken wings glazed with honey, chili flakes & sesame seeds.

Stuffed Potato 700
Spices marinated chicken mince stuffed into the potato served with spicy tomato pickles.

Baked Crumb Chicken 700
Succulent chicken strips coated with cornflakes, spices & herbs and baked served with house special sauce.

Chicken Soya Chili 700
Fried diced chicken tossed with chili, garlic, onion and soya.

Kung Pao Chicken 850
Stir-fried Chinese dish made with cubes of chicken, vegetables and peanut.

Thai Chicken Satay 800
Grilled chicken breast marinated with aromatic Thai herbs and spices served with peanut butter sauce

Mutton Mince Ball 1050
Oven cooked meat balls served with classic Neapolitan sauce.

Seekh Kebab Mutton | Chicken 1100 | 850
Skewered succulent minced mutton or chicken marinated with fresh home-made masala and cooked in a tandoor.

Chicken Rozali Kebab 850
Chicken roll made with minced chicken, spices and herbs, cooked in a tandoor.

Chicken Malai Tikka 999
Boneless chicken leg marinated with hung curd, cheese & cream.

Chicken Tikka 900
Boneless chicken leg marinated with tikka masala and cooked in clay oven.

Chicken Tikka Chat on Puri 750
Cooked chicken tikka, cucumber, onion and tomato served in a puri.

Tandoori Chicken (Half | Full) 1100 | 1800
Marinated chicken in a mixture of yoghurt and spices and cooked in clay oven.

Sliced Pork in Szechwan Sauce 800
Pork tossed with chili, garlic, Szechwan.

Shredded Pork in Pepper Chilly 900
Shredded pork tossed with vegetables and pepper chili sauce

Vegetarian

Tomato Olive Bruschetta 450
Classic fresh tomato bruschetta topped with olive, basil and balsamic reduction.

Jalapeno Poppers 630
Spicy and cheesy roll made with potato, cheese and jalapeno served with classic square sauce.

Paneer Satay 700
Grilled cottage cheese marinated with aromatic Thai herbs and spices served with peanut butter sauce.

Keshari Paneer Tikka 850
Barbecued cottage cheese marinated in a mixture of yogurt, spices & saffron cooked in tandoor.

Paneer Soya Chili 750
Cottage cheese and vegetables tossed with soya & chili paste.

Garlic Crumble Tofu 580
Garlic flavor fried bean curd served with pepperoncino rosatella sauce.

Chili Garlic Mushroom | Tofu 530
Batter fried - mushroom or bean curd tossed with vegetable and mild hot garlic sauce.

Honey Glazed Mushroom 750
Strip cuts of shitake mushroom glaze with honey, chili flakes and sesame seeds.

Roasted Garlic Mushroom 700
Garlic and fresh herbs marinated button mushroom roast in oven.

Salt & Pepper Baby Corn & Mushroom 700
Fried baby corn & mushroom tossed with pepper corn & chili flakes

Crispy Corn Masala 550
Coated deep fried corn lightly sauté with garlic sauce.

Szechuan Eggplant 525
Crispy fried eggplant tossed with Szechuan sauce.

Garlic Potato 500
Crispy fried potato tossed with garlic sauce.

French Fries 450
Potato fries served with ketchup and mayonnaise.



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Classic Western Mains

Pan-Seared Salmon 2700
Pan seared salmon with mashed potato, bouquetiere & smoked dill beurre blanc sauce.

Australian Lamb Chop 2500
Herbs marinated lamb with mashed potato, seasonal veggie & shiraz reduction.

Grilled Stuffed Squid 1800
Meat and cheese loaded squid served with tomato relish, cajun spiced potato and salad.

Gratinated Prawns 2000
Grilled prawn topped with tomato coulis, gratinated served with bouquetiere.

Roasted Pork Chop 1700
Marinated pork chop served with mashed potato, herbs butter vegetables and robert sauce.

BBQ Pork Ribs 1800
Grilled pork spare ribs glazed with barbecue sauce served with grilled baby corn, apple slaw and greens.

Thyme Infused Grilled Chicken Breast 1600
Herbs marinated chicken breast with fondant potato, seasonal vegetables and demi-glace sauce.

Sizzling Chicken 1550
Secret spiced chicken leg marinated overnight and grilled ton perfection served with noodles, vegetables and chef special sauce.

Himalayan Butter Basted Fish 1400
Nepali spices marinated fish served with farm vegetables, potato and tomato pickles.

Grilled Fish Fillet 1500
Herbs marinated Basa fish served with Parsley potato, steam vegetable, chargrilled lemon with caper lemon butter sauce.

English Channel 1350
An old timer – fish & chips served with tartar sauce.

Cottage Cheese Bittoks 1300
Roundels of cottage cheese marinated with herbs and spices, grilled for perfection served with mashed potato, pomodoro and steam veg.

Baked Eggplant 1150
Savory mixture of sauté mushrooms & cottage cheese stuffed in halves eggplant served with Cajun spiced potato & salad.

Chinese & Thai Junction

Mixed Sea Food in Oyster sauce	1300
Hot Garlic Prawn	1500
Mutton in Chilli Bean Sauce	1300
Pork & Mushroom in Black Bean Sauce	1000
Sliced Chicken in Basil Chilli Sauce	700
Stir – Fried Chicken	700
Thai Red Curry – Kung | Kai	1300 | 900
Thai Green Curry – Pak	700
Steamed Tofu with Soya Garlic Sauce	600
Stir Fried Asian Green Veg	650
Pak Choy with Black Mushroom	650
Mixed Sea Food Fried Rice	800
Chicken Fried Rice	600
Vegetable Fried Rice	450
Chicken Homemade Noodle	650
Vegetable Homemade Noodle	500

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Indian Mains

Biryani

Mutton	1440
Chicken	1140
Vegetable Long grain rice with flavor of aromatic Indian spices and side of raita, pickle, salad and pappad.	940
Jhinga Rassa Prawn cooked in a spiced, flavorful gravy with a rich, aromatic curry sauce.	1500
Mutton Curry Local mutton cooked with Indian spices.	1300
Chicken Curry Boneless chicken cube cooked with Indian spices.	700
Chicken Tikka Masala Clay oven cooked boneless chicken in mild chili tomato butter sauce.	800
Tandoori Drum Khazana Marinated Chicken drumstick cooked in tandoor served with Jeera aloo and Mint Chutney.	1100
Tandoori Chicken with Naan in Hot Pan Marinated chicken bone (200 grm) with tandoori masala and cooked in tandoor oven served with naan.	1000
Achari Paneer Skewers with Naan in Hot Pan Cottage cheese skewers and vegetable marinated in pickle masala and grilled to perfection served with naan.	950
Mattar Paneer Cottage cheese and green peas curry.	750
Palak Paneer Cottage cheese, cooked with spinach puree and spices.	750
Paneer Makhan Masala Cottage cheese, cooked in buttery tomato sauce	750
Mix Vegetabled Curry Seasonal mix veg cooked in rich onion tomato sauce.	500
Aloo Gobi Masala Potatoes and cauliflower floret cooked with ginger, garlic, onion, tomato and Indian spices	550
Dal Makhani Black lentils and kidney beans cooked in buttery tomato sauce.	550
Yellow Dal Tadka Yellow lentils tempered with cumin, garlic, onion and tomato.	500

Add on

Plain Rice	250
Jeera Rice	300
Plain Naan	175
Butter Naan	200
Garlic Naan	225
Tandoori Roti	150

Sweet Ending....

Double Ka Meetha Fried bread with gulab jamun and nuts sauce.	400
Blueberry Baked Cheese Cake A rich creamy dessert consisting of cookies crust topped with a smooth baked cream cheese filling and blueberry toppings.	500
Choco-Nut Pie A cookies base pie filled with chocolate and nuts.	450
Black Forest Pastry A chocolate and cream cake with a rich cherry filling.	400
Walnut Brownie with Ice-Cream Served with chocolate syrup and vanilla ice-cream.	550
Sikarni A hung curd with dry fruits and sprinkle with cinnamon powder.	350
Selection of Ice – Cream (3 scoop) Choice of vanilla, strawberry & chocolate.	300

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