

**BAMEY'S**  
N E P A L E S E  
G A S T R O

**TAKE A MINI TRIP TO NEPAL**

This menu in an "Ode to Nepal"

Published by Bamey's Gastro Bar  
[www.bameys.co](http://www.bameys.co)

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# HOW DID BAMEY'S COME TO LIFE?

In 2014, right after college, I wanted to do something meaningful. That's how "Bamey's Restro" came to be. My aim was straightforward: to keep Nepal's diverse food culture alive, promote our ethnic dishes, and shine a light on lesser-known ingredients beyond **"Daal-Bhaat & Momo"**.

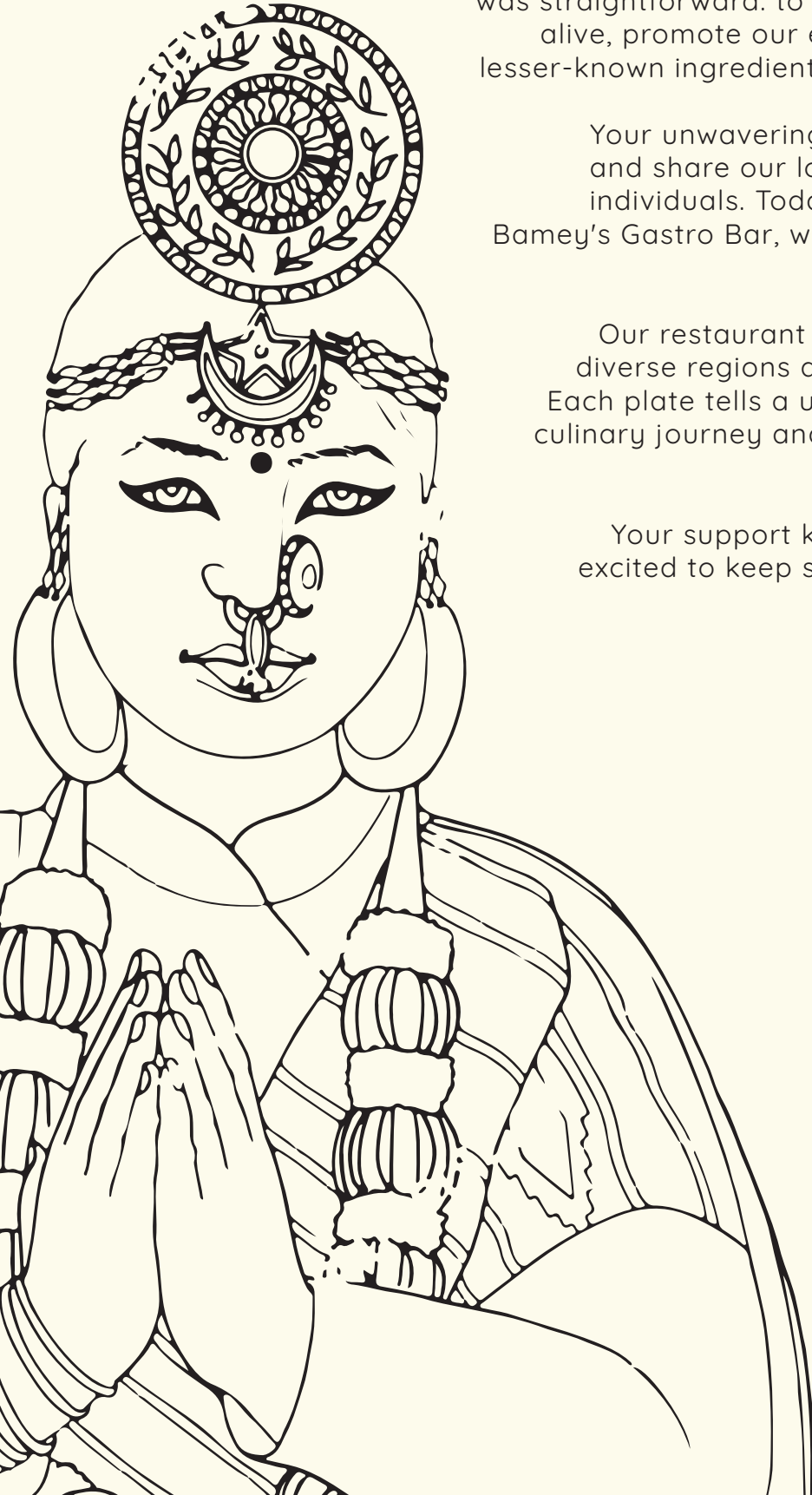
Your unwavering support has allowed us to serve and share our love for Nepali food with countless individuals. Today, I'm thrilled to introduce you to Bamey's Gastro Bar, where we celebrate the rich flavors from different parts of Nepal.

Our restaurant is an invitation to explore Nepal's diverse regions and ethnicities through every dish. Each plate tells a unique story. I hope you enjoy this culinary journey and feel free to share your thoughts or ask questions about our food.

Your support keeps our passion alive, and we're excited to keep sharing our love for Nepali cuisine with you.

With gratitude,

Nikhil Agrawal  
Founder, Bamey's









# NEPALI CUISINES

Nepal's culinary landscape is a sensory journey through a country rich in both geography and culture. From the fertile plains of the Terai to the towering Himalayan peaks, Nepal's cuisine evolves with its terrain, offering an array of flavors. Influenced by centuries of trade and a blend of Buddhist and Hindu traditions, the history of Nepali cuisine is as diverse as its landscapes.

While it cherishes its rich heritage, the contemporary culinary scene adds a modern twist, making it the perfect canvas for Bamey's Gastro Bar to showcase the diverse and unique flavors from various corners of Nepal.

In the lush Terai region, rice, lentils, and freshwater fish dominate the menu, creating hearty and satisfying meals. As one ascends into the hilly areas, dal bhat (lentil soup with rice) remains a staple, accompanied by delectable pickles, vegetables, and meats.

However, it's the mountainous regions that truly shine with their unique offerings. Dishes like momo (dumplings), thukpa (noodle soup), and yak-based specialties provide a warm respite for trekkers and locals alike, with the Sherpa and Tamang communities contributing their own distinctive flavors to the mix.









# MOMO

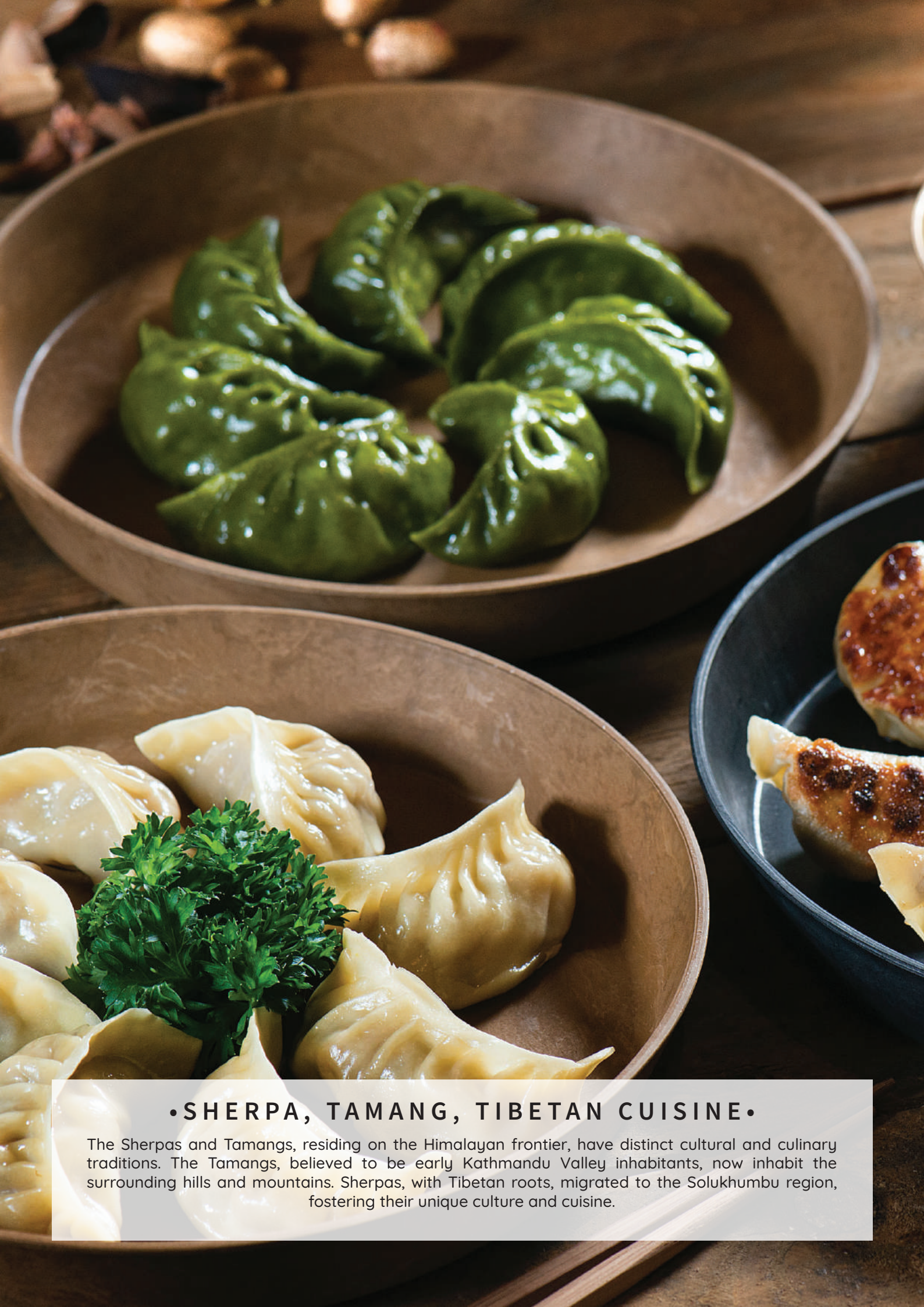
Momo is one of the most popular foods in Nepal, especially in Kathmandu and urban areas. The momo is a dumpling filled with minced meat or vegetables mixed with spices and served with achar, generally made from tomatoes.

It was brought to the Kathmandu Valley from Tibet by Newa traders and has been adapted to local tastes.



	VEG (₹)	CHICKEN(₹)	PORK(₹)	BUFF(₹)
<b>STEAMED MOMO</b> Gently cooked by exposing them to steam	180	200	220	220
<b>KOTHEY MOMO</b> Pan-fried dumplings with a crispy bottom and savory fillings.	200	220	220	240
<b>JHOL MOMO</b> Dumplings served in a savory and spicy soup.	210	230	220	250
<b>CHILLI MOMO</b> Dumplings tossed in veggies, spicy and tangy sauce.	210	230	220	250
<b>BHOOT MOMO</b> Fiery and extra spicy dumplings for those who crave heat.	210	230	220	250
<b>SANDHEKO MOMO</b> Fiery and extra spicy dumplings for those who crave heat.	210	230	220	250
<b>TANDOORI MOMO</b> Fiery and extra spicy dumplings for those who crave heat.	210	230	220	250
<b>AFGHANI MOMO</b> Fiery and extra spicy dumplings for those who crave heat.	210	230	220	250
<b>GOLBHEDA &amp; TIMUR MOMO</b> Fiery and extra spicy dumplings for those who crave heat.	210	230	220	250
<b>LOCAL DARJEELING MOMO</b> Fiery and extra spicy dumplings for those who crave heat.	210	230	220	240
<b>DAPAU</b> A traditional Nepali delicacy, Da Pao is a steamed bread	-	220	240	250





## • SHERPA, TAMANG, TIBETAN CUISINE •

The Sherpas and Tamangs, residing on the Himalayan frontier, have distinct cultural and culinary traditions. The Tamangs, believed to be early Kathmandu Valley inhabitants, now inhabit the surrounding hills and mountains. Sherpas, with Tibetan roots, migrated to the Solukhumbu region, fostering their unique culture and cuisine.



# MAKE YOUR OWN MOMO

Guess what? You're in charge here! You get to **pick the base**, the yummy **filling**, and whether it's **steamed or fried**.

Just ask our staff for a '**Make your own Momo Card**,' and let's get ready to create some epic '**MomoMents**' together!"

## CHOOSE YOUR BASE FOR MOMO

Maida -----	₹50
Whole Wheat -----	₹80
Rice Paper -----	₹100
Beetroot-----	₹80
Spinach -----	₹80
Cabbage -----	₹80

## CHOOSE YOUR FILLINGS

Mix Veg -----	₹100	Egg -----	₹100
Tofu -----	₹120	Chicken -----	₹140
Paneer -----	₹120	Buff -----	₹180
Spinach Corn Cheese -----	₹120	Pork -----	₹160
Mushroom -----	₹120	Prawns Sui Mai -----	₹190
Pokchoi -----	₹130	Mutton -----	₹190

## CHOOSE YOUR PREPERATION STYLE

**Steamed** : Classic steamed momos, ensuring a tender and juicy filling encased in a soft wrapper, served with a traditional dipping sauce.

----- ₹20 EXTRA

**Kothey** : Steamed momos pan-fried to perfection for a delightful crispy texture, served with a special dipping sauce.

----- ₹30 EXTRA

**Jhol** : Steamed momos served in a flavorful and mildly spicy Nepali broth, creating a comforting and soul-warming momo soup.

----- ₹50 EXTRA

**Chilly** : Steamed momos stir-fried with bell peppers and onions in a savory chili sauce, offering a delightful combination of flavors and a touch of heat

----- ₹30 EXTRA







## NEPALI SOUPS

### GUNDRUK & BHATMAS KO JHOL - ₹ 180

Fermented greens and soybean soup.

Community: **MAGAR & GURUNG**

### RILDUK - ₹ 180

Potato dumpling soup!

Community: **SHERPA**

### LEPUKHU - ₹ 180

Spicy sour goat head soup- It is mainly prepared during the Toran la festival by the Thakalis.

Community: **THAKALI**

### KINEMA SUMBAK - ₹ 180

Fermented soybean soup or curry- The Rais and Limbus commonly cook kinema as a curry.

Community: **RAI & LIMBU**

## • KHAS CUISINE •

Khas-Pahadi, encompassing Bahuns, Chhetris, and Thakuris, reflects Nepal's Hindu culture. They distinguish food as pure (chokho) or impure (bitulo), follow fasting rituals, and avoid meat during Ekadashi. Alcohol and beef are often abstained from, aligning with their cultural practices. Daal-bhat-tarkari is a common dietary staple, showcasing their culinary traditions.





# RAI & LIMBU CUISINE

The Rai and Limbu communities, indigenous to eastern Nepal, have deep-rooted cultural traditions, including distinctive culinary practices. They share a historical connection to soybean cultivation and fermentation, with kinema, a fermented soybean product, originating within the Limbu community. Both groups have a strong presence in the eastern regions, and their cuisine features staples like millet-based dishes, fritters, and traditional alcoholic beverages like Tongba.





## LOCAL STARTERS

### TARUWA - ₹ 180

Deep fried vegetable fritters.

Community: THARU & MAITHALI

### KANCHEMBA - ₹ 200

Thakali snack made from buckwheat flour, served with spicy timmur-tomato achaar.

Community: THAKALI

### BATUK & CHUKAUNI - ₹ 210

Deep fried black lentil patties with boiled potato and yoghurt salad.

Community: MAGAR

### WO - NOT WOOH - IT'S WO! - EGG ₹ 150 | CHICKEN ₹ 180 | BUFF 200

Savory lentil pancake traditionally prepared from black lentil paste.

Community: NEWARI

### CHATAMARI - EGG ₹ 150 | CHICKEN ₹ 180 | BUFF 200

Traditional Newa community plain rice flour roti or crepe.

Community: NEWARI

### CHHOYLA - ₹ 240

Barbecued meat with spices and roasted mustard oil,

Community: NEWARI

### PHAKSA NUDHI SUMBAK - ₹ 260

Pork curry with broad leaf mustard greens.

Community: RAI

### KATNAUSI - ₹ 240

Dry cooked meat and offal with blood, a Maghi festival dish.

Community: THARU

### SUNGURKO KHUTTAKO ACHAAR - ₹ 230

Pork trotter achaar, utilizing all pig parts, a Nepali culture practice.

Community: RAI & LIMBU



## LOCAL STARTERS

### KHASIKO BHUTUWA - ₹ 260

Goat offal meat cooked with blood, including tongue, cheek, ear!

Community: NEWARI

### TAREKO SANO MACHHA - ₹ 220

Fried small fish, served as a snack with alcohol.

Community: ALL NEPALI COMMUNITY

### SAMAY BAJI - VEG ₹ 300 | CHICKEN ₹ 350 | BUFF ₹ 380

Auspicious platter, a set of diverse food for festivals and religious ceremonies, believed to bring prosperity.

Community: THAKALI

### SAPHALE - VEG ₹ 180 | CHICKEN ₹ 200 | BUFF ₹ 220 | PORK ₹ 220

Deep fried meat minced pastry.

Community: SHERPA

## • NEWARI CUISINE •

The Newa people of Kathmandu Valley treasure rice as a culinary cornerstone, seen in staples like baji and ceremonial drinks such as thwon. Rice plays a vital role in festivals, offered to deities and enjoyed in the community. The Yomari Punhi festival showcases Yomari, a special treat made of steamed rice dough filled with chaku or khuwa.





# MAGAR & GURUNG CUISINE

The Magar and Gurung communities inhabit Nepal's hilly Gandak region. Magars reside in lower mid-hill areas, while Gurungs live at higher altitudes in closely-knit terraced settlements. Traditionally, Gurungs practiced transhumance, moving with their sheep between high-altitude pastures in summer and lower altitudes in winter, although this practice has diminished.







## MAIN COURSE

### AALU CAULI TARKARI - ₹ 380

Potato and cauliflower curry made with local spices  
**Community: ALL COMMUNITIES**

### AALU SUKUTI KO TARKARI - ₹ 450

Potato and smoke dried meat curry.  
**Community: GURUNG**

### PHAKSA CURRY - ₹ 500

Prepared by cooking pig meat with pig blood and spices.  
**Community: MAGAR**

### KHASI KO MASU - ₹ 500

Bone in and skin on goat meat is used to make a curry.  
**Community: ALL COMMUNITIES**

### DYAGULA - ₹ 450

Prepared by cooking buffalo meat with spices.  
**Community: NEWARI**

### MACHHKA JHOL - ₹ 450

Made with mustard seed paste and spices.  
**Community: TERA**

### SIDHARA - ₹ 450

Dried fish and taro stem cake curry.  
**Community: THARU**

### SHYAKPA THENTHUK - VEG ₹ 280 | CHICKEN ₹ 300 | PORK ₹ 320

Noodle soup with hand-pulled noodles, flavorful broth, meat, and veggies  
**Community: SHERPA**









## VEG CHAKNA

### DHARAN STYLE ALOO NIMKI - ₹ 160

Crispy nimkis mixed in potato gravy, topped with fresh veggies.

Community: ALL COMMUNITIES

### POKHARA STYLE THICHEKO ALOO - ₹ 180

Twice-fried potatoes seasoned with bold spices.

Community: ALL COMMUNITIES

### SANDHEKO ALOO - ₹ 180

A spicy potato salad with mustard oil and fenugreek seed dressing.

Community: ALL COMMUNITIES

### ALOO KO ACHAAR - ₹ 180

Potatoes and peas tossed in mustard oil and fenugreek tadka

Community: ALL COMMUNITIES

### WAIWAI CHATPATE - ₹ 180

Version of chaat made with all time famous WAI WAI!

Community: ALL COMMUNITIES

### ALOO CHANA - ₹ 180

Potatoes and chickpeas with a blend of aromatic spices and served with chura.

Community: ALL COMMUNITIES

### PARALE SANDHEKO - ₹ 180

Oyster mushrooms marinated with chili, garlic, ginger, onions, cilantro, and lemon juice, offering zest and spice.

Community: ALL COMMUNITIES

### KERAU CHAAT - ₹ 180

Dish features fresh, tender peas (kerau) mixed with various zesty spices

Community: ALL COMMUNITIES

### SOYBEAN SANDHEKO - ₹ 180

A tangy Nepali appetizer featuring soybeans marinated with zesty spices, fresh herbs, and a hint of citrus.

Community: ALL COMMUNITIES





## VEG CHAKNA

### LAPING - ₹ 160

Jelly-like noodles made from mung bean flour, served with a mouthwatering blend of spices and soy sauce.

Community: ALL COMMUNITIES

### WAI WAI LAPING - ₹ 180

Fusion dish blending Wai Wai instant noodles with traditional laping ingredients, resulting in a spicy and crunchy delight.

Community: ALL COMMUNITIES

### SOYABEAN CHOYILA - ₹ 180

A smoky dish prepared by grilling soybeans, tossing them with spices and aromatic herbs, delivering a burst of flavors.

Community: ALL COMMUNITIES

### PIRO PINDALU - ₹ 180

A fiery dish made with roasted or fried ingredients, featuring various legumes and spices, offering intense flavors.

Community: ALL COMMUNITIES

### TINGMO - VEG ₹ 220 | CHICKEN ₹ 250 | PORK ₹ 280 | BUFF ₹ 280

Soft steamed bread (Tingmo) served with potato curry (Aloo Tarkari), a delightful combination.

Community: ALL COMMUNITIES

### THUKPA - VEG ₹ 280 | CHICKEN ₹ 300 | PORK ₹ 320

Bone in and skin on goat meat is used to make a curry.

Community: ALL COMMUNITIES

### ALOO THUKPA - ₹ 220

Prepared by cooking buffalo meat with spices.

Community: ALL COMMUNITIES

### MUSTANG ALOO - ₹ 220

Deep-fried potatoes spiced with authentic local Mustang spices.

Community: ALL COMMUNITIES





# CHICKEN CHAKNA

## SEKUWA - ₹ 240

Skewered and marinated chicken grilled to perfection.

Community: ALL COMMUNITIES

## CHOYILA - ₹ 260

Spicy and flavorful chicken dish prepared with smoked chicken.

Community: ALL COMMUNITIES

## BHUTEKO - ₹ 260

Chicken cooked with a blend of Nepali spices.

Community: ALL COMMUNITIES

## PAKHETA POLEKO - ₹ 250

Chicken marinated in a special sauce and grilled, offering a smoky flavor.

Community: ALL COMMUNITIES

## GAULE CHICKEN WITH MURAI - ₹ 260

A unique dish combining chicken with earthy murai (bamboo shoots) in a delectable sauce.

Community: ALL COMMUNITIES

## SANDHEKO CHICKEN - ₹ 250

Chicken pieces marinated in a spicy and tangy sauce.

Community: ALL COMMUNITIES

## BHOTE KO CHICKEN CHATPATE - ₹ 250

A spicy and tangy chicken salad with various Nepali spices.

Community: ALL COMMUNITIES

## KUKHURA KO ACHAR - ₹ 250

Traditional Nepali chicken pickle made with tender pieces of chicken and tangy spices.

Community: ALL COMMUNITIES

## CHICKEN LAPING - ₹ 220

A creative twist on traditional laping, incorporating chicken for a savory experience.

Community: ALL COMMUNITIES





## PORK CHAKNA

### PORK SEKUWA - ₹ 280

Skewered and marinated pork pieces, grilled to perfection, showcasing Nepali flavors.

Community: ALL COMMUNITIES

### BHUTEKO - ₹ 280

Pork cooked with a blend of Nepali spices, delivering a rich and aromatic dish.

Community: ALL COMMUNITIES

### POLEKO SAAG SUNGUR - ₹ 280

A flavorful dish combining pork with saag (leafy greens), roasted to perfection.

Community: ALL COMMUNITIES

### SANDHEKO SUNGUR KO MASU - ₹ 280

Spicy and flavorful marinated grilled pork, a popular appetizer.

Community: ALL COMMUNITIES

### GAULEY SUNGUR - ₹ 280

A traditional Nepali dish blending pork with authentic spices and herbs.

Community: ALL COMMUNITIES

### CHILLY CHICKEN - ₹ 250

Crispy chicken pieces tossed in spicy chili sauce, a beloved Nepali delight.

Community: ALL COMMUNITIES





## BUFF CHAKNA

### SEKUWA - ₹ 280

Skewered and marinated pork pieces, grilled to perfection, showcasing Nepali flavors.

Community: ALL COMMUNITIES

### CHOYILA - ₹ 280

Pork cooked with a blend of Nepali spices, delivering a rich and aromatic dish.

Community: ALL COMMUNITIES

### KACHELLA - ₹ 280

A flavorful dish combining pork with saag (leafy greens), roasted to perfection.

Community: ALL COMMUNITIES

### BHUTEKO - ₹ 280

Spicy and flavorful marinated grilled pork, a popular appetizer.

Community: ALL COMMUNITIES

### SUKUTI SANDHEKO - ₹ 280

A traditional Nepali dish blending pork with authentic spices and herbs.

Community: ALL COMMUNITIES

### SAAG SUKUTI - ₹ 280

Crispy chicken pieces tossed in spicy chili sauce, a beloved Nepali delight.

Community: ALL COMMUNITIES

### BHAISI KO ACHAR - ₹ 280

A traditional Nepali dish blending pork with authentic spices and herbs.

Community: ALL COMMUNITIES

### GAULE BHAISI - ₹ 280

Crispy chicken pieces tossed in spicy chili sauce, a beloved Nepali delight.

Community: ALL COMMUNITIES

### BUFF CHILLY - ₹ 280

Spicy and tangy buffalo dish with tender meat and chili sauce.



# MAGAR & GURUNG CUISINE

The Magar and Gurung communities inhabit Nepal's hilly Gandak region. Magars reside in lower mid-hill areas, while Gurungs live at higher altitudes in closely-knit terraced settlements. Traditionally, Gurungs practiced transhumance, moving with their sheep between high-altitude pastures in summer and lower altitudes in winter, although this practice has diminished.





# MUTTON CHAKNA

## SEKUWA - ₹ 380

Skewered and marinated mutton pieces, grilled to perfection, offering a smoky and succulent flavor.

Community: ALL COMMUNITIES

## GAULEY KHASI - ₹ 320

A traditional Nepali mutton dish combining tender mutton with authentic spices and herbs.

Community: ALL COMMUNITIES

## TASS - ₹ 380

Mutton cooked with Nepali spices, resulting in a rich and aromatic dish.

Community: ALL COMMUNITIES

## BHUTTUWA - ₹ 300

Spicy and flavorful mutton dish prepared with aromatic spices and herbs.

Community: ALL COMMUNITIES

### • THAKALI CUISINE •

Thakali cuisine, hailing from Nepal's Mustang region, offers delicious, locally-sourced dishes. The Thakali people are known for their warm hospitality and rich cultural traditions, making them an essential part of Nepal's heritage. Unique blend of food and culture makes Thakali cuisine and its people a remarkable and cherished aspect of Nepal's diverse heritage.







## SEA FOOD CHAKNA

### FISH FINGER - ₹ 250

Crispy and succulent fish fingers, perfect as an appetizer or snack.

Community: ALL COMMUNITIES

### MARKEKO MACHHA - ₹ 250

Nepali-style spicy fish dish, marinated and fried for a flavorful experience.

Community: ALL COMMUNITIES

### POLEKO JHINGA - ₹ 280

Grilled prawns marinated in a special sauce, offering a smoky and savory flavor.

Community: ALL COMMUNITIES

### POLERA SANDHEKO JHINGA - ₹ 280

Spicy prawn salad featuring marinated prawns tossed in a tangy and zesty sauce.

Community: ALL COMMUNITIES

### FISH PAKORA - ₹ 280

Deep-fried fish pieces coated in a flavorful batter, creating a crispy and delicious snack.

Community: ALL COMMUNITIES

### TAREKO SANO MACHHA - ₹ 280

A popular Nepali dish featuring deep-fried small fish, typically served as an appetizer or snack.

Community: ALL COMMUNITIES



# THARU & MAITHIL CUISINE

The Tharus and Maithils are the indigenous inhabitants of the southern plains. The Maithil community resides between the Gandaki and Koshi rivers in eastern Nepal, and also in the adjoining Indian region spreading up to the Ganga river. The Maithils share their cuisine on both sides of the border. The Tharus are by large foragers, fishers, and subsistence farmers. Grown abundantly in the southern plains, rice is an essential part of their cuisine.







## DESSERT

### GORMALI - ₹ 180

Sweet pudding with wheat flour dumplings, a festive dish from the Sunuwar community.

Community: SUNWAR

### KAGUNOKO KHIR - ₹ 200

Sweet foxtail millet pudding.

Community: GURUNG

### YOMARI - ₹ 200

Steamed rice cake with jaggery taffy and sesame seed filling

Community: NEWARI

### LATTE - ₹ 180

Sweet sticky rice made from local anadi rice, a traditional delicacy.

Community: ALL COMMUNITIES

### FRUIT SALAD - ₹ 180

A refreshing fruit salad dish.

Community: ALL COMMUNITIES

### SEL ROTI - ₹ 35 (PER PIECE)

Sweet, ring-shaped rice bread/doughnut.

Community: ALL COMMUNITIES







# ASIAN SOUP

A liquid dish, typically savoury and made by boiling meat, fish, or vegetables etc. in stock or water.

VEG (₹)

CHICKEN(₹)

SEA FOOD(₹)

## MANCHOW SOUP

Soup featuring a mix of vegetables, meats, and flavorful broth.

180

200

220

## HOT & SOUR SOUP

Spicy and tangy soup, typically containing tofu and vegetables.

180

200

220

## CLEAR SOUP

Light and clear soup made with a flavorful broth and vegetables.

180

200

220

## CORN SOUP

A creamy and comforting corn soup with a hint of sweetness.

180

200

220

## DID YOU KNOW?

In ancient Rome, consuming soup was a sign of wealth. The wealthier you were, the more ingredients you could afford to put in your soup.

**“SOUP WAS A SYMBOL OF WEALTH”**



# STARTERS

Life is too short to skip appetizers. They're the warm-up act for your taste buds!

## CRISPY CORN

A creamy and comforting corn soup with a hint of sweetness.

180

## CRISPY SZECHUAN TOFU

Tofu cubes served with a spicy Szechuan sauce.

200

## DRAGON ROLL

Crunchy from outside, with a spiced veggie filling from inside.

200

## HUNAN TOFU

Tofu stir-fried with Hunan-style sauce, creating a spicy and savory dish.

200

## STIR FRIED POK & BROCC

Crunchy broccoli and pok choy in a flavorful sauce.

200

## HOT POT CHICKEN

Tender chicken in a flavorful hot pot broth with veggies.

240

## HOT BEAN CHICKEN

Spicy chicken stir-fried in savory bean sauce.

240

## LEFU CHICKEN

Marinated chicken cooked with lefu for a rich flavor.

240

## POW THAI CHICKEN

Chicken in Thai-style coconut curry with herbs.

240

## KUNG POW PRAWNS

Prawns stir-fried in spicy Kung Pao sauce with peanuts.

220

## NAMPRIK FISH

Fish prepared with tangy Thai chili paste.

260

## PEKING FISH

Crispy fish fillets with Peking-style sauce in pancakes.

260

## PORK CHILLY

Prawns stir-fried in spicy Kung Pao sauce with peanuts.

250

## KOREAN PORK BELLY

Fish prepared with tangy Thai chili paste.

250

## PORK IN HONGKONG SAUCE

Crispy fish fillets with Peking-style sauce in pancakes.

250





# MAIN COURSE - GRAVY

Savor the main course of life with a heart full of gratitude and a plate full of flavors.

	VEG	NON VEG
<b>RED THAI CURRY</b> Aromatic Thai curry made with red curry paste, coconut milk, and meat or veggies.	280	320
<b>MIX VEG CASHEW NUT SAUCE</b> vegetables cooked in a creamy cashew nut sauce, offering a rich and nutty flavor.	280	
<b>KUNG POW BASIL CHICKEN</b> Chicken cooked in a spicy Kung Pao sauce with basil leaves.		320
<b>NAMPRIK PRAWNS</b> Prawns cooked in a spicy and tangy Thai chili paste, offering a burst of flavors.		350
<b>CANTONESE FISH</b> Chinese dish featuring fish fillets cooked in a Cantonese-style sauce.		320
<b>BLACK BEAN FISH</b> Fish cooked in a flavorful black bean sauce, typically served with a side of rice.		320









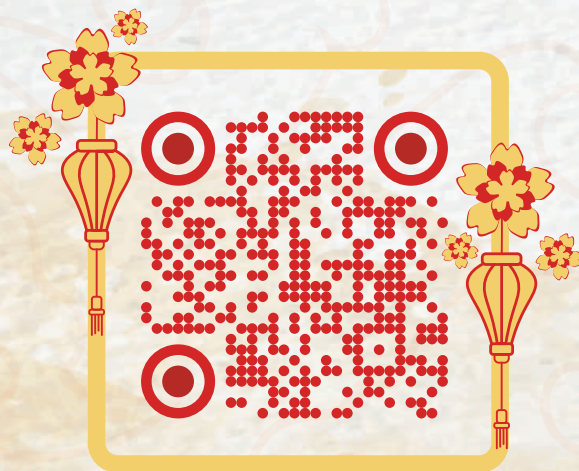
# NOODLES & RICE

The universal language of comfort and satisfaction.



	VEG	CHICKEN	SEA FOOD
<b>LOCAL CHOWMEIN</b> Stir-fried noodles with a choice of meat or vegetables, seasoned with spices.	250	280	300
<b>BAMEY'S SPECIAL NOODLES</b> Chef's special noodles featuring a unique combination of ingredients and spices.	250	280	300
<b>SINGAPORE NOODLES</b> Stir-fried noodles typically cooked with curry powder and veggies	250	280	300
<b>CHILLY GARLIC NOODLES</b> Crispy fried noodles tossed in a spicy garlic sauce.	250	280	300
<b>KEEMA NOODLES</b> Noodles served with a spicy minced meat (keema) topping.	250	280	300
<b>MALLAKA NOODLES</b> Prepared with a spicy and Mallaka sauce with coconut milk and herbs.	250	280	300
<b>LOCAL FRIED RICE</b> Nepali-style fried rice with your choice of meat or vegetables, seasoned with spices.	250	280	300
<b>KATHMANDU FRIED RICE</b> Chef's special blend of ingredients and spices.	250	280	300
<b>SINGAPORE RICE</b> Fried rice with a Singaporean twist, cooked with curry powder and veggies.	250	280	300
<b>CHILLY GARLIC RICE</b> Crispy fried rice tossed in a spicy garlic sauce.	250	280	300
<b>MIXED FRIED RICE</b> Hearty fried rice with meats and veggies.	250	280	300
<b>MALLAKA RICE</b> Prepared with a spicy and Mallaka sauce with coconut milk and herbs.	250	280	300





**CREATE MOMO-RIES AND SHARE WITH US!**

Bamey's Gastro Bar | 146, 3rd Floor, Jyoti Nivas College Rd, next to William Penn Showroom, KHB Colony, 5th Block, Koramangala, Bengaluru, Karnataka 560095

FOR RESERVATION & ENQUIRIES - 9606919108